

# BISTRO ON BRIDGE

## APPS & THINGS

- **RISOTTO BALLS** 12.6  
Pesto aioli
- BAVARIAN PRETZEL** 14.3  
Beer cheese, spicy dijon mustard 🌿
- **PHILLY CHEESESTEAK EGG ROLLS** 13.9  
Chipotle aioli
- ASIAN LETTUCE WRAPS** 14.3  
Sautéed chicken, bell peppers, scallions, water chestnuts, ginger, Asian soy sauce
- BRUSSELS SPROUTS** 12.9  
Goat cheese, butternut squash, pumpkin seeds, Granny Smith apples, balsamic reduction, pomegranate seeds 🌿🍷
- CRAB DIP** 15.9  
Toasted bread points, vegetables
- **BUFFALO CHICKEN DIP** 13.6  
Tortilla chips, vegetables 🍷
- RHODE ISLAND CALAMARI** 14.3  
Pepperoncinis, hot cherry peppers, marinara

- CRISPY MOZZARELLA** 11.3  
Parmesan dusting, marinara, basil 🌿
- CRISPY RIBS** 13.3  
Asian BBQ, cilantro
- BANG BANG SHRIMP** 13.9  
Honey Sriracha aioli, sesame seeds
- POKE WONTON CRISPS\*** 13.9  
Spicy tuna, avocado, scallion soy, sesame seeds, scallions, sriracha aioli
- GENERAL TSO'S CAULIFLOWER** 11.9  
Spicy peanut Asian slaw, sesame seeds 🌿
- SHORT RIB NACHOS** 15.3  
Asian BBQ pulled short rib, bell peppers, scallions, cheese blend, wasabi sour cream

**OYSTERS** **HALF SHELL RAW OYSTERS (SIX | DOZEN)\* 15 | 30**  
Cocktail sauce, champagne mignonette 🍷  
*Buck a Shuck during Happy Hour*  
**Monday-Friday (4-6PM)**

## MAINS

Cauliflower rice +2 🍷

- VIETNAMESE PHO** 18.3  
Brisket, beef broth, rice noodles 🍷  
Substitute Chicken (no charge) • Shrimp +3 • Salmon +12.3
- STEAK FRITES** 25.6  
10oz NY Strip, truffle butter, fresh cut fries 🍷  
Shrimp +8
- **BLACKENED CHICKEN BURRITO BOWL** 17.9  
Steamed rice, black beans, sautéed fajita veggies, cilantro, pico de gallo, white queso sauce 🍷🍷
- SALMON & SHIITAKE BOWL** 24.9  
Steamed rice, red cabbage, avocado, scallions, sesame oil, Mirin soy, sesame seeds 🍷
- **SPICY TUNA POKE BOWL\*** 18.3  
Steamed rice, cucumbers, shredded carrots, avocado, scallions, scallion soy, sriracha aioli, sesame seeds 🍷
- LOBSTER RAVIOLI** 24.6  
Garlic spinach, bell peppers, applewood smoked bacon, roasted garlic alfredo
- CHICKEN TIKKA MASALA** 18.3  
Steamed rice, butter naan 🍷  
Substitute chickpeas (no charge) 🌿

## FRIES

Beer cheese +1.5

- BEER BATTERED** 6.3 **FRESH CUT** 7.9 🍷
- SWEET POTATO** 8.9 🍷 **TRUFFLE** 9.6 🍷

## WINGS

- BONELESS (SM | LG)** 11.9 | 19.9
- CAULIFLOWER (SM | LG)** 10.9 | 18.9 🌿
- TRADITIONAL (5 PC | 10 PC)** 8.6 | 15.6 🍷

## SAUCES

Asian BBQ • Bee Sting • Buffalo  
Caribbean Jerk • Garlic Parmesan

## HANDHELDS

Served with choice of side • Beyond Burger +3 • Mountain Farm Gluten Free & Vegan Roll +3

