



## BREAKFAST MENU

6:30AM – 10:30AM WEEKDAYS

7:00AM – 11:30AM WEEKENDS

### LOCAL ROASTED COFFEE & ESPRESSO

LOCAL ROASTED COFFEE	\$3
LOCAL ROASTED ESPRESSO	\$3
CAFÉ LATTE or CAPPUCINO	\$4
CAFÉ MOCHA	\$5
CARAMEL LATTE	\$5
MEXICAN VANILLA LATTE	\$5

### LIGHT & EASY

FRESH SEASONAL FRUIT	\$6
BISCUITS 'N BERRY PRICKLY PEAR PRESERVES	\$6
A Southwest Treat! Fresh Buttermilk Biscuits, Local Honey Butter, Prickly Pear + Berry Preserves	
HOT & HEARTY OATMEAL	\$8
Dried Cherries, Maple Syrup & Crisp Almonds	
BRULEED TEXAS GRAPEFRUIT	\$8
Crispy Sugar Crust, Cottage Cheese	
TEXAS HONEY PECAN GRANOLA PARFAIT	\$8
Vanilla Greek Yogurt, Fresh Seasonal Berries, Texas Honey Pecan Granola	

### GOOD MORNING

Gluten Free Bread & Corn Tortillas Available Upon Request

BREAKFAST QUESADILLA	\$9.50
Cage Free Scrambled Eggs, Queso Blanco, Salsa Verde, Flour or Corn Tortillas.	
TEXAS WAFFLE	\$9.50
Hot off the Griddle, Fresh Seasonal Berries, Cinnamon Whipped Cream & Amber Agave Syrup	

### LOCAL FAVORITES

TEXAS BEEF BARBACOA TACOS	\$9.00
Tender Shredded Beef, Slow Cooked with Garlic, Chiles & Spices. Fresh Avocado, Cilantro & Diced Onion	
- Make it a Texas Classic! Add a Big Red.	
KING WILLIAM CROISSANT SANDWICH	\$9.50
Flaky Buttery Croissant, Egg White Omelet, Spinach, Tomato, Provolone Cheese. Accompanied by Fresh Seasonal Fruit	
SAN ANTONIO FRITATA	\$10.00
Three Fluffy Eggs with Your Choice of Thick Cut Bacon, Sausage or Spanish Chorizo, Fresh Avocado, Sautéed Tomato & Onion, Cheddar Cheese. Accompanied by Southwest Breakfast Potatoes	
CARNE GUISADA & EGGS	\$11.00
Tender Slow Roasted Beef Tips, Two Eggs (Any Style) Southwest Breakfast Potatoes, Flour or Corn Tortillas.	
Local Hint ~ Make it a Texas Tradition with a Big Red!	
TLAYUDA (BREAKFAST CHALUPA)	\$11.00
Two Crisp Corn Tortillas, Two Eggs (Any Style), Chorizo, Queso Fresco, House Charred Tomato Lime, Mango Habanero Sauce, Black Bean Spread	
RIVERWALK BREAKFAST	\$13.00
Two Eggs Any Style, Bacon or Sausage, Crispy Toast & Southwest Breakfast Potatoes or Fresh Seasonal Fruit	
<b>A LA CARTE</b>	
Gluten Free Toast Available Upon Request	
JUICES & MILK	\$3
HOT TEA	\$3
ICED TEA & SODA	\$3
ONE EGG (ANY STYLE)	\$2
BREAKFAST BREAD OR PASTRY	\$2
GREEK YOGURT	\$3
BISCUIT OR TOAST	\$3
CEREAL & MILK	\$3
THICK CUT BACON	\$4
LINK SAUSAGE (Pork or Chicken)	\$4
SOUTHWEST BREAKFAST POTATOES	\$3

Our fryer is not exclusive for gluten free, dairy free, nut free or shellfish items, please avoid fried items if you have any allergens. Please inform your server of any special dietary needs or food allergies prior to placing your order. The department of health requires us to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish and eggs, may increase your risk of food-borne illness, especially individuals with certain medical conditions. Our dishes contain nuts/dairy.

