

LUNCH

APPETIZERS & SOUP

- Green Chili Wontons** (V)
4 for 8.50 6 for 11.00 8 for 12.50
Fried wontons, Monterey Jack cheese, green chilies, with guacamole sauce.
- Panko Shrimp** 12.00
Five fried panko crusted shrimp with sweet chili aioli.
- Crab Cakes** 12.00
Pan-fried select crab with chipotle aioli.
- Buffalo Cauliflower** (V)(GF) 10.00
Fried cauliflower tossed in buffalo sauce, served with Harry's house dressing.
- Artichoke Fritters** (V) 11.00
Batter-fried artichoke hearts with remoulade.

Black Bean Soup

Bowl 7.50 Cup 6.00

White Chili

Bowl 7.50 Cup 6.00

Soup of the Day

Bowl 7.50 Cup 6.00

SALADS

- Grilled Chicken & Spinach** 14.00
Fresh spinach, roasted garlic, red onion, sun-dried tomatoes, bacon, croutons, goat cheese, balsamic vinaigrette, grilled chicken breast.
- Fried Chicken Cobb** 14.00
Romaine lettuce, fried chicken, bacon, tomatoes, avocado, hard-boiled egg, blue cheese crumbles.
- Classic Caesar Salad** (V)
Small 8.00 Regular 11.00
Romaine lettuce, classic Caesar dressing, parmesan cheese, croutons.
Add blackened chicken 4.00
Add grilled salmon 7.00
- Steeplechase Salad** (GF)..... 14.00
Fresh greens, hard-boiled egg, cherry tomatoes, cucumbers, fried boneless chicken breast, melted Monterey Jack cheese, honey mustard dressing.
- Bristol House Salad** (V)(GF)..... 6.00
Mixed greens, carrots, red cabbage, cucumbers.
Dressings:
Harry's, George's, Danish Blue Cheese, Balsamic Vinaigrette, Honey Dijon
-All GF-

PASTA

- Theresa's Sweet Chili Linguine** .. 15.00
Pasta, Thai chili cream sauce, grilled blackened chicken breast and parmesan cheese.
- Chicken Penne Pesto** 15.00
Grilled chicken, nut-free house pesto, penne pasta, parmesan cheese.
- Bolognese** 15.00
Made with locally raised and in-house ground Berry Beef and Stone Cross Farm pork over linguini, parmesan cheese.
- Linguine Pietro** (V) 14.00
Pasta, mushrooms, sun-dried tomatoes, garlic, capers, olive oil, white wine, parmesan cheese.

SANDWICHES

- Gluten Free Bun 2.00
- Bristol Burger** (*) 14.00
Fresh KY Proud Berry Beef dry aged ground beef served on a toasted English muffin with lettuce, tomato, pickle, onion. Your choice of Swiss, blue, cheddar, hot pepper cheese. Kettle chips.
Add bacon ... 2.00
Add skillet fries ... 3.00
- Bristol Fish** 14.00
Lightly grilled or fried Basa, rye bread, lettuce, tomato, pickle, tartar sauce. Coleslaw.
- Crab Cake** 15.00
Pan-fried select crab meat, brioche bun, chipotle aioli. Coleslaw.
- Woodford Reserve Bacon Grilled Cheese** 14.00
Woodford Reserve brown sugar bacon, Gouda and Fontina cheeses and Woodford infused onion on grilled white bread. Kettle chips.
- Bristol Club** 14.00
Smoked turkey breast, bacon, avocados, lettuce, tomato, mayo, Dijon mustard, whole wheat toast. With kettle chips.
- Chicken Parmesan** 14.00
Pan-seared chicken, marinara, parmesan, mozzarella, brioche bun, mixed green salad, balsamic vinaigrette.
- Vegetarian Burger** (V) 12.00
Veggie burger, brioche bun, lettuce, tomato, onion, pickle, chipotle aioli, mixed green salad, balsamic vinaigrette.

BRISTOL CLASSICS

- Grilled Salmon Teriyaki** 16.00
Fresh Atlantic salmon filet, teriyaki sauce, fresh vegetables.
- Pork Dijonnaise** (GF) 14.00
Grilled pork loin, Dijon mustard sauce. Skillet fried potatoes.
- Thai Stir Fry** (V) 12.00
Stir-fried peppers, onions, mushrooms, snow peas, spicy Thai chili sauce, gourmet rice.
Add shrimp 6.00 Add chicken 4.00
- Hot Brown** 14.00
Baked French bread, roasted turkey breast, bacon, cheddar cheese, tomato, Mornay sauce.
- Steak Sandwich** (*) 18.50
Locally raised Stone Cross Farm open-faced grilled New York strip, French bread, Henry Bain sauce. Skillet fried potatoes.

Happy Days!

Mondays All Day - \$5

Manhattan Monday
Laroeny Black Cherry Manhattan



Tuesdays All Day

Wine Tasting Tuesday
Half Price Bottles of Wine

Wednesdays All Day

Wonton Wednesday
Half Price Wontons (All Sizes)

Thursdays All Day - \$2

Thirsty Thursdays
All 10-ounce Draft Beers



Friday All Day - \$5

Old Fashioned Friday
Elijah Craig Old Fashioned

Saturdays All Day - \$5

Spritz Saturday
Aperol Spritz, Maker's Mark Spritz & Tanqueray Cucumber Spritz



Sunday All Day

Single Barrel Sunday
Half Price Single Barrel Bourbons

Happy Days Dine in Only

Scan the QR Code for
Bristol Rewards
Program



(V) - Vegetarian
(GF) - Items with this symbol are made with gluten-free ingredients. However, these items are prepared in our kitchen with the risk of gluten exposure. Guests with celiac disease and gluten sensitivities should exercise personal judgement when ordering these items. Additional items may be prepared vegetarian and or gluten free.

