



PORTER'S GRILL & PUB

BREAKFAST MENU

POPPY FAVORITES

THE GIMMIE

Two Eggs, House Bacon,
Choice of Roasted Potatoes or
Hash-Browns, & Choice of Toast
17.5

CHICKEN FRIED STEAK

Rosemary Country Gravy, Two Eggs
With Your Choice of Hash-Browns or
Roasted Potatoes & 2 Buttermilk Biscuits
21

TEXAS FRENCH TOAST

3 Pieces of Texas French Toast, Strawberries,
Whip Cream & Powdered Sugar
16.5

BUTTERMILK PANCAKES

3 Fluffy Pancakes with
Strawberries & House Whip Cream
16.5

OMELETS & SKILLET

MOROCCAN SKILLET

House Marinara Sauce, Heirloom Tomatoes,
With Grilled Ciabatta Bread & Two Eggs
18

CORNEBEEF HASH SKILLET

USDA Prime Brisket, Bell-Peppers,
Onions, Hash-Browns & Two Eggs
21

ROSEMARY SAUSAGE OMELET

House Rosemary Sausage, Spinach, Onion,
Cheddar Cheese, Roasted Potatoes or
Hash-Browns & Choice of Toast
19

VEGGIE OMELET

Avocado, Spinach, Bell Peppers, Diced Tomato,
Onions, Queso Fresco, Roasted Potatoes or
Hash-Browns & Choice of Toast
18

BENEDICTS

HAM EGGS BENEDICT

Two Poached Eggs, Black Forest Ham, Avocado,
English Muffin, Hollandaise & Choice of
Roasted Potatoes or Hash-Browns
18

BACON EGGS BENEDICT

Two Poached Eggs, House Bacon, Avocado,
English Muffin, Hollandaise & Choice of
Roasted Potatoes or Hash-Browns
18.5

ROSEMARY SAUSAGE EGGS BENEDICT

Two Poached Eggs, Rosemary Sausage, Avocado,
English Muffin, Hollandaise & Choice of
Roasted Potatoes or Hash-Browns
18.5

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

Split Order Policy | 4.00 Charge will be added to all split orders

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

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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

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

MONTEREY BAY CALAMARI

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

BABY BACK RIBS

House BBQ Sauce
Half 16 | Full 25

SOUP OR CHILI

Soup Du Jour or
House Chili
Cup 6 | Bowl 10

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
18

BRISKET QUESADILLA

USDA Prime Brisket, Mozzarella &
Cheddar Cheese, Bell-Peppers, Onions,
Pico de Gallo, Sour Cream & Chipotle Aioli
21

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

BLACKENED CHICKEN TACOS

Onions & Cilantro,
Lime & Salsa Verde
18

BRISKET TACOS

USDA Prime Brisket, Onions & Cilantro,
Chipotle Aioli, Lime & Salsa Verde
21

SALMON TACOS

Wild Caught Atlantic Salmon,
Onions & Cilantro, Jalapeno Aioli & Salsa Verde
24

STEAK TACOS

USDA Prime Skirt Steak,
Onions & Cilantro, Lime & Salsa Verde
26



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PORTER'S GRILL & PUB

CLASSIC PIZZAS

12" | 8 Slices

PEPPERONI

Cured Pepperoni, Shredded
Mozzarella Cheese & House Marinara
18

SAUSAGE

House Rosemary-Sausage, Shredded
Mozzarella Cheese & House Marinara
20

MARGHERITA

Cherry Tomatoes, Fresh
Basil, Fresh Sliced Mozzarella
Cheese & House Marinara
20

COMBINATION

House Rosemary-Sausage, Pepperoni, Ham,
Bacon, Bell-Peppers, Red Onions, Black Olives
Shredded Mozzarella Cheese & House Marinara
25

BETWEEN THE BUN

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

BLT

Bacon, Lettuce, Tomato,
Mayonaise on Chiabatta Bread
17.5

RUEBEN SANDWICH

Sauerkraut, Swiss Cheese, Pickles, Thousand
Island Dressing on Sourdough Bread
19

GRILLED CHICKEN SANDWICH

Marinated Chicken, Lettuce, Tomato, Red Onion,
Remoulade Sauce & Swiss Cheese on Brioche Bun
18

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

FIREHOUSE BURGER

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

CLUBHOUSE SANDWICH

Ham & Turkey, House Bacon, Tomato, Lettuce,
& Mayonnaise on Pressed Sourdough
18.5

SMASH BURGER

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

HOT CHICKEN TRIO

Three Fried Chicken Sliders with
Chili Honey Suace, Kohlrabi Slaw,
Dill Aioli on Hawaiian Roll
19

STEAK SANDWICH

USDA Prime Skirt Steak Steak, Caramelized Onions,
Lettuce, Chimichurri Sauce, Swiss Cheese
& Mustard Aioli on Steak Roll
26

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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DRINK MENU

COCKTAILS

COFFEE & CREAM

Illy Coffee & Baileys topped
with House Whip Cream
13

TEQUILA SUNRISE

Don Fulano Reposado Tequila,
Orange Juice Topped with Grenadine
14

POPPY'S SEA BREEZE

Ketel One Grapefruit & Rose Vodka,
Grapefruit & Cranberry Juice & Splash of Soda
14

MOSQUITO BITE

Ketel One Vodka, House Bloody Mary Mix, House Bacon,
Cocktail Onion, Olive & Lime in Tajin Rimmed Glass
15.5

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 PLH - HAZY IPA

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

GUINNESS DROUGHT - STOUT

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

WINE

2016 GALANTE SAUVIGNON BLANC

Carmel Valley | California
Glass 14 | 750ml Bottle - \$48

2021 J.LOHR CHARDONNAY

Monterey | California
Glass 14.5 | 750ml Bottle - \$50

2016 DAWNS DREAM ROSE

Arroyo Seco | California
750ml Bottle - \$52

2021 DUTTON ESTATE CHARDONNAY

Russian River Valley | California
750ml Bottle - \$60

2021 FRANCISCAN CABERNET SAUVIGNON

California
Glass 12 | 750ml Bottle - \$44

2014 BERNARDUS PINOT NOIR

Santa Lucia Highlands | California
Glass 14.5 | 750ml Bottle - \$50

2014 MCINTYRE PINOT NOIR

Santa Lucia Highlands | California
750ml Bottle - \$58

2013 GALANTE CABERNET SAUVIGNON

Carmel Valley | California
750ml Bottle - \$100

2014 RIDGE - CABERNET SAUVIGNON

Monte Bello Vinyard | California
375ml Bottle - \$38



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