

Lunch 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
Roasted Butternut Squash Soup toasted pepitas, creme fraiche	8	Bigeye Poke edamame puree, tomato nori relish, chips	18
Blistered Shishito Peppers lemon, shichimi togarashi, himalayan pink salt	8	Cheese & Salumi Plate red wine salami, nicolau capra stanislaus, point reyes blue, oakdale gouda, peach - pecan preserve	19

Greens

Organic Mixed Baby Greens Salad comice pear, point reyes blue cheese, spiced pecans, maple vinaigrette — add: grilled chicken breast ...5 grilled mexican prawns .. 10 atlantic salmon ..12	12
Heirloom Beets Salad baby arugula, orange, creme fraiche, sumac, sesame tuile — add: grilled chicken breast ...5 grilled mexican prawns .. 10 atlantic salmon ..12	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
Pan Roasted Atlantic Salmon Salad organic mixed baby greens, lemon cucumber, marinated red onion, strawberry-basil salsa	20

The Main Dish

Korean Fried Chicken Sandwich gojuchang, creamy lemon-cilantro slaw, fresh cut french fries	14
Pastrami Reuben provolone, sauerkraut, russian dressing, fresh cut fries	14
Bridges Burger "exclusive blend" natural beef, LTO, havarti cheese, herb aioli, fresh cut french fries	15
Autumn Squash Risotto delicata squash, trumpet mushrooms, baby spinach, sunchokes, manchego cheese	22
Shio Koji Roasted Half Chicken oakdale gouda, honshimeji mushrooms & scallion mac n cheese	25
Grilled Flat Iron Steak horseradish cream, fresh cut french fries	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, mixed squash, baby kale, red beet puree	30

• Bread Served Upon Request •

Sides

Garlic Sautéed Gai Lan	8
Mixed Mushrooms with Parmesan Cheese	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, Wed - Sun 12-3:30

Specialty Cocktails

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

Canned Brews

El Segundo Brewing Co. Mayberry IPA	9	Revision, Smashing Sandcastles, NE Style Hazy IPA	9
16oz can			
Bike Dog Brewing Co, Hazy IPA	9		
16oz Can			
Moon Buggy Double IPA, Central Coast Brewing Co	10	Faction Brewery, Pale Ale	9
16oz can			

Brews on Tap

Danville Brewing 925 Blonde	7	Danville Brewery IPA	8
Blazing World, Dank Nelson, IPA	8	Danville Brewery Hop Magee	8
Morgan Territory Moon Time Hazy	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	
Turbulent, Sparkling Rose, France 2017	16 / 59
electric pink lemonade for adults! juicy red berry & apple, citrus, 100% Gamay	
Kettmeir, Pinot Grigio, Italy 2019	13 / 48
Classic pear, apple, hints of floral and citrus	
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	
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 2018	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 " Small Town", Pinot Noir, Sonoma Coast 2016	20 / 77
flavors are tangy and tart—a medley of pomegranate, cranberry and orange	
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 2018	12 / 45
plummy with dried figs and a hint of sweetness	
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	