



# the bridge café and grill

## ALL DAY BREAKFAST

### BRIDGE EGGS BREAKFAST\* - 16

two eggs any style, home fries and salsa. bacon, ham or sliced kielbasa sausage. honey wheat or sourdough toast  
*egg white +2 | gf by request*

### BRAZUCA OMELET - 19

up to 5 ingredients, home fries and salsa. honey wheat or sourdough toast | choice of: tomatoes, red onions, bell peppers, jalapeño, mushrooms, black beans, arugula, baby spinach, kalamata olives, cheddar, Swiss, feta, havarti, pepper jack, bacon, ham, sausage, dried cranberries | *egg white +2 | gf by request*

### BRIOCHE BREAKFAST SANDWICH - 17

scrambled eggs, bacon, havarti cheese, fresh avocado, tarragon hollandaise, chipotle aioli and arugula. side of fruit

### BURRINHO - 17

flour tortilla, scrambled eggs, black beans, red bell peppers and cheddar topped with pico de gallo, guacamole and sour cream. home fries and salsa | *add bacon or sausage +3*

*gluten-free bread/granola by request +2*

## APPETIZERS

### FILÉ APERITIVO\* - 17 🇧🇷

seared beef medallions with onions and melted Swiss over toasted garlic butter sourdough. side arugula, grape tomatoes and chimichurri sauce  
*gf by request*

### BRIDGE NACHOS - 16

potato chips, cheddar cheese, black beans, lemon sour cream, guacamole and pico de gallo  
*add chicken +7 | shrimp +8 | steak +8*

## SOUPS

### CHICKEN NOODLE - 10

bone broth, cavatapi, celery, carrots, grilled garlic butter bread

### CARROT GINGER - 11

coconut milk, pepitas, fresh cilantro | *vegan, gf*

## SANDWICHES, BURGERS AND TACOS

choice of french fries or garden salad with vinaigrette dressing | sub sweet potato fries + 3

### BRAZUCA STEAK SANDWICH\* - 21 🇧🇷

grilled tender steak, fried egg, ham, Swiss cheese, lettuce, tomatoes and bacon aioli on a hoagie roll | *gf by req*

### SOUTHWESTERN CHICKEN SANDWICH - 20

grilled chicken breast, bacon, pepper jack cheese, guacamole, lettuce, tomatoes and chipotle aioli on a hoagie roll | *gf by req*

### SAVORY AVOCADO TOAST\* - 16

smashed avo over butter toasted sourdough, tomato, poached egg, red cabbage, sprouts and chimichurri | *add bacon +3 | gf by req*

### AVOCADO BEET TOAST - 17

smashed avo over butter toasted sourdough, arugula, red beets, almonds, feta cheese, oranges and balsamic reduction | *add one poached egg +3 | gf by req*

### EGGS BENEDICT\* - 17

poached eggs, ham and tarragon hollandaise on an English muffin. home fries and salsa | *add avocado or bacon +3*

### GARDEN EGGS BENEDICT\* - 18

poached eggs, sautéed mushrooms, baby spinach, sliced avocado and tarragon hollandaise on an English muffin. home fries & salsa | *add bacon or ham +3*

### BREAKFAST TACOS - 16

3 white corn tortillas, scrambled eggs, bacon, onions, black beans, jalapeños, feta cheese, cilantro. side guacamole and sour cream | *gf*

### CAMARÃO A BRAZUCA - 18 🇧🇷

sautéed shrimp, garlic, tomatoes, herbs, red onions, lemon juice, dendê (red palm oil) and chili flakes with toasted garlic butter sourdough  
*gf by request*

### COXINHAS - 15 🇧🇷

pear-shaped, deep fried chicken salad filled croquettes. side bacon aioli

## SALADS

### add to any salad:

chicken breast +7 | shrimp +8

### BEETS - 17

arugula, baby spinach, red beets, pecans, dried cranberries, feta cheese, navel oranges. balsamic mustard vinaigrette | *gf*

### QUINOA BREAKFAST HASH\* - 17

tri-color quinoa, chickpeas, red bell peppers, mushrooms, onions, baby spinach and pepitas. over easy egg on top | *add avocado +3*

### BRAZILIAN AÇAÍ BOWL - 15 🇧🇷

organic açai pulp with coconut and guaraná syrup + berries, organic granola and sliced toasted almonds | *gf by req*

