

Dinner Menu

Starters

Firecracker Edamame shichimi togarashi, soy sauce, sherry wine	5	Grilled Shrimp & Caramelized Onion Quesadilla cilantro pico de gallo	14
Truffle Frites fresh cut french fries, white truffle aioli	6	Malaysian Chicken Lettuce Wraps chicken, edamame, green onion, sambal-hoisin sauce	17
Roasted Butternut Squash Soup toasted pepitas, creme fraiche	8		

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

The Main Dish

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
Pan Roasted Pork Chop, Port Wine Reduction fall mushroom conserva, gorgonzola dolce grits			28
Honey Bourbon Glazed Salmon spicy collard greens, vella mezzo secco mashed potatoes			28
Grilled Flat Iron Steak, Applewood Smoked Bacon Butter garlic broccolini, cheddar - scallion mashed potatoes, red wine demi			29
Stir Fried Mexican Prawns, Thai Red Curry Sauce shiitake mushrooms, red peppers, mint, peanuts, crispy noodle cake			30
Pan Roasted Swordfish, Moroccan Olive - Sun Dried Tomato Tapenade creamed leeks, marjoram, red potato			30
Bridges Burger "exclusive blend" natural beef, LTO, havarti cheese, herb aioli, fresh cut french fries			15

Sides

Garlic Sautéed Broccolini	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
---	---	---	---

Specialty Cocktails

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

- Bread Served Upon Request -

Canned Brews

Bike Dog Brewing Co, Mosaic Pale Ale 16oz Can	9	Silva Brewing, Gateway to Hefen, Hefeweizen 16oz can	9
Faction Brewery, Pale Ale 16oz can	9	Calabaza Blanca, Jolly Pumpkin Ale 16oz can	9
El Segundo Brewing Co. Mayberry IPA 16oz can	9	Morgan Territory Hoptomic Double IPA 16oz can	10

Brews on Tap

Danville Brewing 925 Blonde	7	Danville Brewery Hop Magee	8
Trumer Pils	7	Blazing World, Dank Nelson, IPA	8
Danville Brewery IPA	8	Morgan Territory Moon Time Hazy	8

Wines by the Bottle & Glass

Avissi Prosecco Extra Dry, Italy fresh, fruity, hint of sweetness	11 / 40
Domaine Carneros Brut Cuvee, Napa Valley 2016 flavors of key lime and baked apples	15 / 57
Turbulent Sparkling Rose, France 2017 electric pink lemonade for adults! juicy red berry & apple, citrus, 100% Gamay	16 / 59
Kettmeir Pinot Grigio, Italy 2019 classic pear, apple, hints of floral and citrus	13 / 48
Michael David Sauvignon Blanc, Lodi, 2018 bouquet of green apple, lychee fruit, and a hint of grapefruit	11 / 40
Boatique Sauvignon Blanc, Lake County 2019 elderflower, kaffir lime leaf, pink grapefruit	11 / 40
Pascal Jolivet Sancerre Rose', France 2018 delicate and elegant with layers of herb, strawberry and a clean, crisp finish.	13 / 48
Napa Cellars Chardonnay Napa Valley 2017 pleasant aromas of peach and apple	11 / 41
Sonoma Cutrer Chardonnay Russian River 2018 nectarine stone fruit, vanilla, toasted nuts with a touch of butterscotch	14 / 53
Harken Chardonnay California Coast, 2018 toasty oak flavors with a buttery finish	12 / 45
Frank Family Chardonnay Napa "Carneros" 2018 lychee fruit, lemon zest, toasted almonds and a hint of vanilla	16 / 64
Sea - Sun Pinot Noir by Charlie Wagner, California 2018 this wine features scents of baked cherries, toasted wood and fresh out of the oven baguette, with hints of cranberry, toasted oak and vanilla	11 / 40
Substance 'Cs' Cabernet Sauvignon, Columbia Valley classic black and blue fruits, damp earth, violets, and tobacco notes all emerge from this medium to full-bodied effort that stays pure, impeccably balanced, and vibrant on the palate.	13 / 48
Napa Cellars Pinot Noir, Napa Valley 2017 ripe cherry, sweet tobacco, raspberry, cedar and spice	13 / 49
Eric Kent " Small Town" Pinot Noir, Sonoma Coast 2016 flavors are tangy and tart—a medley of pomegranate, cranberry and orange	20 / 77
NV Bonanza Lot 2 Cabernet Sauvignon Produced by Chuck Wagner, owner, and winemaker of Caymus Vineyards. Bonanza features flavors of dark berries, vanilla, toasty bread with silky tannins.	15 / 57
Michael David Freakshow Cabernet Sauvignon, Lodi 2018 plummy with dried figs and a hint of sweetness	12 / 45
Boatique Malbec Lake County, 2016 dark fruit, plus nuances of dark chocolate and baking spices like clove and nutmeg.	14 / 53
Trig Point Merlot, Alexander Valley 2018 juicy red cherry, blackberry, and espresso	13 / 49
Oakville Zinfandel, Napa Valley 2017 medium-bodied with soft, fine tannins, bursting with ripe dark fruits and black pepper.	16 / 61