

SOCIAL BITES

LEMONGRASS CHICKEN POTSTICKERS

SESAME, GREEN ONION, SOY CHILI SAUCE 12.95

SOFT PRETZEL

WARM SALTED SOFT PRETZEL, SPICY BEER MUSTARD & CHEESE SAUCE 10.95

DILL CAPER CRAB CAKES

HOUSE MADE FRESH, WILD CAUGHT CRAB, DILL CAPER REMOULADE 16.95

HOUSE BATTERED CHICKEN STRIPS

HOUSE CUT, CRISPY BREADED CHICKEN, SEASONED FRIES, DIPPING SAUCES 15.95

STEAK BITES & TRUFFLE FRIES

MARINATED STEAK, BLUE CHEESE CRUMBLES, GREEN ONION, HOUSE TRUFFLE FRIES 19.95

BLACKENED STREET TACOS *GF*

HOUSE BLACKENING SPICE, CABBAGE SLAW, PICO, CHIPOTLE, CORN TORTILLAS
CHICKEN 13.95 SHRIMP 15.95

HOUSE BRINED CHICKEN WINGS *GF***

6 PIECE 11.95 9 PIECE 16.95 12 PIECE 19.95

CRISPY FRIED WINGS TOSSED IN YOUR CHOICE OF HOUSE MADE SAUCE:

GARLIC PARMESAN

BARBEQUE

BUFFALO 🌶️

SPICY APRICOT 🌶️

AMAZING THAI 🌶️🌶️

SOUP DU JOUR

SERVED WITH TOASTY BAGUETTE

CUP 6.95 BOWL 9.95



BURGERS & SANDWICHES

ALL SERVED WITH FRIES

SUBSTITUTE SIDE SALAD (2.95) GLUTEN FREE BUN (1.95)
VEGGIE PATTY (1.95) TRUFFLE FRIES (1.95)

BEVRIDGE SMASH BURGER*

TWO SMASHED BEEF PATTIES, AMERICAN CHEESE, ONION, TOMATO, BIB LETTUCE, FRIED PICKLE, BACON JAM, HOUSE SAUCE, BRIOCHE BUN 18.95 *SINGLE PATTY? 16.95*

SMOKED CHEDDAR WHISKEY BURGER

SINGLE SMASHED BEEF PATTY, SMOKED CHEDDAR, PEPPER BACON, LETTUCE, CRISPY ONION, HOUSE WHISKEY BBQ SAUCE, BRIOCHE BUN 17.95

MOTHER CLUCKER BURGER

TENDER FRIED CHICKEN, PICKLES, GREENS, HOUSE SAUCE, BACON, RED ONION, PROVOLONE, TOASTED HOAGIE 17.95

SMOKIN' CALI BURGER

CHIPOTLE MARINATED GRILLED CHICKEN, PROVOLONE, ROASTED CORN & AVOCADO CHUTNEY, HOUSE SAUCE, BRIOCHE BUN 16.95

BEVRIDGE BLT

CRISPY PEPPER BACON, LOCAL BIB LETTUCE, TOMATO, AVOCADO CRÈMA, GARLIC AIOLI, TOASTED HOAGIE 14.95

PHILLY GRILLED CHEESE

MELTY CHEDDAR & PROVOLONE, HORSERADISH CRÈME, GRILLED STEAK, PEPPERS & ONIONS, RUSTIC GRAIN BREAD 17.45

LOADED GRILLED CHEESE

PEPPER BACON, CHEDDAR, PROVOLONE, TOMATO, CHIPOTLE AIOLI, RUSTIC GRAIN BREAD 14.95

** ITEM IS PREPARED GLUTEN FREE BUT IS FRIED IN A SHARED FRYER

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MIGHT INCREASE YOUR RISK OF

FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ENTREES & SALADS

GLUTEN FREE PASTA (1.95)

ADD CHICKEN (5) SHRIMP (7) STEAK (7) STEELHEAD (13)

SMOKED GOUDA MAC

SMOKED GOUDA BLEND, ROASTED GARLIC, SUNDRIED TOMATO, GREEN ONION 17.95

CAJUN LINGUINE 🌶️

GRILLED ANDOUILLE SAUSAGE & CHICKEN, BELL PEPPER, ONION, HOUSE MADE CREAMY CAJUN ALFREDO SAUCE, TOASTY BAGUETTE 22.95

GARDEN PESTO LINGUINE

MUSHROOM, SPINACH, ONION, BELL PEPPER, PESTO SAUCE, BLISTERED CHERRY TOMATO, TOASTY BAGUETTE 18.95

BUFFALO CHICKEN MAC & CHEESE 🌶️

CRISPY POPCORN CHICKEN TOSSED IN BUFFALO SAUCE, HOUSE MADE BUFFALO CHEESE SAUCE, BACON, TOPPED WITH BLUE CHEESE & GREEN ONION 22.95

