



PORTER'S GRILL & PUB

BREAKFAST MENU

POPPY FAVORITES

STEAK & EGGS

USDA Prime Skirt Steak, Two Eggs,
Choice of Roasted Potatoes or
Hash-Browns, & Choice of Toast
26

CHICKEN FRIED STEAK

Rosemary Country Gravy, Two Eggs
With Your Choice of Hash-Browns or
Roasted Potatoes & 2 Buttermilk Biscuits
22

CORNERED BEEF HASH SKILLET

USDA Prime Brisket, Bell-Peppers,
Onions, Hash-Browns & Two Eggs
21.5

THE GIMME

Two Eggs, Bacon, Choice of Roasted Potatoes
or Hash-Browns, & Choice of Toast
18.5

TEXAS FRENCH TOAST

3 Pieces of Texas French Toast, Strawberries,
Whip Cream & Powdered Sugar
17.5

BLUEBERRY & RICOTTA PANCAKES

Fluffy Pancakes with Ricotta & Blueberry Filling,
topped with House Whip Cream & Blueberries
17.5

OMELETS

ROSEMARY SAUSAGE OMELET

House Rosemary Sausage, Spinach, Onion,
Cheddar Cheese, Roasted Potatoes or
Hash-Browns & Choice of Toast
19.5

VEGGIE OMELET

Avocado, Spinach, Bell Peppers, Onions,
Diced Tomato, Mushrooms, Queso Fresco,
Roasted Potatoes or Hash-Browns & Choice of Toast
18.5

BENEDICTS

HAM EGGS BENEDICT

Two Poached Eggs, Black Forest Ham, Avocado,
English Muffin, Hollandaise & Choice of
Roasted Potatoes or Hash-Browns
18.5

BACON EGGS BENEDICT

Two Poached Eggs, Bacon, Avocado,
English Muffin, Hollandaise & Choice of
Roasted Potatoes or Hash-Browns
19

ROSEMARY SAUSAGE EGGS BENEDICT

Two Poached Eggs, Rosemary Sausage, Avocado,
English Muffin, Hollandaise & Choice of
Roasted Potatoes or Hash-Browns
19

ON THE GO

Served with Choice of Roasted Potatoes or Hash-Browns

1 EGG SANDWICH

1 Egg, Ham, Cheddar Cheese,
On English Muffin
13
Bacon | Sausage 1
Add Avocado 3

2 EGG SANDWICH

2 Egg, Ham, Cheddar Cheese on
White, Wheat, or Sourdough Bread
15
Bacon | Sausage 1
Add Avocado 3

BREAKFAST BURRITO

Eggs, Bell-Peppers, Potatoes,
Ham, & Cheese
16
Bacon | Sausage | Chorizo 1
Add Avocado 3

À LA CARTE

HOUSE BACON

7

TWO EGGS

6.5

BISCUITS & GRAVY

10.5

SAUSAGE PATTIES

7

TOAST

5

HASH-BROWNS

5.5

PAN-SEARED HAM

7

SIDE OF AVOCADO

5

ROASTED POTATOES

5.5



POPPY HILLS



NCGA
OWNED COURSE

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Gratuity Policy | Parties of 8 or more will be charged a 20% gratuity

Check Splitting Policy | Checks may only be split upto two times evenly per group

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Water is served by request



PORTER'S GRILL & PUB

LUNCH MENU

APPETIZERS

OROZCO SUPER NACHOS

Pico de Gallo, Sour Cream, Pickled Jalepenos, Black Beans, Queso Fresco, Nacho Cheese & Chipotle Aioli
14.5
Blackened Chicken 6 | USDA Prime Skirt Steak 14

SOUP OR CHILI

Soup Du Jour or
House Chili
Cup 6 | Bowl 10

MONTEREY BAY CALAMARI

Tossed in Fresh Garlic, Chili Flakes, Italian Parsley, & Lime Juice, with Mustard Seed Aioli & Garlic Chili Sauce
16.5

CHICKEN WINGS

With Poppy's Original Buffalo Sauce, Celery & Blue Cheese Crumbles
Five 16 | Ten 25

BASKETS

Fries 9 | Sweet Potato Fries 10
Garlic Fries 11 | Onion Rings 12

SALADS

POPPY SALAD

Feta Cheese, Candied Walnuts, Dried Cranberries, Fresh Strawberries with Balsamic Vinaigrette
16.5