- **FISH TACOS (THREE)** 16.3  
Blackened tilapia, pico de gallo, chipotle aioli, lettuce
- TURKEY & BRIE SANDWICH** 15.3  
Cranberry sauce, applewood smoked bacon
- CRAB CAKE SLIDERS (TWO | THREE)** 11.3 | 16.3  
Citrus remoulade, lettuce, tomato
- **CUBANO SANDWICH** 14.9  
Marinated pork, Black Forest ham, Swiss, dill pickle, mustard aioli
- CAPRESE SANDWICH** 13.6  
Pesto aioli, basil, mozzarella, Roma tomatoes 🌿
- **BISTRO DIP SANDWICH** 16.6  
Short rib, caramelized onions, provolone & Gruyere cheeses, garlic horseradish aioli, red wine au jus

- TURKEY BURGER** 14.9  
Avocado, red onions, Roma tomatoes, chipotle ketchup
- SMOKED GOUDA BURGER** 15.9  
Applewood smoked bacon, BBQ sauce
- DOUBLE ONION CHEDDAR BURGER** 15.9  
Caramelized onions, onion rings
- BLACK & BLUE BURGER** 15.9  
Cajun, blue cheese crumbles, caramelized onions

## SIDES

- Broccoli
- Fresh Cut Chips
- Cucumber Salad
- Onion Rings +2
- Beer Battered Fries +2
- Fresh Cut Fries +2
- Sweet Potato Fries +2
- Truffle Fries +4
- Mixed Greens +4
- Caesar Salad +4

## SALADS & SOUPS

Chicken +7 *Free range, No hormones added*  
Shrimp +8 • Salmon +12 • Steak +12

- FALL HARVEST SALAD** 12.3  
Mixed greens, dried cranberries, candied walnuts, Granny Smith apples, blue cheese crumbles, maple balsamic vinaigrette 🌿🍷
- **SOUTHWESTERN TACO SALAD** 11.9  
Romaine, fire roasted corn, black beans, avocado, Roma tomatoes, red onion, cheddar, crispy tortilla strips, chipotle ranch 🌿🍷
- FRIED GOAT CHEESE SALAD** 12.9  
Mixed greens, red onions, bell peppers, balsamic pecans, balsamic vinaigrette 🌿
- **COBB SALAD** 12.9  
Romaine, applewood smoked bacon, roasted butternut squash, hard cooked eggs, blue cheese crumbles, avocado, Roma tomatoes, red onions, red wine vinaigrette 🍷
- MIXED GREENS SALAD** 9.9 🌿
- CAESAR SALAD** 9.9 🌿
- FRENCH ONION SOUP** 8.6
- SOUTHWEST VEGETARIAN CHILI** 8.3  
Cheddar, sour cream, seasoned tortilla strips, scallions 🌿
- CHICKEN & POBLANO PEPPER SOUP** 6.3 | 8.3  
Cheddar, seasoned tortilla strips

## FLATBREADS

- 10 inch cauliflower crust +3
- HARVEST** 14.3  
Goat cheese, cranberry sauce, Granny Smith apples, butternut squash, dried cranberries 🌿
- CAPRESE** 13.9  
Pesto, Roma tomatoes, mozzarella, basil 🌿
- SHIITAKE** 14.6  
Parmesan cream sauce, cheese blend, caramelized onions, truffle zest 🌿
- PROSCIUTTO & ARUGULA** 14.9  
Cheese blend, garlic oil, balsamic reduction
- FENNEL SAUSAGE** 14.9  
Marinara, cheese blend, bell peppers, red onion

## BEVERAGES

- DRAFT ROOT BEER** 4 **FEVER-TREE GINGER BEER** 4
- FOUNTAIN (FREE REFILL)** 3  
Sweet Tea • Unsweetened Iced Tea • Lemonade  
Coke • Diet • Sprite • Ginger Ale • Dr Pepper
- HANK'S GOURMET SODAS** 4  
Orange Cream • Black Cherry
- HOT BEVERAGES** 2  
Coffee • Hot Tea • Hot Chocolate

