

GLASS DOOR

FAVORITES

THE CLASSIC

TWO EGGS ANY STYLE, CHOICE OF BACON OR SAUSAGE, SEASONED POTATOES & TOAST.....\$17

CHILAQUILES

TWO EGGS, TORTILLA CHIPS, GUAJILLO SAUCE, CREMA & AVOCADO.....\$18

BREAKFAST BURRITO

FLOUR TORTILLA, SCRAMBLED EGGS, POTATOES, BACON, JACK CHEESE & GUACAMOLE.....\$18

PANCAKES

TWO BUTTERMILK PANCAKES, BUTTER, SYRUP & POWDERED SUGAR. ADD BLUEBERRIES, CHOCOLATE CHIPS, OR BANANA FOR AN ADDITIONAL \$3.00.....\$15

FRENCH TOAST

THREE SLICES OF TEXAS TOAST, BUTTER, MAPLE SYRUP & POWDERED SUGAR.....\$16

BREAKFAST SANDWICH

FRIED EGG, CHEESE, BACON, AVOCADO, TOMATO, CHIPOTLE AIOLI & ENGLISH MUFFIN. SERVED WITH SEASONED POTATOES OR FRUIT.....\$18

VEGGIE OMELETTE

EGGS, BELL PEPPER, ONION, TOMATO, AVOCADO & COJITA CHEESE. SERVED WITH SEASONED POTATOES OR FRUIT.....\$18

BACON OMELETE

EGGS, CHEDDAR CHEESE & BACON. SERVED WITH SEASONED POTATOES OR FRUIT.....\$18

BEVERAGES

JUICE

ORANGE, APPLE OR TOMATO.....\$4

HOT COFFEE

REGULAR OR DECAF.....\$4

HOT TEA

CHOICE OF TEA SACHET\$4

ICED TEA

BREWED TEA SERVED OVER ICE.....\$4

SOFT DRINK

COKE, DIET COKE, SPRITE OR LEMONADE.....\$6

A'LA CARTE

SIDE OF BACON OR SAUSAGE\$7

TWO EGGS\$6

TOAST / ENGLISH MUFFIN\$5

BAGEL & CREAM CHEESE\$7

SEASONAL FRUIT CUP\$6

COCKTAILS

BLOODY MARY

HOUSE BLOODY MIX, CILANTRO & JALAPENO INFUSED VODKA, CANDIED BACON & BLUE CHEESE STUFFED OLIVES.....\$15

BLOODY MARIA

HOUSE BLOODY MIX, CHILI INFUSED TEQUILA, TAJIN RIM & PEPPER JACK CHEESE.....\$15

IRISH COFFEE

COFFEE, IRISH WHISKEY, SUGAR & WHIPPED CREAM.....\$15

MIMOSA

ORANGE JUICE & SPARKLING WINE.....\$12

MIMOSAS BY THE BOTTLE

OPERA PRIMA\$42

RUFFINO ROSE'\$50

DOMAINE CHANDON\$58



A 20% GRATUITY WILL BE AUTOMATICALLY CHARGED FOR PARTIES OF 6 OR MORE *CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



GLASS DOOR

SATURDAYS & SUNDAYS 10AM-2PM

THE CLASSIC

TWO EGGS ANY STYLE, CHOICE OF BACON OR SAUSAGE,
SEASONED POTATOES & TOAST.....\$17

CHILAQUILES

TWO EGGS, TORTILLA CHIPS, GUAJILLO SAUCE, CREMA &
AVOCADO.....\$18

BREAKFAST BURRITO

FLOUR TORTILLA, SCRAMBLED EGGS, POTATOES, BACON, JACK
CHEESE & GUACAMOLE.....\$18

BREAKFAST SANDWICH

FRIED EGG, CHEESE, BACON, AVOCADO, TOMATO, CHIPOTLE
AIOLI & ENGLISH MUFFIN. SERVED WITH SEASONED POTATOES
OR FRUIT.....\$18

