

The
BRIDGE

Liquor & Food

STARTERS

Wings GF	9.95
<i>Classic:</i> Buffalo sauce, carrots, celery, blue cheese dressing	
<i>Szechuan:</i> Szechuan sauce, roasted red peppers, green onions, sesame seeds	
Cheese Curds	7.95
tempura battered cheese curds with pepper jelly & ranch	
Chips & Salsa GF	5.95
fried to order corn tortilla chips, salsa roja & guacamole	
Flautas GF	9.95
corn tortillas stuffed with seasoned chicken and pepper jack cheese, topped with sour cream, shredded iceberg lettuce, feta, salsa verde & pico de gallo	
Ahi Poke* GFO	13.95
5 peppercorn seared Ahi, cucumbers, carrots, red onions, bell peppers, jalapenos & cilantro tossed in a poke style sauce. Served in wonton cups finished with pickled ginger and a wasabi sour cream	
Steak Skewers* GF	9.95
grilled soy-ginger marinated steak, ranchero sauce, cilantro	
Bacon Wrapped Dates GF	8.95
medjool dates stuffed with goat cheese & bacon, wrapped in hickory smoked bacon, balsamic reduction, goat cheese creme fraiche & mandarin oranges	
Trio of Pork Sliders GFO	11.95
Pulled pork, sweet & tangy bbq sauce, served on potato slider buns with habanero aioli & coleslaw	
White Bean Dip (CHILLED) GF	7.95
white beans, feta cheese, kalamata olives roasted red peppers, basil pesto, sun-dried tomato pesto served with warm pita or veggies	
Kung Pao Green Beans GF	7.95
Blue Lake Green Beans, roasted red peppers, sesame seeds, green onions, Kung Pao sauce	

SIDES

Pesto Marinated Chicken	3.00
Taco Chicken	3.00
Pulled Pork*	4.00
Steak Tenders*	5.00

SOUP AND SALADS

Tomato Basil	cup	3.95
or Soup of the Day	bowl	5.95
Caesar Salad GFO		7.95
hearts of romaine, parmesan & croutons		
House Salad GFO		6.95
spring mix, julienned carrots, cucumbers, tomatoes, parmesan croutons, red wine vinaigrette		
Fuji Apple Salad GF		8.95
fuji apple and baby spinach tossed in apple cider dressing, with blue cheese crumbles, julienned carrots and sweet & spicy walnuts		
Wedge Salad GF		7.95
iceberg lettuce with bacon crisps, blue cheese dressing, julienned carrots, cherry tomatoes and hard boiled egg		

FRENCH FRY BAR

includes ketchup and one dipping sauce

Beer Battered Fries	5.95
Sweet Potato Fries	6.95
Garlic Fries and Parmesan Cheese	6.95
Add a cheese sauce:	
Cheddar	1.00
Gorgonzola	2.00
Bacon Crisps	2.00
Additional dipping sauce	
Avocado Mayo	
Beer Mustard	
Blue Cheese	
Bridge Sauce	
Habanero Aioli	
Kalamata Olive Aioli	
Pesto Aioli	
Sun Dried Tomato Pesto	
Tartar	
Wasabi Sour Cream	

* Consuming raw or undercooked beef, poultry, eggs or sea food may increase your risk of contracting a food-borne illness.

GFO - Gluten Free Option
 GF - Gluten-free/available gluten free
 (our fryer is used for items containing gluten)

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MAINS

Tres Tacos* ^{GF} veggie 7.95
 corn tortillas, jack cheese with a
 side of pico de gallo, guacamole,
 and iceberg lettuce chicken 8.95
steak* 9.95

Chicken Fried Steak 13.95
 cornflake encrusted steak
 smothered in a sausage gravy,
 served with 2 eggs any style
 and breakfast potatoes

Stuffed Poblano ^{GF} 10.95
 roasted poblano pepper stuffed
 with black beans, grilled zucchini,
 caramelized onions, carrots,
 topped with jack cheese
 pico de gallo & cilantro sour cream
Add eggs 2.95 | Add pesto or taco chicken 3 | Add steak 5

Chicken Florentine 14.95
 pesto marinated chicken, linguini,
 caramelized onions, sliced garlic, spinach, sherry,
 and cherry tomatoes, tossed in a garlic cream sauce
 topped with parmesan & bread crumbs

Rancho Rice ^{GF} 9.95
 roasted poblanos, black beans,
 julienned carrots, caramelized onions,
 zucchini, bell peppers, Spanish rice,
 ranchera sauce, garnished with cilantro sour cream,
 pico de gallo & parmesan cheese
Add 2 eggs 2.95 | Add pesto or taco chicken 3

NY Strip ^{GF} 22.95
 10 oz Prime NY Strip Steak,
 caramelized onion mashed potatoes,
 Brussels sprout hash with bacon,
 and cherry tomatoes,
 maitre d'butter

SUBSTITUTIONS

Black Bean Patty 1.00
 Chicken Breast 1.00
 Gluten Free Bun 1.50
 Garlic Fries and Parmesan Cheese 2.00
 Sweet Potato Fries 2.00
 Caesar 2.50
 Fuji salad 3.25
 House 2.25
 Wedge 2.50
 Cup of soup 3.00

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FRESH SHEET

Artichoke & Green Chili Dip ^{GFO} 8.95
 artichoke hearts, green chiles, jack & parmesan cheese,
 green onions, garlic, accompanied by crostini

Corn Beef Sliders ^{GFO} 11.95
 Corn beef brisket, Bridge sauce, sauerkraut,
 Swiss cheese on potato slider buns
 with your choice of chips or fries

Black Bean Burger ^{GFO} 10.95
 House made black bean patty with
 sun dried tomato pesto, arugula, sliced tomato,
 shaved onion & mayo on a toasted brioche bun
 with your choice of chips or fries

Pork Porterhouse ^{GFO} 18.95
 12 oz Pork Porterhouse brined & grilled,
 served with sweet potato cakes, grilled asparagus,
 cherry tomatoes & a Carolina Gold barbeque sauce

*Join us for brunch
 Saturdays & Sundays 9am-2pm.
 Ask your server to see a brunch menu
 or view one online at www.thebridgeseattle.com*

SANDWICHES AND BURGERS

All burgers are 100% grass fed northwest heritage cattle.
 Served on a toasted brioche bun. Your choice of chips or
 beer battered fries.

Bison Burger* ^{GFO} 15.95
 seasoned with onion, cumin & mustard, topped with
 brie, poached bartlett pear, applewood smoked
 bacon and lemon pesto aioli

Classic Burger* ^{GFO} 10.95
 mayo, lettuce, tomato, onion, pickle

Bridge Burger* ^{GFO} 10.95
 grilled onions, sweet cherry peppers, Bridge sauce

Lamb Burger* ^{GFO} 12.95
 New Zealand lamb patty seasoned with mint,
 mustard and feta cheese, topped with arugula,
 shaved onion, tomato & kalamata olive aioli

Graham Street Sando ^{GFO} 9.95
 applewood smoked bacon, tomatoes, mixed greens
 and avocado mayo on toasted sourdough
Add 2 eggs 2.95 | Add pesto chicken 3

Chicken Caprese Sliders ^{GFO} 10.95
 pesto marinated chicken breast, fresh mozzarella,
 basil, lemon pesto aioli & pico de gallo on potato bun

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