

bridges

established 1980

appetizers

WEST COAST CHOWDER | 10
house-made smoky tomato broth,
local seafood, herb focaccia

GYOZA | 13
pan-fried vegetable dumplings, spicy sauce,
sriracha mustard

MUSSELS & FRIES | ½ LB 16 | 1 LB 26
local mussels, chorizo, white wine,
harissa tomato broth, cilantro, garlic aioli

CRISPY CALAMARI | 16
lemon pepper, fresh dill, tzatziki

TUNA TACOS | 16
spicy soy-marinated ahi tuna, teriyaki,
wasabi mayo, toasted sesame seeds,
cilantro, corn tortillas

SPINACH ARTICHOKE DIP | 16
mix of swiss, grana padano and
cream cheeses, smoked paprika,
garlic, pita bread

PULLED PORK POUTINE | 16
french fries, pulled pork, house gravy,
cheese curds

NACHOS | 20
tortilla chips, cheddar, mozzarella, cotija,
corn and black bean salsa, banana peppers,
sour cream, avocado crema, cilantro,
valentina hot sauce

CHICKEN WINGS | 15
your choice of bbq or hot sauce
served with a creamy dill dip

burgers & sandwiches

served with french fries
sub caesar or green salad | 1⁵⁰

BRIDGES CHEESEBURGER | 18
beef patty, white cheddar, lettuce,
red onion, tomato, chipotle mayo
add bacon | 2
add mushrooms | 2

CALIFORNIA BURGER | 20
beef patty, bacon, white cheddar,
avocado crema, pickled red onion,
roasted garlic aioli

SOUTHERN FRIED CHICKEN BURGER | 18
buttermilk fried chicken breast,
white cheddar, pickled onions, arugula,
honey cayenne mayo

SPICY TUNA BURGER | 18
seared ahi tuna, sesame lemongrass crust,
avocado, cucumber, spicy miso mayo,
crispy onions, pickled onions

BEYOND BURGER™ | 20
plant-based patty, lettuce, red onion,
tomato, sriracha mayo

PULLED PORK SANDWICH | 18
braised bbq pulled pork, house slaw,
brioche bun

*please inform your server of any allergies
or dietary restrictions.*

salads

COASTAL GREENS | 16
kale, spinach, quinoa, pickled blueberries,
goat cheese, candied pecans, blueberry vinaigrette

CAESAR SALAD | 16
creamy garlic and anchovy dressing,
baked croutons, bacon, grana padano

add ons

prawn skewer | 7 **wild salmon filet | 10**
chicken breast | 7 **ahi tuna | 7**
grilled focaccia | 4

HOT SEAFOOD CAESAR | 24
sautéed prawns, halibut, salmon,
creamy garlic and anchovy dressing,
baked croutons, bacon, grana padano

pizzas

MARGHERITA PIZZA | 18
house tomato sauce, bocconcini, fresh basil

PROSCIUTTO PIZZA | 20
house tomato sauce, bocconcini,
arugula, balsamic reduction

SMOKED SALMON PIZZA | 23
dill cream cheese, diced onions, capers

LOCAL WILD MUSHROOM PIZZA | 19
bechamel, truffle oil, arugula, mozzarella

mains

SEAFOOD PENNE | 24
prawns, salmon, halibut,
lemon basil cream sauce

FISH & CHIPS | 23
beer-battered fish, coleslaw,
house-made tartar sauce

ling cod | 23
halibut | 28

GRILLED WILD SOCKEYE SALMON | 28
saffron cream, citrus-tahini charred broccolini,
mashed potatoes

PAPPARDELLE BOLOGNESE | 18
red wine pork and beef bolognese,
grana padano, grilled focaccia

GRILLED STEAK
montreal steak spice, blue cheese butter,
citrus-tahini charred broccolini, crispy onions,
mashed potatoes

