

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 🌿🍷
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

- 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

- **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 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 onions, cheddar, crispy tortilla strips, chipotle ranch 🌿🍷
- FRIED GOAT CHEESE SALAD** 13.3
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** 6.9 | 8.9
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** 14.9
Parmesan cream sauce, cheese blend, caramelized onions, truffle zest 🌿
- PROSCIUTTO & ARUGULA** 14.9
Cheese blend, garlic oil, balsamic reduction
- FENNEL SAUSAGE** 14.9
Cheese blend, marinara, bell peppers, red onions

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



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 13 | 25.5

BISTRO OLD FASHIONED 15

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

CITY WIDE 13

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

Tanqueray 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 12

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 13

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%

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 • Peach • Pineapple

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)

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BISTROONBRIDGEBAR
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SCAN QR CODE FOR OUR WHISKEY MENU

