

BRIDGES RESTAURANT AND BAR

Winter Menu

*We are proud to enrich our menu with ingredients from local artisan and organic purveyors.
ABS Seafood, Greenleaf, K&J Farms, Pat Scott Gardens, First Generation Farms and Skyhill Farms.*

FOR THE TABLE

Risotto heirloom beets, gruyere cheese, toasted hazelnut crema	13	Bigeye Tuna & Sticky Rice Cake Stack avocado, pear, sesame, baby frisee, tamarind	16
Bridges Salumi & Cheese Flight marin french brie, beehive barely buzzed, point reyes blue, vella mezzo secco, garnish	19	Baked Brie phyllo wrapped, lavender poached pear, skyhill farms honey, housemade cracker	13
New York Steak Shaking Beef red onions, fried shallots, sweet gems, peanuts, lime sauce	18	Heirloom Mixed Beets & Goat Cheese Cream green apple, toasted walnuts, bitter greens, golden balsamic vinaigrette	11

SOUP AND GREENS

Baby Spinach with Apple - Ginger Vinaigrette applewood smoked bacon, point reyes bay blue cheese, spiced pecans	12	Shaved Brussel Sprout Salad shaved grana padano, fried red quinoa, boquerones, red wine caesar dressing	12
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Market Fresh Soup

season's best

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THE MAIN DISH

Pan Roasted Vadouvan Chicken Breast garlic braised baby bok choy, scallion basmati rice, cilantro yogurt	23
Stir Fried Mexican Prawns, Thai Red Curry Sauce cremini mushrooms, mint, toasted peanuts, crispy noodle cake	29
Baby Spinach and Ricotta Raviolis baby cress salad, mixed mushrooms, miso butter	22
Grilled Line Caught Catch of the Day, Meyer Lemon - Pistachio Butter beluga lentils, butternut squash, baby mixed kale, applewood smoked bacon, sage oil	29
Creekstone Farms New York Steak shaved brussels sprouts - toasted walnut salad, point reyes bay blue grits, red wine demi	33
Seared Rare Hawaiian Big Eye Tuna kimchi, crispy furikake - chinese sausage rice cake, indonesian sweet soy	30
Macadamia Nut Crusted Atlantic Salmon seaweed salad, scallions, fried forbidden black rice, warm pineapple - ginger coulis	27
Japanese Pumpkin Risotto baby spinach, oyster mushrooms, fontina cheese, pepita crema	22
Pan Roasted Maple Leaf Duck Breast with a Fruit Chutney moroccan olive, sun dried tomato, cucumber, baby arugula, israeli cous cous salad	30

THE SIDE DISH

Sauteed Baby Bok Choy with Kimchi	7
Point Reyes Bay Blue Cheese Grits	6
Mixed Mushrooms with Parmesan Cheese	8

Executive Chef/Partner - Kevin Gin Sous Chef - Jessica Whiteman

Some items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SPECIALITY COCKTAILS

Bridges Pineapple-Tini pineapple infused vodka	12	The Distant Relative ron zacapa rum, frank family chardonnay, apple, lemon, vanilla bean	12
French Tart hendricks gin, lemon, st germain, grapefruit liquor, prosecco	12	The Rare Bird kappa pisco, cucumber, jalapeno, red bell pepper, lime, agave, and ginger ale	12
Organic Margarita azunia organic tequila, organic agave, cold pressed lime juice, mezcal, sugar rimmed	12	Lakeside tahoe blue vodka, basil, honey, peach, lemon, ginger beer	12
Kentucky Standoff larceny whiskey, cointreau, pear, lemon	12	Lavender Collins nolet gin, lemon juice, simple syrup, crème de violette	12
Danville Old Fashioned templeton rye, orange bitters, sugar cube, splash soda water	12	Eagle Eye Manhattan eagle rare bourbon, chocolate bitters, rosso vermouth	14

BREWS ON TAP

Stella Artois	6	Sam Adams Seasonal	6
Sam Adams Boston Lager	6	Sculpin IPA	7
Danville Brewing Company IPA	7	Lagunitas A Little Sumpin Sumpin Ale	8

BOTTLED BREWS

Amstel Light	5	Heineken	6
Guinness	5	Trumer Pilsner	6
Lagunitas 12th of Never Ale	6	Newcastle	7

WINES BY THE GLASS

SPARKLING

Prosecco Extra Dry, Avissi, Italy	10	Domaine Carneros Brut Cuvee, 2012, Napa	14
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LIGHT & ELEGANT

Terra Doro Rose, 2016, Amador County	9	Giesen Sauvignon Blanc, 2015, New Zealand	8
Schmitt Sohne Riesling, 2016, Germany	10	Joel Gott Sauvignon Blanc, 2015, Napa	8
Isacro Pinot Grigio, 2015, Alto Adige, Italy	12	Santa Margherita Pinot Grigio, 2015, Italy	14

CHARDONNAY

Napa Cellars, 2014, Napa	10	Sonoma Cutrer, 2014, Russian River	12
Lloyd, 2015, Carneros	18	Frank Family, 2014, Sonoma County	16
		Miner, 2014, Napa Valley	16

PINOT NOIR

Far Niente En Route 'les pommiers', 2014, Russian River Valley	20	Napa Cellars, 2014, Napa Valley	10
		Sandler, 2015, Santa Lucia Highlands	16

BIG & RICH

Folie a Deux, 2013, Sonoma	8	Seghesio Zinfandel, 2015, Sonoma Coast	11
Catena Malbec, 2014, Medonza - Argentina	10	Michael David Freakshow Syrah Blend, 2014, Lodi	12
Michael David Petite Petit Blend, 2015, Lodi	11		
Prisoner Red Blend, 2015, Napa	19		

CABERNET SAUVIGNON

Michael David 'Freakshow', 2014, Lodi	10	Hall, 2013, Napa Valley	20
Whitehall Lane, 2013, Napa	25		