

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.

Buffalo Cauliflower (V GF) 9.00

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

Crab Cakes 12.00

Pan-fried select crab with red pepper aioli.

Black Bean Soup

Bowl 7.00 Cup 5.50

White Chili

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 (V)

Small 8.00 Regular 11.00

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

Add blackened chicken 4.00

Add grilled salmon 6.50

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-

BRISTOL CLASSICS

Add Bristol House Salad 2.50

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, hot pepper cheese. Kettle chips.

Add bacon ... 2.00

Add skillet fries ... 3.00

Filet Mandarin (*) 28.00

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

Charbroiled New York Strip ... 34.00

Aged New York strip, charbroiled and served with Henry Bain's sauce and skillet fries.

Steak Sandwich (*) 23.00

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

Gluten Free Bun 2.00

Hot Brown 19.50

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

Grilled Salmon Teriyaki 23.00

Fresh Atlantic salmon filet, teriyaki sauce, fresh vegetables.

Pork Dijonnaise (GF) 19.00

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

Stone Cross Farm

Pork Rib Chop 20.00

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

Thai Stir Fry (V) 16.50

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

Add shrimp 6.00 Add chicken 4.00

Crab Cake 23.00

Select crab meat, pan fried, served with chipotle aioli and fresh vegetables.

PASTA

Add Bristol House Salad 2.50

Theresa's Sweet Chili Linguine ...18.00

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

Linguine Pietro 17.00

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

Linguine Giovanni 18.00

Pasta tossed with Italian sausage, fresh herbs and marinara sauce. Topped with parmesan cheese.

(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.

Scan the QR for
Bristol Rewards
Program



WINE LIST

BEER LIST

CHARDONNAY

1. **Ste. Michelle "Mimi" '18**
(Horse Heaven Hills, WA) 8/27
2. **Chalk Hill '18**
(Sonoma Valley, CA) 40
3. **Sonoma Cutrer "Russian River Ranches" '18**
(Sonoma Coast, CA) 12.5/35
4. **Macon-Village Louis Jadot '18**
(Burgundy, France) 28

SAUVIGNON BLANC

5. **Honig '19**
(Napa Valley, CA) 11.5/41

RIESLING

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

INTERESTING WHITE

8. **Pinot Grigio, Rapido '18**
(Veneto, Italy) 8/27
9. **Albarino, Martin Codax '18**
(Rias Baixas, Spain) 30
10. **Gruner Veltliner Berger '18**
(Niederösterreich, Austria) Liter 34

SPARKLING WINES

11. **Prosecco Avissi NV**
(Veneto, Italy) Split 9.5
12. **Brut, Korbel NV**
(California) 33.5
13. **Brut, Roederer NV**
(Anderson Valley, CA) 41
14. **Brut, Argyle '14**
(Willamette, Oregon) 47.5
15. **Brut, Piper Heidsieck NV**
(Champagne, France) 90

SWEET WINES

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

CABERNET SAUVIGNON

& BLENDS

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

MERLOT

21. **Seven Falls '16**
(Columbia Valley, WA) 8/27
22. **Markham '16**
(Napa Valley, CA) 46.5
23. **Hahn '18**
(California). 8.5/30
24. **King Estate '17**
(Willamette Valley, Oregon) 1/2 Bottle 32

PINOT NOIR

23. **Hahn '18**
(California). 8.5/30
24. **King Estate '17**
(Willamette Valley, Oregon) 1/2 Bottle 32

ZINFANDEL

25. **Steele '16**
(Mendocino, CA) 36
26. **Shooting Star '17**
(Mendocino, CA) 27.5

INTERESTING RED

27. **Garnacha, Las Rocas De San Alejandro "Vinas Viejas" '15**
(Calatayud, Spain) 37.5
28. **Malbec, Altos Las Hormigas '18**
(Mendoza, Argentina) 8/27
29. **Cotes Du Rhone Vidal-Fleury '17**
(Rhône, France) 34

SHERRY WINES,

SPAIN 3 OZ GLASS

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

PORT WINES 3 OZ GLASS

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

MADEIRA WINES,

PORTUGAL 3 OZ GLASS

36. **Verdelho Blandy's "5 Year" 9**
37. **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 |
| Lexington Brewing
Kentucky Bourbon Barrel Ale
(Lexington, KY) | 5.5 | 9.5 |

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

- | | |
|---|------|
| Naked Barrel Hard Seltzer, Upland
Brewing (Indiana) | 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