

The Bridge

Mexican Gourmet



Hours:

Monday - Friday
lunch 11am - 2:30pm
dinner 5pm - 9pm

Saturday
11am - 9pm

Sunday
1pm - 9pm

(678) 373-1726

Catering Available!

www.bridgemexicangourmet.com

We ask you to be patient since our food is prepared from fresh ingredients especially for you!

Yes, we take reservations! Please call ahead for parties of 6 or more.

Only one check will be presented to parties of 6 or more.

Starters (Aperitivos)

Cheese Dip (with or without jalapenos)\$4.95
A delicious melted yellow cheese served with or without fresh jalapenos.

Guacamole Dip\$5.45
Our signatures blend of chunky avocados, onions, tomatoes.

Fundido Mushrooms or Chorizo\$6.95
A fiesta of your choice of fresh mushrooms or flavorful Mexican sausage covered in Chihuahua cheese and topped with avocado slices. Served with warm flour tortillas!

Fajita Fundido\$7.95
(Steak.....8.95)
Our delicious fajita chicken with sautéed onions and poblanos, smothered in Chihuahua cheese and topped with avocado slices. Served with warm flour tortillas!

Soups and Salads (Sopas y Ensaladas)

Caldo de Pollo (Chicken Soup)\$8.95
A house favorite. Large bowl of shredded chicken, rice, avocados.

Ranchero Soup \$3.95
Pinto beans simmered with bacon, tomatoes, onions & cilantro and a touch of jalapenos.

Grilled Chicken Caesar Salad\$8.95
We make our own dressing! Served over a bed of fresh romaine lettuce with parmesan cheese.

Tossed Salad\$5.95
Fresh romaine lettuce, onions, cheese and tomatoes and topped with our house dressing!

Shrimp Tropical Salad\$9.95
Bed of romaine lettuce topped with grilled shrimp, chunks of mango and pineapple, pico de gallo and Chihuahua cheese.

Ceviche\$8.95
Cold salad of tilapia marinated in lime with tomatoes, onions and cilantro. Served on a bed of lettuce.

Scabeche\$9.95
Shrimp & scallops marinated with lemon, mixed with onions, tomatoes, jalapeño, oregano, cilantro and topped with avocado slices. Served on a bed of lettuce.

Beef or Chicken Taco Salad\$7.95
(Grilled fajita chicken\$8.95)
(Grilled fajita steak.....\$9.95)
(Grilled shrimp.....\$10.95)
Everything you love about tacos in an oversized taco shell with beans, lettuce, cheese, tomatoes, pico de gallo, guacamole and sour cream.

Nachos

Cheese Nachos \$5.95
Bean & Cheese Nachos \$6.95
Beef & Cheese Nachos \$7.50
Chicken & Cheese Nachos \$7.95

House Nachos\$8.95
(add lettuce, onions, and sour cream \$2.00)
For the extra-hungry, an extra-large serving of beef and bean nachos with guacamole.

Quesadillas

Cheese Quesadilla\$5.95
A flour tortilla folded and grilled with Chihuahua cheese and onions. Served with lettuce and a touch of guacamole.

The Bridge Quesadilla\$6.95
(Chicken \$8.95.....Steak \$9.95.....Shrimp \$10.95)
A flour tortilla folded & grilled with Chihuahua cheese, onions, poblano peppers, mushrooms and tomatoes. Served with lettuce and a touch of guacamole.

Bridge House Specials

A) Chile Relleno\$11.95

A Poblano pepper stuffed with blend of lean ground beef & pork, almonds, pecans and potatoes. Served with a chicken enchilada with salsa verde and your choice of rice or beans & guacamole salad.

B) Carne Tampiquena \$11.95

A grilled tender slice of New York strip steak topped with sautéed onions and peppers. Served with a chicken enchilada with salsa roja, rice and beans and a touch of guacamole salad.

