

MASKS or **FACE coverings** are **required** when interacting with Staff and at all times indoors; unless actively eating or drinking. Guests unwilling to comply will be asked to leave the property.

the bridge cafe 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. 12.50
egg white. 2 ~ gluten free toast. 3

brazuca omelet (gluten friendly upon request)

up to 5 ingredients, home fries and salsa.
honey wheat or sourdough toast. 15
egg white. 2 ~ gluten free toast. 3
tomatoes - onions - bell peppers
kalamata olives - spinach - mushrooms
cheddar - swiss - havarti - pepper jack
bacon - ham - sausage - jalapeños
dried cranberries - black beans

brioche breakfast

scrambled eggs, bacon, havarti cheese, fresh
avocado, hollandaise sauce, chipotle aioli
and sprouts; side fresh fruit. 12.50

pancakes

two pancakes, fresh berries, powdered sugar,
whipped mascarpone and almonds. 11

savory avocado toast* (gluten friendly upon request)

smashed avocado over toasted sourdough, tomato,
poached egg, red cabbage, sprouts and chimichurri
sauce. 11 ~ add bacon. 2

avo beet toast (gluten friendly upon request)

smashed avocado over toasted sourdough,
arugula, sliced red beets, toasted almonds, feta
cheese and balsamic reduction. 12

eggs benedict*

poached eggs, ham and hollandaise sauce on an
english muffin; home fries and salsa. 13

bridge benedict*

poached eggs, fresh baby spinach, tomatoes and
hollandaise sauce on an english muffin; home fries
and salsa. 14
add bacon or ham. 2 ~ add avocado. 3

açai bowl (gluten friendly)

pure organic açai pulp with coconut and guaraná
syrup; topped with berries, organic granola and
almonds. 11

burrinho

fresh baked flour tortilla, scrambled eggs, black beans,
red peppers and cheddar cheese; topped with pico
de gallo, guacamole and sour cream; home fries and
salsa. 12 ~ add bacon or sausage. 2

cristo redentor

french toast style ham and cheese sandwich; with
fresh fruit. 12

french toast

texas toast, fresh berries and powdered sugar. 10

breakfast tacos

3 tacos with scrambled eggs, onions, bacon, sausage,
chipotle mayo; side salsa, sour cream, guacamole. 11

oatmeal

dried cranberries and maple toasted pecans. 8.50

sides

ham, bacon or sausage 4 ~ home fries & salsa 4
side eggs 3 ~ fresh avo 3.50
gluten free toast 4

APPETIZERS

filé aperitivo* (gluten friendly upon request)

seared beef medallions on toasted garlic bread;
melted swiss cheese, grape tomatoes and
chimichurri sauce. 11

bridge nachos

potato chips, melted cheddar cheese, black
beans, lemon sour cream, guacamole and pico
de gallo. 11 ~ add chicken. 4 ~ add shrimp. 5

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. 13

kibe

football-shaped fried croquettes of ground beef
and bulgur wheat; seasoned with garlic, onions,
mint and cinnamon; side lime wedges. 11

lemon chicken quesadilla

fresh baked flour tortilla, chicken breast, bell
peppers and cheddar cheese; with lemon sour
cream, guacamole and salsa. 12

coxinhas

pear-shaped, deep fried chicken salad filled
croquettes; with side aioli. 11

SOUP AND SALADS

add to any salad:
chicken breast. 4 ~ shrimp. 5

carrot ginger soup

coconut milk, red curry, grilled garlic bread. 8

chicken noodle soup

tri-color rotini pasta, grilled garlic bread. 8

beets (gluten friendly)

arugula, red beets, pecans, cranberries, feta, navel
oranges; with balsamic mustard vinaigrette. 14

mint quinoa

tri colored quinoa, arugula, grape tomatoes,
kalamata olives, white beans, almonds and fresh
avocado; with lemon garlic mint vinaigrette. 15

caprese (gluten friendly)

baby spinach, berries, grape tomatoes,
mozzarella pearls and almonds; with pesto
dressing and balsamic reduction. 13