### CRISTO REDENTOR - 17

french toast style ham and Swiss cheese sandwich with fresh berries, powdered sugar and berry coulis | *gf by req*

### FRENCH TOAST - 16

two slices of Texas toast, fresh berries, powdered sugar, berry coulis | *gf by req*

### PANCAKES - 16

fresh berries, powdered sugar, whipped mascarpone and toasted almonds

## SIDES

ham, bacon or sausage 4 | half avocado 4 | two eggs 4 | home fries & salsa 6 | gluten-free toast 4 | sourdough/wheat toa 3 | fruit cup 6

### LEMON CHICKEN QUESADILLA - 18

flour tortilla, chicken breast, red & yellow bell peppers and cheddar cheese. lemon sour cream, guacamole and side salsa

### KIBE - 15 🇧🇷

football-shaped fried croquettes of ground beef and bulgur wheat seasoned with garlic, onions, mint and cinnamon. side bacon aioli

### AVOCADO - 17

romaine hearts, navel oranges, sliced radish, avocado and chopped bacon. cilantro lime vinaigrette | *gf*

### MINT QUINOA - 18

tri-color quinoa, arugula, grape tomatoes, kalamata olives, chickpeas and sliced almonds. lemon garlic mint vinaigrette | *vegan*

### SHRIMP TACOS - 20

white corn tortillas, blackened shrimp, chipotle slaw, sliced avocado, sour cream, cilantro and pico de gallo | *gf by req*

### CARIOCA SANDWICH - 19 🇧🇷

oven roasted cuban pork, Swiss cheese, lettuce, tomatoes, mayo and chimichurri sauce on a hoagie roll

open daily at 8AM - [www.thebridgecafeandgrill.com](http://www.thebridgecafeandgrill.com)



@thebridgecafeandgrill



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## BEVERAGES

### COFFEE by HUGO COFFEE ROASTERS - 4.50

dark roast or decaf

### LATTE, CAPPUCCINO, MOCHA, AMERICANO - 6

whole milk | *sub almond or oat milk +1*  
flavors: vanilla, hazelnut, caramel, irish cream,  
sugar-free almond

### ICED COLD BREW COFFEE - 4.50

### CHAI TEA LATTE - 6

*add espresso shot +1*

### HOT CHOCOLATE - 5

whipped cream and chocolate syrup

## SIGNATURE COCKTAILS

### CAIPIRINHA - 16 🇧🇷

brazilian national drink. muddled lime, sugar  
and cachaça (ka-sha-sa) over ice  
with passion fruit and mint - 17

### APEROL PASSION SPRITZ - 15

aperol, spumante, passion fruit, club soda

### BLUEBERRY MOJITO - 17

bacardi silver, fresh mint, blueberry, sugar, lime  
juice and soda water

### SPICY MARGARITA - 17

reposado tequila, orange liquor, fresh jalapeños  
and cilantro, lime juice, margarita mix. tajin on  
the rim

*sub casamigos anejo +4*

*sub don julio reposado +3.50*

## SPIRIT-FREE COCKTAILS

### BLUEBERRY NO-JITO - 11

fresh mint, limes, blueberries, lime juice, white  
sugar and soda water over ice

## WINES

### RED glass | bottle

los cardos malbec *Argentina* 13|45  
josh cellars cabernet *Napa Valley* 15|52  
bouchard pinot noir *France* 13|45

## BEERS

### LOCAL DRAFTS 5% abv pint | pitcher

bridge ipa 7|18  
bridge blonde 7|18  
bridge Belgium white 7|18  
801 pilsner 7|18  
avalanche amber 7|18  
baba black lager 7 |18

## SPIRITS

### VODKA

absolut - 10  
grey goose - 13  
tito's - 12

### LIQUEUR

baileys - 10  
kahlúa - 10

### GIN

alpine elevated - 11  
hendricks - 12  
tanqueray - 10

### RUM

bacardi silver - 10  
captain morgan spiced - 10

### ORGANIC HOT TEAS by NUMI - 4.50

1 tea bag, lemon, honey, half & half

#### black tea | high caffeine

breakfast blend, aged earl grey

#### green tea | medium caffeine

gunpowder green, jasmine green

#### white tea | low caffeine

white rose, orange spice

#### herbal teasan | no caffeine

moroccan mint, chamomile lemon

### MOCKTAILS - 6

lime juice, soda water and fruit purée over ice.  
choice of passion fruit or peach.