# MENU

4:30 pm – 11:00 pm Dinner  
4:00 pm – 11:00 pm Bar

SEASON *Winter*



## LOCAL FAVORITES

Location pins on our menu make local items easy to spot. Our local favorites are found within a 90-mile radius to our neighborhood.



### TEXAS EGG ROLLS

3 rolls of avocado, fresh pico de gallo, queso fresco, rolled & fried and served with ranch dressing 4.00



### TRADITIONAL FAJITA PLATE

plate of chicken fajitas, grilled onion, bell peppers, Spanish rice, nacho beans, sour cream, roasted red salsa and flour tortillas 15.00



### ATAQUE DE CORAZON

portion of 3 burgers with double meat, bacon, cheese, ham, and fried egg served with a choice of fries 13.00



### BRAISED LAMB SLIDERS

seasoned ground lamb patties topped with pesto goat cheese on sourdough bun, served with sweet potato fries 15.00

## LOCAL PARTNERS

A great menu isn't complete without local ingredients. Our partners deliver the best and freshest seasonal features to our door for you to enjoy

### SAN ANTONIO COFFEE ROASTERS

Local coffee roasting family that has the experience necessary to provide the two most important aspects of coffee: freshness and quality

### HOLDMAN HONEY

Local honey grown in Seguin, TX and run by the Holdman family. Holdman Honey is never heated and is 100% pure, raw local in the spring, then bees collect nectar from the bluebonnets and other Texas wildflowers

### KOCH RANCHES GRASS-FED MEATS

Koch Ranches sells premium, pasture-bus 100% grass-fed meats raised on the family ranch outside of San Antonio, TX. The animals are raised naturally, without any growth hormones, antibiotics or other chemicals

### VITAL FARMS - HAPPY HENS EGGS

Local pasture raised eggs from hens fed and fed on fresh vegetable feeds

# BRIDGES

BAR & BISTRO

## STARTERS

**ALAMO AMBER LAGER CHEESE DIP**  
local Alamo Amber beer, melted aged cheddar, Gouda a little cayenne served with lavash bread 8.50

**MEDITERRANEAN FLATBREAD**  
olive oil, red onions, goat cheese, kalamata olives charred tomatoes on lavash bread 9.75

**\*PROSCIUTTO ARUGULA FLATBREAD**  
fresh mozzarella, prosciutto, topped with arugula, roma tomato, balsamic vinegar and olive oil 14.00

**CHARRED TOMATO LIME GUACAMOLE**  
served with tri-colored chili tortilla chips 8.50

**\*CRAB CAKES**  
served with country cole slaw and artisan crackers 12.00

**\*BARBECUE PORK SLIDERS**  
with mustard and cole slaw, served with French fries 13.00

**\*RIVERWALK WINGS**  
wings tossed in Frank's hot sauce, barbecue or lemon pepper with choice of ranch or bleu cheese and celery sticks 12.00

**\*CHICKEN QUESADILLA**  
with tomatillo salsa verde, roasted peppers and queso blanco 10.00

## SALADS

**CLASSIC CAESAR SALAD**  
crisp romaine lettuce, Caesar dressing, garlic croutons and Parmesan cheese 9.00  
\*Add grilled chicken 11.00 or Shrimp 12.00

**HARISSA FLANK STEAK BLEU CHEESE SALAD**  
spicy grass-fed flank steak, grilled onions, marinated cherry tomatoes, bleu cheese dressing on romaine lettuce 14.00

**TEJAS PEACH CHICKEN SALAD**  
sweet grilled peaches & chicken tossed with a sherry vinaigrette, toasted pecans and served on romaine topped with goat cheese 11.50

**SA COBB SALAD**  
grilled chicken breast, boiled egg, avocado, smoked bacon, bleu cheese crumbles, served on Spring mix salad and choice of dressing 13.00