## DESSERTS

- BROWNIE SKILLET** 8.9  
Vanilla ice cream, strawberries 🍷
- CHEESECAKE** 8.3  
Mixed berry compote
- CINNAMON CHURROS** 9.9  
Nutella & caramel dipping sauces
- BREAD PUDDING BITES** 9.9  
Powdered sugar, caramel dipping sauce
- ROOT BEER FLOAT** 4.9  
Vanilla ice cream 🍷

## BISTRO MENU GUIDE

Our food cooking methods may cross contaminate with items that contain gluten, dairy and other allergens  
\* Consuming raw or undercooked foods may increase your risk of food borne illness. Items may be cooked to order  
20% gratuity added to every bill for parties of 7+

🌿 GLUTEN FRIENDLY ● FAVORITE  
🌿 VEGAN 🌿 VEGETARIAN

# COCKTAILS

Made with fresh pressed juices & organic mixers



## SINGLE BARREL SELECT

WhistlePig Single Barrel 100% Rye (aged 6 years) hand selected by Bistro on Bridge

## WHISTLEPIG PIGGYBACK SINGLE BARREL BISTRO ON BRIDGE RYE WHISKEY 11 | 20

## BISTRO OLD FASHIONED 15

WhistlePig PiggyBack Bistro on Bridge Rye Whiskey, Angostura bitters, Demerara syrup, Luxardo cherry, orange peel

## CITY WIDE 12

Sly Fox Helles Lager & WhistlePig PiggyBack Bistro on Bridge Rye Whiskey (1oz)

### 🍷 POMEGRANATE MULE 12

Tito's Handmade vodka, ginger beer, pomegranate and lime juices

### 🍷 CUCUMBER MARTINI 13

Hendrick's gin, St. Germain Elderflower, simple syrup, cucumber and lemon juices, sweet chipotle rim

### 🍷 BLACKBERRY SAGE MARGARITA 12

Corazon Blanco tequila, triple sec, sour mix, blackberry puree, sage simple syrup, sugar rim

### 🍷 ROSEMARY GRAN SANGRIA 11

Red blend, Bacardi spiced rum, rosemary syrup, cranberry and lemon juices, sugared cranberries

### 🍷 NUTTY NEGRONI 13

Beefeater Gin, St. George Americano, sweet vermouth, amaretto, black walnut bitters, star anise

### 🍷 SAZERAC 13

Woodford Reserve Rye whiskey, Absinthe rinse, Demerara syrup, Angostura and Peychaud's bitters, lemon peel

### 🍷 PEANUT BUTTER HOT CHOCOLATE 9

Skrewball whiskey, whipped cream, Reese's Pieces

### 🍷 VANILLA MAPLE FASHIONED 13

Old Forester Bourbon, vanilla maple syrup, fresh pear and lemon juices, Angostura bitters

### 🍷 ESPRESSO MARTINI 13

Tito's Handmade vodka, Caffè Borghetti liqueur, St. George NOLA liqueur, espresso, coffee beans

### 🍷 PEAR MARTINI 13

Tito's Handmade vodka, Combiar Frambois, St. George Pear liqueur, simple syrup, lemon & pear juices

### 🍷 BOURBON APPLE FIZZ 12

Old Forester bourbon, simple syrup, apple cider and lemon juices, champagne, lemon peel

### 🍷 ORANGE CRUSH 12

Sobieski Orange vodka, triple sec, orange juice, lemon-lime soda

## WINE SELECTIONS 5oz | 8oz | Bottle

### ☐ WHITE

#### THE HESS COLLECTION, SAUVIGNON BLANC, NORTH COAST, CALIFORNIA 10 | 15 | 34

Fruit flavors led by citrusy lime and lemon, followed closely by hints of tropical aromas and flavor

#### HEINZ EIFEL, RIESLING KABINETT, MOSEL VALLEY, GERMANY 10 | 15 | 34

Exudes flavors and aromas of peaches and citrus

#### PROVERB, CHARDONNAY, CALIFORNIA 9 | 13 | 30

Layers of baked apple and pineapple with whispers of vanilla and caramel

#### PROVERB, PINOT GRIGIO, CALIFORNIA 9 | 13 | 30

Luminous pear and apple notes animated with aromas of fresh lemons & limes

#### DRAFT STARBOROUGH, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 10 | 15 | 34

Crisp and refreshing, characterized by ripe tropical fruit accents and some herbal notes