FRENCH TOAST

THREE SLICES OF TEXAS TOAST, BUTTER, MAPLE SYRUP &
POWDERED SUGAR.....\$16

PANCAKES

TWO BUTTERMILK PANCAKES, BUTTER, SYRUP & POWDERED
SUGAR. ADD BLUEBERRIES, CHOCOLATE CHIPS, OR BANANA FOR
AN ADDITIONAL \$3.00.....\$15

OMELET

YOUR CHOICE OF BACON OR VEGGIE OMELET. SERVED WITH
SEASONED POTATOES OR FRUIT.....\$18

COCKTAILS

BREAKFAST SHOT

IRISH WHISKEY, BUTTERSCOTCH SCHNAPPS, FRESH ORANGE
JUICE & CANDIED BACON.....\$12

BLOODY MARY

HOUSE BLOODY MIX, CILANTRO & JALAPENO INFUSED VODKA,
CANDIED BACON & BLUE CHEESE STUFFED OLIVES.....\$15

BLOODY MARIA

HOUSE BLOODY MIX, CHILI INFUSED TEQUILA, TAJIN RIM &
PEPPER JACK CHEESE.....\$15

MICHELADA GRANDE

CLAMATO, WORCESTERSHIRE, LIME, CELERY SALT, TAJIN,
TABASCO, SECRET HOUSE SEASONING & MEXICAN LAGER.....\$14

IRISH COFFEE

COFFEE, IRISH WHISKEY, SUGAR & WHIPPED CREAM.....\$15

MIMOSA

ORANGE JUICE & SPARKLING WINE.....\$12

MIMOSAS BY THE BOTTLE

OPERA PRIMA \$42 | RUFFINO ROSE' \$50 | DOMAINE CHANDON \$58

CHIPS & DIPS

FRESHLY FRIED TORTILLA CHIPS WITH CHOICE OF THREE DIPS:
SALSA ROJO, GUACAMOLE, HOUSE QUESO, SALSA VERDE, BEAN
DIP OR PICO DE GALLO.....\$12

WINGS

(6) CHOICE OF BUFFALO , BBQ OR LEMON PEPPER. SERVED WITH
RANCH.....\$12

QUESADILLA

FLOUR TORTILLA, CHEESE BLEND, GUACAMOLE, SOUR CREAM &
PICO DE GALLO.....\$12

NACHOS

QUESO, JALAPENO LIME CREMA, CHIPOTLE AIOLI, GUACAMOLE,
PICO DE GALLO, PICKLED JALAPENOS & COJITA.....\$16

CAESAR SALAD

ROMAINE LETTUCE, HOUSE CAESAR DRESSING, CROUTONS,
COTIJA, TOMATOES & AVOCADO.....\$15

CALI BURRITO

FLOUR TORTILLA, CHOICE OF MEAT, FRIES, CHEESE,
GUACAMOLE, SOUR CREAM & PICO DE GALLO. SERVED WITH RICE
& BEANS.....\$19

FISH TACOS

BEER-BATTERED, CHIPOTLE CREMA, CABBAGE, GUACAMOLE &
COTIJA.....\$16

A'LA CARTE

TWO EGGS	\$6
SEASONAL FRUIT CUP	\$6
SIDE OF SEASONED POTATOES	\$5
SIDE OF BACON OR SAUSAGE	\$7
TOAST / ENGLISH MUFFIN	\$5
BAGEL & CREAM CHEESE	\$7
SIDE OF REFRIED BEANS	\$5
SIDE OF BLACK BEANS	\$5
SIDE OF SPANISH RICE	\$5

porto vista HOTEL

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OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU
HAVE CERTAIN MEDICAL CONDITIONS.



