

# BRIDGES

## LOBBY BAR

### CHEF FEATURES

<b>Soup of the Day</b>	MKT
<i>Ask your server about our rotating seasonal soup</i>	
<b>Cajun Mac &amp; Cheese</b>	19
<i>Andouille sausage, smoked chicken breast, red &amp; green bell peppers, cheddar cajun cream sauce, herb bread crumbs</i>	
<b>Salmon &amp; Lentils</b> G	28
<i>5oz seared Atlantic Salmon, creamy Lentils Du Puy, winter veg, truffle butter, fresh herbs, seasonal green salad</i>	
<b>LH Chicken Tender Picnic Basket</b>	21
<i>Country slaw, French fries, Buttermilk Bisquit 1 pound basket Served with Spicy Bbq, Ranch, and Truffle Buffalo</i>	

### SALADS

<b>LondonHouse Salad</b> G   ▼	16
<i>Local baby greens, cucumber, heirloom cherry tomato, pickled red onion, candied walnut, white balsamic vinaigrette</i>	
<b>Caesar Salad</b> V	17
<i>Vegan dressing, baby romaine, shaved parmesan, garlic crouton</i>	
<i>Add grilled chicken skewer</i>	7
<i>Add shrimp (3 pcs)</i>	9

### CHEF SELECTION CHARCUTERIE

*Artisan meats and cheeses accompanied by marcona almonds, fresh fruit, crostini, lahvosh crackers, mustard, & house made preserves*

<i>2 Cheeses, 1 Meat</i>	26
<i>3 Cheeses, 3 Meats</i>	44

### DESSERTS

<b>Nutella S'mores Crème Brulee</b>   12	
<i>Nutella crème brulee, toasted marshmallow, house graham cracker, toasted hazelnuts</i>	
<b>Cookie Butter Cheesecake</b>   12	
<i>Cookie butter cheesecake, caramel whipped cream, salted caramel, Biscoff cookie</i>	
<b>Fried Apple Empanadas</b> V   12	
<i>Seedling Farms apples, cinnamon sugar, salted caramel, vanilla gelato</i>	

### STARTERS

<b>Roasted Tomato Bisque Soup</b> V	12
<i>Local goat cheese, baguette</i>	
<b>LH Parmesan Truffle Fries</b>	16
<i>Black truffle, chive, parmesan cheese, black garlic aioli</i>	
<b>Shrimp Cocktail</b>	18
<i>Atomic horseradish cocktail sauce, béarnaise aioli, lemon, baguette</i>	
<b>Mezze Plate</b> V	16
<i>Hummus, tzatziki, babaganoush, olives, roasted garlic, pickled red onion, grilled pita</i>	
<i>Add grilled chicken skewer</i>	7
<i>Add falafel (3 pcs)</i>	5
<i>Add shrimp (3 pcs)</i>	9
<b>Cauli-Wings</b> V	15
<i>Tempura battered cauliflower, vegan buffalo sauce, house-made ranch</i>	
<b>LH Flatbreads</b>	
<b>Margherita</b> V - Fresh mozzarella, torn basil, heirloom cherry tomatoes	16
<b>Artisan Sausage</b> - Italian sausage, tomato sauce, mozzarella	18

### SANDWICHES, ETC.

<b>LondonHouse Classic Burger</b>	18
<i>Special sauce, bacon, pickles, caramelized onion, cheddar, brioche</i>	
<b>LondonHouse Vegan Burger</b> ▼	16
<i>Beyond Meat burger, veganise special sauce, vegan American, pickles, caramelized onion, vegan brioche</i>	
<b>Reuben</b>	17
<i>House-made corned beef, Swiss cheese, sauerkraut, house-made special sauce, marble rye</i>	
<b>Southwest Club</b>	18
<i>Smoked chicken breast, avocado, mayo, lettuce, tomato, bacon, pepper jack, 9-grain</i>	
<b>Grilled Cheese &amp; Tomato Bisque</b> V	18
<i>Vegan tomato bisque, fresh herb, vegetable stock, sourdough, aged cheddar cheese</i>	
<b>Grilled Chicken Skewer Entrée</b>	18
<i>Fregola &amp; arugula salad, oven roasted tomato, lemon, cello radish, baguette</i>	