SANDWICHES AND BURGERS

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

brazuca steak*

grilled tender steak, aioli, fried egg, ham, Swiss
cheese, lettuce and tomatoes on a
hoagie roll. 15

southwestern chicken

grilled chicken breast, pepper jack cheese,
bacon, guacamole, chipotle aioli, lettuce and
tomatoes on a hoagie roll. 16

brazuca burger*

grass-fed beef, fried egg, ham, bacon, kielbasa
sausage, swiss cheese, lettuce, tomatoes,
aioli on a brioche bun. 17

au jus burger*

grass-fed beef, swiss cheese, mushroom au jus,
bacon, tomato and arugula on a brioche bun. 15

SPECIALTIES

shrimp tacos

grilled shrimp, chipotle slaw, sliced avocado, sour
cream, cilantro and pico de gallo. 16

prato feito (pf) (gluten friendly)

black beans (feijoada style), jasmine rice, sautéed
collard greens with bacon, sliced orange and
cassava flour (farofa).
steak (20) ~ chicken (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 3.50

fuzzy unsweetened / tazo selection

coffee (hugo coffee local) 4

iced cold brew coffee 4.50

latte, mocha, cappuccino and americano 5
vanilla, hazelnut, almond, caramel, irish cream.

mocktail 5

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

guaraná antarctica (can) 3.50

juices 4

orange, cranberry, apple, tomato.

sodas 3.50

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

bottled water 3

milk, chocolate milk 4

hot chocolate 5

kombucha 6

COCKTAILS

caipirinha

brazilian national drink; muddled lime & sugar w/ leblon cachaça (ka-sha-sa), over ice. 12
passion fruit and mint. 13~ strawberry. 13

the bridge mojito

fresh mint and pineapple crushed together, simple syrup, bacardi light and soda water. 13

cadillac margarita

reposado tequila, triple sec, orange monarch, lime juice, margarita mix over ice. 11
with patron silver or don julio reposado. 14

high west lemonade (local)

high west double rye whiskey, simple syrup and lemonade over ice. 13

headless mule

tito's vodka, domaine canton ginger liqueur, ginger beer and lime juice over ice. 12

lafayette hot toddy (local)

alpine lafayette spiced bourbon, hot water, dash of cider, lemon and cinnamon stick. 13

bridge bloody mary 10

~ dressed with bacon. 12

classic mimosa 9

bellini 10

peach

mojito 11

peterich old fashioned 12

cuba libre 9

the bridge café and grill

SPIRITS AND WELLS

vodka

absolut 7
grey goose 10
tito's 10

gin

bombay sapphire 8
hendricks 9
tanqueray 7

rum

bacardi silver 8
captain morgan spiced 8

whisky and scotch

high west double rye 10 (local)
crown royal 9
fireball cinnamon 7
macallan 12yrs 15

cachaça

leblon 10

whiskey and bourbon

jameson Irish 9
maker's mark 8
jack daniels 8
jim bean black 8
lafayette spiced bourbon 10 (local)

tequila

patron silver 11
don julio reposado 12
herradura silver 10

tequila, vodka, bourbon, rum, whiskey wells 7

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
stella 6/16

seasonal drafts

yard sale winter lager 6/16
summer ale 6/16

bottle/can classics 5% abv

coors light 5
pbr 12oz can 4
pacifico 6

jackson hole roadhouse brewery

wilson mountain style ipa 7 (7.5% abv)
highwayman pilsner 8 (5% abv)
the walrus hazy ipa citrus 8 (8.3% abv)

liquor store selection

hop rising double ipa 7 (9% abv)
ghost rider white ipa 6 (6% abv)
lagunitas 7 (6.2% abv)

hard cider

angry orchard apple (gluten free) 7

abv: alcohol by volume

WINE SELECTION glass/bottle

white

matua sauvignon blanc (New Zealand) 10/39
folonari pinot grigio (Italy) 9/37
sean minor chardonnay (California) 10/39

rosè

yalumba sangiovese rosè (South Australia) 10/39

red

dona paula los cardos malbec (Argentina) 9/37
hogue cabernet sauvignon (Columbia Valley) 10/39
bouchard pinot noir (France) 10/39
dark horse double down red blend (California) 9/37

sparkling

cook's spumante 8/32
lamarca prosecco 10/39
domaine chandon brut 43 (bottle only)

open daily at 8AM - www.thebridgecafeandgrill.com



@thebridgecafeandgrill

We accept major credit cards and traveler checks. Please limit the number of separate checks per table to four. As a convenience, we include gratuity of 18% for parties of six or more or when separate checks are requested. We reserve the right to refuse service to anyone.