## HANDHELDS

**ALT**  
avocado, lettuce, tomato, onion, mayo and whole grain toast. Served with choice of fries 10.00

**\*SHRIMP PO'BOY**  
lettuce, tomato, onion and our house-made spicy tartar sauce. Served with choice of fries 11.00

**CLASSIC TUNA MELT**  
fresh house-made tuna salad, sliced tomato, aged cheddar cheese grilled on thick sourdough bread served with choice of fries 10.00

**\*BACON CHEESEBURGER**  
smoky bacon, cheddar cheese, lettuce, tomato and mayo. Served with choice of fries 11.50

**\*GRILLED STEAK WRAP**  
grilled grass-fed flank steak, black beans, roasted peppers, cilantro and Monterey Jack cheese. Served with choice of fries 13.00

**SMOKED BLT**  
thick cut apple wood bacon, romaine lettuce, sliced tomatoes with garlic mayonnaise on toasted sourdough bread served with choice of fries 10.00

## ENTRÉES

**HOMESTYLE CHICKEN DUMPLINGS**  
poached chicken, carrots, broccoli, fresh peas and classic dumplings garnished with green onions 14.00

**\*POT ROAST**  
with roasted vegetables, served with our house-made mac & cheese 18.00

**POTATO GNOCCHI SAUSAGE**  
mild Italian sausage, potato gnocchi, cherry tomatoes, all tossed in smoked black pepper, fresh sage butter sauce topped with Parmigiano-Reggiano cheese 15.00

**FRIED CHICKEN TOMATO JAM**  
special seasoning deep fried chicken breast, with savory tomato & basil jam served with roasted potatoes 10.00

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SATS.M



## ROSE

- CASAL GARCIA VINHO VERDE, PORTUGAL** 7/32  
Refreshing, with a citrine color and very delicate fruity aroma
- MARQUES DE CACERAS, "EXCELLENS", SPAIN** 8/34  
Rivalled amongst others in its category, true class and elegance
- 2014 MIRAVAL COTES DE PROVENCE, FRANCE** 55  
Ultra-exclusive, there is no doubt about the quality of this fresh, elegant and wild strawberry scented dry rose.

## CHARDONNAY

- NOBLE VINES "446", MONTEREY (92 Points)** 8/34  
Peach, vanilla spice, golden apples, pineapple and apricot
- DELOACH, "HERITAGE RESERVE", CALIFORNIA** 10/36  
Aromas of orange blossom & fig with herbaceous undertones
- JOEL GOTT, CALIFORNIA** 13/42  
Aromas of melon, pineapple & green apple with hints of lemon
- 2015 MER SOLEIL RESERVE, SANTA LUCIA HIGHLANDS** 15/48  
Opulent aromas of peach, pear and baking spices with a hint of tropical fruits and a butterscotch note and luscious richness

## SAUVIGNON BLANC

- CONO SUR, "BICICLETA", CHILE** 7/28  
Elegant, expressive citrus notes, grapefruit, green apple, herbs
- JOEL GOTT, CALIFORNIA** 36  
Classic & crisp aromas of mango, melon, peach, passion fruit, citrus
- MOHUA, MARLBOROUGH** 12/40  
Ripe & juicy tropical fruits, stone fruits and fresh cut lime

## ALTERNATIVE WHITES

- THE CURATOR WHITE WINE, SOUTH AFRICA** 8/32  
A unique blend of Chenin, Chardonnay & Viognier. Delicious!
- FRATELLO MOSCATO D'ASTI, ITALY** 34  
Gorgeously composed with honey and a hint of tropical fruit
- HEINZ EIFEL, RIESLING "SHINE", GERMANY** 10/38  
Sweet, bright & crisp with notes of green apple, pear, peach
- J. PINOT GRIS, CALIFORNIA** 12/42  
Delightful aromas of honeysuckle, tangerine and kaffir lime leaf
- 2016 BLINDFOLD WHITE WINE, CALIFORNIA** 15/66  
Full bodied with vivid baked apple and butter notes

