

Dinner Menu

Starters

Firecracker Edamame shichimi 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
Blistered Shishito Peppers lemon, shichimi togarashi, himalayan pink salt	8	Bigeye Poke edamame puree, tomato nori relish, chips	18
Heirloom Tomato Soup saffron creme, sourdough croutons	8	Cheese & Salumi Plate finochietta, nicolau capra stanislaus, point reyes blue, oakdale gouda, peach - pecan preserve	19

Greens

Baby Kale Salad shaved grana padano, fried red quinoa, red wine caesar dressing	12
Heirloom Tomato Salad labneh, mixed cucumbers, fresh herbs, aged balsamic, toasted sourdough	13
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 "exclusive blend" natural beef, LTO, havarti cheese, herb aioli, fresh cut french fries	15
Truffle Porcini Tortellini red pepper confit, toasted pecans, baby kale, sweet brown butter	22
Shio Koji Roasted Half Chicken oakdale gouda, honshimeji mushrooms & scallion mac n cheese	25
Bulgogi Glazed Pork Chop, Kimchi Asian Pear gai lan, sour cream horseradish potato puree	28
Honey Bourbon Glazed Salmon spicy collard greens, vella mezzo secco mashed potatoes	28
Stir Fried Mexican Prawns, Thai Red Curry Sauce shiitake mushrooms, red peppers, mint, peanuts, crispy noodle cake	29
Pan Roasted Swordfish, Heirloom Tomato Salsa cannellini beans, summer squash, baby kale, red beet puree	30
Seared Big Eye Tuna, Spicy Pineapple Coulis local corn, scallions, garlic fried forbidden black rice	32
Grilled New York Steak, Red Wine Demi mixed mushrooms, summer pole beans, rosemary roasted potatoes	35

- Bread Served Upon Request -

Sides

Garlic Sautéed Gai Lan	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

Our Sister Restaurant is Now Open for Lunch!
The Vine & Spirits, 480 Hartz Ave W- F 12-3:30

Specialty Cocktails

Peach Mule	10	Strawberry Blisscus	10
peach vodka, triple sec, lime juice, ginger beer		rose', soda water, lime juice, strawberry hibiscus syrup	
Cachaca Cooler	12	Bridges-Tini	13
avua' cachaca, malibu rum, banana liquor, orange & pineapple juice, nutmeg		pineapple infused vodka and pineapple juice	
Malibu Twist	12	Passionfruit Lemon Drop	13
malibu rum, orange and lime juice, thai basil syrup, cinnamon		hanson's meyer lemon vodka, passion fruit liqueur, fresh lemon juice	
Church Street Chiller	13	Bridges Manhattan	15
brandy, lemon juice, pear syrup, soda water, ginger beer		amador bourbon whiskey, bitters, antica vermouth	
Paloma	14		
casamigos tequila, agave, lime, grapefruit juice, grapefruit fiz			

Canned Brews

Bike Dog Brewing Co. Defenders of the Haze, Hazy IPA	9	Revision, Smashing Sandcastles, NE Style Hazy IPA	9
16oz Can		16 oz Can	
Faction Brewery, Pale Ale	9	Moonlight Brewing Co, Lunatic Lager Beer	9
16oz can		16oz Can	
El Segundo Brewing Co. Mayberry IPA	9		
16oz Can			

Brews on Tap

Danville Brewing 925 Blonde	7	Danville Brewery IPA	8
Danville Brewery Hop Magee	8	Almanac, Loud Hazy Dipa	10

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		
Michael David, Sauvignon Blanc, Lodi, 2018		11 / 40
bouquet of green apple, lychee fruit, and a hint of grapefruit		
Boatique, Sauvignon Blanc, Lake County 2019		11 / 40
elderflower, kaffir lime leaf, pink grapefruit		
Casillero del Diablo Rose', Chile, 2018		12 / 45
medium-bodied dry rosé packed full of blackberry and raspberry flavours with a dash of spice and a crisp, fresh finish.		
Pascal Jolivet, Sancerre Rose', France 2018		13 / 48
delicate and elegant with layers of herb, strawberry and a clean, crisp finish.		
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		
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		