

DINNER

APPETIZERS

Green Chili Wontons (V)

4 for - 9 6 for - 12 8 for - 14

Fried wontons, Monterey Jack, green chilies, with guacamole sauce.

Artichoke Fritters (V) 12

Batter-fried artichoke hearts, remoulade.

Panko Shrimp 14

Five fried panko crusted shrimp, sweet chili aioli.

Crab Cakes 14

Pan-fried select crab, chipotle aioli.

Buffalo Cauliflower (V) (GF) 12

Fried cauliflower, buffalo sauce, Harry's house dressing.

Dip Duo (V) 14

Avocado hummus and spicy pimento cheese, fresh vegetables, pita bread.

Black Bean Soup (GF)

Sausage, black beans, spices, red onion, sour cream.

Bowl 7.5 Cup 6

White Chili (GF)

White beans, chicken, Monterey Jack, sour cream.

Bowl 7.5 Cup 6

Soup of the Day

Bowl 7 Cup 5.5

PASTA

Theresa's Sweet Chili Linguine 18

Pasta, Thai chili cream sauce, grilled blackened chicken breast, parmesan.

Linguine Pietro (V) 17

Pasta, mushrooms, roasted tomatoes, garlic, capers, olive oil, white wine, parmesan.

Veggie Lasagna (V) 18

Spinach, mushrooms, ricotta, Monterey Jack and parmesan, house made marinara.

Linguine Giovanni 18

Pasta, Italian sausage, fresh herbs, marinara sauce, parmesan.

Sides — 3.5 Each

Skillet Fries

Fresh Fruit

Gouda Mac & Cheese

Collard Greens

Cucumber Salad

Corn Casserole

Sautéed Spinach

Vegetable of the Day

Mashed Potatoes - *Loaded* - add 1.25

Weisenberger Cheese Grits

Blue Cheese Bacon Slaw

Rice

Add House Salad to Entree - 3



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Rewards Program

BRISTOL CLASSICS

Charbroiled New York Strip (* GF)... 30

Aged KY Proud Stone Cross Farm New York strip with Henry Bain sauce. With skillet fries.

Hot Brown 19

French bread, roasted turkey breast, bacon, cheddar cheese, tomato, with Mornay sauce.

Steak Sandwich (*) 22

Open-faced grilled KY Proud Stone Cross Farm New York strip, on French bread, Henry Bain sauce. With skillet fried potatoes.

Filet Mandarin (*) 29

Grilled filet marinated in soy sauce, honey, garlic, ginger, Mandarin liqueur. With skillet fried potatoes.

Thai Stir Fry (V) (GF) 17

Stir-fried peppers, onions, mushrooms, snow peas, toasted sesame seeds, spicy Thai chili sauce, rice.

Add shrimp - 5 Add chicken - 4

Crab cakes 23

Pan-fried select crab meat, chipotle aioli, fresh vegetables.

Grilled Salmon Teriyaki 23

Fresh Atlantic salmon filet, teriyaki sauce, fresh vegetables.

Pork Dijonnaise (GF) 19

Grilled pork loin, Dijon mustard sauce. With skillet fried potatoes.

SALADS

West Coast Salad 18

Mixed greens, avocado, Kalamata olives, red peppers, diced tomatoes, red onion, bacon, egg, blackened grilled shrimp and a crab cake with avocado ranch dressing.

Track Salmon Salad 18

Fresh Spinach, grilled salmon, strawberries, blueberries, feta, toasted almonds and strawberry vinaigrette.

Grilled Chicken & Spinach 15

Fresh spinach, roasted garlic, red onion, roasted tomatoes, bacon, croutons, goat cheese, balsamic vinaigrette, grilled chicken breast.

Fried Chicken Cobb 15

Romaine lettuce, fried chicken, bacon, tomatoes, avocado, hard-boiled egg, blue cheese crumbles.

Classic Caesar Salad (V)

Romaine lettuce, classic Caesar dressing, parmesan, croutons.

Small - 8 Regular - 11

Add blackened chicken - 4.5

Add grilled salmon - 7

Garden Salad (V) 7

Fresh greens, cucumbers, tomatoes, red onion, carrots, cabbage, croutons, Monterey Jack.

CHEF SPECIALTIES

Shrimp and Grits (GF) 20

Large shrimp, red eye gravy, KY Proud Weisenberger cheese grits, green onions.

Stone Cross Farm Pork Chop 21

10-ounce KY Proud grilled pork chop, marinated in soy sauce, mashed potatoes.

Honey Butter Chicken 19

Fried buttermilk-soaked boneless chicken breast, biscuit, local honey butter sauce, Weisenberger cheese grits, collard greens.

SANDWICHES

Gluten Free Bun. 2.5

Bristol Burger (*) 16

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. Served with kettle chips.

Add bacon ... 2 Add skillet fries ... 3.5

Mariel's Vegetarian Burger (V) 15

House made southwest garden burger, wheat berry toast, sliced avocado, mixed greens, cucumber slices, buttermilk aioli. Served with fresh fruit.

Bristol Fish 15

Grilled or fried Basa, rye bread, lettuce, tomato, tartar sauce, blue cheese bacon slaw.

Tacos

Three flour tortillas, southwest slaw, black bean salsa, pickled onions, chipotle aioli.

Fried or Grilled Basa - 15

Blackened Salmon - 16

Chickpea (V) - 14

Quesadilla (V) 12

Flour tortillas, Monterey Jack and cheddar, bell peppers, onion, green chilies. With black beans, pico de gallo, sour cream and guacamole.