GRILLED CAESAR

Grilled Romaine, Parmesan Crostini, Shaved Parmesan, Tomato, Picante Fried Onion & Caesar Dressing
16.5

COBB SALAD

Bacon, Ham, Turkey, Hard-Boiled Egg, Blue Cheese, Diced Tomato, Avocado & Garlic Ranch Dressing
19.5

SALMON SALAD

Wild Caught Atlantic Salmon, Mix Greens, Shaved Fennel, Cucumbers, Sunflower Seeds, Bacon & Lemon Thyme Vinaigrette
24.5

Add Grilled Chicken 6
Wild-Caught Baked Atlantic Salmon 12
USDA Prime Grilled Skirt Steak 14

QUESADILLA & STREET TACOS

Served with Rice & Beans or Side Salad

BLACKENED CHICKEN QUESADILLA

Mozzarella & Cheddar Cheese, Bell-Peppers, Onions, Pico de Gallo, Sour Cream & Chipotle Aioli
19

BRISKET QUESADILLA

USDA Prime Brisket, Mozzarella & Cheddar Cheese, Bell-Peppers, Onions, Pico de Gallo, Sour Cream & Chipotle Aioli
22

SALMON QUESADILLA

Wild Caught Atlantic Salmon, Mozzarella & Cheddar Cheese, Bell-Peppers, Onions, Pico de Gallo, Sour Cream & Jalepeno Aioli
24

STEAK QUESADILLA

USDA Prime Skirt Steak, Mozzarella & Cheddar Cheese, Bell-Peppers, Onions, Pico de Gallo, Sour Cream & Chipotle Aioli
26.5

BLACKENED CHICKEN TACOS

Onions & Cilantro, Coleslaw, Pico de Gallo, Lime & Salsa Verde
19

BRISKET TACOS

USDA Prime Brisket, Onions & Cilantro, Coleslaw, Pico de Gallo, Chipotle Aioli, Lime & Salsa Verde
22

SALMON TACOS

Wild Caught Atlantic Salmon, Onions & Cilantro, Coleslaw, Pico de Gallo, Jalapeno Aioli & Salsa Verde
24

STEAK TACOS

USDA Prime Skirt Steak, Onions & Cilantro, Coleslaw, Pico de Gallo, Lime & Salsa Verde
26.5



POPPY HILLS



NCGA
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PORTER'S GRILL & PUB

CLASSIC PIZZAS

12" | 8 Slices

PEPPERONI

Cured Pepperoni, Shredded
Mozzarella Cheese & House Marinara
19

HAWAIIAN PIZZA

Ham, Pineapple, Shredded
Mozzarella Cheese & House Marinara
22

HOT HONEY PEPPERONI

Pepperoni, House Hot Honey, Cherry Tomatoes,
Fresh Basil, Shredded Mozzarella
Cheese & House Marinara
22

COMBINATION

House Rosemary-Sausage, Pepperoni, Bacon,
Bell-Peppers, Red Onions, Mushrooms, Black Olives,
Shredded Mozzarella Cheese & House Marinara
26.5

BETWEEN THE BUN

*Served with Fries, Sweet Potato Fries,
Potato Salad, Coleslaw or Side Salad*

BLT

Bacon, Lettuce, Tomato,
Mayonnaise on Ciabatta Bread
17.5

SLIDER TRIO

Ground Chuck, Picante Fried Onions, Brie Cheese
& Honey Mustard on Sesame Seed Buns
20

GRILLED CHICKEN SANDWICH

Marinated Chicken, Lettuce, Tomato, Red Onion,
Remoulade Sauce & Swiss Cheese on Brioche Bun
18.5

THE AMERICAN BURGER

Ground Chuck, American Cheese, Onion, Tomato,
Lettuce, & Special Sauce on Brioche Bun
20

FRIED CHICKEN SANDWICH

Kohlrabi Coleslaw, Fermented Chili Sauce,
House Pickles, Dill Aioli on Brioche Bun
18.5

SMASH BURGER

Ground Chuck, American Cheese, Lettuce, Tomato,
Caramelized Onions & Mayonnaise on Brioche Bun
20

CLUBHOUSE SANDWICH

Ham & Turkey, Bacon, Tomato, Lettuce,
& Mayonnaise on Pressed Sourdough
19

FIREHOUSE BURGER

Ground Chuck, Spicy BBQ Sauce, Onion Rings, Pickled
Jalapenos & Pepper Jack Cheese on Brioche Bun
20

