BRIDGE *Café*

BRIDGE *Café*



We all bring something different to the table. A favorite flavor from home. A dish discovered somewhere new. A taste that takes us back, or one that makes us curious for more.

At Bridge Café, those worlds meet.

Bohol mangoes bring their sun-kissed sweetness to creamy cheesecake. Ube finds a new companion in silky gelato. Familiar Filipino favorites sit alongside flavors from around the world, each with something delicious to say.

Some connections begin with the first bite. Others happen when you pass a plate, trade a taste, or discover a new favorite together.

Because the best meals do more than satisfy a craving.
They bring us closer, one flavor at a time.

Bridge Café.
Different worlds. One table.

BRIDGE *Café*

ALL DAY *Breakfast*

Some mornings call for the comfort of home.
Others invite a taste of something new.
From hearty Filipino favorites to familiar
breakfast classics, every plate brings
its own kind of comfort to the table.

BRIDGE Café

ALL DAY BREAKFAST

Start with what you love, discover something different, and make the morning yours.

*Serves **2**, with fresh fruits in season, your choice of coffee, tea, or chilled fruit juice.*

AMERICAN BREAKFAST — 780

Two eggs cooked to your liking, grilled sausage, crisp bacon, baked beans, breakfast potatoes, toasted bread, and marmalade.

BE FILIPINO BREAKFAST — 900

Two eggs cooked your way with your choice of tapa, tocino, longganisa, or daing na bangus, served with garlic fried rice, spiced vinegar, fresh atchara, and sliced tomatoes. A comforting taste of home to start the day.

CONTINENTAL BREAKFAST — 950

Freshly baked breads and pastries, cereal, yogurt, seasonal fruits, and jams. A little sweetness, a little freshness, and a leisurely start to the day.



BE Filipino Breakfast

American Breakfast

BRIDGE Café

FIRST Bites

Every great meal begins somewhere.

Maybe with a crispy bite passed across the table,
a favorite dipped in a new sauce, or one more piece ordered for
everyone to try. These are the little beginnings that spark
conversation, awaken the appetite, and make room for another round.



BRIDGE Café

APPETIZERS

SERVES 1 - 2

From golden-fried favorites to savory bites with exciting twists, our appetizers bring delicious flavors together to make every first bite worth savoring.



Beer-Battered Calamari

BEER-BATTERED CALAMARI 650

Golden-fried squid with a light, crisp coating, served with roasted garlic aioli, chimichurri, and cocktail mayo for three ways to dip, taste, and discover.

BEEF NACHOS 600

Crunchy corn tortilla chips layered with seasoned beef, kidney beans, cheddar cheese, fresh salsa, jalapeños, and sour cream made for reaching across the table.

PARMESAN FRENCH FRIES 400

Golden, crispy fries dusted with a generous sprinkle of savory, nutty Parmesan.

TRUFFLE FRENCH FRIES 430

Crispy fries tossed in fragrant truffle oil, finished with shaved Parmesan, French herbs, and sea salt.



Parmesan, French Fries

BE Special Spicy Vegetarian Seafood

PRICES ARE IN PHILIPPINE PESO, INCLUSIVE OF GOVERNMENT TAXES.

BRIDGE Café

APPETIZERS

SERVES 1 - 2

From golden-fried favorites to savory bites with exciting twists, our appetizers bring delicious flavors together to make every first bite worth savoring.

TACO TRIO 590

Three soft tortillas filled with savory beef, crisp vegetables, zesty salsa, and creamy sauce.



Taco Trio

SPICY PARMESAN CRUSTED BUFFALO WINGS 650

Spicy buffalo wings coated in Parmesan, served with our signature sauce, cool blue cheese dip, and crispy fries.



Bruschetta

BRUSCHETTA 250

Toasted artisan bread topped with juicy tomatoes, fragrant basil, garlic, fresh lemon, and drizzled with extra virgin olive oil.

CRISPY KANGKONG 250

Light, crispy kangkong coated in a savory shrimp-studded batter, deep-fried to golden perfection and served with creamy garlic aioli.

BE Special · Spicy · Vegetarian · Seafood

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BRIDGE Café

SOUP

SERVES 1 - 2

Some comfort comes from the richness of seafood, others from the warmth of a Filipino classic. From velvety bisque to coconut-infused broth, each bowl brings its own flavors to the table, inviting you to slow down, savor something familiar, and discover something new.