### HIGH WEST LEMONADE - 16

high west double rye whiskey, simple syrup and  
lemonade over ice

### ALPINE NEGRONI - 16

alpine altitude gin, campari, sweet vermouth,  
orange peel

### HEADLESS MULE - 16

tito's vodka, domaine canton ginger liqueur,  
ginger beer and lime juice over ice

### LAFAYETTE HOT TODDY - 16

alpine lafayette spiced bourbon, apple cider,  
lemon and cinnamon stick

### HW OLD FASHIONED - 16

high west double rye, sugar, maraschino cherry,  
orange peel, angostura bitters

### SPICY PASSION RITA - 10

fresh jalapeño, passion fruit, lime juice and  
margarita mix over ice

### WHITE glass | bottle

matua sauvignon blanc *New Zealand* 13|45  
folonari pinot grigio *Italy* 13|45  
sean minor chardonnay *California* 15|52

### ROSÉ glass | bottle

yalumba sangiovese *South Australia* 14|48

### CLASSICS 5% abv | bottles

coors light 7  
estrella jalisco 8  
michelob ultra pure gold 7

### JACKSON HOLE ROADHOUSE BREWERY | tall cans

wilson mountain style ipa 9 | 7.5% abv  
the walrus hazy ipa citrus 10 | 8.3% abv

### BOTTLED WATER - 4

smart water (still), topochico (sparkling)

### JUICES - 6

orange, cranberry, apple, tomato

### SODAS - 4

fountain: coke, diet coke, sprite, dr. pepper,  
ginger ale, lemonade | can: guaraná antarctica

### ICED TEA - 4.50

### KOMBUCHA - 6

rotating selection

### MILK, CHOCOLATE MILK - 4

### ESPRESSO MARTINI - 17

tito's vodka, kahlúa, baileys, espresso

### IRISH COFFEE - 15

jameson irish whiskey, black coffee, whipped  
cream

### BAILEYS HOT COCOA - 16

baileys irish cream, hot chocolate, whipped  
cream

### BRIDGE BLOODY MARY - 14

vodka, tomato juice, horseradish, tabasco,  
Worcestershire sauce, lime juice, salt and  
pepper | *add bacon +2*

### CLASSIC MIMOSA - 12

### PEACH BELINI - 13

### NOT SO BLOODY MARY - 10

tomato juice, horseradish, tabasco,  
Worcestershire sauce, lime juice, salt and  
pepper, tajin on rim | *add bacon +2*

### SPARKLING

house spumante 10 | glass only  
house prosecco 12 | glass only  
lamarca prosecco 52 | bottle only  
domaine chandon brut 58 | bottle only

### DARK AND STRONG cans

hop rising double ipa 8 | 9% abv  
nights out Belgium stout 8 | 8.7% abv

### MOUNTAIN WEST HARD CIDER | tall cans

desolation prickly pear 12 | 6.9% abv

### ALCOHOL FREE

Stella liberté 8 | 0.0% abv

*abv: alcohol by volume*

### WHISKY AND SCOTCH

high west double rye - 12  
crown royal - 11  
macallan 12yrs - 18

### WHISKEY AND BOURBON

jameson irish - 12  
maker's mark - 11  
jack daniel's - 11  
lafayette spiced bourbon - 12

### TEQUILA

patron silver - 12  
don julio reposado - 13  
casamigos anejo - 14

### CACHAÇA - 12 🇧🇷

**gluten friendly options:** while many of our dishes can be made without gluten, we are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item is completely free of gluten. Please ask your server for details and recommendations.

**food allergy notice:** please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soy, peanuts, tree nuts, fish and shellfish. While our kitchen does its best to ensure certain foods are safe for people with allergies, we are unable to guarantee that cross-contamination won't occur. Please inform your server of any food allergies or dietary restrictions.

\*thoroughly cooking foods of animal origin such as beef, eggs, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Consult your physician or public health official for further information.

As a convenience, we include gratuity of 20% for parties of six or more or when separate checks are requested.  
We reserve the right to refuse service to anyone.