



PORTERS

RESTAURANT & SMOKEHOUSE



2210 E 20th St - 505-327-5979 - www.porters-farmington.com



APPETIZERS

Bacon Wrapped Jalapenos - Fresh jalapenos stuffed with cream cheese, wrapped in bacon and baked to perfection 9.99

Porters Combo - A mouth watering mix of our hand-battered mushrooms and zucchini 9.99

Nacho Grande - Chicken or Beef, salsa, sour cream, jalapenos, tomatoes, olives, onion, shredded cheese and guacamole 11.89

Classic Wings - Our big & juicy bone-in wings sauteed in choice of classic buffalo sauce, honey BBQ, bourbon BBQ or house BBQ sauce
6 wings 9.99 9 wings 13.99 12 wings 16.99

The Round-Up - 9 wings, order of zucchini, 6 jalapeno wraps, order of mushrooms 38.50

Baskets -

Hand Battered Zucchini 9.99

Battered Mushrooms 8.49 Fried Okra 8.49

Chips and Salsa 4.99 with Guacamole 7.99

FAVORITES

Porters Famous Chicken Fried Steak - 1/2 lb of hand-breaded chicken fried brilliance. Served with choice of two sides 15.49

1/4 lb Classic Chicken Fried Steak - Served with choice of two sides 12.29

Mama's Meatloaf - House baked meatloaf with onion, bell pepper, mushroom, and our mom's own blend of secret herbs and spices. Topped with house brown gravy and choice of one side 14.89

Tuscan Grilled Chicken - Fire-grilled chicken breast topped in our white wine cream sauce, tomato and artichoke hearts. Served with choice of two sides 14.29

Chicken Fried Chicken Dinner - It's a winner! Hand-breaded boneless chicken breast served with choice of two sides 14.49

Chicken Tender Basket - Juicy tenders, double hand-dipped in our buttermilk marinated spice blend, choice of one side 11.89

Steak Finger Basket - Breaded cubed steak, crispy fried to perfection with choice of one side 12.29



BBQ

We've got the smoker smokin'! Our meats are house marinated for 24 hours then Hickory smoked for up to 14 hours. Ask your server what's ready to plate! Includes choice of side, pinto beans, Texas toast, jalapenos and a dill pickle.

Beef Ribs 14.89

Baby Back Ribs 1/2 Rack 16.25 Full Rack 21.89

Brisket 14.59 **Pulled Pork** 11.99

Smoked Sirloin 15.49

Chicken - Brushed with house BBQ sauce with a fire grilled finish 13.49

Ribs and BBQ Sandwich - Brisket or Pulled Pork Sandwich w/2 juicy beef ribs 17.95

BBQ Combo - Beef Ribs, Chicken, Brisket, Smoked Sirloin, Pulled Pork
Choose 2 16.99 Choose 3 19.49

BURGERS

Our Certified Angus 1/2 lb beef burger with lettuce, tomato, onion and pickle on a soft brioche bun. Choice of one side.

Blue Moon Burger - 25 years of flavor! Hickory smoked bacon, cheddar/ Monterey jack cheese, topped with our house chipotle aioli sauce 13.49

Santa Fe - Fresh avocado, diced Hatch green chile and cheddar cheese 13.49

Mustang Sally - Sautéed mushrooms and Swiss Cheese 12.69

Build Your Own Burger

Fire grilled 1/2 lb beef burger 10.99

Fire grilled chicken breast 10.99

Veggie Burger 12.49

Fire grilled 1/4 lb beef burger 8.49

Chopped Green Chile, Mushrooms, Olives, Avocado or Jalapeno 1.00 Deep Fried Onion Strings 1.00

Bacon 1.50 Brisket 2.00 Extra Patty 3.00

Cheddar, Swiss, American or Provolone 1.00

BBQ Sauce, Chipotle Aioli, Green Chile, Red Chile, 1.50

Patty Melt - Angus beef burger topped with grilled onions and Swiss cheese on grilled Rye 13.69



SMASHBURGERS

The Classic - Two hand-formed then smashed burger patties, crispy and caramelized, house seasoned with melted American cheese, shredded lettuce, onion, tomato and pickles 13.99

Firestarter - Two juicy hand-smashed burger patties, American cheese, jalapeno cream cheese spread, maple bacon, tomato and pickles 14.29

STEAKHOUSE

Enjoy our Certified Angus and choice steaks, seasoned and fire grilled to perfection.

Includes choice of two sides and dinner roll.