## SPARKLING

- FRANCIS FORD COPPOLA, "SOFIA", BLANC DE BLANC** 8  
Pear, honeysuckle, and exotic passion fruit. In a gorgeous pink can!
- STELLINA DI NOTTE, PROSECCO, ITALY** 9/34  
Crisp & ethereal golden apple, cantaloupe, subtle tropical fruit

### OUR WINE PHILOSOPHY

*We have searched & tasted the world of wines to hand select each of these artisan wines. We are proud of every one & delighted to introduce you to some wines you may know, most you probably don't. We pride ourselves in finding the rare treasures at great values. Enjoy!*

## SPARKLING

- CHANDON BRUT ROSE, FRANCE** 11/39  
Methode traditionnelle sparkling, fresh, dry and fun to drink
- VEUVE CLIQUOT** 199  
This wine is coveted by the most passionate connoisseurs

## PINOT NOIR

- PROPHECY, CALIFORNIA** 7/30  
The best of California, delightful notes of toasted oak & raspberry
- PADRILLOS, ARGENTINA** 10/38  
Elegant lush raspberries, cherries, strawberries, violets
- 2015 TALBOTT, "LOGAN" SLEEPY HOLLOW** 16/48  
Enticing aromas of raspberry, cherry, spice, vanilla and cinnamon

## ALTERNATIVE REDS

- GSM BAROSSA ESTATE, AUSTRALIA** 9/30  
Delicious! Fragrant violets and redberry fruits with soft velvet notes
- E3, SPANISH RED WINE, FRANCE (93 Points)** 10/36  
*by Orin Swift's Locations Series, Winemaker David Phinney*  
A blend of Grenache/Garnacha, Tempranillo, Monastrell, and Carignan/Cariñena. Elevated dark cherry and exotic spice notes
- MARQUES DE CACERES RESERVA, RIOJA** 9/36  
Complex and beautiful with forest fruit notes and a hint of spice
- PADRILLOS, MALBEC, ARGENTINA** 10/38  
Fruit driven with floral violets, zesty plum, cherries, dry berries
- KLINCKER BRICK, "OLD VINE", ZINFANDEL, LODI** 11/48  
Berries and spice with sweet dark filled fruits on the palate
- RIVAREY, TEMPRANILLO CRIANZA, RIOJA SPAIN** 7/22  
Delightful, delicious fruit flavors of raspberries, strawberries, cherry
- 2016 LE MISTRAL, "JOSEPH'S BLEND", MONTEREY** 59  
Grenache/Syrah. Gorgeous dark currants, clove, blackberry
- 2014 CHATEAUNEUF-DU-PAPE, "LES SINARDS" PERRIN FAMILY, FRANCE (91 Points)** 85  
Lush, inviting black tea, fig, plum, blackberry, dark ganache

## MERLOT

- CONO SUR, "BICICLETA", CHILE** 7/30  
Soft, rich black fruits and soft hints of sweet toasted oak
- SKYFALL, COLUMBIA VALLEY** 9/34  
Wonderful & polished plum, vanilla, cherry, hints of cocoa

## CABERNET SAUVIGNON

- MAN VINTNERS, "COASTAL", SOUTH AFRICA** 6/28  
Bold, juicy silky tannins, red-berry fruit, touch of oak spice
- ANGULO INNOCENTI "NONNI", ARGENTINA** 8/30  
Balanced, sweet tannins with a fresh drinkable style
- PARDUCCI, "TRUE GRIT RESERVE", MENDOCINO** 12/40  
Rich aromas of crème de cassis, cherry & warm spice
- 2015 BLACK STALLION, NAPA VALLEY (92 Points)** 9/60  
Rich, lush black fruits, mocha, brown spices and caramel
- 2016 DAOU, PASO ROBLES (94 Points)** 11/69  
Amazing, youthful red currant and black fruits. Soon a collectable.