

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, gingerale</i>	6
Sauvignon Blanc <i>2013 Joel Gott</i>	7
Cabernet Sauvignon <i>2011 Notes</i>	7
Chardonnay <i>2013 Notes</i>	7

JANUARY BLUE PLATE

Buffalo Fried Chicken Pita

*celery and carrot slaw, red onion, blue cheese dressing
served with simple salad*

10

FOR THE TABLE

House Roasted Nuts <i>lime, kosher salt, togarashi</i>	5
Fried Winter Squash <i>chili, lemon sea salt</i>	5
Sweet Potato Wedges <i>spicy greek yogurt, queso fresco, chives</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>soppressata, pear, bacon scented arugula, manchego, house pesto</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>	
Morrocan 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>	
New York Steak Shaking Beef	18
<i>red onions, fried shallots, sweet gems, peanuts, lime sauce</i>	
Bridges Salumi & Cheese Flight	19
<i>marin french brie, beehive barely buzzed, point reyes blue, vella mezzo secco, garnish</i>	