Add a lobster tail to any entree for 10.99 or fried shrimp 5.99

Porters Signature Porterhouse Steak - 24 oz

Supurb combination of tenderloin and strip steak with Chef's butter 38.95

Surf & Turf - Our tender seasoned filet served with a lobster tail with drawn butter 27.95

Steak & Shrimp - House-cut 6 oz sirloin and 4 jumbo breaded shrimp 19.79

Steak & Ribs - House-cut sirloin and two house smoked baby back ribs 6oz 24.89 100Z 27.89

House-Cut Sirloin 6 OZ 15.49 10 OZ 17.99

House-Cut Rib Eye - A house favorite! 8oz 18.79 12oz 23.79

T-Bone Steak - Inch thick chargrilled Angus steak 16oz 26.99

Petite Filet - Perfectly seasoned and bacon wrapped 16.95

Chopped Steak - 13.89 with grilled onions

Add: Grilled Onions 1.50

Deep Fried Onion Strings 2

Chef's Herb Butter 2

Mushrooms 2

Sautéed Shrimp 4

NEW **Steak Frites** - Marinated 8oz Ribeye, char-grilled and topped with Chef's butter and a balsamic drizzle. Served on a mound of parmesan fries 16.95



SANDWICHES

SW Philly Steak – Our grilled Angus sirloin, thin sliced and piled atop a toasty baguette. Topped with fire roasted green chiles, bell peppers and onions, and dripping in melted American cheese 14.79

Albuquerque Turkey – A Blue Moon favorite! A flaky croissant stacked with turkey, chopped green chile, avocado, tomato and Provolone cheese 11.79

Blue Moon Club - Sliced turkey, ham, bacon, lettuce, tomato, Swiss & American cheese on choice of bread 11.79

Smoked Sirloin French Dip - Our sirloin steak is house smoked and piled into a toasty baguette, then topped with melted Provolone cheese 14.79

BLAT – Bacon, lettuce, avocado and tomato on choice of bread. 11.95

BBQ Pulled Pork – Our house smoked pulled pork topped with shredded cabbage and sliced dill pickles on a classic burger bun 13.95

BBQ Brisket – Our house smoked beef brisket on a classic burger bun 13.95

Nashville Hot Chicken Sandwich - Crispy Nashville-Style hot chicken sandwich with a tender, juicy center. Topped with sliced dill pickles and served on a brioche bun 13.49



SALADS

Porters Soup and Garden Bar - Only the Best with yards of fresh veggies, fruits, meats, specialty salads, toppings served aside today's fresh soups 13.49

Chicken Pistachio Salad - Grilled chicken, pistachio nuts, strawberries, red grapes, cranberries and topped with house dark cherry balsamic vinaigrette 12.89

Steak Salad - 6 oz sirloin steak atop fresh greens, with crumbled blue cheese, avocado, cucumber, tomatoes, house-made fried onion strings and a balsamic drizzle 15.89

Blackened Chicken Ceasar - Tender chicken breast blackened with house seasoning, atop crisp romaine, tomato, red onion and parmesan cheese 12.49

Ty Cobb - Sliced turkey, crumbled bacon, hard-boiled egg, avocado, tomato and Cheddar cheese on a bed of mixed greens, with choice of dressing 12.49

Side House Salad or Ceasar Salad - 3.25

Side Garden Bar with entree - 6.25

MEXICAN

(Includes beans and rice, chips and salsa)

6 oz Sirloin steak and Two Enchiladas - Choose chicken, beef or cheese enchiladas 17.95
Make it an 8oz Ribeye for 23.95

Sizzling Fajitas - Choice of steak, chicken, shrimp or veggie. Served with sauteed onions, peppers, pico de gallo, guacamole, shredded cheese and sour cream. Choice of flour or corn tortillas 17.95

Mexi Combo Plate - One taco, two enchiladas. Choice of chicken, beef or cheese. Served with beans and rice NM red or green sauce 15.79

Burrito - Choice of ground beef or shredded chicken smothered in NM red or green chile and cheese 12.79
Steak burrito 14.89

Enchilada Plate - Three enchiladas with choice of cheese, chicken or beef 12.49



PASTA

With fresh house-made sauces and toasty garlic bread

Blue Moon Chicken Alfredo - Linguine noodles with house-made creamy alfredo sauce, sauteed with grilled chicken breast 13.29

Green Chile Chicken Pasta - Grilled chicken breast sautéed with roasted Hatch green chile, mushrooms, tomato and onion in chef's herb butter with linguine pasta 13.29

Spaghetti - with savory Italian marinara, house-made meatballs and spaghetti noodles 13.29

Add a House or Ceasar salad- 3.25 or Side Soup & Garden Bar - 6.25

SEA AND STREAM

Lobster & Shrimp - One steamed and buttered lobster tail aside six fried jumbo shrimp and choice of two sides 27.95

Captain's Platter - Two house beer battered cod fillets and Six jumbo fried shrimp with house cole slaw and choice of one side 18.95

Catfish Basket - Two fillets specially breaded and deep fried served with choice of two sides 15.89 One Fillet 13.99