*Please alert your server of any allergies or aversions before placing your order. Consuming raw or undercooked eggs, meat, poultry, or seafood may increase your risk of foodborne illness.*

G - Gluten Sensitive | V - Vegetarian | ▼ - Vegan



# LIBATIONS

## SIGNATURE COCKTAILS | 18

### Don Appetit

Don Julio Blanco, Abricot Liqueur, lemon

### Espresso Martini

Grey Goose, Kahlua, Baileys, cold brew coffee

### Smoke Show

Casamigos Mezcal, Casamigos Blanco, guava, lime

### LH Old Fashioned

Bulleit bourbon, Banane du Bresil, bourbon-vanilla chai syrup, angostura

### Pamplemousse Spritz

Ketel One Grapefruit-Rose, Aperol, grapefruit, prosecco

### Peach Dream

Basil Hayden's bourbon, Amaro Meletti, peach, mandarin, vanilla, aquafaba

### S'Pear Me the Drama

Grey Goose, St. George spiced pear, ginger, lime

### Seasonal Sangria

Ketel One Peach Orange Blossom, Cointreau, rose wine, strawberries, lemon

### FOREVER Summer!

Cucumber Infused Hendricks Gin, watermelon, lemon, sparkling water

## BEER

Miller Lite	7
Goose Island 312	8
Revolution Anti-Hero	8
Stella Artois	8
Angry Orchard <i>Crisp Apple</i>	9
Corona Extra	9
Guinness	9
Half Acre Daisy Cutter	9
Lagunitas <i>Lil Sumpin' Sumpin'</i>	9
Marz Jungle Boogie	9
Marz Catch 22 LondonHouse Exclusive	9
Cruz Blanca "Vamos"	9
Three Floyds <i>Zombie Dust</i>	9
Allagash White <i>Belgian Wheat</i>	9

## SPIRIT FREE

Aperitif & Soda	Add Vermouth   +6	10
<i>Bitter-sweet Aperitif cordial, soda, orange</i>		
Kombucha Spritz	Add Gin   +8	10
<i>Ginger Kombucha, lemon, Grenadine, soda</i>		
One in a Melon		10
<i>Seedlip Graden, RTC Mallorca Melon Shrub, pineapple, lemon</i>		
TÖST Wine	by the bottle only	40
<i>Sparkling white tea, cranberry, ginger</i>		

## BRIDGES FEATURES

House Clase Azul Tequila & Mezcal -

Plata	25
Reposado	35
Añejo	100
Extra Añejo	300
Durango [Mezcal]	80
Guerrero [Mezcal]	150

### Louis XIII Grand Champagne Cognac -

1/2 ounce	75
1 ounce	150
2 ounce	300

Glenlivet 14 year	24
Glenlivet 21 year	80
Glenmorangie 14 year	24
Glenmorangie Signet	46
Johnnie Walker Black Label	15
Johnnie Walker Blue Label	50
Macallan 12 year	20
Macallan 18 year	48
Laphroaig 10 year	18

## BRIDGES WINE SELECTION

### BUBBLY

LH House Sparkling - Brut	14	
Gerard Bertrand Cremant Rose	18	80
Perrier Jouet Grand Brut - Champagne	35	225
Dom Pérignon (2 glass minimum) - Champagne	100ea	500

### RED

LH House - Cabernet	13	
Argyle - Pinot Noir, Oregon	18	70
Unshakled - Cabernet Sauvignon, Napa Valley	19	72
Conundrum - Red Blend, Fairfield	14	56
Imagery - Cabernet Sauvignon, Ripon	14	56
Terrazas - Malbec, Mendoza, Argentina	14	56
Joel Gott - Zinfandel, California	14	56

### ROSÉ

Hampton Water Rose - South France	14	56
AIX - Provence, France	15	
Danica - Provence	16	56
Moët & Chandon - Impérial Rose		250
Veuve Clicquot - Sparkling Rose		300
Ruinart Rosé - Sparkling		450

### WHITE

LH House - Chardonnay	13	
Kim Crawford - Sauvignon Blanc, New Zealand	14	56
Kung Fu Girl - Riesling, Washington	14	56
Terlato - Pinot Grigio, Italy	16	64
Meiomi - Chardonnay, California	14	70
Cloudy Bay - Sauvignon Blanc, New Zealand	20	68

