

appetizers

WEST COAST CHOWDER | 12
house-made creamy broth, seafood, herb focaccia

GYOZA | 14
pan-fried pork and chicken dumplings, spicy sauce, sriracha mustard

MUSSELS & FRIES | ½ LB 20 | 1 LB 28
chorizo, white wine, harissa tomato broth, cilantro, garlic aioli

CRISPY HUMBOLDT SQUID | 17½
fried banana peppers, roasted red peppers, dill, jalapeno mayo, chili garlic sauce, lemon

TUNA TACOS | 16½
soy-marinated rare ahi tuna, roasted pineapple, avocado, pickled cabbage, spicy miso mayo, crispy onion, flour tortillas

HUMMUS & ZA’ATAR FLATBREAD | 16
whipped feta, harissa, za’atar, grilled flatbread

AHI TUNA CEVICHE | 16
ahi tuna, citrus yuzu dressing, shaved jalapeno, red onion, radish, cilantro, crispy onions, avocado, tortilla chips

CHICKEN WINGS | 16½
your choice of bbq or hot sauce, served with a creamy dill dip

NACHOS | 22
tortilla chips, cheddar, mozzarella, cotija, corn and black bean salsa, banana peppers, sour cream, avocado crema, cilantro, valentina hot sauce
add braised beef + 6 or cajun chicken + 5

salads & bowls

HOT SEAFOOD CAESAR | 27
sautéed prawns, halibut, salmon, creamy garlic and anchovy dressing, baked croutons, bacon, grana padano

POKE BOWL | 22
soy-marinated rare ahi tuna, green onion, jasmine rice, miso mayo, roasted pineapple, seaweed, pickled ginger, avocado, radish, pickled cucumber, crispy onion, sesame, cilantro

COASTAL GREENS | 16
herbed vinaigrette, cucumber, grape tomato, radish, goat cheese, candied pecans

CAESAR SALAD | 17
creamy garlic and anchovy dressing, baked croutons, bacon, parmesan

salad & bowl add-ons

prawn skewer + 7 **wild salmon filet + 10**
chicken breast + 7 **ahi tuna + 7**

pizzas

HOT HONEY CALABRESE | 20½
calabrese salami, bacon, fresh mozzarella, spicy honey, pomodoro sauce, fresh basil

PESTO PRAWN | 20
roasted garlic cream sauce, prawns, mozzarella, grape tomatoes, almond pesto, lemon, fresh basil

SMOKED SALMON | 23
smoked salmon, dill cream cheese sauce, diced onions, capers, lemon

WILD MUSHROOM & TRUFFLE | 19
foraged mushroom blend, mozzarella, truffle arugula, roasted garlic cream sauce, lemon

PROSCIUTTO & ARUGULA | 20½
prosciutto, fresh mozzarella, parmesan, arugula, roasted garlic cream sauce, lemon

MARGHERITA | 18
parmesan, fresh mozzarella, fresh basil, pomodoro sauce

burgers & sandwiches

served with french fries
sub caesar or green salad + 2½
sub west coast chowder + 5

BRAISED BEEF SANDWICH | 22
braised beef, hummus, harissa, za’atar, banana peppers, cucumber, feta, arugula, grilled flatbread

BRIDGES CHEESEBURGER | 19½
house-ground beef patty, white cheddar, lettuce, red onion, tomato, chipotle mayo

TRUFFLE BURGER | 22
house-ground beef patty, truffle arugula, hand battered onion rings, brie, garlic mayo

SOUTHERN FRIED CHICKEN BURGER | 19½
buttermilk fried chicken breast, white cheddar, pickled onions, arugula, honey cayenne mayo

SPICY TUNA BURGER | 20
seared ahi tuna, sesame lemongrass crust, avocado crema, cucumber, spicy miso mayo, crispy onions, pickled onions

MEDITERRANEAN VEG BURGER | 19
handmade veggie patty, harissa, dill sour cream, cucumber, arugula, pickled red onion, tomato

burger & sandwiches add-ons

bacon + 2 **mushrooms + 2** **avocado + 2**
onion rings + 3 **white cheddar + 2**

mains

SEAFOOD LINGUINE | 27
prawns, salmon, halibut, rosé sauce, grape tomatoes, basil

FISH & CHIPS | 23
beer-battered pacific cod, coleslaw, house-made tartar sauce
upgrade to halibut + 5

WILD SOCKEYE SALMON | 29
maple-soy glaze, mashed potatoes, seasonal vegetables

HALIBUT CIOPPINO | 30
pan-seared halibut, local mussels, prawns, baby potatoes, roasted tomato fennel broth, grilled focaccia

TRUFFLE MUSHROOM PAPPARDELLE | 23
local foraged mushrooms, alfredo sauce, truffle oil, peas, parmesan

STEAK FRITES | 27
6oz sirloin steak, french fries, peppercorn sauce
upgrade to a 6oz tenderloin + 6

GRILLED STEAK | 29
6oz sirloin steak, truffle chive butter, mashed potatoes, seasonal vegetables
upgrade to a 6oz tenderloin + 6

desserts

PECAN CARAMEL CHEESECAKE | 10
new york cheesecake, candied pecans, caramel sauce

MILK CHOCOLATE BROWNIE | 10
house-baked lindt chocolate brownie, chocolate sauce, vanilla bean gelato

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