Blackened Catfish - Served with choice of two sides. Two Fillets 16.89 One Fillet 14.99

Pan Seared Salmon - With lemon-garlic butter, two sides 18.95

Jumbo Fried Shrimp Basket (10) served with coleslaw and choice of one side 13.89

Beer Battered Cod Basket- House filleted beer battered and crispy fried Cod, coleslaw and choice of one side 14.49

FOR THE KIDS

5.99

¼ lb Burger with choice of one side

Chicken Strips with choice of one side

Mac-n-Cheese with Texas toast

Grilled Cheese Sandwich with choice of one side

Spaghetti with meatballs and grilled Texas toast 5.99

Steak Fingers - Two tenders with choice of one side 6.99

Kids Soup and Garden Bar 6.25

SIDES

House or Ceasar Salad

Hand Cut Fries

Steak Fries

Seasoned Fries

Potato Salad

Mashed Potatoes

Cole Slaw

Fried Okra

Baked Potato or Sweet Potato

Sweet Potato Fries

Mac-n-Cheese

Broccoli

Corn Succatash - a house speciality !

Corn Cobette

Asparagus Add 1.50

Green Chile Mac-n-Cheese Add 1.50

BAR MENU

BEER

Bottled Beer

Corona Extra 4
Corona Light 4
Coors Light 4
Budweiser 4
Dos Equis XX Amber 4
Stella Artois 5
Shock Top 5

Draft Beer

Bud Light

Ask your server about
our rotating selection
of draft beer

NEW MEXICO SPIRITS

RUM

Red River Jacks & Sixes Spiced Rum
Red River Rum Purkapile 80
3 Rivers Brewstillery Blackstrap Rum

AGAVE

Three Rivers Brewstillery Sierra Del Encanto

WHISKEY

Dire Wolf Bourbon Whiskey
Taylor Garret
Taylor Garret Rye

VODKA

Teller Botanic Vodka
Teller Blueberry Lavender Vodka
Green Chile Infused Vodka

GIN

Lockpick High Dessert Style Gin

House Cocktails 7.50

SPECIALTY COCKTAILS

House Bloody Mary 7.5 Try it with Jalapeno Vodka 8.5

House Margarita Reg 7.5 Grande 9.5

Imperial Margarita: Classic Grande with St. Clair Imperial Kir Float 12

Classic Mimosa w/Brut 7.50

Prosecco Mimosa: Classic, Strawberry or Pineapple. Made with Lamarca Prosecco 10

Moscow Mule: Vodka, ginger beer and a twist of lime 7.5 Or try is with Whiskey!

Morning Mule: Our classic Moscow Mule with a morning splash of orange juice 7.5

Mojito: Rum, mint, simple sryup, soda water and lime 7.5

Tequila Sunrise 7.50

Blueberry Lemonade: Made with blueberry vodka & mint 7.5

Hot Toddy: Whiskey, water, honey, lemon, cinnamon 7.5

Irish Coffee: Coffee and a Mexican Mudslide 7.5



WINE

Whites

Bread & Butter, Chardonnay 6oz 8 9oz 11 Bottle 26
Matua Sauvignnon Blanc 6oz 7 9oz 10
St. Clair Chenin Blanc 6oz 7 9oz 10 Bottle 19
19 Crimes Martha's Chard 6oz 8 9oz 11 Bottle 24
Domani Ecco, Pinot Grigio 6oz 7 9oz 10 Bottle 19
House Chardonnay 6oz 6.50 9oz 9

Pinks, Rose, Sparkling

Prosecco Sparkling (split bottle) 8
Luccio Mascato D'Asti, 6oz 7 9oz 10 Bottle 19
St. Clair Rose 6oz 7 9oz 10 Bottle 19
Champs de Provence Rose 6oz 7 9 oz 10 Bottle 21
Lemonade Stand Strawberry Rose 6oz 7 9oz 10 19
St. Clair Imperial Kir Sparkling Wine 6oz 6 9oz 9
Andre Brut 6oz 6 9oz 9

Reds

Apothic Red, Winemakers Blend 6oz 7 9oz 10
19 Crimes Cali Red 6oz 8 9oz 11 Bottle 24
Saint Clair, Membres Red 6oz 7 9oz 10 Bottle 19
Bread & Butter, Pinot Noir 6oz 8 9oz 11 Bottle 24
Apothic Merlot, Untamed/Unbound 6oz 7 9oz 10 21
Trapiche Malbec, Argentina 6oz 7 9 oz 10 Bottle 24
House, Cabernet 6oz 6.50 9oz 9
St. Clair Port Warrior Reserve 6oz 7 9oz 10

Chi Chi Bottled Cocktails

Long Island Iced Tea 7.5

Mexican Muslide 7.5