

# Brunch Menu

## \$4 Mimosas

<b>Classic</b> orange juice	<b>Melon</b> melon liqueur & oj	<b>Grapefruit</b> grapefruit & oj
<b>Jalapeno</b> fresh jalapeno & oj	<b>Berry</b> black raspberry & oj	<b>Peach</b> peach schnapps & oj

## Morning Cocktails & Coffee Drinks

<b>Tequila Sunrise</b> tequila, oj, grenadine	9	<b>Espresso Martini</b> espresso, kahlua, baileys, cream, vanilla vodka	10
<b>Fuzzy Navel</b> peach liquor, vodka, oj	9	<b>Chocolate Espresso Martini</b> godiva dark chocolate liquor, espresso frangelico, vanilla vodka, fresh cream	10
<b>White Russian</b> vodka, kahlua, cream	9	<b>Jalapeno Bloody Mary</b> jalapeno ~ garlic infused vodka, house bloody mix	10
<b>Melon Ball</b> melon liquor, vodka, oj	9		

## Starters

<b>Firecracker Edamame</b> shichimi togarashi, soy sauce, sherry wine	5	<b>Roasted Butternut Squash Soup</b> toasted pepitas, creme fraiche	8
<b>Truffle Frites</b> fresh cut french fries, white truffle aioli	6	<b>Roast Duck &amp; Caramelized Onion Quesadilla</b> cilantro crema, pico de gallo	14
<b>Summer Berries &amp; Straus Family Greek Yogurt</b> coconut - chocolate granola	8	<b>Malaysian Chicken Lettuce Wraps</b> chicken, local corn, green onion, sambal-hoisin sauce	17

## Greens

<b>Organic Mixed Baby Greens Salad</b> comice pear, point Reyes blue cheese, spiced pecans, maple vinaigrette	12	
– add: grilled chicken breast ...5	grilled mexican prawns .. 10	atlantic salmon ..12
<b>Heirloom Beets Salad</b> baby arugula, orange, creme fraiche, sumac, sesame tuile	13	
– add: grilled chicken breast ...5	grilled mexican prawns .. 10	atlantic salmon ..12
<b>Smashed Avocado &amp; Scottish Smoked Salmon on Toasted Sourdough</b> skyhill farms feta cheese, breakfast radish, simple salad	14	
<b>Grilled Prawn Sesame Noodle Salad</b> chinese & red cabbages, toasted cashews, cilantro, fried onions, sesame-soy dressing	18	
<b>Pan Roasted Atlantic Salmon Salad</b> organic mixed baby greens, lemon cucumber, marinated red onion, strawberry-basil salsa	20	

## The Main Dish

<b>Buttermilk Biscuit &amp; Fried Chicken</b> sharp cheddar cheese, tabasco - smoked bacon gravy	13
<b>Truffled Summer Mushroom Scramble</b> chive creme fraiche, breakfast potatoes	14
<b>The Breakfast Plate</b> two farms fresh eggs, applewood smoked bacon, breakfast potatoes	14
<b>Hot Pastrami Benedict</b> poached farm fresh eggs, buttermilk biscuit, dijon mustard crema	15
<b>Loco Moco</b> grilled hamburger patty, summer mushroom gravy, fried egg, steamed japanese rice	15
<b>Bridges Burger</b> "exclusive blend" natural beef, LTO, havarti cheese, herb aioli, fresh cut french fries	15
<b>Shio Koji Roasted Half Chicken</b> oakdale gouda, honshimeji mushrooms & scallion mac n cheese	25
<b>Grilled Flat Iron Steak</b> horseradish cream, fresh cut french fries	28
<b>Pan Roasted Swordfish, Heirloom Tomato Salsa</b> cannellini beans, mixed squash, baby kale, red beet puree	30

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

## Sides

<b>Fried Egg</b>	3
<b>Breakfast Potatoes</b>	5
<b>Applewood Smoked Bacon</b>	5

## Kids Menu

<b>Applewood Smoked Bacon Scramble</b> breakfast potatoes	8
<b>Kids Fried Chicken Tenders</b> house cut french fries	8
<b>Kids Grilled Cheeseburger</b> fresh cut fries	8

## Canned Brews

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

## Brews on Tap

<b>Danville Brewing 925 Blonde</b>	7	<b>Danville Brewery IPA</b>	8
<b>Blazing World, Dank Nelson, IPA</b>	8	<b>Cool Kidz, Juicy IPA, Calicraft Brewing Co</b>	8
<b>Danville Brewery Hop Magee</b>	8	<b>Almanac, Loud Hazy Dipa</b>	10

## Wines by the Bottle & Glass

<b>Avissi, Prosecco Extra Dry, Italy</b> fresh, fruity, hint of sweetness	11 / 40
<b>Domaine Carneros, Brut Cuvee, Napa Valley 2016</b> flavors of key lime and baked apples	15 / 57
<b>Turbulent, Sparkling Rose, France 2017</b> electric pink lemonade for adults! juicy red berry & apple, citrus, 100% Gamay	16 / 59
<b>Kettmeir, Pinot Grigio, Italy 2019</b> Classic pear, apple, hints of floral and citrus	13 / 48
<b>Michael David, Sauvignon Blanc, Lodi, 2018</b> bouquet of green apple, lychee fruit, and a hint of grapefruit	11 / 40
<b>Boatique, Sauvignon Blanc, Lake County 2019</b> elderflower, kaffir lime leaf, pink grapefruit	11 / 40
<b>Pascal Jolivet, Sancerre Rose', France 2018</b> delicate and elegant with layers of herb, strawberry and a clean, crisp finish.	13 / 48
<b>Napa Cellars, Chardonnay Napa Valley 2017</b> pleasant aromas of peach and apple	11 / 41
<b>Harken, Chardonnay, California Coast, 2018</b> toasty oak flavors with a buttery finish	12 / 45
<b>Frank Family Chardonnay, Napa "Carneros" 2018</b> lychee fruit, lemon zest, toasted almonds and a hint of vanilla	16 / 64
<b>Napa Cellars, Pinot Noir, Napa Valley 2017</b> ripe cherry, sweet tobacco, raspberry, cedar and spice	13 / 49
<b>Eric Kent " Small Town", Pinot Noir, Sonoma Coast 2016</b> flavors are tangy and tart—a medley of pomegranate, cranberry and orange	20 / 77
<b>Michael David Freakshow, Cabernet Sauvignon, Lodi 2018</b> plummy with dried figs and a hint of sweetness	12 / 45
<b>NV Bonanza, Lot 2, Cabernet Sauvignon</b> Produced by Chuck Wagner, owner, and winemaker of Caymus Vineyards. Bonanza features flavors of dark berries, vanilla, toasty bread with silky tannins.	15 / 57
<b>Frank Family, Cabernet Sauvignon, Napa Valley 2017</b> seamlessly woven in black cherry and cocoa,	25 / 96
<b>Boatique, Malbec, Lake County, 2016</b> dark fruit, plus nuances of dark chocolate and baking spices like clove and nutmeg.	14 / 53
<b>Trig Point Merlot, Alexander Valley 2018</b> juicy red cherry, blackberry, and espresso	13 / 49
<b>Frank Family Zinfandel, Napa Valley 2017</b> brambly blackberry and black cherry are accentuated by smatterings of crushed pepper and cinnamon	14 / 61