

BRIDGES

LOBBY BAR

CHEF FEATURES

Soup of the Day

Ask your server about our rotating seasonal soup.

Cajun Mac & Cheese

Andouille sausage, smoked chicken breast, red & green bell peppers, cheddar Cajun cream sauce, herb bread crumbs

Caribbean Salmon

Atlantic salmon, aji amarillo sauce, fresh avocado-mango salsa, shitake mushrooms, coconut-ginger rice

SALADS

LondonHouse Salad

Local baby greens, cucumber, heirloom cherry tomato, pickled red onion, candied walnut, white balsamic vinaigrette

Caesar Salad ▼

Vegan dressing, baby romaine, shaved parmesan, garlic crouton

Add grilled chicken skewer 6

Add shrimp (3 pcs) 9

CHEF SELECTION CHARCUTERIE

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

2 Cheeses, 1 Meat 26

3 Cheeses, 3 Meats 44

DESSERTS

Bailey's Cheesecake

Caramel whipped cream, chocolate, caramel pearls, blueberry compote

Chai Crème Brulee

Bruleed sugar, Brown butter shortbread cookies

Chocolate Pecan Tart

Chocolate sauce, caramel pearls, milk chocolate pecan tart salted caramel gelato

STARTERS

Roasted Tomato Bisque Soup ▼

Local goat cheese, baguette

LH Parmesan Truffle Fries

Black truffle, chive, parmesan cheese, black garlic aioli

Shrimp Cocktail G

Atomic horseradish cocktail sauce, béarnaise aioli, lemon, Baguette

Mezze Plate ▼

Hummus, tzatziki, babaganoush, olives, roasted garlic, pickled red onion, grilled pita

Add grilled chicken skewer 6

Add falafel (3 pcs) 5

Add shrimp (3 pcs) 9

LH Flatbreads

Margherita - Fresh mozzarella, torn basil, heirloom cherry tomatoes

Artisan Sausage - Italian sausage, tomato sauce, mozzarella

SANDWICHES, ETC.

LondonHouse Classic Burger

Special sauce, bacon, pickles, caramelized onion, cheddar cheese, brioche bun

LondonHouse Vegan Burger ▼

Beyond Meat burger, veganaise special sauce, vegan American cheese, pickles, caramelized onion, vegan brioche bun

Ruben

Homemade corned beef, swiss Cheese, sauerkraut, housemade special sauce, Marble rye

Grilled Cheese & Tomato Bisque

Vegan tomato bisque, fresh herb, vegetable stock, sourdough, aged cheddar cheese

Grilled Chicken Skewer Entrée

Fregola & arugula salad, oven roasted tomato, lemon, cello radish, baguette

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 ▼ - Vegan



LIBATIONS

SIGNATURE COCKTAILS | 18

Don Appetit

Don Julio blanco, apricot liqueur, lemon

Espresso Martini

Ron Zacapa, Cynar, Mr. Black, cold brew

Fairly Godfather

Glenmorangie X, Laphroaig, Noyaux, walnut

Filthy Rich

Ketel One, Amontillado sherry, truffle brine, Truffle-blue cheese stuffed olives

LH Old Fashioned

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

Pamplemousse Spritz | 16

Ketel One Grapefruit-Rose, Aperol, grapefruit, prosecco

Peach Dream

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

Polar Vortex

Remy Martin, Crème de Menthe, Crema de Cacao, crème, molé bitters

S'Pear Me the Drama

Tito's, St. George spiced pear, ginger, lime

Snowbird

Ron Zacapa, aged white rum, allspice dram, passion fruit

Sparkling Negroni

Bombay, Campari, Chinotto, Lambrusco

Spring Equinox

B.P.F. infused Hendricks, Saler's, lichiko Shochu, Maraschino, Sakura tea

BEER

Miller Lite	7
Ace Craft Cider	8
Goose Island 312	8
Revolution Anti-Hero	8
Stella Artois	8
Corona Extra	9
Guinness	9
Half Acre Daisy Cutter	9
Lagunitas Lil Sumpin' Sumpin'	9
Marz Jungle Boogie <i>LondonHouse Exclusive</i>	9
Off Color Tooth & Claw	9
Three Floyds Zombie Dust	9
Whiner Miaou	9

SPIRIT FREE

Aperitif & Soda	Add Vermouth +6	10
<i>Bitter-sweet Aperitif cordial, soda, orange</i>		
Kombucha Spritz	Add Gin +8	10
<i>Bitter-sweet Aperitif cordial, soda, orange</i>		
One in a Melon		10
<i>Seedlip Graden, RTC Mallorca Melon Shrub, pineapple, lemon</i>		

BRIDGES FEATURES

House Clase Azul Tequila & Mezcal -

Plata	20
Resposado	30
Añejo	100
Extra Añejo	300
Durango [mescal]	80
Guerrero [mescal]	150

Louis XIII Grand Champagne Cognac -

1/2 ounce	75
1 ounce	150
2 ounce	300

Blanton's Bourbon	50
Glenmorangie 14 year	24
Glenmorangie Signet	46
Johnny Walker Black Label	15
Johnny Walker Blue Label	50
Mcallan 18 year	75
Mcallan Rare Cask	150
Laphroaig 25 year	94

BRIDGES WINE SELECTION

BUBBLY

	G	B
LH House Sparkling - Brut	14	
Veuve Clicquot - Champagne	35	180
Dom Pérignon (2 glass minimum) - Champagne	80 ^{ea}	400
TÖST - Non-Alcoholic		40
Sparkling white tea, cranberry, ginger		

RED

LH House	13	
Argyle - Pinot Noir, Oregon	18	72
Black Stallion - Cabernet Sauvignon, Napa Valley	19	76
Conundrum - Red Blend, Fairfield	14	56
Gerard Bertrand - Pinot Noir, Narbonne	15	60
Imagery - Cabernet Sauvignon, Ripon	14	56
Terrazas de los Andes - Malbec, Argentina	14	56

ROSÉ

Danica - Provence	14	56
AIX - Provence	15	60
Gerard Bertrand - Rosé	16	64
Moët & Chandon - Impérial		250
Veuve Clicquot - Sparkling		300
Ruinart Rosé - Sparkling		450

WHITE

LH House	13	
Charles Krug - Sauvignon Blanc, California	14	56
Chateau de Sancerre - Sauvignon Blanc, France	16	64
Cloudy Bay - Sauvignon Blanc, New Zealand	17	68
Jordan - Chardonnay, California	20	80
Kung Fu Girl - Riesling, Washington	14	56
Terlato - Pinot Grigio, Italy	16	64

