

Happy Hour 4-8pm Monday - Thursday

FRONT PATIO & BAR ONLY
RESERVATIONS NOT ACCEPTED
FIRST COME FIRST SERVED

»— Libations & Bar Bites —«

Truffle Frites fresh cut french fries, white truffle aioli	6
Carne Asada Street Tacos avocado chili salsa, pico de gallo	8
Black Bean Hummus, Cilantro & Lime fried corn tortilla chips	8
Blue Cheese & Bacon Arancini spicy siracha aioli	8
Hoisin Glazed Pork Belly Bao cucumber, radish, cilantro	10
Stella Artois or Danville Brewing 925 Blonde	6
Well Drinks choose your mix	7
Happy Hour Cabernet Sauvignon, Chardonnay or Rose	8
Chardonnay Mojito chardonnay, soda water, lime, mint & agave	8
Skinny Margarita tequila, lime juice, agave	8

»— Patio Specials —«

Pizzetta of the Week applewood bacon, grilled peaches, blue cheese, mozzarella, marinara	15
Burger of the Week applewood smoked bacon, crispy onions, sharp white cheddar, bbq sauce, little gem, tomato	21
Salad of the Week iceberg wedge, blistered tomato, red onion, point Reyes blue cheese dressing, neuske bacon steak	21

»— Sharable Starters —«

Crispy Cauliflower honey chili - lime, peanuts, cilantro	13
Tomato & Basil Bruschetta 18yr balsamic, fresh mozzarella, evoo	15
Vietnamese Chicken & Shrimp Lettuce Wraps toasted peanuts, fried shallots, scallion	19
Pacific Tombo & Salmon Poke truffle cream, edamame, pickled shiitake mushroom	20

»— Heartier Main Dishes —«

Bridges Classic Caesar Salad grana padano, sourdough croutons — add: grilled chicken... 6 grilled prawns ...13 grilled salmon ...14	14
Grilled Prawn Sesame Noodle Salad chinese & red cabbages, toasted cashews, cilantro, fried shallots, sesame-soy dressing	24
Bridges Burger "exclusive blend" natural beef, LTO, havarti cheese, herb aioli, fresh cut fries	19
Grilled Flat Iron Steak chimichuri, fresh cut fries	29
Fresh Pea, Sugar Pea & Pea Shoot Risotto garlic chive, bellwether farms carmody cheese	26
Sautéed Parmesan Crusted Chicken Breast, Sweet Citrus Butter roasted asparagus, Bhutanese red rice	27
Roasted Atlantic Salmon, Sauce Verte maitake mushroom, sun - dried tomato, red onion, cannellini bean cassoulet	31
Grilled Pork Chop, Whole Grain Mustard Glaze sautéed rainbow swiss chard, white cheddar cheese grits	33
Seared Rare Hawaiian Bigeye Tuna, Pineapple - Furikake Salsa applewood smoked bacon, scallion & pinenut fried forbidden rice, sambal butter	38
Grilled Prime New York Steak, Pancetta - Shallot Demi brown butter heirloom carrots, horseradish - manchego mashed potatoes	49
Stir Fried Mexican Prawns, Thai Red Curry Sauce shiitake mushrooms, red peppers, mint, peanuts, crispy noodle cake	33

»— Specialty Cocktails —«

Bridges-Tini pineapple infused vodka and pineapple juice	15
Raspberry Lemon Drop oncore vodka, chambord, lemon juice, simple syrup	14
The Doubtfire jalapeño infused tequila, triple sec, lime juice, agave, orange juice, cranberry juice, tajin rimmed glass	14
Paloma casamigos tequila, agave, lime, grapefruit juice, grapefruit fiz	15
Bridges Manhattan brothers bond bourbon whisky, bitters, antica vermouth	16
Danville Old Fashioned four roses bourbon whiskey, simple syrup, orange slice, brandied cherries, angostura bitters	18

..... Brews on Tap

DBC 925 Blonde	8	Cali Squeezed Blood Orange Hefeweizen	8
Danville Brewing Bar 1 IPA	8	Stella Artois	8
Danville Brewing Hop Magee IPA	8	Trumer Pilsner	8

..... Wines by the Bottle & Glass

Avissi Prosecco Extra Dry, Italy fresh, fruity, hint of sweetness	11 / 40
Chandon Brut Sparkling Wine, California green apple, pear and citrus notes precede a soft, dry finish	13 / 59
Santa Margherita Sparkling Rosé, Trentino-Alto Adige, Italy refreshing notes of raspberries, strawberry, citrus	16 / 64
Kettmeir Pinot Grigio, Italy 2021 classic pear, apple, hints of floral and citrus	14 / 53
Pacific Rim, Sweet Riesling, Columbia Valley 2021 flavors of pineapple, peach, and hints of honey, the finish is bright and crisp	11 / 40
ONX Indie Rosé, Paso Robles 2021 a zing of star fruit, green apple, and cantaloupe	13 / 48
Hess "Shirtail Ranches", Sauvignon Blanc, North Coast, 2019 lemon and jicama with rich pear and fig	13 / 48
Boatique Sauvignon Blanc, Lake County 2022 fruity, full-bodied, green-apple flavor	11 / 40
Uncorked by Cosmopolitan Chardonnay tropical fruit flavors with touches of peach and pear, and a buttery balance leading to a smooth, rich finish	12 / 45
Harken Chardonnay California Coast, 2021 toasty oak flavors with a buttery finish	14 / 53
Frank Family Chardonnay Napa "Carneros" 2021 lychee fruit, lemon zest, toasted almonds and a hint of vanilla	17 / 68
Coppola "Diamond Collection" Pinot Noir, California, 2021 flavors of strawberry, mocha, raspberry jam and spice	14 / 53
St Francis Pinot Noir, Sonoma 2019 pomegranate, strawberry preserves, fresh raspberry and black tea, with a note of toasted nut and orange zest.	16 / 59
Intercept Pinot Noir, Monterey County, 2019 strawberry and puff pastry and a juicy, fruit-forward palate	19 / 72
Hess "Shirtail Ranches" Cabernet Sauvignon, North Coast, 2019 ripe blackberry and dark chocolate flavors	16 / 59
Chateau St Jean Cabernet Sauvignon, Sonoma 2019 raspberry, mulberry, plum, cassis, mocha & vanilla.	19 / 72
Quilt Cabernet Sauvignon by Caymus, Napa 2020 blend of crème de cassis, hazelnut, cocoa, blackberry preserves, dark fruits and blackberry pie	20 / 76
Folie a Deux Merlot, Alexander Valley, 2018 dark-fruit, chocolate and walnut aromas and flavors. round tannins and a fruity finish.	14 / 53
Macauley Old Vine Zinfandel, Napa 2020 black raspberry and black cherry fruit, full-bodied finish	16 / 64