

SIDES

FRIES	4.49	STEAMED RICE	2.99
PASTA SALAD	3.49	CHIPS & SALSA	4.99
SAUTÉED VEGETABLES	4.29	GUACAMOLE	.99
FRESH FRUIT	4.29	SOUR CREAM	.99
CHILI VERDE	3.99	ONION RINGS	7.99

DESSERTS

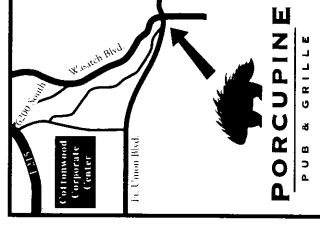
TIRAMISU	6.99	BREAD PUDDING	6.99
FUDGE BROWNIE	6.99	CHOCOLATE PORCUPINE	6.99
W/VANILLA BEAN ICE CREAM		W/VANILLA BEAN ICE CREAM	
FRUIT TART	6.99	CHEESECAKE	6.99
CRÈME BRÛLÉE	6.99	VANILLA BEAN ICE CREAM	4.99
		W/FRUIT TOPPING OR CHOCOLATE SAUCE	

BEVERAGES

COKE, DIET COKE, SPRITE, ROOT BEER, DR. PEPPER, LEMONADE, ICED TEA
 ORANGE JUICE, GRAPEFRUIT,
 PINEAPPLE, CRANBERRY, APPLE, V8
 COFFEE, HOT TEA, HOT COCOA
 ESPRESSO(DBL.) • LATTE • CAPPUCCINO • MOCHA

ASK YOUR SERVER ABOUT A GROWLER TO GO

.18% GRATUITY WILL BE ADDED FOR GROUPS OF 10 OR MORE .



AT THE MOUTH OF BIG COTTONWOOD CANYON

DINNER MENU



PORCUPINE
 PUB & GRILLE

3698 EAST FT. UNION BLVD.
 SALT LAKE CITY, UTAH 84121
 (801) 942-5555

APPETIZERS

AHI SPRING ROLLS 12.99

Sushi grade Ahi served rare, cabbage, mung bean sprouts, carrots, green onions, basil & cilantro wrapped in nori & rice paper. Served on a bed of white rice with pineapple & pickled ginger.

QUESADILLA 7.99

Red and white flour tortillas filled with cheddar and pepper jack cheese, green chiles and tomatoes. Served with salsa, sour cream and cilantro.

ADD CHICKEN OR BLACK BEANS .99

RED PEPPER HUMMUS 8.99

Blended roasted red peppers, garbanzo beans, tahini and garlic. Served with choice of baked crustinis or grilled pita wedges.

ARTICHOKE CHEESE DIP 9.99

Baked asiago and cream cheese with artichokes, garlic and scallions. Served with baked crustinis.

HOT WINGS 10.99

Deep-fried chicken wings tossed in your choice of Traditional, Korean b.b.q. or Hellfire sauces. Served with celery, carrot, and jicama sticks with a side of gorgonzola cream sauce.

NACHOS 9.99

Blue & white corn tortilla chips topped with diced tomatoes, olives, jalapeños, scallions, cilantro, lime, salsa, guacamole, sour cream & cheddarjack cheese.

ADD CHICKEN OR BLACK BEANS .99

CALAMARI 9.99

Calamari seasoned, battered and flash-fried. Served with fire-roasted tomato sauce and a side of herbed lemon aioli.

BEER BATTERED SHRIMP 11.99

Rock shrimp seasoned, battered and flash fried. Served with chipotle aioli and cocktail sauce.

SOUPS

SOUP OF THE DAY

CUP 3.49

BOWL 4.99

SALADS

ADD SEASONED CHICKEN 2.99 ADD TOFU 2.99 ADD GRILLED SHRIMP 4.99 ADD SALMON 5.99

HOUSE REG • 8.99 FULL • 10.99

Baby greens tossed with balsamic vinaigrette and garnished with red onions, pears, blue cheese, fire-dried pecans and Mandarin oranges.

ORIENTAL REG • 8.99 FULL • 10.99

Baby greens and red cabbage tossed with sesame vinaigrette & garnished with Utah honey roasted almonds, rice noodles, Mandarin oranges, carrots and diced pimientos.

BAJA REG • 11.99 FULL • 13.99

Grilled Wahoo served over baby greens & shredded cabbage tossed with lime chipotle vinaigrette, mango sauce, tortilla strips, red & green peppers, white onions, black beans, cilantro & Oaxaca cheese. Topped with avocado.

SANDWICHES

ALL COME WITH A CHOICE OF FRIES, GREEN SALAD, PASTA SALAD OR CUP OF SOUP.

SANTA FE CHICKEN 9.99

Spiked & grilled chicken breast with chipotle aioli, roasted chiles, tomato, red onion and muenster cheese on a floured sourdough or spent-grain bun.

PORTABELLO JACK 9.99

Marinated & grilled portabella mushroom with sautéed red & green peppers, sautéed onions, tomato, pesto & muenster cheese on a floured sourdough or spent-grain bun.