10oz AAA Striploin | 36
6oz Sirloin | 28

desserts

NEW YORK STYLE CHEESECAKE | 10
berry compote

CHOCOLATE CAKE | 10
four layer chocolate cake, whipped cream

DOUBLE SCOOP OF GELATO | 8
ask your server for today's selection

AFFOGATO | 10
vanilla bean gelato and hot espresso



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white wine

	5oz	9oz	btl
ALBARIÑO, LUZADA 'VAL DO SALNES' Riix Baixas, Spain			55
CHARDONNAY VQA Burrowing Owl, BC	13	19	50
CHARDONNAY VQA Peller Estates, BC	9	15	40
CHENIN BLANC Quails' Gate, BC			52
GEWÜRZTRAMINER VQA Tinhorn Creek, BC	10	16	42
GRÜNER VELTLINER Laurenz V., Austria			64
NOBLE BLEND VQA (gewürztraminer, riesling) JoieFarm, BC			60
PINOT GRIGIO VQA Mission Hill, BC	11	17	45
PINOT GRIS VQA Sandhill, BC	10	16	42
RIESLING 50th Parallel, BC	11	17	45
SAUVIGNON BLANC Oyster Bay, New Zealand	12	18	47
VIOGNIER Mission Hill, BC			62

sparkling wine

	5oz	9oz	btl
PROSECCO TREVISO 'PERGOLO' Mionetto La Pieve, Italy	11		49
BRUT VQA Fitzpatrick, BC			75

rosé

	5oz	9oz	btl
ROSÉ VQA Mission Hill, BC	10	16	42
ROSÉ Oyster Bay, New Zealand	12	18	47

red wine

	5oz	9oz	btl
BORDEAUX (merlot, cab) Château Courteillac, France	10	16	42
CABERNET SAUVIGNON Beringer Founders' Estate, California	11	17	45
CARMÉNÈRE Falernia, Chile			58
CHIANTI CLASSICO DOCG (sangiovese) Castello di Gabbiano, Italy	11	17	45
GARNACHA Castillo de Monseran, Spain			46
MALBEC Catena, Argentina			68
MÉRITAGE VQA 'PETALES D'OSOYOOS' (merlot, cab) Osoyoos Larose, BC			75
MERLOT VQA Cedar Creek, BC	10	16	42
MERLOT VQA Peller Estates, BC	9	15	40
PINOT NOIR VQA Quails' Gate, BC	12	18	47
TEMPRANILLO Vina Pomal, Spain			60
SHIRAZ Barossa Valley Estate, Australia	13	19	50

Reserve wine list also available - please ask your server for details

local beer taps

sleeve 400ml | 7 pitcher 1400ml | 21⁵⁰

- GRANVILLE ISLAND PILSNER 5%
- GRANVILLE ISLAND PALE ALE 5%
- GRANVILLE ISLAND CYPRESS HONEY LAGER 4.7%
- RUSSELL ANGRY SCOTCH ALE 6.2%
- BRIDGE BOURBON BLOOD ORANGE WHEAT ALE 5.5%
- RED TRUCK LAGER 5%
- PHILLIPS SOLARIS WHITE PEACH ALE 4.3%
- HOYNE DARK MATTER 5.3%
- VANCOUVER ISLAND POINT BREAK SOUR 5%
- DRIFTWOOD FAT TUG IPA (80+ IBU) 7%
- DRIFTWOOD WHITE BARK WHEAT ALE 5%

bottled beer 330ml | 8

- COORS LIGHT
- BUDWEISER
- CORONA
- KRONENBOURG BLANC
- HEINEKEN
- STELLA ARTOIS
- 33 ACRES OF SUNSHINE
- 33 ACRES OF LIFE

beer & cider cans 10

- GUINNESS
- GLUTENBERG BLONDE
- NO BOATS ON SUNDAY
- APPLE CIDER
- NO BOATS ON SUNDAY
- CRANBERRY ROSÉ CIDER