CLAM CHOWDER — 385

A hearty, creamy soup with tender clams, soft potatoes, and savory herbs for an indulgent finish in every spoonful.



BE GRAND SEAFOOD BISQUE — 360

A rich, velvety seafood soup with shrimp, tender fish, and succulent crab meat, infused with aromatic herbs.





CHICKEN BINAKOL — 625

Tender chicken simmered in fragrant coconut water with lemongrass, ginger, chili leaves, and moringa, served in a fresh coconut.

BE Special · Spicy · Vegetarian · Seafood

PRICES ARE IN PHILIPPINE PESO, INCLUSIVE OF GOVERNMENT TAXES.

BRIDGE Café

FARM to Table

Peppery greens meet creamy cheeses.
Sweet tomatoes mingle with bright, tangy dressings.
Fresh from the farm, each ingredient finds its perfect partner
in combinations that bring out the best in every bite.

Ensaladang
Pako

Tomato Burrata Salad

Chef's Salad

BRIDGE Café

SALAD

From garden-fresh greens to rich, creamy accents, every pairing balances freshness, texture, and flavor in a delicious meeting of ingredients.

ROKA GREKA SALATA 380

Peppery arugula tossed with sweet cherry tomatoes, tangy feta, and sun-dried tomatoes, finished with crunchy walnuts and honey-balsamic dressing.

CHEF'S SALAD 460

A medley of crisp greens, premium cold cuts, cheese, and fresh vegetables tossed in the chef's signature dressing.

TOMATO BURRATA SALAD 1,375

Creamy burrata meets ripe tomatoes and sweet peaches, tossed and brightened with fresh basil and balsamic vinaigrette.



Tomato Burrata Salad



Ensaladang Pako

CHICKEN & BACON CAESAR 490

Grilled chicken and crispy bacon with romaine, Parmesan, and golden garlic croutons in creamy Caesar dressing.

ENSALADANG PAKO 450

Fresh pako leaves and juicy tomatoes meet salted egg, ginger, and chili-infused olive oil for a distinctly Filipino blend of freshness and zest.

CLASSIC CAESAR SALAD 400

Crisp romaine lettuce tossed in creamy Caesar dressing, finished with shaved Parmesan and golden garlic croutons for a savory, satisfying crunch.

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BRIDGE Café

WELLNESS BOWLS

Fresh, feel-good ingredients come together in refreshing bowls that bring a little tropical sweetness and wholesome goodness to your day.



TROPICAL SMOOTHIE BOWL 550

A refreshing blend of tropical fruits topped with fresh fruit and crunchy toppings for a naturally sweet, vibrant start to your day.



GREEK YOGHURT WITH NUTS 380

Creamy Greek yoghurt paired with crunchy nuts and a touch of sweetness for a simple, satisfying balance of smooth and nutty flavors.

BE Special Spicy Vegetarian Seafood

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BRIDGE Café

GRAND Selections

Every table has its favorites, and every flavor has a story to tell. From the richness of grilled meats to the freshness of the sea and the comforting taste of Filipino classics, discover dishes that bring different ingredients and traditions together in satisfying ways.

There's something special about finding your kind of flavor and sharing the table with others.

BRIDGE Café

ENTRÉE

Rich, savory, and full of character, each plate brings together satisfying flavors and carefully chosen accompaniments for a meal worth gathering around.

GRILLED PORK BELLY — 680

Grilled pork belly glazed with local BBQ sauce, served with tangy pickled papaya for a balance of smoky richness and refreshing crunch.

Serves 2.

RIBEYE STEAK — 2,300

A 320g prime ribeye grilled to your preferred doneness, served with red wine jus, elote, and seasonal vegetables.



Ribeye Steak



UMAMI FRIED CHICKEN

Half **Serves 2** — 650

Whole **Serves 4** — 1,200

Crispy golden chicken coated in a rich, savory umami glaze. Perfect for sharing or enjoying as a hearty favorite.

CRISPY PORK SINIGANG — 750

Crispy pork belly paired with a rich, tangy sinigang broth, a satisfying contrast play of textures and flavors.

Serves 3.

Crispy Pork Sinigang

BE Special · Spicy · Vegetarian · Seafood

BRIDGE Café

FRESH OFF THE SEA

Freshness takes the spotlight, with each catch bringing its own flavor and character to the table. Discover the day's freshest selection, thoughtfully prepared to bring out the best of the sea.

