

BRIDGES HAPPY HOUR

ALL NIGHT LONG

Monday-Friday Starting at 5pm

BEER, COCKTAILS AND WINE

Sam Adams Seasonal	3.5
Modelo Especial	3.5
Well Vodka, Gin, Rum, Tequila, Bourbon <i>choose your mix</i>	5
Mojito <i>rum, lime, mint, simple syrup, club soda</i>	6
Margarita <i>tequila, triple sec, lime, agave, salt</i>	6
Pimms Cup <i>gin, pimms no. 1, lemon, cucumber, mint, ginger ale</i>	6
Sauvignon Blanc <i>2016 Joel Gott</i>	7
Cabernet Sauvignon <i>2015 Notes</i>	7
Chardonnay <i>2015 Notes</i>	7

APRIL. BLUE PLATE

Spring Panzanella Salad

herbed croutons, soft boiled egg, pea shoots, grilled asparagus, garlic confit, watermelon radish, red onions, fresh mozzarella, golden - balsamic herb vinaigrette

10

FOR THE TABLE

House Roasted Nuts <i>lime, kosher salt, togarashi</i>	5
Kale - Pecan Pesto Hummus <i>flour tortilla chips</i>	5
Sriracha - Maple Roasted Cauliflower <i>carrot and ginger puree</i>	5
Marinated Olives	5

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BRIDGES BAR MENU

TO SHARE

Truffle Frites	7
<i>fresh cut french fries, white truffle aioli</i>	
Roasted Brussels Sprouts	7
<i>applewood smoked bacon, fresh herbs, balsamic onion, maple cider gastrique</i>	
Tabasco Lemongrass Soy Chicken Wings	12
<i>pickled daikon</i>	
Seasonal Pizzetta	13
<i>harissa asparagus, sun dried tomatoes pesto, lemon, ricotta cheese</i>	
Mac n Cheese	13
<i>pancetta, pecorino tartufo, garlic gremolata</i>	
Baked Brie	13
<i>phyllo wrapped, lavender poached pear, skyhill farms honey, housemade cracker</i>	
Moroccan Spiced Lamb Riblets with Pomegranate Soy	13
<i>feta, harissa - mint oil</i>	
Mushroom Pizzetta	13
<i>shaved grana padano, truffle oil</i>	
Rolls Royce Burger	14
<i>"signature recipe" natural beef, havarti cheese, herb aioli, challah bun, fresh cut fries</i>	
Roasted Mexican White Prawns	16
<i>pancetta, rainbow chard, green garlic puree, cannellini beans</i>	
Bridges Salumi & Cheese Flight	19
<i>marin french brie, beehive barely buzzed, point reyes blue, vella mezzo secco, garnish</i>	