

LUNCH

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) 11

Batter-fried artichoke hearts, remoulade.

Crab Cake 12

Pan-fried select crab, chipotle aioli.

Panko Shrimp 12

Five fried panko crusted shrimp, sweet chili aioli.

Dip Duo (V) 12

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

Buffalo Cauliflower (V) (GF) 11

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

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 ... 15.5

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

Veggie Lasagna (V) 15

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

Linguine Pietro (V)..... 14

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

Linguine Giovanni 15

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

SIDES - 3.5 Each

Skillet Fries

Gouda Mac & Cheese

Cucumber Salad

Vegetable of the Day

Mashed Potatoes - Loaded add 1.25

Weisenberger Cheese Grits

Blue Cheese Bacon Slaw

Rice

Fresh Fruit

Collard Greens

Corn Casserole

Sautéed Spinach

Add a House Salad to your entree - 3

BRISTOL CLASSICS

Hot Brown 14

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

Steak Sandwich (*)..... 18

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

Thai Stir Fry (V) (GF) 12

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

Add shrimp - 5 Add chicken - 4

Grilled Salmon Teriyaki 15

Fresh Atlantic salmon filet, teriyaki sauce, fresh vegetables.

Pork Dijonnaise (GF) 14

Grilled pork loin, Dijon mustard sauce. Skillet fried potatoes.

Shrimp and Grits (GF) 15

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

SALADS

West Coast Salad 17

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 17

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

Grilled Chicken & Spinach 14

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

Fried Chicken Cobb 14

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.

Dressings:

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

-All GF-

SANDWICHES

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, American, hot pepper.
Served with kettle chips.

Add bacon - 2 Add skillet fries - 3.5

Bristol Fish 13

Lightly grilled or fried Basa, rye bread, lettuce, tomato, tartar sauce. Blue cheese bacon slaw.

Fried Green Tomato 14

Spicy pimento cheese, fried green tomatoes, applewood bacon, grilled whole wheat. Kettle chips.

Quesadilla (V) 11

Flour tortillas, Monterey Jack and cheddar, bell peppers, onion, green chilies. With black beans, pico de gallo, sour cream, guacamole. Add chicken - 4

Crab Cake 14

Pan-fried select crab meat, brioche bun, chipotle aioli, with blue cheese bacon slaw.

Bristol Club 13

Smoked turkey breast, bacon, avocados, lettuce, tomato, mayo, Dijon mustard, whole wheat toast, kettle chips.

Grilled Chicken Peperonata 14

Grilled chicken breast, Peperonata, Swiss cheese, brioche bun, mixed greens salad, balsamic vinaigrette.

Fried Pork Dijonnaise Sandwich ... 15

Fried pork loin, Dijon mustard sauce, brioche bun, Havarti cheese, spicy dill relish. Served with skillet fries.

Mariel's Veggie Burger 15

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

Tacos

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

Fried or grilled Basa - 14

Blackened Salmon - 15

Chickpea (V) - 12

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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, Aivisi 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

	10oz	20oz
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