### ■ RED

#### PROVERB, CABERNET SAUVIGNON, CALIFORNIA 9 | 13 | 30

Rich blackberry melds with hints of mocha, vanilla and oak

#### PROVERB, MERLOT, CALIFORNIA 9 | 13 | 30

Aromas of tobacco, dark fruits and spice

#### FRANCIS COPPOLA, PINOT NOIR, MONTEREY COUNTY, CALIFORNIA 12 | 18 | 40

Flavors of bright red berries and plum with a silky and toasty finish

#### PASCUAL TOSO, MALBEC, MENDOZA, ARGENTINA 10 | 15 | 34

Lots of fresh-crushed cherry, plum and currant flavors

#### DRAFT CHILLED TORTOISE CREEK, CABERNET, CENTRAL COAST, CALIFORNIA 10 | 15 | 34

Aromas and flavors of red & black cherries supported by vanilla and cedar nuances

### ■ SPARKLING/ROSÉ

#### CANTINE MASCHIO, EXTRA DRY, PROSECCO, ITALY N/A | 15 | 34

Light notes of peach, apricot, and honeysuckle

#### SEGURA VIUDAS, BRUT ROSÉ, CAVA, PENEDES, SPAIN N/A | 15 | 34

Refreshing fruit aromas of strawberry, red currant and cherry

#### DRAFT DAY OWL, ROSÉ, CALIFORNIA 10 | 15 | 34

Radiates floral red fruit and vibrant orange zest with a dry, elegant finish

## BOTTLES & CANS

### ALLAGASH TRIPEL 9

Belgian Tripel 12oz 9%

### DOGFISH HEAD SLIGHTLY MIGHTY 7

Low Calorie IPA 12oz 4%

### ATHLETIC RUN WILD IPA 7

Non-Alcoholic 12oz 0.5%

### ANGRY ORCHARD CRISP APPLE 7

Sweet Cider 12oz 5%

### CITIZEN CIDER UNIFIED PRESS 7

Semi-Sweet Cider 12oz 5.2%

### STRONGBOW 8

Dry Cider 16.9oz 5%

### DOGFISH HEAD SEAQUENCH ALE 7

Sour - Fruited Gose 12oz 4.9%

### GREAT LAKES EDMUND FITZGERALD 7

American Porter 12oz 5.8%

### NEW BELGIUM FAT TIRE 7

Golden Ale 12oz 5.2%

### WEIHENSTEPHANER HEFEWEISS 8

Hefeweizen 16.9oz 5.4%

### SURFSIDE 9

Vodka Cocktail 12oz 4.5%  
Iced Tea • Lemonade & Iced Tea

### WHITE CLAW 8

Hard Seltzer 12oz 5%  
Black Cherry • Mango • Lime

### HIGH NOON 9

Vodka Soda 12oz 4.5%  
Pineapple • Grapefruit • Peach

# HAPPY HOUR

## MONDAY-FRIDAY 4-6PM

### \$4 CRAFT BEERS

ALLAGASH WHITE • NEW TRAIL BROKEN HEELS HAZY IPA  
MODELO ESPECIAL • MAINSTAY POPLAR PILS • SLY FOX HELLES LAGER

### \$6 FRIES

BEER BATTERED • TRUFFLE • SWEET POTATO • FRESH CUT

### \$8 COCKTAILS + APPS

SEASONAL MULE • SEASONAL SANGRIA • ORANGE CRUSH  
OLD FASHIONED • DRAFT WINE

BAVARIAN PRETZEL • BONELESS WINGS • RISOTTO BALLS  
CAULIFLOWER WINGS • BUFFALO CHICKEN DIP

### BUCK A SHUCK OYSTERS

\$1 PER HALF SHELL RAW OYSTER (SIX | DOZEN)

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SCAN QR CODE FOR  
OUR WHISKEY MENU