C) Chicken Flautas \$8.95

Tender chicken breast rolled in a corn tortilla deep fried to a crisp, topped with grill sauce, lettuce, tomatoes, cheese and sour cream.
Served with beans and rice

D) Steak Flautas \$9.95

Grilled New York strip steak rolled in a corn tortilla deep fried to a crisp, topped with pico de gallo, Chihuahua cheese, guacamole & sour cream.
Served with beans and rice.

E) Charlie's Steak Taco\$11.50

Grilled New York strip steak rolled in a flour tortilla with tomatoes, onions, grill sauce and topped with cheese.
Served with rice, beans and guacamole salad

F) Steak Taco Poblano \$11.95

Traditional favorite of strip steak with sautéed tomatoes, onions, mushrooms, and poblano peppers rolled in a flour tortilla and topped with a drizzle of Chihuahua white cheese.
Served with rice, beans and guacamole salad

G) Pepper Steak \$11.95

New York strip steak seasoned to perfection. Topped sautéed onions, poblano peppers and our special black pepper cream sauce.
Served with rice, beans and guacamole salad.

H) Chicken Huasteca \$11.95

Chicken breast, tomatoes, onions, poblanos and mushrooms, topped with a slightly spicy and smoky chipotle cream sauce.
Served with rice, beans and guacamole salad.

I) Fish Tacos (2) \$10.95

Tender tilapia fillets, fried and nestled in a flour tortilla with freshly shredded cabbage and served with a creamy chipotle sauce.
Served with rice and beans.

The Bridge Fajitas

All fajitas are sautéed to perfection and served on a searing hot pan with onions, and poblano peppers, flamed table-side.
Served with flour tortillas, pico de gallo, guacamole, sour cream, refried beans and rice.

Chicken	\$12.95 / \$21.95 dbl
New York Strip Steak	\$14.95 / \$25.95 dbl
New York Strip Steak / Chicken combo	\$15.95 / \$26.95 dbl
Shrimp	\$16.95 / \$27.95 dbl
New York Strip Steak/Chicken/Shrimp combo ...	\$19.95 / \$29.95 dbl

Combinations

#1. Two Beef Tacos\$6.95

(Chicken with sour cream\$7.95)

Two tacos filled with lean ground beef, lettuce, cheese and mild salsa.
Served with rice, beans and a salad.

#2. Steak Burrito\$8.95

Flour tortilla filled with slow cooked beef, topped with adobo sauce and cheese. Served with rice, one beef taco and a salad.

#3. Ground Beef Burrito.....\$7.95

Flour tortilla stuffed with lean ground beef and topped with lettuce, cheese, mild sauce and sour cream. Served with rice and beans.

#4. Georgia Veggie Burrito\$6.95

Potatoes, carrots, celery, cauliflower and poblano peppers, wrapped in a flour tortilla and topped with a mild tomato sauce and cheese.
Served with rice, beans and a salad.

#5. El Caporal.....\$6.95

A flat corn tortilla topped with your choice of chicken or ground beef and topped with lettuce, onions, cheese, and sour cream.
Served with rice and beans.

#6. Mexico City Enchiladas\$7.95

Your choice of either ground beef or cheese, wrapped in corn tortillas, and topped with adobo sauce and cheese.
Served with rice, beans and a salad.

#7. Chicken Enchiladas\$8.95

Two chicken enchiladas topped with your choice of either red sauce, green sauce or mole, cheese and sliced onions.
Served with rice, beans and a salad.

#8. Fat and Happy Meal\$9.95

One beef enchilada, one chicken tamale, one beef taco.
Served with rice, beans and a salad.

#9. Tres Amigos\$9.95

One beef tostada, one chicken tamale and beef enchilada.

A La Carta / Sides

3 Beef Tacos	\$6.95
3 Beef Enchiladas	\$7.95
3 Chicken Tamales	\$8.95
1 Chile Relleno	\$6.95
1 Supreme Burrito	\$5.95
Side of Rice or Beans	\$1.95
Side of Sour Cream	\$1.25
Side of Cheese	\$1.25
Side of (3) Tortillas	\$1.25
Side of Pico de Gallo	\$1.50
Side of Guacamole	\$2.95

Lunch Menu

Monday—Friday
11:00am — 2:30pm

#20 One enchilada (cheese or beef) & one beef taco\$5.95
Served with your choice of rice or beans.