PAN-SEARED SALMON — 1,400

Golden-seared Atlantic salmon finished with delicate lemon butter sauce, served with sweet potato and tender carrots.

FISH TINOLA — 720

Tender fish simmered in a light, comforting broth with ginger, lemongrass, tomatoes, onion, and malunggay.

Serves 1-2.

Selection varies with the day's freshest catch and is subject to availability.



Pan-Seared Salmon

s.

BE Special Spicy Vegetarian Seafood

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BRIDGE Café

VEGETABLES

SERVES 1 - 2

Fresh vegetables, savory sauces, and satisfying textures come together in vibrant dishes that bring a little variety to the table.

CHOW-PAT CHIN — 800

A colorful medley of crisp vegetables, tender meat, and seafood tossed in a savory sauce for a satisfying blend of textures and flavors.

BOHOLANO PINAKBET — 450

Local vegetables simmered with shrimp and fish in a savory sauce, topped with grilled fish fillet and fresh greens.



Boholano Pinakbet



EXTRAS

GARLIC RICE	90
EXTRA RICE	85
FRENCH FRIES (PLAIN)	350

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BRIDGE *Café*

CHEF'S *Special*

Different inspirations, distinctive flavors, and unexpected combinations come together in dishes made to stand out.

Discover signature creations that bring something new to the table, one delicious experience at a time.



BRIDGE Café



BAMBOO RICE 570

Fragrant rice steamed in bamboo with bamboo shoots, ripe mangoes, and shrimp, topped with salted egg.
Serves 2.



KOREAN PORK GALBI 730

Slow-cooked baby back ribs glazed in a sweet-savory Korean sauce, served with elote and seasonal vegetables.



NASI GORENG 550

Indonesian-style fried rice tossed with savory seasonings and aromatics for a rich, satisfying taste with a hint of spice.
Serves 2.

be BE Special Spicy Vegetarian Seafood

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BRIDGE *Café*

ASIAN *Favorites*

Across Asia, food brings together bold flavors, contrasting textures, and time-honored traditions.

Each bite offers something familiar yet something new, creating delicious combinations that remind us how different tastes can come together beautifully at one table.



BRIDGE Café



KATSUDON BOWL 650

Crispy breaded pork cutlet simmered in savory-sweet dashi and egg, served over steamed rice.



KOREAN FRIED CHICKEN 550

Crispy fried chicken coated in a bold, flavorful Korean-style sauce for the perfect balance of crunch and savory goodness.



WONTON NOODLE SOUP 610

Tender wontons and springy noodles in a savory, comforting broth, served piping hot.

BE Special Spicy Vegetarian Seafood

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BRIDGE Café

BOODLE *Feasts*

The BEst Filipino feasts are made for gathering.

A table filled with grilled favorites, fresh seafood, and beloved local flavors invites everyone to dig in, pass a plate, and reach for one more bite. Here, no two cravings have to be alike. There's plenty to share, plenty to discover, and always room for one more at the table.



BRIDGE Café

BE BOODLE CABOODLE

5,300 | 4 PERSONS
7,300 | 6 PERSONS

Gather around a generous spread of grilled pork belly, tender beef tapa, chicken inasal, stuffed squid, fresh tangigue, and lumpiang pork sisig. Complete the feast with signature BE rice, ensaladang talong with green mangoes and salted eggs, and seasonal fruits.

BRIDGE *Café*

FISHERMAN'S CATCH

5,500 | 4 PERSONS
6,600 | 6 PERSONS

Bring everyone together over a generous catch of grilled fish, mixed seafood, mackerel, shrimp, green mussels, blue crabs, and lumpiang bangus sisig. Served with signature BE rice, ensaladang talong with green mangoes and salted eggs, and three kinds of seasonal fruits.

BRIDGE *Café*

ALL-DAY *Favorites*

From familiar comfort foods to flavorful favorites, discover satisfying dishes that bring different tastes to the table.

Whether it's a quick bite or a meal worth lingering over, there's always something to love, any time of day.



BRIDGE Café

BURGER & SANDWICHES

BE BURGER SUPREME 850

A juicy 200g beef patty with premium toppings in a toasted brioche bun, served with crispy, golden fries or potato wedges.
Available whole, halved, or quartered.

CHEESE PANINI 350

Melted cheese pressed between artisan bread until golden and crisp, served with tahini mayonnaise, fries, and coleslaw.

