

LUNCH

APPETIZERS

Green Chili Wontons (V)

4 for 9.00 6 for 12.00 8 for 14.00

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

Crab Cakes 12.00
Pan-fried select crab with red pepper aioli.

Panko Shrimp 12.00
Five fried panko crusted shrimp with sweet chili aioli.

Artichoke Fritters (V) 11.00
Batter-fried artichoke hearts with remoulade.

Buffalo Cauliflower (V)(GF) 11.00
Fried cauliflower tossed in buffalo sauce, with Harry's house dressing.

Black Bean Soup (GF)

Bowl 7.50 Cup 6.00

White Chili (GF)

Bowl. 7.50 Cup 6.00

Soup of the Day

Bowl 7.00 Cup 5.50

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

Small 8.00 Regular 11.00

Romaine lettuce, classic Caesar dressing, parmesan cheese, croutons.

Add blackened chicken 4.00

Add grilled salmon 7.00

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 Linguini ... 15.00

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

Chicken Penne Pesto 15.00

Grilled chicken, nut-free house pesto, penne pasta, parmesan cheese.

Linguine Giovanni 15.00

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

Linguine Pietro 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 12.00

Lightly grilled or fried Basa, rye bread, lettuce, tomato, pickle, tartar sauce. Cole slaw.

Vegetarian Burger (V) 12.00

Veggie burger, brioche bun, lettuce, tomato, onion, pickle, chipotle aioli, mixed green salad, balsamic vinaigrette.

Crab Cake 14.00

Pan-fried select crab meat, brioche bun, chipotle aioli. Cole slaw.

Sweet Heat Fried Chicken ... 13.00

Fried chicken, bacon jalapeño jam, hot honey glaze, Monterey Jack cheese, lettuce, pickle, brioche bun, kettle chips.

Fish Tacos 12.00

Choice of grilled or fried Basa on three soft tortillas, Southwestern slaw, black bean salsa, pickled onion, chipotle aioli.

BRISTOL CLASSICS

Grilled Salmon Teriyaki 15.00

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 (*)..... 17.00

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

Happy Days!

Mondays All Day- \$5

Manhattan Monday
Larceny 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" '18**
(Horse Heaven Hills, WA) 8/27
2. **Ryan Patrick "Naked" '18**
(Columbia Valley, WA) 8.5/30
3. **Sonoma Cutrer "Russian River Ranches" '18**
(Sonoma Coast, CA) 12.5/45

SAUVIGNON BLANC

4. **Honig '19**
(Napa Valley, CA) 11.5/41
5. **Sauvignon Blanc Reserva Tres Palacios '18**
(Maipo Valley, Chile) 7/24
6. **Spy Valley '18**
(Marlborough, New Zealand) 39

RIESLING

7. **Selbach "Incline" '18**
(Mosel, Germany) 9/32
8. **Schloss Gobelsberg '18**
(Kamptal, Austria) 44

INTERESTING WHITE

9. **Pinot Grigio, Rapido '18**
(Veneto, Italy) 8/27
10. **Verdejo, Marques de Cecras '18**
(Rueda, Spain) 7/24
11. **Vinho Verde, Aveleda '18**
(Minho, Portugal) 7/24
12. **Albarino, Martin Codax '18**
(Rias Baixas, Spain) 8.5/30
13. **Gruner Veltliner Berger '18**
(Niederösterreich, Austria) Liter 8/34

SPARKLING WINES

14. **Prosecco Avesi NV**
(Veneto, Italy) Split 9.5
15. **Brut, Korbel NV**
(California) 33.5
16. **Brut, Roederer NV**
(Anderson Valley, CA) 41
17. **Brut, Argyle '14**
(Willamette, Oregon) 47.5

SWEET WINES

18. **Moscato, Mezzacorona '19**
(Vigneti delle Dolomiti, Italy) 5.5/18

DRY ROSE

19. **Coteaux D'Aix En Provence Maison Saleya '19**
(France) 9.5/32.5

CABERNET

SAUVIGNON/BLENDS

20. **Oberon '16**
(Napa Valley, CA) 48
21. **Francis Coppola "Diamond Claret" '17**
(California) 9.5/33
22. **Daou '17**
(Paso Robles, CA) 12.5/45
23. **Rutherford Ranch '16**
(Napa Valley, CA) 1/2 Bottle 45

SYRAH/SHIRAZ

24. **Cusumano '18**
(Sicily, Italy) 8.5/30

MERLOT

25. **Seven Falls '16**
(Columbia Valley, WA) 8/27
26. **Alexander Valley '17**
(Alexander Valley, CA) 10/36

PINOT NOIR

27. **Cloudline '18**
(Willamette Valley, Oregon) 11.5/42
28. **Hahn '18**
(California) 8.5/30
29. **King Estate '17**
(Willamette Valley, Oregon) 1/2 Bottle 32

ZINFANDEL

30. **Steele '16**
(Mendocino, CA) 36
31. **Shooting Star '17**
(Mendocino, CA) 7.5/27.5

INTERESTING RED

32. **Barbera d'Asti, Damilano '17**
(Piedmont, Italy) 41
33. **Garnacha, Las Rocas De San Alejandro "Vinas Viejas" '15**
(Calatayud, Spain) 37.5
34. **Malbec, Altos Las Hormigas '18**
(Mendoza, Argentina) 8/27
35. **Cotes Du Rhone Vidal-Fleury '17**
(Rhône, France) 9.5/34
36. **Chianti Colli Senesi Fattoria Del Cerro '18**
(Tuscany, Italy) 9/32

SHERRY WINES, SPAIN

3 OZ GLASS

37. **Dry Sac, Williams & Humbert 6**
38. **Bristol Cream, Harvey's 5.5**

PORT WINES 3 OZ GLASS

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

MADEIRA WINES,

PORTUGAL 3 OZ GLASS

42. **Malmsey Broadbent "10 Year" 13**
43. **Old Reserve Broadbent "5 Year" 9**

LOCAL DRAFT BEER

- Market price 10 oz or 20 oz
- Rotating selection of craft beers
- Please ask about our featured selections.

CRAFT & IMPORTED

BEER

- Blue Moon Belgian White (CO) 4.75
Falls City Pale Ale (Louisville) 4.75
New Belgium Voodoo IPA (CO) 4.75
Corona (Mexico) 4.75
Heineken (Netherlands) 4.75
Goodwood Bourbon Barrel Stout
(Louisville) 9

DOMESTIC BOTTLED BEER

- Budweiser 3.75
Bud Light 3.75
Miller Lite 3.75
Coors Lite 3.75
Michelob Ultra 4

CIDER

- Strongbow Gold Cider (England) .. 4.75
11.2 oz (England)

NON-ALCOHOLIC

BEER

- Heineken O. O. (Netherlands) 4.75

SPECIALTY COFFEE

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

V

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