

# BRIDGES HAPPY HOUR

ALL NIGHT LONG

Monday-Friday Starting at 5pm

## BEER, COCKTAILS AND WINE

---

<b>Sam Adams Seasonal</b>	3.5
<b>Modelo Especial</b>	3.5
<b>Paulaner Hefe-Weizen</b>	3.5
<b>Well Vodka, Gin, Rum, Tequila, Bourbon</b> <i>choose your mix</i>	5
<b>Mojito</b> <i>rum, lime, mint, simple syrup, club soda</i>	6
<b>Margarita</b> <i>tequila, triple sec, lime, agave, salt</i>	6
<b>Pimms Cup</b> <i>gin, pimms no. 1, lemon, cucumber, mint, gingerale</i>	6
<b>Sauvignon Blanc</b> <i>2013 Joel Gott</i>	7
<b>Cabernet Sauvignon</b> <i>2011 Notes</i>	7
<b>Chardonnay</b> <i>2013 Notes</i>	7

## NOVEMBER BLUE PLATE

---

**Veal Bolognese over Cavatappi Pasta**  
*served with manchego - fontina garlic bread*

10

## FOR THE TABLE

---

<b>Chipotle Roasted Cauliflower</b> <i>fresh lime juice, pepitas, cilantro</i>	5
<b>Sweet Potato Wedges</b> <i>spicy greek yogurt, queso fresco, chives</i>	5
<b>Fried Japanese Squash</b> <i>chili, lemon sea salt</i>	5
<b>House Roasted Nuts</b> <i>lime, kosher salt, togarashi</i>	5
<b>Marinated Olives</b>	5

# BRIDGES BAR MENU

---

Monday through Friday  
Starting at 5pm

---

## TO SHARE

---

- Truffle Frites** 7  
*fresh cut french fries, white truffle aioli*
- Tabasco Lemongrass Soy Chicken Wings** 12  
*pickled daikon*
- Seasonal Pizzetta** 13  
*soppressata, pear, bacon scented arugula, manchego, house pesto*
- Mac n Cheese** 13  
*pancetta, pecorino tartufo, garlic gremolata*
- Baked Brie** 13  
*phyllo wrapped, hazelnut infused honey, housemade cracker*
- Morrocان Spiced Lamb Riblets with Pomegranate Soy** 13  
*feta, harissa - mint oil*
- Mushroom Pizzetta** 13  
*shaved grana padano, truffle oil*
- Rolls Royce Burger** 14  
*"signature recipe" natural beef, havarti cheese, herb aioli, challah bun, fresh cut fries*
- New York Steak Shaking Beef** 18  
*red onions, fried shallots, sweet gems, peanuts, lime sauce*
- Bridges Salumi & Cheese Flight** 19  
*marin french brie, beehive barely buzzed, point reyes blue, vella mezzo secco, garnish*