



the bridge café and grill

ALL DAY BREAKFAST

bridge eggs breakfast* (gluten friendly upon request)

two eggs any style, home fries and salsa. honey wheat or sourdough toast. bacon, ham or sliced sausage. 15 egg white. 2 ~ gluten free toast. 2

brazuca omelet (gluten friendly upon request)

up to 5 ingredients, home fries and salsa. honey wheat or sourdough toast. 18 egg white. 2 ~ gluten free toast. 2 tomatoes - onions - bell peppers - arugula kalamata olives - spinach - mushrooms cheddar - swiss - havarti - pepper jack - feta bacon - ham - sausage - jalapeños dried cranberries - black beans

brioche breakfast

scrambled eggs, bacon, havarti cheese, fresh avocado, tarragon hollandaise, chipotle bacon aioli and sprouts. side fresh fruit. 15

pancakes

two pancakes, fresh berries, powdered sugar, whipped mascarpone and almonds. 14

savory avocado toast* (gluten friendly upon request)

smashed avocado over toasted sourdough, tomato, poached egg, red cabbage, sprouts and chimichurri sauce. 13 ~ add bacon. 3

avo beet toast (gluten friendly upon request)

smashed avocado over toasted sourdough, arugula, red beets, toasted almonds, feta cheese, oranges and balsamic reduction. 14 add one poached egg. 3

eggs benedict*

poached eggs, ham and tarragon hollandaise on an english muffin. home fries and salsa. 16

bridge benedict*

poached eggs, fresh baby spinach, tomatoes and tarragon hollandaise on an english muffin. home fries and salsa. 17 add bacon or ham. 3 ~ add avocado. 3

açaí bowl (gluten friendly)

organic açaí pulp with coconut and guaraná syrup, berries, organic granola and almonds. 14

burrinho

flour tortilla, scrambled eggs, black beans, red peppers and cheddar cheese topped with pico de gallo, guacamole and sour cream. home fries and salsa. 15 ~ add bacon or sausage. 3

cristo redentor

french toast style ham and cheese sandwich. side fresh fruit. 16 ~ Sub Gluten Free Toast \$18

french toast

two slices of texas toast, fresh berries, powdered sugar, berry coulis. 14 ~ Sub Gluten Free Toast \$16

breakfast tacos (gluten friendly)

3 white corn tortillas with scrambled eggs, onions, bacon, sausage, chipotle bacon aioli, cilantro. side salsa, sour cream, guacamole. 15

sides

ham, bacon or sausage 4 ~ fresh avocado 4 two eggs 4 ~ home fries & salsa 6 gluten-free toast 4 ~ sourdough or wheat toast 3 fruit cup 6

APPETIZERS

filé aperitivo* (gluten friendly upon request)

seared beef medallions on toasted garlic bread; melted swiss cheese, grape tomatoes and chimichurri sauce. 15

bridge nachos

potato chips, melted cheddar cheese, black beans, lemon sour cream, guacamole and pico de gallo. 14 ~ add chicken. 5 ~ add shrimp. 6

camarão a brazuca (gluten friendly upon request)

sautéed shrimp, garlic, tomatoes, herbs, red onions, lemon juice, white wine, dendê (palm oil) and chilli flakes on a garlic bread. 16

kibe

football-shaped fried croquettes of ground beef and bulgur wheat; seasoned with garlic, onions, mint and cinnamon. side aioli. 13

lemon chicken quesadilla

fresh baked flour tortilla, chicken breast, bell peppers and cheddar cheese; with lemon sour cream, guacamole and salsa. 16

coxinhas

pear-shaped, deep fried chicken salad filled croquettes. side aioli. 13

SOUP AND SALADS

add to any salad:
chicken breast. 5 ~ shrimp. 6

chicken noodle soup

tri-color rotini pasta, grilled garlic bread. 9

beets (gluten friendly)

arugula, red beets, pecans, cranberries, feta, navel oranges; with balsamic mustard vinaigrette. 16

mint quinoa

tri colored quinoa, arugula, grape tomatoes, kalamata olives, chickpeas, almonds and fresh avocado; with lemon garlic mint vinaigrette. 17

caprese (gluten friendly)

baby spinach, berries, grape tomatoes, mozzarella pearls and almonds; with pesto dressing and balsamic reduction. 15

SANDWICHES AND BURGERS

served with your choice of french fries or garden salad with vinaigrette dressing. sub sweet potato fries add. 3

brazuca steak* (gluten friendly upon request)

grilled tender steak, aioli, fried egg, ham, Swiss cheese, lettuce and tomatoes on a hoagie roll. 19

southwestern chicken (gluten friendly upon request)

grilled chicken breast, pepper jack cheese, bacon, guacamole, chipotle bacon aioli, lettuce and tomatoes on a hoagie roll. 18

brazuca burger* (gluten friendly upon request)

grass-fed beef, fried egg, ham, bacon, kielbasa sausage, swiss cheese, lettuce, tomatoes, aioli on a brioche bun. 21

town lift burger*

grass-fed beef, havarti cheese, caramelized onions, bacon, tomato, arugula and mayo on a brioche bun. 20

