

eat

SHARABLES

Good Friends & Good Conversation

CHICKEN QUESADILLA 13

Cheddar & Pepper Jack Cheese | Peppers & Onions | Crema Guacamole | Salsa

SMOKED WINGS 14

Brined | Dry rubbed | Choice of Hot Sauce | BBQ | Korean BBQ | Spicy Garlic | Bang Bang

CRAB CAKE 16

Chipotle Aioli | Blistered Tomatoes | Pickled Onions | Cilantro

BACON WRAPPED DATES 13

Goat Cheese | Roasted Beets | Bacon | Butternut Squash Puree | Maple Gastrique

FOCACCIA 9

Extra Virgin Olive Oil | Cracked Black Pepper | Aged Balsamic

PIZZA PARLOR

Hand Tossed

PORKOPOLIS 20

Pepperoni | Bacon | Sausage | Prosciutto | Onions | Roasted Garlic | Pizza Sauce | Mozzarella

WHAT ARE YOU SMOKIN' 18

Grilled Chicken | Bacon | Aged White Cheddar | Mozzarella | Onions | Olives | Smoked Jalapeno | Secret Sauce

MARGARITA 16

Fresh Mozzarella | Thin sliced Tomato | Fresh Basil | Truffle Oil

HANDHELDS

Your Choice Of Side

4 BRIDGES BURGER 15

Hickory Seasoned | Brisket & Short Rib Blend | White Cheddar Cheese | Lemon Arugula | Roasted Tomato | Red Onion | Bacon | Pickle | Brioche Bun

BUFFALO CHICKEN WRAP 14

Crispy Chicken | romaine | Buffalo Sauce | Tomato | Red Onion | Lettuce | Flour Tortilla

HIPPY CLUB 14

Smoked Ham | Turkey | Bacon | Swiss | Lettuce | Tomato | Dijonaise | Wheatberry Bread

SHRIMP PO BOY 16

Beer battered Shrimp | Shaved Lettuce | Tomato | Smoked Jalapeno Aioli | Toasted Hoagie Roll

SOUPS & SIDES

FRESH CUT FRIES 5

COLESLAW 4

HARICOT VERT 6

TRUFFLE FRIES 10

Truffle Oil | Parmesan | Rosemary | Truffle Aioli

SIDE SALAD 6

Artisan Greens | Tomato | Red Onion | Croutons

CHILI 6

Cheddar | Scallions | Sour Cream | Bowl 10

SOUP DU JOUR 6

Bowl 10

FARMER'S MARKET

Add Chicken 7 | Salmon* 10 | Flank Steak* 12 | Shrimp* 8

HARVEST SALAD 12

Baby Arugula | Baby Kale | Butternut Squash | Roasted Corn | Pickled Red Onions | Goat Cheese | Toasted Farro | Maple Vinaigrette

BISTRO SALAD 13

Artisan Greens | Roasted Apples | Red Onion | Dried Cranberries | Gorgonzola | Pistachios | White balsamic Vinaigrette

CAESAR SALAD 11

Romaine | Reggiano Parmesan | Croutons | White Anchovies

LARGE PLATES

MURGH KARI 18

Coconut Braised Chicken Breast | Lemon Grass | Green Curry | Haricot Vert | Arugula | Scallions | Jasmine Rice

BOLOGNESE 18

Beef | Veal | Pork | Passata | Reggiano Parmesan | Bucatini | Garlic Bread

GAUCHO FLANK STEAK 26

Garlic & Herb Marinated | Grilled Flank Steak | Chimichurri | Roasted Marble Potatoes | Elote | Grilled Naan

CAJUN PASTA 18

Blackened Chicken | Fettuccine | Broccoli | Alfredo

SEARED HALIBUT 42

Jumbo Lump Crab Meat | Citrus Butter Sauce | Parmesan Au Gratin Potatoes | Haricot Vert | Grilled Lemon

FILET AUX CHAMPIGNONS 48

Grilled Tenderloin | Roasted Mushrooms | Parmesan Au Gratin Potatoes | Haricot Vert | Brandy Sauce

MAPLE GLAZED SALMON 30

Rosemary-Maple Butter | Roasted Marble Potatoes | Butternut Squash Puree

drink

BREWS

- MILLER LITE** 5.00
- COORS LIGHT** 5.00
- CORONA LIGHT** 6.00
- CORONA PREMIER** 6.00
- MODELO ESPECIAL** 6.00
- VOODOO RANGER JUICY HAZE IPA**
- ATHLETIC NON-ALCOHOLIC** 4.00
- WHITE CLAW HARD SELTZER** 5.00
- HIGH NOON TEQUILA SELTZER** 5.00
- HIGH NOON VODKA SELTZER** 5.00
- RED BULL ENERGY DRINK** 3.00
- SMOKEY BLUE MOON SHANDY** 10.00
Blue Moon Belgian White Beer | Jack Daniel's
Whiskey | Lemon Juice | Simple Syrup
- Featured Beer on Tap
- MODELO ESPECIAL** 7.00
- BLUE MOON** 6.00
- MILLER LITE** 6.00
- VOODOO RANGER JUICY HAZE IPA**
- RHINEGEIST TRUTH** 7.00
- SEASON ROTATING**

COCKTAILS

- APPLE MULE** 10.00
Jim Beam | Apple Cider | Ginger Beer | Mint Leaves | Green Apple
- NEW FASHIONED** 10.00
Gentleman Jack Whiskey | Amaretto | Simple Syrup | Bitters
- CUCUMBER BASIL GIMLET** 9.00
Svedka Vodka | Cucumber Slices | Basil Leaves | Lime Juice
- DIABLO** 12.00
Jalapeño-Infused Flecha Azul Reposado | House Citrus Mix | Simple Syrup |
Mango Purée | Tajín Rim
- GINGERLY TURMERIC SPRITZ** 12.00
New Amsterdam Gin | Domaine de Canton Ginger Liqueur | Wycliff
California Champagne | Local Turmeric Honey | Orange Juice
- ESPINOSA** 9.00
Exotico Tequila | Aperol | Sparkling Wine
- RUM ALMOND BLOSSOM** 8.00
Myers's Rum | Lemon Juice | Orgeat Syrup | Angostura Bitters
- WHITE COSMO** 9.00
Tito's Handmade Vodka | Cointreau | White Cranberry | Lime

WINE

- LA MARCA** 12.00 Split
Prosecco
- CANYON ROAD** 6.00
Chardonnay
- CANYON ROAD** 6.00
Moscato
- CANYON ROAD** 6.00
Pinot Grigio
- CANYON ROAD** 6.00
Sauvignon Blanc
- LA JOLIE FLEUR** 6.00
Rosé
- CANYON ROAD** 6.00
Pinot Noir
- CANYON ROAD** 6.00
Cabernet Sauvignon
- CANYON ROAD** 6.00
Merlot
- POGGIO AL TESORO SOLOSOLE** 10.00
Vermentino
- POGGIO AL TESORO MEDITERRA** 10.00
Toscana Blend
- PRATI BY LOUIS M. MARTINI** 12.00
Cabernet Sauvignon