#21 Two enchiladas (cheese or beef)\$6.25
Served with your choice of rice or beans.

#22. Two Chicken Enchiladas w/your choice of sauce (mole, red or green salsa)\$6.95
Served with your choice of rice or beans.

#23. Taco Salad (beef or chicken)\$6.95
With lettuce, tomatoes, cheese, sour cream and pico de gallo.

#24. Chicken Cesar Salad\$6.95
Made with romaine lettuce, grilled chicken, our signature homemade dressing and parmesan cheese.

#25. Alabama Chicken\$6.95
Grilled breast of chicken, served over a bed of rice and topped with our delicious cheese dip.

#26. Huevos Rancheros\$6.95
Two scrambled eggs, topped with rancheros sauce and flour tortillas.
Served with your choice of rice or beans.

#27. Enchiladas Acapulco\$6.95
Two shrimp enchiladas rolled in corn tortillas, covered in a mild tomato sauce and topped with cheese.
Served with your choice of rice or beans.

#28. Supreme Burrito.....\$6.25
Ground beef burrito topped with red salsa, cheese, lettuce and sour cream.
Served with your choice of rice or beans.

#29. Burrito Mexicano\$6.25
Slow-cooked beef wrapped in a flour tortilla topped with adobo sauce and cheese.
Served with your choice of rice or beans.

#30. Chicken Fajitas\$6.95
(New York Strip steak.....\$7.95)
A lunch version of our famous fajitas.
Served with your choice of rice or beans.

Drinks

\$1.95
Coke
Diet Coke
Sprite
Fanta
Lemonade
Sweet Tea
Unsweet Tea
Club Soda
Orange Juice
Milk

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Specialty Drinks

The Bridge Margarita—\$7.95 / litre \$39.75

Tequila, gran gala liqueur, our special margarita mix and fresh lime juice. Frozen or over ice

Regular Margarita—\$6.75 / litre \$35.00

Our special margarita mix, tequila, and fresh lime juice. Frozen or over ice

Patron Margarita - \$10.95

Patron Silver Tequila, our special margarita mix and fresh lime juice, served over ice.

Day in the Shade - \$6.00

Captain Morgan Rum, pineapple juice and cranberry juice, served over ice.

Tequila Sunrise - \$6.00

Tequila, orange juice and grenadine, served over ice.

Key Lime Martini - \$8.00

KeKe Key Lime liquor and vodka served in a graham cracker rimmed glass.

Naughty lemonade - \$6.00

Citrus Liqueur and lemonade, served over ice.

Brassy Blonde - \$6.00

Vodka, Gran Gala, pineapple juice and a squeeze of fresh lemon, served over ice.

Mexican Flag Shot—\$6.95

Layered grenadine, crème de menthe, tequila and rum, served flaming.

Chapala—\$9.95

Don Julio Blanco, triple sec, grenadine, orange juice, and lime juice, served on the rocks

Lemon Drop—\$7.95

Vodka and lemon liqueur, served in a sugared rim martini glass.

Tequila Breeze—\$7.95

Tequila, grapefruit juice and a splash of club soda, served over ice.

Rum Runner—\$8.95

Light rum, dark spiced rum, coconut rum, banana liquor, orange juice and pineapple juice, served over ice.

Mango Surprise—\$7.95

Mango rum, spiced rum, pineapple juice, sweet and sour and a dash of grenadine, served over ice.

Mojito—\$7.95

Freshly muddled mint, light rum, lime juice and a splash of club soda.

Beer

IMPORTS

\$4.25

Bohemia
Corona
Corona Light
Dos Equis
Heineken
Negra Modelo
Modelo Especial
Tecate

DOMESTICS

\$3.25

Budweiser
Bud light
Bud light lime
Coors Light
Michelob Ultra
Michelob Lager
Michelob Light
Miller Light

WE CARE / WE CARD!
Please have photo
identification ready
when ordering
alcoholic beverages.
No Exceptions.