HAM & EGG PANINI 865

Smoked ham, egg, and melted cheese pressed in artisan bread until crisp and golden, served with fries and coleslaw.

CLUBHOUSE SANDWICH 650

A classic triple-decker of savory favorites layered between golden toast, served with crispy fries and jalapeño slices.



BE Special Spicy Vegetarian Seafood

BRIDGE Café

PIZZA

SERVES 2 - 3

A golden crust, bubbling cheese, and toppings for every kind of craving. From meaty favorites to sweet-and-savory combinations and simple Italian classics, every slice brings its own flavor to the table. Pick your favorite, pass it around, and let everyone find their perfect slice



ALL MEAT PIZZA 800

Loaded with pepperoni, Italian sausage, and ham beneath a generous layer of melted mozzarella.

HAWAIIAN PIZZA 700

Sweet pineapple and savory ham come together with melted mozzarella for a classic sweet-and-salty combination.

MARGHERITA PIZZA 600

Fresh basil, juicy tomatoes, olive oil, and melted mozzarella come together in a simple Italian classic.

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BRIDGE Café

PASTA & NOODLES

Different traditions. Deliciously intertwined. Twirls of pasta coated in rich sauces. From Italian favorites to Filipino classics, every plate brings its own flavor, texture, and tradition to the table.



BE PANCIT CANTON 695

House-special egg noodles wok-tossed with seafood and vegetables in savory oyster sauce, topped with camaron rebosado and egg.
Serves 2–3.



AGLIO OLIO 450

Al dente pasta tossed with garlic, olive oil, green chilies, and olives, with garlic herb toast on the side.



SPAGHETTI BOLOGNESE 450

Al dente spaghetti coated in slow-simmered beef and tomato sauce, finished with shaved Parmesan and garlic bread.

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Pasta Alla Ruota 650

Al dente pasta freshly tossed inside a wheel of Parmigiano, picking up every bit of its rich, creamy cheese flavor. Finished tableside, this Italian favorite brings a little show to the table and a whole lot of flavor to every bite.

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BRIDGE Café

KIDS Selections

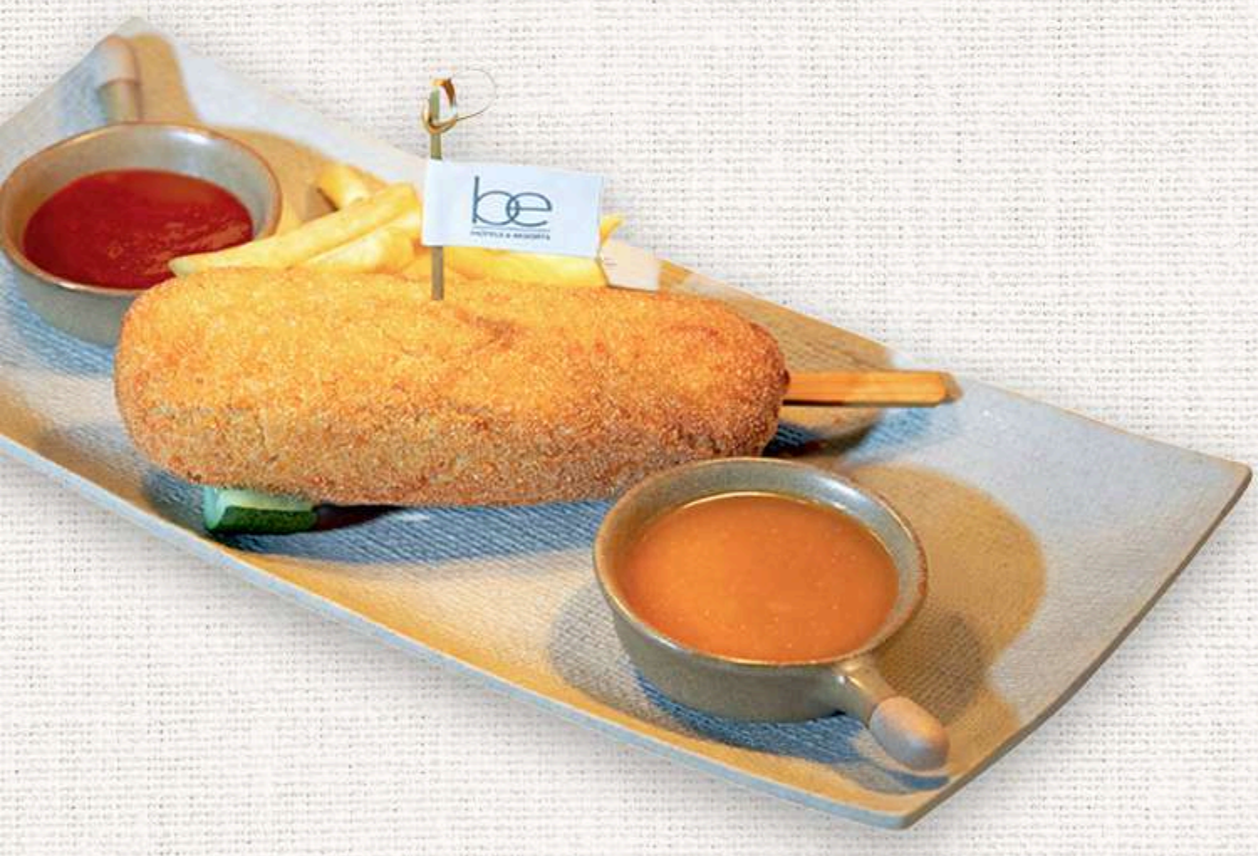
Little favorites, big smiles. From cheesy classics to comforting pasta and fun, crispy bites, there's something delicious for every little appetite.