Add chicken - 4

Ask About Our:
Happy Days Specials!

Salad Dressings

Harry's, George's, Danish Blue Cheese, Balsamic Vinaigrette, Honey Dijon, Avocado Ranch, Thousand Island
-All GF-

WINE LIST

BEER LIST

CHARDONNAY

1. **Ste. Michelle “Mimi” ’23**
(Horse Heaven Hills, WA) 8/27
2. **Ryan Patrick “Naked” ’23**
(Columbia Valley, WA) 10/36
3. **Sonoma Cutrer “Russian River Ranches” ’23**
(Sonoma Coast, CA) 12.5/45

SAUVIGNON BLANC

4. **Honig ’23**
(CA) 12.5/46
5. **Sauvignon Blanc Reserva Tres Palacios ’23**
(Maipo Valley, Chile) 8/27
6. **Chasing Venus ’24**
(Marlborough, New Zealand) 33

RIESLING

7. **Selbach “Incline” ’22**
(Mosel, Germany) 9/32
8. **Schloss Gobelsberg ’21**
(Kamptal, Austria) 44

INTERESTING WHITE

9. **Pinot Grigio, Rapido ’24**
(Veneto, Italy) 8.5/30
10. **Verdejo, Marques de Caceras ’22**
(Rueda, Spain) 8/27
11. **Vinho Verde, Aveleda ’23**
(Minho, Portugal) 7/24
12. **Albarino, Martin Codax ’24**
(Rias Baixas, Spain) 8.5/30
13. **Gruner Veltliner, Berger ’23**
(Niederösterreich, Austria) Liter 8/34

SPARKLING WINES

14. **Brut, Korbel NV**
(California) 36
15. **Prosecco, Avissi NV**
(Veneto, Italy) Split 9.5
16. **Brut, Argyle ’22**
(Willamette, Oregon) 48

SWEET WINES

17. **Moscato, MezzaCorona ’23**
(Vigneti delle Dolomiti, Italy) 6/20

CABERNET

SAUVIGNON/ BLENDS

18. **Oberon ’22**
(Napa Valley, CA) 54
19. **Francis Coppola “Diamond Claret” ’22**
(California) 9.5/33
20. **Daou ’22**
(Paso Robles, CA) 12.5/45

SYRAH/SHIRAZ

21. **Cusumano ’22**
(Sicily, Italy) 8.5/30

MERLOT

22. **Lapostolle, Gran Selection, ’22**
(Rapel Valley, Chile) 9.5/33
23. **Alexander Valley ’21**
(Alexander Valley, CA) 10/36

PINOT NOIR

24. **Siduri ’22**
(Willamette Valley, Oregon) 12.5/45
25. **Pinot Project ’22**
(California) 8.5/30
26. **King Estate ’19**
(Willamette Valley, Oregon) 1/2 Bottle 32

ZINFANDEL

27. **Edmeades ’22**
(Mendocino, CA) 11/39

INTERESTING RED

28. **Barbera d’Asti, Ratti ’23**
(Piedmont, Italy) 44
29. **Malbec, Altos Las Hormigas ’22**
(Mendoza, Argentina) 8/28
30. **Cotes Du Rhone, Paul Jaboulet Aine, Parallele 45 ’23**
(Rhône, France) 9.5/34
31. **Chianti Colli Senesi, Fattoria Del Cerro ’22**
(Tuscany, Italy) 10.5/38

SHERRY WINES,

SPAIN 3 OZ GLASS

32. **Dry Sac, Williams & Humbert 6**
33. **Bristol Cream, Harvey’s 5.5**
34. **Fino, Sandemans 6**

PORT WINES 3 OZ GLASS

35. **Tawny, Penfolds “Club”**
(South Australia, Australia) 4.5
36. **Late Bottled Vintage, Fonseca ’14**
(Porto, Portugal) 9
37. **Tawny, Taylor-Fladgate “10 Year”**
(Porto, Portugal) 11.5

MADEIRA WINES,

PORTUGAL 3 OZ GLASS

38. **Verdelho, Blandy’s “5 Year” 8**
39. **Malmsey, Blandy’s “10 Year” 15**

LOCAL DRAFT BEER

	<u>10oz</u>	<u>20oz</u>
Country Boy (Lexington, KY) (Rotating)	5.5	8.5
Upland Wheat Ale (Bloomington, IN)	4.5	7.5
Against the Grain (Louisville, KY) (Rotating)	4.5	7.5
KY Bourbon Barrel Ale, Lexington Brewing & Distillery (Lexington, KY)	5.5	8.5
West Sixth IPA (Lexington, KY)	4.5	7.5
Goodwood Louisville Lager (Louisville, KY)	4.5	7.5

CRAFT & IMPORTED BEER

Blue Moon Belgian White (CO)	4.75
Falls City Pale Ale (Louisville)	4.75
Corona (Mexico)	4.75
Heineken (Netherlands)	4.75
Goodwood Bourbon Barrel Aged Stout (Louisville)	8.5
Samuel Adams Boston Lager (Massachusetts)	4.75
Stella Artois (Belgium)	5.25
Upland Dragon Fly IPA (Bloomington, IN)	5.5

DOMESTIC BOTTLED BEER

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

SELTZER

White Claw	5.5
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NON-ALCOHOLIC BEER

Heineken 0.0	4.75
Corona N/A	4.75
Michelob Ultra Zero	4.75

BOTTLED WATER

Acqua Panna 16.9 oz.	4
San Pellegrino 16.9 oz	4

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