

WEEKEND & HOLIDAY BRUNCH MENU

brunch

SEAWALL BREAKFAST | 16

choice of bacon or smoked salmon, eggs, grilled focaccia, crispy new potatoes

PROSCIUTTO BENNY | 17

poached eggs, prosciutto, english muffin, garlic aioli, hollandaise, crispy new potatoes

SMOKED SALMON BENNY | 18

english muffin, cream cheese, smoked salmon, poached eggs, crispy capers, red onion, crispy new potatoes

FORAGED MUSHROOM OMELETTE | 17

local wild mushrooms, goat cheese, arugula salad, grilled focaccia

DUTCH BABY | 17

skillet pancake, market berries, whipped mascarpone, mint

BACON & EGG BURGER | 19

beef patty, roasted garlic aioli, white cheddar, bacon, fried egg, arugula, crispy new potatoes

brunch add-ons & sides

extra egg | 2

two strips of bacon | 3

smoked salmon | 5

grilled focaccia | 4

crispy new potatoes | 5

please inform your server of any allergies or dietary restrictions.

desserts

NEW YORK STYLE CHEESECAKE | 10

berry compote

CHOCOLATE CAKE | 10

four layer chocolate cake, whipped cream

lunch favourites

WEST COAST CHOWDER | 10

house-made smoky tomato broth, local seafood, herb focaccia

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

salad add-ons

prawn skewer | 7

ahi tuna | 7

chicken breast | 7

grilled focaccia | 4

wild salmon filet | 10

HOT SEAFOOD CAESAR | 25

sautéed prawns, halibut, salmon, creamy garlic and anchovy dressing, baked croutons, bacon, grana padano

MUSSELS & FRIES | ½ LB 16 | 1 LB 26

local mussels, chorizo, white wine, harissa tomato broth, cilantro, garlic aioli

FISH & CHIPS

crispy beer-battered fish, coleslaw, french fries, house-made tartar sauce

ling cod | 23

halibut | 28

BRIDGES CHEESEBURGER | 18

beef patty, white cheddar, lettuce, red onion, tomato, chipotle mayo, french fries

sub caesar or green salad | 1⁵⁰

add bacon | 2

add mushrooms | 2

DOUBLE SCOOP OF GELATO | 8

ask your server for today's selection

AFFOGATO | 10

vanilla bean gelato and hot espresso



bridges

celebrating 40 years

UPSTAIRS DRINK MENU

cocktails

SANGRIA ROJA | 9

red wine, Triple Sec, brandy, fresh fruit, splash of ginger ale • 4oz

ITALIAN SPRITZ | 12

Aperol, prosecco, soda • 5oz

GRAPEFRUIT MIMOSA | 12

prosecco, grapefruit juice & mint • 4oz

CAESAR | 9

vodka, clamato, worcestershire, hot sauce, pickled bean • 1oz

morning pick me ups

BRIDGES' COFFEE | 8

Kahlúa, Baileys, Grand Marnier, coffee

IRISH COFFEE | 8

Jameson, coffee

CAFÉ NUDE | 8

Frangelico, Baileys, coffee

BLUEBERRY TEA | 8

Grand Marnier, Amaretto, tea

local beer taps

sleeve 400ml | 7

pitcher 1400ml | 21⁵⁰

GRANVILLE ISLAND PILSNER 5%

GRANVILLE ISLAND CYPRESS HONEY LAGER 4.7%

GRANVILLE ISLAND PALE ALE 5%

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 WHITE BARK WHEAT ALE 5%

DRIFTWOOD FAT TUG IPA (80+ IBU) 7%

featured wines & bubbles

WHITE WINE

PINOT GRIGIO VQA | Mission Hill, BC

CHARDONNAY VQA | Burrowing Owl, BC

ROSÉ

ROSÉ VQA | Mission Hill, BC

ROSÉ | Oyster Bay, New Zealand

RED

MERLOT VQA | Cedar Creek, BC

PINOT NOIR VQA | Quails' Gate, BC

BUBBLES

PROSECCO TREVISO 'PERGOLO' | Mionetto La Pieve, Italy

BRUT VQA | Fitzpatrick, BC

5oz 9oz btl

11 17 45

13 19 50

5oz 9oz btl

10 16 42

12 18 47

5oz 9oz btl

10 16 42

12 18 47

5oz 9oz btl

11 - 49

- - 75