REUBEN SANDWICH

USDA Prime Corned Beef, Sauerkraut,
Swiss Cheese, Pickles, Thousand Island
Dressing on Sourdough Bread
20

FRENCH DIP

USDA Prime Roast Beef, Creamy Horseradish,
Caramelized Onions, Pepper-Jack Cheese & Au Jus
on a Sesame Seed Steak Roll
24

STEAK SANDWICH

USDA Prime Skirt Steak Steak, Caramelized Onions, Lettuce,
Chimichurri Sauce, Swiss Cheese & Mustard Aioli on Steak Roll
26.5

DESSERT

LAVA CAKE

With Fresh Berries & Chocolate Drizzle
(Allow 15 Minutes to Prepare)
\$14

GELATO | ICE CREAM

Raspberry Gelato or Vanilla Ice Cream
One, Two, or Three Delicious Scoops!
\$4 | \$7.5 | \$10.5



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PORTER'S GRILL & PUB

LIQUID LIBATIONS MENU

COCKTAILS

CUBA LIBRE

Kirk & Sweeney Rum,
Soda & Lime Juice
\$14

THE MULE

Ketel One Cucumber & Mint Vodka,
Fevertree Ginger Beer, Lime Juice & Simple Syrup
\$14

PRICKLY PEAR MARGARITA

Gran Coramino Blanco Tequila, Liquid Alchemist
Prickly Pear Syrup, Triple-Sec & House Sweet n Sour
\$16

BARREL-AGED MANHATTAN

Woodenville Bourbon, Bitters,
Sweet Vermouth & Classic Maraschino Cherry
\$18

DRAFT BEER

COORS LIGHT - LAGER

Coors Brewing Company | Golden, CO
16oz \$8 | 22oz - \$10

RED SEAL - AMBER ALE

North Coast Brewing Company | Fort Bragg, CA
16oz \$8 | 22oz - \$10

FIRESTONE 805 - BLONDE ALE

Firestone Walker Brewing Company | Paso Robles, CA
16oz \$9 | 22oz - \$11

TRUMER - PILSNER

Trumer Brauerei | Berkeley, CA
16oz \$9 | 22oz - \$11

MODELO ESPECIAL - PILSNER

Grupo Modelo Brewing Company | Mexico City, Mexico
16oz \$9 | 22oz - \$11

ALVARADO STREET MAI TAI - IPA

Alvarado Street Brewery | Monterey, CA
16oz \$9 | 22oz - \$11

CORONADO - ORANGE WIT

Coronado Brewing Company | Coronado, CA
16oz \$9 | 22oz - \$11

MOTHER EARTH BOO KOO - IPA

Mother Earth Brewing Company | San Diego, CA
16oz \$9 | 22oz - \$11

DUST BOWL PEACE LOVE & HAZE - HAZY IPA

Dust Bowl Brewery | Turlock, CA
16oz \$9 | 22oz - \$11

GUINNESS DROUGHT - STOUT

Guinness Brewery | Dublin, Ireland
16oz \$10 | 22oz - \$12

WINE

2022 FRANCISCAN - CHARDONNAY

California
Glass 12 | 750ml Bottle - \$44

2014 CARLSON - CABERNET FRANC

Santa Ynez Valley | California
Glass 10 | 750ml Bottle - \$36

2015 ORIN SWIFT VELADORA - SAUVIGNON BLANC

Napa Valley | California
750ml Bottle - \$48

2021 FRANCISCAN - CABERNET SAUVIGNON

California
Glass 13 | 750ml Bottle - \$48

2022 DUTTON ESTATE - SAUVIGNON BLANC

Russian River Valley | California
Glass 14 | 750ml Bottle - \$52

2016 MARIETTA - ZINFANDEL

North Coast | California
750ml Bottle - \$48

2021 DUTTON ESTATE - CHARDONNAY

Russian River Valley | California
750ml Bottle - \$66

2014 CLOUDY BAY - PINOT NOIR

Marlborough | New Zealand
Glass 16 | Bottle - \$60

HALF BOTTLES

2015 PARDUCCI - MERLOT

Mendocino County | California
375ml Bottle - \$22

2013 SANTA MARGHERITA - CHIANTI CLASSICO

Tuscany | Italy
375ml Bottle - \$24



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NCGA MEMBERS LIQUID LIBATIONS MENU

