

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
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 12.9
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 🍷

OYSTERS ROCKEFELLER 16.3
Panko bread crumbs, Parmesan, garlic, spinach



HANDHELDS

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

CRAB CAKE SLIDERS (TWO | THREE) 12.6 | 17.6
Citrus remoulade, lettuce, Roma tomatoes

TUSCAN CHICKEN SANDWICH 14.9
Pesto sauce, crispy Prosciutto, roasted red pepper, spinach, provolone cheese

TURKEY & BRIE SANDWICH 15.3
Cranberry sauce, applewood smoked bacon

★ **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

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 • Hot • Garlic Parmesan

SALADS & SOUPS

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

MEDITERRANEAN SALAD 12.3
Romaine, fire roasted tomatoes, roasted peppers, marinated artichoke hearts, Kalamata olives, fresh mozzarella, grilled pita, crispy chickpeas, red wine vinaigrette 🌿

★ **SOUTHWESTERN TACO SALAD** 11.9
Romaine, fire roasted corn, black beans, avocado, Roma tomatoes, red onions, cheddar, crispy tortilla strips, chipotle ranch 🌿🍷

STRAWBERRY GOAT CHEESE SALAD 12.6
Spinach, toasted pecans, red onions, poppyseed dressing 🌿🍷

★ **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

CHICKEN & POBLANO PEPPER SOUP 6.9 | 8.9
Cheddar, seasoned tortilla strips

MAINS

VIETNAMESE PHO 18.3
Cauliflower rice +2 🍷
Brisket, beef broth, rice noodles 🍷
Substitute Chicken (no charge) • Shrimp +3 • Salmon +12

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) 🌿

CHICKEN & WAFFLES 18.3
Spicy bourbon maple syrup

★ **FISH TACOS (TWO | THREE)** 12.6 | 17.6
Blackened tilapia, pico de gallo, chipotle aioli, lettuce

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

DESSERTS

BROWNIE SKILLET 8.9
Vanilla ice cream, strawberries 🍷

CHEESECAKE 8.3
Mixed berry compote

CINNAMON CHURROS 9.9
Nutella & caramel dipping sauces



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



BISTRO
MENU GUIDE



GLUTEN FRIENDLY
VEGETARIAN ★ **FAVORITE**

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+

COCKTAILS

Made with fresh pressed juices & organic mixers

★ PINEAPPLE MULE 12

Tito's Handmade vodka, ginger beer, pineapple & lime juices

CUCUMBER MARTINI 13

Tanqueray gin, St. Germain Elderflower, simple syrup, cucumber & lemon juices, sweet chipotle rim

GUAVA MARGARITA 12

Corazon Blanco tequila, triple sec, sour mix, guava juice, sugar rim

★ BLUEBERRY LAVENDER SANGRIA 12

Reisling, Deep Eddy Lemon vodka, lavender simple syrup, blueberry juice, club soda

KEY LIME RUM FASHIONED 13

Diplomatico Dark rum, key lime juice, graham cracker, demerara, Tiki bitters, dried lime wheel

BEE'S KNEES 13

Old Forester bourbon, honey syrup, lemon juice, lemon peel

★ MANGO MOJITO 12

Bacardi Tropical rum, mint simple syrup, mango & lime juices, club soda, muddled mint

SPICY PEOPLE'S PALOMA 12

Teremana Blanco tequila, Combier Rose liqueur, chili simple syrup, grapefruit & lime juices, club soda, sweet chipotle rim

ESPRESSO MARTINI 13

Tito's Handmade vodka, Caffè Borghetti liqueur, St. George NOLA liqueur, espresso, cocoa powder

RASPBERRY LEMONADE MARTINI 13

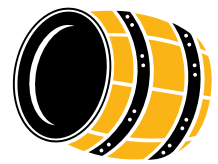
Deep Eddy's Lemon vodka, Combier Framboise liqueur, simple syrup, lemon juice, lemon peel

ORANGE CRUSH 12

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

PEACH BOURBON TEA 12

Old Forester bourbon, peach & lemon juices, sweet tea



SINGLE BARREL SELECT

Elijah Craig Single Barrel Batch 1 (94 proof)
hand selected by Bistro on Bridge

ELIJAH CRAIG SINGLE BARREL BATCH 1 14

.....

BISTRO OLD FASHIONED 15

Elijah Craig Single Barrel Batch 1, Angostura bitters, demerara syrup, Luxardo cherry, orange peel

.....

BISTRO MANHATTAN 15

Elijah Craig Single Barrel Batch 1, Carpano Antica vermouth, Angostura bitters, Luxardo cherry

MOCKTAILS

GINGER MATCHA 6

Matcha, ginger simple syrup, lemonade

CUCUMBER COLLINS 6

Simple syrup, cucumber & lemon juices, club soda

MANGO NO-JITO 6

Mango & lime juices, mint simple syrup, club soda, muddled mint



WINE SELECTIONS 5oz | 8oz | Bottle

WHITE

THE HESS COLLECTION, SAUVIGNON BLANC, NORTH COAST, CALIFORNIA 10 | 15 | 34
Citrus fruit flavors followed by hints of tropical arom

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 with aromas of fresh lemons & limes

DRAFT STARBOROUGH, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND 10 | 15 | 34
Crisp and refreshing, characterized by ripe tropical fruit and 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
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 with ruby red grapefruit, strawberry, and tangerine

BOTTLES & CANS

ALLAGASH TRIPEL 9
Belgian Tripel 12oz 9%

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 SLIGHTLY MIGHTY 7
Low Calorie IPA 12oz 4%

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

STATESIDE 9
Vodka Cocktail 12oz 4.5%
Orange • Lemon Cucumber

WHITE CLAW 8
Hard Seltzer 12oz 5%
Black Cherry • Mango

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)

FOLLOW US

BISTROONBRIDGEBAR
 BISTROONBRIDGE
 BISTROONBRIDGE



SCAN QR CODE FOR
OUR WHISKEY MENU