GLASS DOOR

STARTERS

CHIPS & DIPS

FRESHLY FRIED TORTILLA CHIPS WITH CHOICE OF THREE DIPS: SALSA ROJO, GUACAMOLE, HOUSE QUESO, SALSA VERDE, BEAN DIP OR PICO DE GALLO.....\$12

WINGS

(6) CHOICE OF BUFFALO, BBQ OR LEMON PEPPER. SERVED WITH RANCH.....\$12

QUESADILLA

FLOUR TORTILLA, CHEESE BLEND, GUACAMOLE, SOUR CREAM & PICO DE GALLO.....\$12

NACHOS

QUESO, JALAPENO LIME CREMA, CHIPOTLE AIOLI, GUACAMOLE, PICO DE GALLO, PICKLED JALAPENOS & COJIJA.....\$16

SALADS

GLASS DOOR SALAD

ROMAINE LETTUCE, AVOCADO LIME DRESSING, PICKLED ONION, CORN, BLACK BEANS, PICKLED FRESNO CHILIES, CUCUMBER, COTIJA, FRIED TORTILLA CHIPS.....\$16

CAESAR SALAD

ROMAINE LETTUCE, HOUSE CAESAR DRESSING, CROUTONS, COTIJA, TOMATOES, AVOCADO.....\$15

PROTEIN ADD-ONS

POLLO ASADO \$6
 PORK CARNITAS \$5
 CARNE ASADA \$6
 BIRRIA \$7
 SHRIMP \$6

TACOS

THREE PER ORDER, SERVED ON CORN TORTILLAS

GRILLED SHRIMP TACOS

CHIPOTLE CREMA, CABBAGE, GUACAMOLE & COTIJA.....\$16

FISH TACOS

BEER-BATTERED, CHIPOTLE CREMA, CABBAGE, GUACAMOLE & COTIJA.....\$16

SHORT RIB BIRRIA TACOS

CRISPY QUESO, CILANTRO, ONION & BIRRIA REDUCTION DIPPING SAUCE.....\$17

BURRITOS

SERVED WITH RICE & BEANS

CALI BURRITO

FLOUR TORTILLA, CHOICE OF MEAT, FRIES, CHEESE, GUACAMOLE, SOUR CREAM & PICO DE GALLO.....\$19

BURRITO DEL MAR

SHRIMP, FISH, CHEESE, GUACAMOLE, SPANISH RICE, CHIPOTLE CREMA & SAUTÉED ONIONS.\$24

ENTREES

SERVED WITH CHOICE OF TWO SIDES: REFRIED BEANS, BLACK BEANS, SPANISH RICE OR MARKET VEGGIES

CARNITAS ENCHILADAS

PORK CARNITAS, CORN TORTILLAS, RED ENCHILADA SAUCE, CHEESE & SOUR CREAM.....\$19

BIRRIA ENCHILADAS

BEEF BIRRIA, CORN TORTILLAS, BIRRIA ENCHILADA SAUCE, CHEESE & SOUR CREAM.....\$20

BAJA BURGER

BEEF PATTY, SESAME SEED BUN, PEPPER JACK CHEESE, LETTUCE, TOMATO, RED ONION, AVOCADO & JALAPENO. SERVED WITH FRIES.....\$18

FAJITAS

SAUTEED WITH PEPPERS & ONIONS. SERVED WITH SPANISH RICE, REFRIED BEANS, GUACAMOLE, PICO DE GALLO, SOUR CREAM & WARM TORTILLAS.....SEE BELOW

