

The

BRIDGE

Liquor & Food

TO START & TO SHARE

SOUP AND SALADS

Add protein to any salad:
pesto marinated chicken 3 | seasoned pulled chicken breast 3
steak tenders 5

Soup & Salad Combo 8.95
 Choice of a cup of Tomato Basil or Soup of the Day with either a House or Caesar salad
Sub specialty salad 2

Tomato Basil GF or Soup of the day
Cup 4.95 | Bowl 5.95

Caesar Salad GFO 8.95
 Hearts of romaine, parmesan & croutons

House Salad GFO 7.95
 Spring mix, carrots, cucumbers, cherry tomatoes, parmesan croutons, red wine vinaigrette

Fuji Apple Salad GFO 9.95
 Fuji apples and baby spinach, apple cider dressing, blue cheese crumbles, carrots, sweet & spicy walnuts

Greek Salad GF 9.95
 Cucumbers, cherry tomatoes, kalamata olives, pepperoncini, feta, red onions, mixed greens, red wine vinaigrette

Wedge Salad GFO 9.95
 Iceberg lettuce, bacon crisps, blue cheese dressing, carrots, cherry tomatoes, hard boiled egg

FRY BAR

Beer Battered Fries 5.95 | Sweet Potato Fries 6.95
Garlic Parmesan Fries 6.95

Add:
Cheddar sauce 1 | Gorgonzola sauce 2 | Bacon Crisps 2
Sausage gravy 3 | Piquillo sauce 2

Additional Dipping Sauce .50
Choose From:

Beer Mustard | Blue Cheese | Bridge Sauce | Roasted Garlic Aioli
Habanero Aioli | Kalamata Olive Aioli | Lemon Pesto Aioli
Sun-Dried Tomato Pesto | Tartar | Wasabi Sour Cream

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

Wings GF 10.95
 Buffalo sauce, carrots, celery, blue cheese dressing

Cheese Curds 7.95
 Tempura battered cheese curds, pepper jelly, ranch

Chips & Salsa GF 4.95
 Fried to order corn tortilla chips, salsa roja
Add guacamole 2

Flautas GF 9.95
 Corn tortillas stuffed with seasoned pulled chicken breast and pepper jack cheese, sour cream, iceberg lettuce, feta, salsa verde, pico de gallo

Ahi Poke * GFO 13.95
 Ahi, cucumbers, carrots, red onions, bell peppers, jalapenos, cilantro, poke sauce, wonton cup, pickled ginger, wasabi sour cream

Steak Skewers GF 9.95
 Ginger-soy marinated steak skewers, chimichurri sauce, arugula, cherry tomatoes

Grilled Cheese Points GFO 6.95
 Smoked gouda, artisan rustic bread, shot of tomato basil soup

Polenta Cakes GF 9.95
 Seared rosemary polenta, spinach, red onions, piquillo pepper sauce, blue cheese crumbles, sweet & spicy walnuts

Corn Fritters 8.95
 Corn & red bell pepper fritters, portobello, spring mix, habanero aioli

Artichoke Dip GFO 9.95
 Artichoke hearts, green chiles, jack & parmesan cheese, green onions, garlic, crostini

Grilled Asparagus GF 7.95
 Extra virgin olive oil, balsamic, shaved parmesan, cherry tomatoes

FRESH SHEET

Caprese Crostinis GFO 8.95
 Tomatoes, fresh mozzarella, garlic, basil, balsamic vinegar, extra virgin olive oil, toasted baguette

Butternut Squash Raviolis 12.95
 Butternut squash & mascarpone raviolis, grilled red peppers, butternut squash & spinach tossed in a garlic cream sauce with bacon crisps & parmesan

October's Burger Contest Winner
Congrats Stacy!

Schnitzel Burger GFO 13.95
 Breaded pork cutlet, caramelized onions, sauerkraut, marinated tomato, Jarlsberg cheese, beer mustard and mayo on a pretzel bun, choice of fries or chips

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

The

BRIDGE

Liquor & Food

Join us for
Weekend Brunch
9am- 2pm

MAINS

Tres Tacos* GF	
Corn tortillas, jack cheese, pico de gallo, guacamole, iceberg lettuce	
Veggie 8.95 chicken 9.95 steak* 10.95	
Quinoa & Grilled Veggies GF	10.95
Zucchini, onion, red peppers, asparagus, portobello, quinoa, red wine vinaigrette, feta, roasted garlic aioli	
Add pesto marinated chicken 3	
seasoned pulled chicken breast 3 steak tenders 5	
Stuffed Poblano* GF	10.95
Roasted poblano pepper, black beans, grilled zucchini, caramelized onions, carrots, jack cheese, pico de gallo, sour cream	
Add 2 eggs 2.95 pesto chicken 3	
seasoned pulled chicken breast 3 steak tenders 5	
Chicken Fried Steak	14.95
Cornflake encrusted steak, sausage gravy, 2 eggs any style, breakfast potatoes	
NY Strip* GF	22.95
10 oz Prime NY Strip Steak, caramelized onion mashed potatoes, Brussels sprout hash with bacon, cherry tomatoes, maître d'butler	

WRAPS

served with chips

Add protein to any wrap:
pesto marinated chicken 3 | seasoned pulled chicken breast 3
steak tenders 5

Caesar Wrap	10.95
Hearts of romaine, parmesan, croutons, flour tortilla	
Fuji Apple Wrap	11.95
Fuji apples and baby spinach, apple cider dressing, blue cheese crumbles, carrots, sweet & spicy walnuts, flour tortilla	

Desserts

Blackberry Crème Brulee GF	8
Vanilla custard, blackberries, caramelized sugar top	
Bourbon Bread Pudding	9
Brioche, bourbon, cinnamon, vanilla, topped with ice cream and housemade caramel sauce	
Warm Fudge Brownie GF	7
blackberry coulis, spicy walnuts, whipped cream	
add single scoop ice cream 1.5	

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SANDWICHES & BURGERS

All burgers are 100% grass fed northwest heritage cattle. Served on a toasted potato bun. Your choice of chips or beer battered fries. Sub Gluten free bun 1

The Spicy Bison* GFO	15.95
Seasoned with onion, cumin & mustard, roasted red bell pepper, sautéed spinach, pepper jack cheese, habanero aioli	
Cali Ave Black Bean Burger*	10.95
Black bean patty, tomato, arugula, shaved onion, sun dried tomato pesto, mayo	
Classic Burger* GFO	11.95
Mayo, lettuce, tomato, onion, pickle	
Bridge Burger* GFO	11.95
Grilled onions, sweet cherry peppers, Bridge sauce	
Lamb Burger* GFO	13.95
New Zealand lamb patty seasoned with mint, mustard and feta cheese, arugula, shaved onion, tomato, Kalamata olive aioli	
Chicken Caprese Sliders GFO	10.95
Pesto marinated chicken breast, fresh mozzarella, lemon pesto aioli, pico de gallo, buttermilk buns	
Graham Street Sandwich GFO	10.95
Applewood smoked bacon, avocado, iceberg, tomato, mayo, artisanal rustic bread	
Add 2 eggs 2.95 pesto chicken 3	
seasoned pulled chicken breast 3	

SUBSTITUTIONS

Chicken breast	1.00
Garlic Parmesan Fries	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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