



ON THE SIDE

- TODAY’S HOME MADE SOUP
CUP \$4 BOWL\$7
- AVOCADO BRUSCHETTA:
GRILLED CIABATTA WITH AVOCADO,
SHAVED PARMESAN, EXTRA VIRGIN
OLIVE OIL 7.00
- POTATO CHIP NACHOS: HOUSE
MADE KENNEBEC CHIPS, WHITE
CHEDDAR, BLUE CHEESE,
GREEN ONION 8.00
- TILLAMOOK WHITE CHEDDAR
MAC-N-CHEESE 9.00
ADD BACON AND TRUFFLE 3.00
- HOUSE MADE POTATO CHIPS
5.00
- MIXED GREENS
WITH BALSAMIC VINIAGRETTE 6.00
- FRENCH FRIES 5.00
- HALF AVOCADO
WITH SEA SALT AND EXTRA VIRGIN
OLIVE OIL 3.50
- PEPPERED BACON 3.50
- PATTY SAUSAGE 3.50
- BUTTER ROASTED POTATOES
3.00

WINES	GLASS BOTTLE
VAN RUITEN, PINOT GRIGIO	8 28
CHALONE VINEYARD, CHARDONNAY “GAVILAN”	9 32
WENTE, CHARDONNAY RIVA RANCH	10 36
RYDER ESTATE ROSÉ OF PINOT NOIR	8 28
LINCOURT, PINOT NOIR, RANCHO SANTA ROSA	11 40
NERO, SYRAH STEINER VINEYARD	11 40
FUSE, CABERNET SAUVIGNON NAPA VALLEY	10 36

BEERS

- LAGUNITAS IPA PINT 6 | PITCHER 20
COORS LIGHT PINT 5 |PITCHER 15
- CRAFT BEERS, 12 OZ CAN 5
SIERRA NEVADA PALE ALE,
DALE’S PALE ALE, BLUE MOON,
- DOMESTIC, 16 OZ CAN 5
BUDWEISER,MILLER LIGHT
- IMPORTS, 12 OZ CAN 5
HEINEKEN, CORONA, MODELO
STELLA ARTOIS
- PREMIUM IMPORTS
GUINNESS 14.9 OZ CAN 6
SAPORRO, 22 OZ CAN 8

BREAKFAST

- SERVED DAILY UNTIL 1:30PM
- HOUSE MADE GRANOLA, FRESH FRUIT, YOGURT OR MILK 7.75
- THE USUAL TWO EGGS, PEPPERED BACON OR SAUSAGE PATTY,
BUTTER ROASTED POTATOES, TOAST 9.75
- BREAKFAST BREAD PUDDING, GOAT CHEESE, RED BELL PEPPER,
ASPARAGUS 7.75
- TRUFFLED SCRAMBLED EGGS ON GRILLED SOURDOUGH WITH
MELTED FONTINA, ARUGULA 9.50
- BACON-CHEDDAR OMELETTE PEPPERED BACON, AGED WHITE
CHEDDAR, BUTTER ROASTED POTATOES, TOAST 10.75
- VEGGIE OMELET HERB ROASTED TOMATOES, FETA, BABY SPINACH,
SHALLOT. BUTTER ROASTED POTATOES, TOAST 10.75
- BUTTERMILK PANCAKES WHIPPED BUTTER, REAL MAPLE SYRUP 9.75

SANDWICHES

- ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF HOUSE MADE POTATO
CHIPS, FRENCH FRIES, OR MIXED GREENS WITH BALSAMIC VINAIGRETTE
- GRILLED BLACK FOREST HAM AND TILLAMOOK CHEDDAR
ON SLICED SOURDOUGH 10.75
- FRESH SEARED AHI, WASABI AIOLI, ASIAN SLAW, KAISER ROLL
15.75
- BBQ PULLED PORK, JALAPENO SLAW, ROASTED GARLIC AIOLI,
HOUSE MADE BBQ SAUCE 12.75
- GRILLED FLANK STEAK, BLEU CHEESE COMPOUND BUTTER, CRISPY
ONION, BABY ARUGULA, CIABATTA ROLL 15.75
- CERTIFIED ANGUS BURGER, CHEDDAR OR BLUE CHEESE,
DIJON AIOLI, KAISER ROLL 13.25
- HOUSE MADE VEGGIE BURGER, HUMMUS, MIXED HERBS, LETTUCE,
TOMATO 3.25
- FRIED CHICKEN BREAST, CHIPOTLE AIOLI, LETTUCE,
TOMATO,KAISESR ROLL 11.75
- CLASSIC CLUB SANDWICH
TURKEY, BLACK FOREST HAM, PEPPER BACON, SWISS AND CHEDDAR
CHEESE, AND TOMATO ON SLICED SOURDOUGH 11.25

SALADS

- SHRIMP LOUIS: POACHED WHITE SHRIMP, HARD BOILED EGG, BUTTER
LETTUCE, CUCUMBER, RADISH, TOMATO, AVOCADO, LOUIS DRESSING
15.75
- CHINESE CHICKEN SALAD: ROMAINE, CABBAGE, GRILLED CHICKEN
BREAST, RED BELL PEPPERS, SCALLIONS, CILANTRO, CASHEWS, CRISPY
WON TONS, GINGER SESAME DRESSING 13.75
- THE BRIDGES: GRILLED CHICKEN BREAST, BUTTER LETTUCE, DRIED
CRANBERRIES, CANDIED WALNUTS, BRIE, CHERRY TOMATOES, CREAMY
MEYER LEMON VINAIGRETTE 13.75
- CAESAR: CHOPPED ROMAINE, GARLIC-HERB CROUTONS, PARMESAN
9.75
ADD GRILLED FLANK STEAK - GRILLED CHICKEN BREAST - POACHED PRAWNS 5

18% GRATUITY WILL BE APPLIED TO PARTIES OF SIX OR MORE
9000 S. GALE RIDGE RD. | SAN RAMON, CA 94582 | (925) 735-4253 | WWW.THEBRIDGESGOLF.COM

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.