

• Bridges Dinner Menu •

FOR THE SAFETY OF OUR STAFF, PLEASE KEEP YOUR FACE COVERING ON UNTIL YOU HAVE ORDERED.

Starters

Firecracker Edamame togarashi, soy sauce, sherry wine	5	Roast Duck & Caramelized Onion Quesadilla cilantro crema, pico de gallo	14
Truffle Frites fresh cut french fries, white truffle aioli	6	Malaysian Chicken Lettuce Wraps chicken, local corn, green onion, sambal-hoisin sauce	17
Chilled Heirloom Tomato Gazpacho summer melon, cucumber, parsley, evoo	8	Bigeye Poke edamame puree, tomato nori relish, chips	18

Greens

K&J Tomato, Heirloom Cucumber & Skyhill Farms Feta Salad organic mixed baby greens, toasted pinenuts, golden balsamic vinaigrette			12
Baby Kale Salad shaved grana padano, fried red quinoa, red wine caesar dressing			12
Smashed Avocado & Scottish Smoked Salmon on Toasted Sourdough skyhill farms feta cheese, breakfast radish, simple salad			14
Grilled Prawn Sesame Noodle Salad chinese & red cabbages, toasted cashews, cilantro, fried onions, sesame-soy dressing			18

The Main Dish

Bridges Burger "signature recipe" natural beef, LTO, havarti cheese, herb aioli, fresh cut french fries			15
Truffle Porcini Tortellini red pepper confit, toasted walnuts, baby kale, sweet brown butter			22
Maple Soy Glazed Half Chicken broccoli rabe, crispy chinese sausage, scallion rice cake			25
Lemongrass Chili Marinated Pork Chop kimchi, coconut milk sweet potato mash			28
Honey Bourbon Glazed Grilled Atlantic Salmon spicy collard greens, vella mezzo secco mashed potatoes			28
Stir Fried Mexican Prawns, Thai Red Curry Sauce shiitake mushrooms, red pepper, mint, peanuts, crispy noodle cake			29
Pan Roasted Swordfish, Miso-Peach Butter slivered vegetables, mushrooms, soba noodle salad			30
Seared Big Eye Tuna, Spicy Pineapple Coulis local corn, shiitake mushroom, scallion, garlic fried forbidden black rice			32
Grilled New York Steak, Red Wine Demi sautéed mushrooms, asparagus, rosemary roasted potatoes,			35

Sides

Garlic Sautéed Broccoli Rabe			8
Mixed Mushrooms with Parmesan Cheese			8
Vella Mezzo Secco Mashed Potatoes			8

Kids Menu

Kids Fried Chicken Tenders house cut french fries			8
Kids Grilled Cheeseburger fresh cut fries			8

~ Bread Served Upon Request ~

Specialty Cocktails

Peach Mule	10
peach vodka, triple sec, lime juice, ginger beer	
Bridges-Tini	13
pineapple infused vodka and pineapple juice	
Paloma	14
casamigos tequila, agave, lime, grapefruit juice, grapefruit fiz	
Bridges Manhattan	15
amador bourbon whiskey, bitters, antica vermouth	
Passionfruit Lemon Drop	13
hanson's meyer lemon vodka, passion fruit liqueur, fresh lemon juice	

Bottled & Canned Brews

Pyramid Wheat Ale	6	Revision, Smashing Sandcastles, NE Style Hazy IPA	9
Fat Tire	6	16 oz Can	
Heineken 0.0	6	Moonlight Brewing Co, Lunatic Lager Beer	9
non alcoholic		16oz Can	
		Faction Brewery, Pale Ale	9
		16oz can	

Brews on Tap

Danville Brewing 925 Blonde	7	Danville Brewery IPA	8
Danville Brewing, Hello, Nelson! IPL	8	Danville Brewery Hop Magee	8
Danville Brewery Corineus, English IPA	9	Morgan Territory Moon Time Hazy	8

Wines by the Bottle & Glass

Avissi, Prosecco Extra Dry, Italy		11 / 40
fresh, fruity, hint of sweetness		
Domaine Carneros, Brut Cuvee, Napa Valley 2016		15 / 57
flavors of key lime and baked apples		
Babich, Sauvignon Blanc, New Zealand 2018		9 / 32
mandarin, red apples, passionfruit, lime, lemon, tropical and herbal notes		
Boatique, Sauvignon Blanc, Lake County 2019		11 / 40
elderflower, kaffir lime leaf, pink grapefruit		
Casillero del Diablo Rose', 2017, Chile		12 / 45
medium-bodied dry rosé packed full of blackberry and raspberry flavours with a dash of spice and a crisp, fresh finish.		
Maris, Rose, South of France, 2017		13 / 48
tropical fruits, honeysuckle, lemon rind, and buttered almonds		
Napa Cellars, Chardonnay Napa Valley 2017		11 / 41
pleasant aromas of peach and apple		
Sonoma Cutrer, Chardonnay, Russian River 2017		14 / 53
nectarine stone fruit, vanilla, toasted nuts with a touch of butterscotch		
Harken, Chardonnay, California Coast, 2018		12 / 45
toasty oak flavors with a buttery finish		
Frank Family Chardonnay, Napa "Carneros" 2018		16 / 64
lychee fruit, lemon zest, toasted almonds and a hint of vanilla		
Napa Cellars, Pinot Noir, Napa Valley 2017		13 / 49
ripe cherry, sweet tobacco, raspberry, cedar and spice		
Eric Kent " Stiling", Pinot Noir, Sonoma Coast 2017		20 / 77
loads of creamy, smoky, ripe bing and black cherries dosed with warm baking spices		
NV Bonanza, Lot 2, Cabernet Sauvignon		15 / 57
Produced by Chuck Wagner, owner, and winemaker of Caymus Vineyards. Bonanza features flavors of dark berries, vanilla, toasty bread with silky tannins.		
Michael David Freakshow, Cabernet Sauvignon, Lodi 2017		12 / 45
plummy with dried figs and a hint of sweetness		
Boatique, Cabernet Sauvignon, Lake County 2017		16 / 61
ripe black cherry, cranberry, spicy oak and nutmeg		
Frank Family, Cabernet Sauvignon, Napa Valley 2017		25 / 96
seamlessly woven in black cherry and cocoa,		
Oak Farm, Zinfandel, Lodi, 2017		14 / 48
flavors of dark fruit ending with a bright, rich, and structured finish		
Boatique, Malbec, Lake County, 2016		14 / 53
dark fruit, plus nuances of dark chocolate and baking spices like clove and nutmeg.		
Trig Point Merlot, Alexander Valley 2018		13 / 49
juicy red cherry, blackberry, and espresso		