HAM & CHEESE PIZZA 320

Mini thin-crust pizza topped with rich tomato sauce, savory ham, herbs, and melted mozzarella.

Serves 1-2.





CORNDOG 160

Juicy sausage coated in a golden, crispy batter for a fun, satisfying bite that's perfect for little hands.



CHICKEN SPAGHETTI 470

Tender chicken tossed in a rich, savory tomato sauce with pasta, served with golden garlic bread.

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BRIDGE Café

SWEET Selections

Some sweetness feels like home; some surprise you with every spoonful. From tropical Filipino favorites to rich, creamy indulgences, discover delightful pairings and familiar flavors with a little something unexpected. Because there's always room for a sweeter ending.



Choco Lava Cake

BRIDGE Café

BE Halo-Halo

750

A Filipino favorite, reimagined for you to mix, match, and make your own. Enjoy colorful jellies, sweet tropical fruits, creamy milk, and rich ube ice cream in every delightful scoop.

Serves 3-4.



BRIDGE Café

DECONSTRUCTED KEY LIME PIE be — 300

Zesty key lime curd, buttery graham crumble, and cloud-like whipped cream come together in a fresh take on a classic.

BAKED MANGO CHEESECAKE — 350

Creamy baked cheesecake infused with sweet Bohol mangoes, nestled on a buttery crust.

CHOCOLATE DECADENCE — 210

Rich dark chocolate cake layered with silky chocolate ganache for an intensely indulgent finish.

CHOCO LAVA CAKE be — 775

Warm chocolate cake with a molten center, paired with cool vanilla ice cream, best savored over sweet moments and lingering conversations.

FRUIT PLATTER — 350

A colorful selection of three seasonal fruits, freshly sourced from the islands.
Serves 2-3.



BRIDGE Café

Gelato

SWEETEN THE MOMENT, ONE SCOOP AT A TIME.

FLAVORS

Premium Flavor

BACIO

260

Rich chocolate and roasted hazelnut come together in a smooth, indulgent scoop.



CHEESECAKE

260

Creamy cheesecake flavor with a delicate tang and a smooth, velvety finish.



SALTED CARAMEL

260

Buttery caramel with a hint of salt for the perfect sweet-and-savory balance.



TIRAMISU

180

Coffee, cream, and cocoa come together in a smooth scoop inspired by the Italian classic.



MANGO

180

Sweet, juicy mango in a refreshing scoop bursting with tropical flavor.



UBE

200

Creamy ube with its signature earthy sweetness and unmistakably Filipino character.



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BRIDGE Café

Beverages

Find the perfect sip to match your mood, complement your meal, or simply take a moment for yourself.