(*) - May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

WINE LIST

BEER LIST

CHARDONNAY

1. **Ste. Michelle "Mimi" '21**
(Horse Heaven Hills, WA) 8/27
2. **Chalk Hill '21**
(Sonoma Valley, CA) 40
3. **Sonoma Cutrer "Russian River Ranches" '22**
(Sonoma Coast, CA) 12.5/45

SAUVIGNON BLANC

4. **Honig '23**
(Napa Valley, CA) 11.5/41

RIESLING

5. **Selbach "Incline" '21**
(Mosel, Germany) 9/32
6. **Schloss Gobelsberg '21**
(Kamptal, Austria) 44

INTERESTING WHITE

7. **Pinot Grigio, Rapido '22**
(Veneto, Italy) 8/27
8. **Albarino, Martin Codax '22**
(Rias Baixas, Spain) 8.5/30
9. **Gruner Veltliner Berger '22**
(Niederösterreich, Austria) Liter 8/34

SPARKLING WINES

10. **Prosecco Avissi NV**
(Veneto, Italy) Split 9.5
11. **Brut, Korbelt NV**
(California) 33.5
12. **Brut, Roederer NV**
(Anderson Valley, CA) 41
13. **Brut, Argyle '18**
(Willamette, Oregon) 47
14. **Brut, Piper Heidsieck NV**
(Champagne, France) 90

SWEET WINES

15. **Moscato, MezzaCorona '22**
(Vigneti delle Dolomiti, Italy) 5.5/18

CABERNET SAUVIGNON & BLENDS

16. **Oberon '22**
(Napa Valley, CA) 48
17. **Francis Coppola "Diamond Claret" '21**
(California) 9.5/33
18. **Daou '22**
(Paso Robles, CA) 12.5/45

MERLOT

19. **Seven Falls '20**
(Columbia Valley, WA) 8/27

PINOT NOIR

20. **Hahn '22**
(California). 8.5/30
21. **King Estate '19**
(Willamette Valley, Oregon) 1/2 Bottle 32
22. **Cloudline '22**
(Willamette Valley, Oregon) 11.50/42

ZINFANDEL

23. **Steele '22**
(Mendocino, CA) 36
24. **Shooting Star '18**
(Mendocino, CA) 7.5/27.5

INTERESTING RED

25. **Garnacha, Las Rocas De San Alejandro "Vinas Viejas" '19**
(Calatayud, Spain) 37.5
26. **Malbec, Altos Las Hormigas '20**
(Mendoza, Argentina) 8/27
27. **Cotes Du Rhone Vidal-Fleury '22**
(Rhône, France) 34

SHERRY WINES,

SPAIN 3 OZ GLASS

28. **Dry Sac, Williams & Humbert 6**
29. **Bristol Cream, Harvey's 5.5**
30. **Fino Sandemans 6**

PORT WINES 3 OZ GLASS

31. **Tawny Penfolds "Club"**
(South Australia, Australia) 4.5
32. **Late Bottled Vintage Fonseca '11**
(Porto, Portugal) 9
33. **Tawny Taylor-Fladgate "10 Year"**
(Porto, Portugal) 11.5

MADEIRA WINES,

PORTUGAL 3 OZ GLASS

34. **Verdelho Blandy's "5 Year" 9**
35. **Malmsey Broadbent "10 Year 13**

LOCAL DRAFT BEER

	<u>10oz</u>	<u>20oz</u>
West Sixth IPA (Lexington, KY)	4.5	7.5
Goodwood Louisville Lager (Louisville, KY)	4.5	7.5
Lexington Brewing Kentucky Bourbon Barrel Ale (Lexington, KY)	5.5	9.5
Upland Wheat Ale (Bloomington, IN)	4.5	7.5
Against the Grain Citra Ass Down Double India Pale Ale (Louisville, KY)	4.5.	7.5

ASK ABOUT OUR ROTATING LOCAL DRAFT

CRAFT & IMPORTED BEER

Blue Moon Belgian White (CO)	4.75
Corona (Mexico)	4.75
Shotgun Wedding Ale Country Boy (Lexington, KY)	4.75
Samuel Adams Boston Lager (Massachusetts)	4.75
Stella Artois (Belgium)	5.25

DOMESTIC BOTTLED BEER

Budweiser	3.75
Bud Light	3.75
Miller Lite	3.75
Coors Lite	3.75
Michelob Ultra	3.75

SELTZER & CIDER

Hard Seltzer	5.5
Strongbow Gold Hard Cider	3.75

NON-ALCOHOLIC BEER

Kaliber (England) N/A Beer	4.5
---	-----

BOTTLED WATER

Acqua Panna 16.9 oz.	3.5
San Pellegrino 16.9 oz	3.5

SPECIALTY COFFEE

Espresso	3
Caffe Latte or Cappuccino	3.5
Flavored Caffe Latte or Cappuccino	4.5

Chocolate, Vanilla, Almond,
Irish Cream, Cinnamon,
Caramel, Hazelnut



URBANBOURBONTRAIL