

DINNER

APPETIZERS

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.

Artichoke Fritters (V) 10.00

Batter-fried artichoke hearts with remoulade.

Crab Cakes 12.00

Pan-fried select crab with red pepper aioli.

Buffalo Cauliflower (V GF) 9.00

Fried cauliflower tossed in buffalo sauce, served with Harry's house dressing.

Black Bean Soup (GF)

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

Bowl 7.00 Cup 5.50

White Chili (GF)

White beans, chicken, with Monterey Jack cheese, sour cream.

Bowl 7.00 Cup 5.50

Soup of the Day

Bowl 7.00 Cup 5.50

CHEF

SPECIALTIES

Southern Fried Chicken 16.00

Buttermilk soaked boneless chicken breast, veggie demi-glace. Louismill smoked grits, fresh vegetable.

Chicken Schnitzel 16.00

Giovanni sauce (Italian sausage, fresh herbs, marinara sauce), buttered noodles.

Shrimp and Grits (GF) 18.50

Large shrimp, red eye gravy, Louismill smoked grits, green onions.

PASTA

Theresa's Sweet Chili Linguine .. 17.00

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

Linguine Pietro 16.00

Pasta, mushrooms, sun-dried tomatoes, garlic, capers, olive oil, white wine, parmesan cheese.

Linguine Giovanni 17.00

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

SALADS

Grilled Chicken & Spinach 13.00

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

Small Spinach Salad 6.50

Add Grilled chicken breast 4.00

Fried Chicken Cobb 12.00

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

Classic Caesar Salad (V)

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

Small 7.50 Regular 10.50

Add blackened chicken 4.00

Add grilled salmon 6.50

Garden Salad (V) 6.00

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

Bristol House Salad (V)(GF)..... 6.00

Mixed greens, carrots, red cabbage, cucumbers.

2.00 with entree'

Dressings:

Harry's, George's
Danish Blue Cheese
Balsamic Vinaigrette
Honey Dijon
-All GF-



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BRISTOL CLASSICS

Bristol Burger (*) 12.00

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, or hot pepper cheese. Served with kettle chips.

Add bacon ... 2.00 Add skillet fries ... 3.00

Charbroiled New York Strip (*)..... 32.50

Aged New York strip with Henry Bain sauce. With skillet fried potatoes.

Steak Sandwich (*) 22.00

Open-faced grilled New York strip, French bread, Henry Bain sauce. With skillet fried potatoes.

Filet Mandarin (*) 26.50

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

Hot Brown 18.00

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

Thai Stir Fry (V) 15.00

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

Add shrimp 5.00 Add chicken 4.00

Crab cakes 21.00

Pan-fried select crab meat, red pepper aioli, fresh vegetables.

Grilled Salmon Teriyaki 21.00

Fresh Atlantic salmon filet, teriyaki sauce, fresh vegetables.

Pork Dijonnaise (GF) 17.00

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

Stone Cross Farm

Pork Chop 20.00

10 - ounce grilled pork chop, Old Forester hoisin sauce, mashed potatoes.

SANDWICHES

Bristol Fish 12.00

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

Fish Tacos 11.00

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

Gluten Free Bun 2.00

(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
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



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