

BRIDGES RESTAURANT AND BAR

SPRING 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 | 13 | Bigeye Tuna & Sticky Rice Cake Stack | 16 |
| heirloom beets, gruyere cheese, toasted hazelnut crema | | avocado, pear, sesame, baby frisee, tamarind | |
| Bridges Salumi & Cheese Flight | 19 | Baked Brie | 13 |
| marin french brie, beehive barely buzzed, point reyes blue, vella mezzo secco, garnish | | phyllo wrapped, lavender poached pear, skyhill farms honey, housemade cracker | |
| Roasted Mexican White Prawns | | | |
| pancetta, rainbow chard, green garlic puree, cannellini beans | | | |
| 16 | | | |

SOUP AND GREENS

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|---|----|---|----|
| House Mixed Greens Salad | 12 | Shaved Brussel Sprout Salad | 12 |
| prosecco strawberries, brown buttered almonds, goat cheese crème fraiche, rhubarb vinaigrette | | shaved grana padano, fried red quinoa, boquerones, red wine caesar dressing | |
| Mixed Baby Kale and Cous Cous | 11 | Market Fresh Soup | 9 |
| pickled anaheim chili, cucumber, red onion, herb - meyer lemon vinaigrette | | season's best | |

THE MAIN DISH

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| Fresh Herb & Garlic Roasted Chicken | 25 |
| spanish chorizo, manchego cheese, buttered spaetzles | |
| Stir Fried Mexican Prawns, Thai Red Curry Sauce | 29 |
| cremini mushrooms, mint, toasted peanuts, crispy noodle cake | |
| Artichoke Raviolis | 22 |
| baby cress salad, spicy red pepper confit, edamame, hazelnut butter | |
| Grilled Line Caught Catch of the Day | 30 |
| ginger - carrot puree, baby bok choy, sugar peas, watermelon radish, miso glaze | |
| Grilled New York Steak | 35 |
| shaved brussels sprouts - toasted walnut salad, point reyes bay blue grits, red wine demi, mushroom conserva | |
| Seared Rare Hawaiian Big Eye Tuna | 32 |
| kimchi, crispy furikake - chinese sausage rice cake, indonesian sweet soy | |
| Macadamia Nut Crusted Atlantic Salmon | 28 |
| seaweed salad, scallions, fried forbidden black rice, warm pineapple - ginger coulis | |
| Spring Risotto | 22 |
| asparagus, pea tendrils, toybox tomatoes, spring onions, fontina cheese | |
| Maple Glazed Pork Chop with Star Anise Apples | 28 |
| chinese broccoli, white cheddar cheese celery root puree | |

THE SIDE DISH

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| Asparagus, Pistachio, Grana Padano, Preserved Lemon Aioli | 8 |
| 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

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|---|----|--|----|
| Bridges Pineapple-Tini pineapple infused vodka | 13 | The Distant Relative ron zacapa rum, frank family chardonnay, apple, lemon, vanilla bean | 13 |
| French Tart hendricks gin, lemon, st germain, grapefruit liquor, prosecco | 13 | The Rare Bird kappa pisco, cucumber, jalapeno, red bell pepper, lime, agave, and ginger ale | 13 |
| Organic Margarita azunia organic tequila, organic agave, cold pressed lime juice, mezcal, sugar rimmed | 13 | Lakeside tahoe blue vodka, basil, honey, peach, lemon, ginger beer | 13 |
| Kentucky Standoff larceny whiskey, cointreau, pear, lemon | 13 | Lavender Collins nolet gin, lemon juice, simple syrup, crème de violette | 13 |
| Danville Old Fashioned templeton rye, orange bitters, sugar cube, splash soda water | 13 | Eagle Eye Manhattan eagle rare bourbon, chocolate bitters, rosso vermouth | 15 |

BREWS ON TAP

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

BOTTLED BREWS

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|------------------------------------|---|-----------------------|---|
| 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 | 11 | Domaine Carneros Brut Cuvee, 2013, Napa | 15 |
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LIGHT & ELEGANT

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| Giesen Sauvignon Blanc 2016, New Zealand | 9 | Joel Gott Sauvignon Blanc, 2016, Napa | 9 |
| Terra Doro Rose, 2016, Amador County | 10 | Santa Margherita Pinot Grigio, 2016, Italy | 15 |
| | | Bottega Vinaia Pinot Grigio, 2016, Italy | 13 |
| | | Schmitt Sohne Riesling, 2016, Germany | 12 |

CHARDONNAY

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|------------------------------------|----|---|----|
| Napa Cellars, 2014, Napa | 11 | Sonoma Cutrer, 2016, Russian River | 13 |
| Jordan, 2015, Russian River | 19 | Frank Family, 2015, Sonoma County | 17 |
| | | Miner, 2014, Napa Valley | 17 |

PINOT NOIR

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|---|----|---|----|
| Napa Cellars, 2014, Napa Valley | 11 | Sandler, 2015, Santa Lucia Highlands | 17 |
| Far Niente En Route 'Les Pommiers' 2015, Russian River Valley | 21 | Belle Glos 'Clark & Telephone' 2016 Santa Lucia Highlands | 20 |

BIG & RICH

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| Folie a Deux Merlot, 2013, Sonoma | 9 | Seghesio Zinfandel, 2015, Sonoma Coast | 12 |
| Catena Malbec, 2014, Medonza - Argentina | 11 | Michael David Syrah Blend, 2014, Lodi | 13 |
| Michael David Petite Petit Blend, 2015, Lodi | 12 | Prisoner Red Blend, 2016, Napa | 20 |

CABERNET SAUVIGNON

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| Michael David 'Freakshow', 2015, Lodi | 11 | Mt. Veeder, 2014, Napa | 18 |
| Hall, 2014, Napa Valley | 21 | Whitehall Lane, 2014, Napa | 26 |