SPECIALTIES

shrimp tacos (gluten friendly upon request)

2 white corn tortillas, grilled shrimp, chipotle bacon slaw, sliced avocado, sour cream, cilantro and pico de gallo. 19

carioca

oven roasted cuban pork, Swiss cheese, lettuce, tomatoes, mayo and chimichurri sauce on a toasted baguette. 18

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.

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BEVERAGES

iced tea / hot tea 4.50

fuzzy unsweetened / tazo selection

coffee (hugo coffee local) 4.50

iced cold brew coffee 4.50

latte, mocha, cappuccino and americano 6
vanilla, hazelnut, caramel, irish cream

mocktail 6 🇧🇷

lemonade and soda water flavored with passion fruit, peach or strawberry purée.

guaraná antarctica (can) 4

juices 6

orange, cranberry, apple, tomato

sodas 4

coke, diet coke, sprite, dr. pepper, ginger ale, lemonade.

bottled water 4

milk, chocolate milk 4

hot chocolate 5

kombucha 6

COCKTAILS

caipirinha 🇧🇷

brazilian national drink; muddled lime & sugar w/ leblon cachaça (ka-sha-sa). 13
passion fruit and mint. 14 ~ strawberry. 14

blueberry mojito

bacardi silver, fresh mint and blueberry, sugar lime juice and soda water. 16

spicy margarita

reposado tequila, fresh jalapeños, cilantro, orange liqueur, lime juice, margarita mix, tajin on rim. 15
Add \$4 casamigo anejo or \$3.50 don julio reposado.

high west lemonade (local)

high west double rye whiskey, simple syrup and lemonade over ice. 14

aperol passion spritz

aperol, spumante, passion fruit, club soda. 13

headless mule

tito's vodka, domaine canton ginger liqueur, ginger beer and lime juice over ice. 14

lafayette hot toddy (local)

alpine lafayette spiced bourbon, apple cider, lemon and cinnamon stick. 14

bridge espresso martini

tito's vodka, kahlúa, baileys, espresso 16

bridge bloody mary 12

with bacon. 14

classic mimosa 11

peach bellini 12

old fashion 15

irish coffee 14

cadillac margarita 13

SPIRITS AND WELLS

vodka

absolut 9
grey goose 12
tito's 11

gin

bombay sapphire 9
hendricks 10
tanqueray 8

whisky and scotch

high west double rye 11 (local)
crown royal 9
fireball cinnamon 8
macallan 12yrs 16

whiskey and bourbon

jameson Irish 10
maker's mark 9
jack daniels 9
jim bean black 9
lafayette spiced bourbon 11 (local)

tequila

patron silver 11
don julio reposado 12
casamigos anejo 13

liqueur

baileys 8
kahlúa 8

rum

bacardi silver 8
captain morgan spiced 8

cachaça 🇧🇷

leblon 10

tequila, vodka, bourbon, rum, whiskey wells 8

BEER SELECTION

drafts (local) 5% abv pint/pitcher

bridge ipa 6/16
bridge blonde 6/16
bridge Belgium white 6/16
801 pilsner 6/16
avalanche amber 6/16

bottle/can classics 5% abv

coors light 6
estrella jalisco 7
michelob ultra pure gold 6

liquor store selection

hop rising double ipa 8 (9% abv)
negra modelo 8 (6.2% abv)

seasonal drafts pint/pitcher

yard sale winter lager 6/16
roccapulco pineapple orange mimosa 6/16

jackson hole roadhouse brewery

wilson mountain style ipa 8 (7.5% abv)
highwayman pilsner 8 (5% abv)
the walrus hazy ipa citrus 9 (8.3% abv)

hard cider

angry orchard 7 (5% abv)

abv: alcohol by volume

WINE SELECTION glass/bottle

white

matua sauvignon blanc (New Zealand) 12/44
folonari pinot grigio (Italy) 12/44
sean minor chardonnay (California) 14/52

red

dona paula los cardos malbec (Argentina) 11/40
josh cellars cabernet (Napa Valley) 13/48
bouchard pinot noir (France) 11/40

sparkling

spumante 9 (glass)
prosecco 11 (glass)
lamarca prosecco 52 (bottle only)
domaine chandon brut 58 (bottle only)

open daily at 8AM

www.thebridgecafeandgrill.com

 @thebridgecafeandgrill

Please limit the number of separate checks per table to four. 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.