POLLO ASADO\$21
 CARNE ASADA\$25
 SHRIMP\$27

DESSERT

CHURROS\$11
 DULCE DE LECHE FLAN\$12



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GLASS DOOR

SUN -THURS 5-7PM | FRI & SAT 8-10PM

FEATURED COCKTAILS

CLASSIC MARGARITA	\$8
APEROL SPRITZ.....	\$10

BEER & WINE

DRAFT BEER.....	\$8
HOUSE WINE (RED, WHITE OR ROSE').....	\$8
PROSECCO.....	\$8

SMALL BITES

CHIPS & GUACAMOLE

FRESH TORTILLA CHIPS WITH HOUSE MADE GUACAMOLE.....\$8

CHICKEN WINGS

TOSSED IN BUFFALO OR BBQ SAUCE, SERVED WITH RANCH.....\$8

TAQUITOS

CRISPY ROLLED TACOS WITH SHREDDED CHICKEN OR BEEF, SERVED WITH CREMA & SALSA.....\$8

MEDITERRANEAN PLATTER

HUMMUS, TZATZIKI, OLIVES, PITA & FRESH VEGGIES.....\$10

QUESADILLA

CHEESE QUESADILLA WITH SOUR CREAM & SALSA.....\$8

NACHOS

TORTILLA CHIPS LOADED WITH MELTED CHEESE, JALAPENOS, SOUR CREAM, GUACAMOLE & PICO DE GALLO.....\$10

CALIFORNIA FRIES

CRISPY FRIES TOPPED WITH CARNE ASADA, CHEESE, GUACAMOLE & SOUR CREAM.....\$10

*Come sip, snack, & relax
with us during happy hour*

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COCKTAILS

CALIFORNIA MARGARITA

A WEST COAST TWIST ON A CLASSIC FAVORITE! MADE WITH PREMIUM TEQUILA, FRESH LIME JUICE, AGAVE NECTAR & A SPLASH OR ORANGE LIQUEUR. SERVED ON THE ROCKS WITH A SALTED RIM.

\$17**CITRUS CUCUMBER COOLER**

A REFRESHING BLEND OF VODKA, MUDDLED CUCUMBER, FRESH LEMON-LIME JUICE & A TOUCH OF HONEY. TOPPED WITH SPARKLING WATER AND SERVED OVER ICE.

\$17**CLASSIC MOJITO**

A TIMELESS CUBAN COCKTAIL FEATURING WHITE RUM, FRESH MINT, LIME JUICE & SIMPLE SYRUP. TOPPED WITH SODA WATER FOR THE PERFECT BALANCE OF SWEETNESS & ZEST.

\$18**BERRY BLISS VODKA SMASH**

A DELIGHTFUL MIX OF VODKA, MUDDLED FRESH BERRIES, A HINT OF LEMON & ELDERFLOWER LIQUEUR. SERVED OVER CRUSHED ICE FOR A FRUITY & FLORAL EXPERIENCE.

\$17**SMOKY OLD FASHIONED**

A BOLD TAKE ON THE CLASSIC, MADE WITH BOURBON, A HINT OF SMOKED MAPLE SYRUP & A DASH OF BITTERS. SERVED OVER A LARGE ICE CUBE WITH AN ORANGE TWIST.

\$19**APEROL SPRITZ**

A LIGHT & BUBBLY ITALIAN CLASSIC! APEROL, PROSECCO, A SPLASH OF SODA WATER & GARNISHED WITH A FRESH ORANGE SLICE. THE PERFECT BALANCE OF BITTER, SWEET & CITRUSY REFRESHMENT.

\$16

Any of our cocktails can be prepared alcohol-free

BEER SELECTION

DRAFT BEERS

MODELO . PACIFICO . MICHELOB ULTRA . STELLA ARTOIS

\$11

Ask your server about our rotating draft selection!

BOTTLED & CANNED BEERS**STELLA ARTOIS**

CLASSIC EUROPEAN PILSNER WITH A SMOOTH, CRISP FINISH.

\$9**FIRESTONE WALKER 805**

REFRESHING CALIFORNIA BLONDE ALE WITH A LIGHT MALT CHARACTER.

\$9**BLUE MOON BELGIAN WHITE**

SMOOTH WHEAT BEER WITH SUBTLE CITRUS AND SPICE NOTES, SERVED WITH AN ORANGE GARNISH.

\$9**CORONA EXTRA**

LIGHT, CRISP, MEXICAN LAGER WITH A REFRESHING FINISH. SERVED WITH A LIME.

\$9**HEINEKEN 0.0 -NON-ALCOHOLIC OPTION**

A FULL FLAVORED, ALCOHOL-FREE LAGER WITH A SMOOTH AND BALANCED TASTE.

\$8

Ask about our rotating seasonal beer selections!

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