COFFEE, TEA, & CHOCO

Americano	195
Espresso	175
Double Espresso	180
Caffè Latte	250
Cappuccino	260
Caffè Mocha	250
Tiramisu Latte	315
French Toast Latte	230
Salted Caramel Latte	285
Decaf	210
Green tea	180
English Breakfast	180
Peppermint Tea	180
Chamomile Tea	180
Lemon & Ginger Tea	180
Choco	200

SODAS & WATER

Regular Coke	195
Coke Zero	195
Sprite	195
Royal	195
Red Bull	260
Soda Water	195
Tonic Water	195
Bottled Water (1 L)	150
Bottled Water (500mL)	95
Evian Water	350
Perrier Water	240



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BRIDGE Café

HEALTHY BLENDS

Fresh fruits, vibrant vegetables, and a touch of honey come together in refreshing blends that bring a naturally bright burst of flavor to your day.

COLD DEFENDER — 300

Fresh orange, pineapple, and carrots blended with a touch of honey for a bright, fruity refreshment.

DETOX — 280

Turmeric, crisp green apple, cucumber, and celery blended with honey for a fresh, earthy finish.

CITRUS CLEANSE — 320

Zesty orange and ginger blended with celery and honey for a refreshing citrus kick.



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BRIDGE Café

MILKSHAKES

A little indulgence, a lot of flavor. Creamy, chilled, and full of character, these milkshakes bring together favorite flavors and irresistible add-ins for a deliciously sweet treat.

MANGO FLOAT SHAKE — 325
Ripe mango blended with milk and crushed graham crackers for a creamy take on a Filipino favorite.

CHOCO LUSH — 300
Rich chocolate blended with milk and syrup for a smooth, chocolatey classic.

PEANUT BUTTER S'MORES — 350
Rich dark chocolate cake flavor layered with silky chocolate ganache for a decadent, velvety finish.

NUTTY FUDGE — 350
Espresso and chocolate syrup blended with peanut butter, topped with crushed peanut kisses and whipped cream.

FRAPPES

Your favorites, blended cold. Smooth, chilled, and delightfully indulgent, these frappes bring coffeehouse favorites together in a refreshing blend.

MOCHA — 290
Coffee and chocolate blended into a smooth, creamy frappe.

CARAMEL — 290
A creamy blended treat with rich caramel sweetness in every sip.



Mocha

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BRIDGE Café

LOCAL BEERS

Discover locally loved brews, from crisp, refreshing pilsners to smooth wheat beers with a tropical twist.

SAN MIG PALE PILSEN BOTTLE/CAN	295
SAN MIG LIGHT BOTTLE/CAN	295
RED HORSE BOTTLE/CAN	295
BISAYA BREW PILSNER/ MANGO WHEAT	340



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BRIDGE *Café*

BE SIGNATURE COCKTAILS

Fresh herbs, crisp botanicals, and fruity notes come together in signature blends crafted to bring a fresh twist to every sip.

HERB AND TONIC 380

Gin infused with rosemary and mint, topped with soda water for a crisp, refreshing finish.

CRISP AND CLEAN 380

Gin infused with cucumber and honeydew melon, lifted with sparkling soda.

BERRY NICE 380

Vodka, fragrant rosemary, fresh basil, and cranberry juice in a refreshing, herbaceous blend.



Crisp & Clean

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BRIDGE Café

CLASSIC COCKTAILS

Timeless favorites, familiar flavors, and well-loved combinations. From citrusy and refreshing to smooth and spirit-forward, there's a classic for every kind of occasion.

TEQUILA SUNRISE	350	MARTINI	300
MARGARITA	350	SINGAPORE SLING	350
BLUE MARGARITA	350	COSMOPOLITAN	350
VODKA TONIC	300	SCREWDRIVER	300
VODKA SODA	300	AMARETTO SOUR	350
VODKA CRANBERRY	300	LONG ISLAND ICED TEA	390
CAIPIRINHA	350	MAI TAI	350
MOJITO	400	TOM COLLINS	350
WHISKEY SOUR	350		



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BRIDGE Café

MOCKTAILS

Tropical fruits, garden-fresh herbs, and lively citrus come together in refreshing blends full of color and character. Bright, bubbly, and made for enjoying at any moment.

MANGO SPLASH 385

Sweet mango puree and fresh mint meet black tea and lemon-lime soda for a fruity, refreshing lift.

BE GREEN GARDEN 325

Fresh basil, mint, pineapple, and cucumber balanced with lemon juice and a touch of sweetness.

FRESH FOUR SEASONS 350

Banana, ripe mango, watermelon, and pineapple blended into a naturally fruity tropical mix.

