

# bridges

established 1980

## appetizers

### WEST COAST CHOWDER | 11

house-made creamy broth,  
local seafood, herb focaccia

### GYOZA | 14

pan-fried pork and chicken dumplings,  
spicy sauce, sriracha mustard

### MUSSELS & FRIES | ½ LB 18 | 1 LB 28

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

### CRISPY HUMBOLDT SQUID | 16

fried banana peppers, roasted red peppers,  
dill, jalapeno mayo, chili garlic sauce, lemon

### TUNA TACOS | 16

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

### HUMMUS & ZA'ATAR FLATBREAD | 16

whipped feta, harissa, za'atar,  
grilled flatbread

### NACHOS | 22

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

### PROSCIUTTO & BURRATA FLATBREAD | 19

garlic butter, arugula, lemon

### SMOKED SALMON FLATBREAD | 19

dill cream cheese sauce, diced onions,  
capers, lemon

## burgers & sandwiches

served with french fries

sub caesar or green salad | 2

### BRAISED BEEF SANDWICH | 22

braised beef, hummus, harissa, za'atar,  
banana peppers, cucumber, feta,  
arugula, grilled flatbread

### BRIDGES CHEESEBURGER | 19

house-ground beef patty, white cheddar,  
lettuce, red onion, tomato, chipotle mayo

add bacon | 2

add mushrooms | 2

### TRUFFLE BURGER | 21

house-ground beef patty, truffle arugula,  
hand battered onion rings, brie, garlic mayo

### SOUTHERN FRIED CHICKEN BURGER | 19

buttermilk fried chicken breast,  
white cheddar, pickled onions, arugula,  
honey cayenne mayo

### SPICY TUNA BURGER | 19

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

## salads

### COASTAL GREENS | 16

herbed vinaigrette, cucumber, grape tomato,  
radish, goat cheese, candied pecans

### 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, ling cod, salmon,  
creamy garlic and anchovy dressing,  
baked croutons, bacon, grana padano

## mains

### SEAFOOD PENNE | 24

prawns, salmon, ling cod,  
lemon basil cream sauce

### FISH & CHIPS | 23

beer-battered ling cod, coleslaw,  
house-made tartar sauce

### WILD SOCKEYE SALMON | 28

maple-soy glaze, mashed potatoes,  
citrus-tahini charred broccolini

### LING COD CIOPPINO | 28

pan-seared ling cod, local mussels, prawns,  
baby potatoes, roasted tomato fennel broth,  
grilled focaccia

### PAPPARDELLE BOLOGNESE | 20

red wine pork and beef bolognese,  
grana padano, grilled focaccia

### STEAK FRITES | 24

6oz sirloin steak, french fries, peppercorn sauce  
upgrade to a 6oz tenderloin | 6

### GRILLED STEAK

truffle chive butter, mashed potatoes,  
citrus-tahini charred broccolini

6oz sirloin | 28

6oz tenderloin | 34

## desserts

### PECAN CARAMEL CHEESECAKE | 10

new york cheesecake, candied pecans,  
caramel sauce

### 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

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



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## white wine

	5oz	9oz	btl
ALBARIÑO, LA CAÑA   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
PINOT GRIS   Poplar Grove, BC			42
RIESLING   Fitzpatrick, 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
SHIRAZ RESERVE   Mission Hill, BC			46

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

## local beer taps

sleeve 400ml | 7 pitcher 1400ml | 21<sup>50</sup>

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 DINOSAUR BLACKBERRY SOUR ALE 4.2%  
PHILLIPS ELECTRIC UNICORN WHITE IPA 6.5%  
HOYNE DARK MATTER 5.3%  
VANCOUVER ISLAND POINT BREAK SOUR 5%  
DRIFTWOOD FAT TUG IPA (80+ IBU) 7%  
DRIFTWOOD VIEWFIELD BRETT SAISON 6.3%

## bottled beer 330ml | 8

BUDWEISER  
CORONA  
KRONENBOURG BLANC  
STELLA ARTOIS

## tall cans 473ml | 10

GUINNESS  
GLUTENBERG BLONDE  
VANCOUVER ISLAND BREWING  
FALLER PALE ALE  
GRANVILLE ISLAND LION'S  
WINTER ALE  
SHORELINE WAKESSETTER IPA  
PERSEPHONE DRY IRISH STOUT  
NO BOATS ON SUNDAY  
APPLE CIDER

## other cans sizes vary | 7

HEY Y'ALL HARD ICED TEA  
(341ml)  
WHITE CLAW HARD SELTZER  
(LIME OR BLACK CHERRY | 355ml)