PAN SEARED STEELHEAD *GF*

FRESH & LOCAL STEELHEAD, CAPER DILL BUTTER, ROASTED BROCCOLINI, TRI COLORED BABY CARROTS, RICE PILAF 25.95

CARNIVORE SALAD

GRILLED CHICKEN, HAM, BACON, CHEDDAR, TOMATO, EGG, CUCUMBER, HOUSE BRIOCHE CROUTONS, AVOCADO CREMA, HOUSE RANCH 17.95

CLASSIC CAESAR

CRISP ROMAINE, CAESAR DRESSING, HOUSE BRIOCHE CROUTONS, PARMESAN 12.45

BEVRIDGE WEDGE *GF*

BLUE CHEESE, TOMATO, GREEN ONION, BALSAMIC GLAZE, BACON, ROASTED SUNFLOWER SEEDS 13.95

ROASTED TOMATO & BURRATA SALAD

CREAMY BURRATA, MIXED GREENS, CHERRY TOMATO, OLIVE OIL & BALSAMIC DRIZZLE, FRESH BASIL, TOASTY BAGUETTE 13.95



Cocktail Menu

Smoked Bananas Foster Old Fashioned \$14
Howler Head Banana Whiskey, Black Walnut Bitters, Simple

Huckleberry Spritzer \$13
Tito's Vodka, Huckleberry Puree, Lemon, Brut Champagne

Peach & Strawberry Press \$12
Absolut Vodka, Peach Schnapps, Strawberry Puree, Soda, Seven

Caramel Espresso Martini \$13
Veil Caramel Vodka, Espresso, Kahlua, Cream, Garnished with an Edible Ink Design

Hot Mama Margarita \$12
Pueblo Viejo Blanco Tequila, Muddled Jalapeno, Lime, Triple, Tajin Rim

The Floor Is Guava \$13
Signature Cocktail! Bacardi Rum, Strawberry, Lemon, Guava Nectar, Basil

Snickerdoodle White Russian \$13
Veil Caramel Vodka, Amaretto, Baileys, Chocolate Liqueur, Creme

Empress Bees Knees \$13
Empress 1908 Gin, Lemon, Honey Simple, Lavender

DO IT FOR THE GRAM
Customize your cocktail with any amazing design or personal photo to be printed on top of your foamed beverage for only \$2



Margarita Flight \$27
Jalapeno Cucumber
Passionfruit
Mezcal Hibiscus

Draft Beer
Digital Pour Link



FROM THE TAP 10 ROTATING DRAFTS



BEER FLIGHT

YOUR PICK OF FOUR 5OZ POURS 11

MOCKTAILS & NO PROOF BEVERAGES

STRAWBERRY FIELDS

PINEAPPLE JUICE, STRAWBERRY JUICE, LIME, SODA 7

HONEY BADGER

HONEY SIMPLE SYRUP, LEMON, GINGER BEER 8

NEVER GIN KISSED

RITUAL GIN ZERO PROOF LIQUOR, MUDDLED ORANGE, CUCUMBER, LIME, HOUSE MADE ROSEMARY SIMPLE, TONIC 9.50

SOBER SOMBRERO MARGARITA

RITUAL TEQUILA ZERO PROOF LIQUOR, COCONUT, PINEAPPLE, LIME 9.50

PEPSI PRODUCTS, ICED TEA, LEMONADE 3

FRESH JUICE 3.5

FLAVORED ICED TEA, LEMONADE 4
STRAWBERRY, RASPBERRY

BOTTLED CRAFT ROOT BEER 4.25

SHIRLEY TEMPLE, CHERRY PEPSI 4

HOT COFFEE, GREEN TEA, EARL GREY TEA 3

WINES BY THE GLASS AND BOTTLE FEATURING LOCAL WINERIES

2021 RIESLING, 14 ACRES 11/41
2020 MALBEC, WINDY HILLS 11/41
2020 SYRAH, 14 ACRES 11/41

"TOUR OF RIDGEFIELD" WINE FLIGHT 18

SAUVIGNON BLANC, STARBOROUGH 11/41
PROSECCO, LA MARCA 12/45
BRUT CHAMPAGNE, FREIXENET 11/41
2021 CHARDONNAY, MARYHILL 11/41
2020 CABERNET SAUVIGNON, J. LHOR 11/41
2023 PINOT GRIS, ACROBAT 10/36
2021 PINOT NOIR, A TO Z WINERY 12/45

THERE IS ALWAYS A REASON
TO JOIN US!

HAPPY HOUR MONDAY-FRIDAY 3P-5P
DAILY SPECIALS
OFFERED ALL DAY

MONDAY

WEDGE SALAD \$8
SOFT PRETZELS \$6
WINGS \$1 EACH
WHITE CLAW BUCKET \$17
TALL BOY BUCKET \$13

TUESDAY

KIDS MEALS \$5.25
HOUSE MARGARITAS \$6
WELL TEQUILA \$5
TECATE CANS \$3
CHICKEN OR SHRIMP TACOS \$4

WEDNESDAY

DATE NIGHT! 3 COURSES
& A BOTTLE OF WINE \$75

THURSDAY

\$5 TAP SPECIAL
ALL GROWLER FILLS \$10
\$4 OFF MIX & MATCH
4 PACKS OF BEER

JOIN US FOR BRUNCH EVERY
SUNDAY 10A-2P

@BEVRIDGEPUBLIC