KALAMANGO FIZZ 325

Ripe mango and pineapple brightened with tangy calamansi puree and sparkling soda.

SUNSET SPARKLE 325

Sweet strawberry, zesty orange, and crisp apple come together with soda for a bright, fruity refreshment.



Kalamango Fizz

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BRIDGE Café

WINE Selections

From crisp, refreshing whites to rich, full-bodied reds,
find the perfect wine to complement your meal, celebrate
special moments, or simply savor good company.

SPARKLING & PROSECCO

BY THE BOTTLE

BELLINO PROSECCO DOC EXTRA DRY | *ITALY* — **3,300**

Crisp and refined with delicate orchard fruit aromas, persistent ultra-fine bubbles, and a harmonious finish.

VALDIVIESO MOSCATO DEMI-SEC SPARKLING | *CHILE* — **3,500**

Golden-yellow with rich effervescence. Honey, pear, and soft spice notes with a creamy, gently sweet finish.



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BRIDGE Café

WHITE WINE

BY THE BOTTLE

TRAPICHE CHARDONNAY 23 | *ARGENTINA* — **550**/glass **2,700**

Bright aromas of crisp pear and red apples, layered with tropical hints of pineapple and citrus zest.

VALDIVIESO, SAUVIGNON BLANC | *CHILE* — **2,400**

Bright straw with emerald highlights. Aromas of tropical fruit, citrus, and crisp herbs lead into a vibrant, refreshing palate.

VALDIVIESO, CHARDONNAY | *CHILE* — **2,400**

Pale gold with notes of citrus, pineapple, and soft vanilla.
A harmonious, well-balanced palate of gentle sweetness and crisp acidity.

TEMPUS TWO SILVER SERIES, CHARDONNAY | *AUSTRALIA* — **2,400**

Golden hue with fresh citrus, ripe stone fruits, and toasted oak.
Luscious and creamy, finishing with crisp length.

WILD HOUSE, CHENIN BLANC | *SOUTH AFRICA* — **2,400**

Rich peach, lychee, and honeydew melon aromas over honeyed textures.
Balanced by a zesty, clean, and vibrant lemon-lime finish.

MAP MAKER, SAUVIGNON BLANC | MARLBOROUGH, *NEW ZEALAND* — **4,800**

Intensely aromatic with lime zest, gooseberry, and crushed stone minerality.
Distinctively velvety on the palate, framed by bright capsicum and bold tropical fruit.

CHÂTEAU GANTONNET, BORDEAUX BLANC | *FRANCE* — **3,300**

Sauvignon, Muscadelle, and Sémillon blend. Ripe citrus, white peach,
and brioche notes with a rich, mineral-driven finish.

LOUIS GUNTRUM ROYAL BLUE, RIESLING | *GERMANY* — **4,200**

Juicy peach and green apple flavors, balanced by a lively hint of citrus
and a clean, off-dry finish.

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BRIDGE Café

RED WINE

BY THE BOTTLE

TRAPICHE, CABERNET SAUVIGNON | *ARGENTINA* — **550**/glass **2,700**

Aromas of cherries and plums, with rich flavors of cassis, blackberry, and dark chocolate.

VALDIVIESO, MERLOT | *CHILE* — **2,400**

Deep crimson with aromas of dark cherry, plum, and spice. Smooth and elegant, anchored by silky tannins.

TEMPUS TWO SILVER SERIES, SHIRAZ | *AUSTRALIA* — **2,400**

Ruby red with ripe berries, black pepper, and sweet spice.
Medium-bodied and supple with well-integrated tannins.

WILD HOUSE, PINOTAGE | *SOUTH AFRICA* — **2,400**

Bright ruby with crushed plum and dark cherry. Full-flavored with fine-grained toasted oak and a layered finish.

FINCA FERRER ACORDEÓN, MALBEC | *GUALTALLARY, ARGENTINA* — **3,700**

Pure blackberry and ripe plum notes layered with hints of warm vanilla and delicate oak spice.

LUC BAUDET CÔTES DU RHÔNE "RIVE DROITE" ROUGE | *FRANCE* — **3,600**

Silky red featuring wild raspberries, sweet spices, and vibrant freshness with underlying mineral complexity.

GRANT BURGE CLASSIC COLLECTION, SHIRAZ | *AUSTRALIA* — **3,100**

Ripe plum and liquorice with bright red fruits, subtle vanilla, and a soft, juicy finish.

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