SMOKED TURKEY 9.99

Smoked turkey, gouda cheese, herbed aioli, Dijon-cranberry spread, red onions, tomato & lettuce on toasted sourdough or honey wheat bread.

VEGGIEBURGER 8.99

Veggie patty with provolone, tomato, onions, mung bean sprouts, guacamole & Dijon mustard on a floured sourdough or spent-grain bun.

PIZZA

B.B.Q. CHICKEN 10.99

Grilled chicken breast, b.b.q. sauce, red onion, Roma tomato, mozzarella, scallions, cilantro & corn pepper salsa.

PEPPERONI 9.99

Pepperoni, fire-roasted tomato sauce, mozzarella, asiago, fresh basil & oregano.

THAI CHICKEN 10.99

Grilled chicken breast, Thai peanut sauce, mozzarella, red onions, bell peppers, carrots, ginger, cilantro & scallions.

ROASTED VEGGIE FLAT BREAD 9.99

Oven baked flat bread with roasted red onions, bell peppers, herbs and asiago. Served with roasted Roma tomatoes & goat cheese.

VEGETABLE 9.99

Pesto, eggplant, Roma tomatoes, mushrooms, red onions, bell peppers, mozzarella, asiago & fresh basil.

FOUR CHEESE 8.99

Cheddarjack, mozzarella, asiago, fresh basil & fire-roasted tomato sauce.

SHRIMP MARGHERITA 10.99

Grilled shrimp, Roma tomatoes, mozzarella, fire roasted tomato sauce. Garnished with asiago and fresh basil. Served with a lemon wedge.

GREEK 10.99

Sausage, fire-roasted tomato sauce, feta, mozzarella, tomatoes, kalamata olives & oregano.

PASTA

ADD CHICKEN 2.99 • ADD TOFU 2.99 • ADD SHRIMP 4.99 • SUB SHRIMP 3.99

TEQUILA LIME CHICKEN 12.99

Sautéed chicken, red onions, red bell peppers, jalapeno, garlic, celery, tequila-ginger-lime sauce, scallions, cilantro & cashews. Served over your choice of linguine or jasmine rice.

POBLANO STEAK 13.99

Grilled Steak, baby corn, red peppers tossed in a rich and zesty poblano and oaxaca cheese alfredo. Topped with cilantro, oaxaca and a black bean relish.

SUN-DRIED TOMATO & ARTICHOKE HEART 11.99

Artichoke hearts, sun-dried tomatoes, red onions, and garlic tossed with fettuccine in a tomato cream sauce. Garnished with asiago, fresh basil.

SHRIMP CURRY 13.99

Grilled Shrimp, snow peas, julienne carrots, red onions and red peppers. Tossed with linguine in a yellow coconut curry sauce. Garnished with toasted coconut and green onions.

CAJUN CHICKEN ALFREDO 12.99

Sautéed chicken breast, red onion and garlic tossed in a spicy cajun alfredo sauce with fettuccine.

CANYON FAVORITES

BABY BACK RIBS 15.99

Grilled baby back ribs basted in our B.B.Q. sauce. Served with your choice of garlic mashed potatoes or fries.

ENCHILADA COMBO 12.99

Chicken and cheese enchiladas smothered with salsa verde and mole. Topped with sour cream and guacamole. Served with black beans and Spanish rice.

VEGGIE STIR FRY 11.99

Fresh green beans, carrots, broccoli, bean sprouts, baby corn, onion, celery and tofu sautéed in a light teriyaki sauce over jasmine rice.

AVAILABLE SZECHWAN STYLE

FISH AND CHIPS 15.99

Fresh Alaskan Halibut cut daily and flash-fried in a Hefeweisen beer batter. Served with fries, dill tartar sauce and lemon wedges.

CHILE VERDE BURRITO 12.99

Spicy chile verde, tender pork and rice wrapped in a flour tortilla, smothered in cheddar and jack cheeses. Topped with sour cream. Served with black beans and Spanish rice.

SMOTHERED BLACK BEAN BURRITO 10.99

Black beans, roasted bell peppers, onions, cilantro & scallions, smothered in cheddarjack cheese. Topped with guacamole, sour cream & salsa.

WITH CHICKEN 12.99

DINNER ENTREES

ALL ENTREES SERVED WITH ROASTED GARLIC MASHED POTATOES OR JASMINE RICE. SEASONAL VEGETABLES & CHOICE OF DINNER SALAD OR CUP OF SOUP.

FILET MIGNON 24.99

Grilled filet mignon baked with a bacon shallot gorgonzola. Topped with a balsamic reduction.

AHI TUNA 21.99

Sushi grade Ahi prepared rare and seared with a light lemon peppered crust. Finished with an orange soy sauce and a side of wasabi.

CHERRY B.B.Q. SALMON 16.99

Grilled fresh Atlantic salmon, topped with a black cherry b.b.q. sauce & aioli.

EGGPLANT ASAIGO 15.99

Two pieces of eggplant encrusted with asiago and bread crumbs. Served over linguine with a fire roasted tomato sauce. Garnished with asiago and basil.

THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, LAMB, FISH, PORK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS. CONSULT YOUR PHYSICIAN OR PUBLIC HEALTH OFFICIAL FOR FURTHER INFORMATION.