COCKTAILS

PEACH MADRAS

Ketel One Peach & Orange Blossom Vodka,
Mixed with Orange Juice & Cranberry
\$12

MARGARITA

Gran Coramino Blanco Tequila,
Triple-Sec & House Sweet n Sour
\$14

DRAFT BEER

COORS LIGHT - LAGER

Coors Brewing Company | Golden, CO
16oz \$7

MODELO ESPECIAL - PILSNER

Grupo Modelo Brewing Company | Mexico City, Mexico
16oz \$8

WINE

2015 ORIN SWIFT - SAUVIGNON BLANC

Napa Valley | California
Bottle - \$42

2016 DAWNS DREAM - ROSE

Arroyo Seco | California
Bottle - \$44

2013 DRY CREEK MARINER - RED BLEND

Dry Creek Valley | California
Bottle - \$44

2016 CHATEAU VERMONT - RED BLEND

Bordeaux | France
Bottle - \$46

2016 CARMEL ROAD - PINOT NOIR

Arroyo Seco | California
Bottle - \$46

2012 LAMOLE DI LAMOLE - CHIANTI CLASSICO

Tuscany | Italy
Bottle - \$54

LANSON BLACK - CHAMPAGNE

Champagne | France
Bottle - \$76



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PORTER'S GRILL & PUB

Brunch Menu

Specials

NY STEAK & EGGS

USDA Prime NY Steak, Two Eggs,
Choice of Roasted Potatoes or
Hash-Browns, & Choice of Toast
36

SALMON EGGS BENEDICT

Wild Caught Atlantic Salmon, Two Poached Eggs,
Avocado, English Muffin, Hollandaise & Choice
of Hash-Browns or Roasted Potatoes
25

Breakfast Favorites

EGGS BENEDICT

Two Poached Eggs, Choice of Ham, Bacon or
Rosemary Sausage, Avocado, English Muffin,
Hollandaise & Roasted Potatoes or Hash-Browns
21.5

CHICKEN FRIED STEAK

Rosemary Country Gravy,
Two Eggs, Roasted Potatoes or
Hash-Browns & Two Buttermilk Biscuits
23

ROSEMARY SAUSAGE OMELET

Rosemary Sausage, Spinach, Onion,
Cheddar Cheese, Roasted Potatoes or
Hash-Browns & Choice of Toast
21

VEGGIE OMELET

Avocado, Spinach, Bell Peppers, Onions,
Diced Tomato, Mushrooms, Queso Fresco,
Roasted Potatoes or Hash-Browns & Choice of Toast
20

BLUEBERRY & RICOTTA PANCAKES

Fluffy Pancakes with Ricotta & Blueberry Filling,
topped with House Whip Cream & Blueberries
18

TEXAS FRENCH TOAST

3 Pieces of Texas French Toast, Strawberries,
Whip Cream & Powdered Sugar
18

THE GIMME

Two Eggs, Bacon, Roasted Potatoes
or Hash-Browns, & Choice of Toast
19.5

CORNEBEEF HASH SKILLET

USDA Prime Brisket, Bell-Peppers,
Onions, Hash-Browns & Two Eggs
22

Lunch Favorites

POPPY SALAD

Feta Cheese, Candied Walnuts,
Dried Cranberries, Fresh Strawberries
with Balsamic Vinaigrette
16.5

GRILLED CAESAR

Grilled Romaine, Parmesan Crostini,
Shaved Parmesan, Tomato,
Picante Fried Onion & Caesar Dressing
16.5

BRISKET TACOS

USDA Prime Brisket, Onions & Cilantro, Coleslaw,
Pico de Gallo, Chipotle Aioli, Lime & Salsa Verde
22

STEAK TACOS

USDA Prime Skirt Steak, Onions & Cilantro,
Coleslaw, Pico de Gallo, Lime & Salsa Verde
26.5

BLT

Bacon, Lettuce, Tomato,
Mayonnaise on Ciabatta Bread
17.5

CLUBHOUSE SANDWICH

Ham & Turkey, Bacon, Tomato, Lettuce,
& Mayonnaise on Pressed Sourdough
19

THE AMERICAN BURGER

Ground Chuck, American Cheese,
Onion, Tomato, Lettuce &
Special Sauce on Brioche Bun
20

STEAK SANDWICH

USDA Prime Skirt Steak, Caramelized Onions,
Lettuce, Chimichurri Sauce, Swiss Cheese & Mustard
Aioli on Steak Roll
26.5

Drink Special

MIMOSA CARAFE

Sparkling Wine with your choice of
Orange Juice, Grapefruit Juice or Cranberry Juice
32



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