

DINNER

APPETIZERS & SOUP

- 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.
- Panko Shrimp** 14.00
Five fried panko crusted shrimp with sweet chili aioli.
- Crab Cakes** 14.00
Pan-fried select crab with chipotle aioli.
- Artichoke Fritters** (V) 12.00
Batter-fried artichoke hearts with remoulade.
- Buffalo Cauliflower** (V) (GF).... 12.00
Fried cauliflower tossed in buffalo sauce, served with Harry's house dressing.
- Black Bean Soup**
Bowl 7.50 Cup 6.00
- White Chili**
Bowl. 7.50 Cup 6.00
- Soup of the Day**
Bowl. 7.50 Cup 6.00

SALADS

- Grilled Chicken & Spinach** .. 15.00
Fresh spinach, roasted garlic, red onion, sun-dried tomatoes, bacon, croutons, goat cheese, balsamic vinaigrette, grilled chicken breast.
- Fried Chicken Cobb** 15.00
Romaine lettuce, fried chicken, bacon, tomatoes, avocado, hard-boiled egg, blue cheese crumbles.
- Classic Caesar Salad** (V)
Small 8.00 Regular 12.00
Romaine lettuce, classic Caesar dressing, parmesan cheese, croutons.
- Add blackened chicken 4.00
Add grilled salmon 7.00
- Bibb & Berry Salad** (V)(GF).... 14.00
Bibb lettuce, strawberries, blueberries, feta cheese, cucumber, almonds, and strawberry basil ginger dressing.
- 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 3.00
- Filet Mandarin** (*) 30.00
Grilled filet, marinated in soy sauce, honey, garlic, ginger and Mandarin liqueur. Served with skillet fried potatoes.
- Charbroiled New York Strip** (*) (GF) 30.00
Locally raised Stone Cross Farm aged 10oz. New York strip, charbroiled and served with Henry Bain's sauce and mashed potatoes.
- Steak Sandwich** (*) 23.00
Locally raised Stone Cross Farm, open-faced grilled New York strip, French bread, Henry Bain sauce. Skillet fried potatoes.
- Hot Brown** 20.00
Baked French bread, roasted turkey breast, bacon, cheddar cheese, tomato, Mornay sauce.
- Grilled Salmon Teriyaki** 24.00
Fresh Atlantic salmon filet, teriyaki sauce, fresh vegetables.
- Pork Dijonnaise** (GF) 20.00
Grilled pork loin, Dijon mustard sauce. Skillet fried potatoes.
- Maker's Mark Stone Cross Chop** 22.00
Locally raised Stone Cross Farm bone-in pork chop with Maker's Mark glaze, collard greens, brown sugar baby carrots and mashed potatoes.
- Thai Stir Fry** (V) 18.00
Stir-fried peppers, onions, mushrooms, snow peas, spicy Thai chili sauce, gourmet rice.
- Add shrimp 6.00 Add chicken 4.00
- Crab Cake** 24.00
Select crab meat, pan fried, served with chipotle aioli and fresh vegetables.

PASTA

Add Bristol House Salad 3.00

- Theresa's Sweet Chili Linguine** ... 19.00
Pasta, Thai chili cream sauce, grilled blackened chicken breast and parmesan cheese.
- Linguine Pietro** (V) 18.00
Pasta, mushrooms, sun-dried tomatoes, garlic, capers, olive oil, white wine, parmesan cheese.
- Chicken Penne Pesto** 19.00
Grilled chicken, nut-free house pesto, penne pasta, parmesan cheese.
- Bolognese** 19.00
Made with locally raised and in-house ground Berry Beef and Stone Cross Farm pork over linguini, parmesan cheese.

Happy Days!

Mondays All Day- \$5

Manhattan Monday
Larocny 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

BURGERS & SANDWICHES

- Bristol Burger** (*) 15.00
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
Gluten Free Bun ... 2.00
- Bristol Fish** 15.00
Lightly grilled or fried Basa, rye bread, lettuce, tomato, pickle, tartar sauce. Coleslaw.
- Woodford Reserve Bacon Grilled Cheese** 15.00
Woodford Reserve brown sugar bacon, Gouda and Fontina cheeses, Woodford Reserve infused onions on grilled white bread. Kettle chips.

(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" '21**
(Horse Heaven Hills, WA) 8/27
2. **Chalk Hill '20**
(Sonoma Valley, CA) 40
3. **Sonoma Cutrer "Russian River Ranches" '21**
(Sonoma Coast, CA) 12.5/45

SAUVIGNON BLANC

4. **Honig '22**
(Napa Valley, CA) 11.5/41

RIESLING

5. **Selbach "Incline" '21**
(Mosel, Germany) 9/32
6. **Schloss Gobelsberg '21**
(Kamptal, Austria) 44

INTERESTING WHITE

7. **Pinot Grigio, Rapido '21**
(Veneto, Italy) 8/27
8. **Albarino, Martin Codax '21**
(Rias Baixas, Spain) 8.5/30
9. **Gruner Veltliner Berger '21**
(Niederösterreich, Austria) Liter 8/34

SPARKLING WINES

10. **Prosecco Avissi NV**
(Veneto, Italy) Split 9.5
11. **Brut, Korbel NV**
(California) 33.5
12. **Brut, Roederer NV**
(Anderson Valley, CA) 41
13. **Brut, Argyle '18**
(Willamette, Oregon) 47.5
14. **Brut, Piper Heidsieck NV**
(Champagne, France) 90

SWEET WINES

15. **Moscato, MezzaCorona '21**
(Vigneti delle Dolomiti, Italy) 5.5/18

CABERNET SAUVIGNON

& BLENDS

16. **Oberon '21**
(Napa Valley, CA) 48
17. **Francis Coppola "Diamond Claret" '20**
(California) 9.5/33
18. **Daou '21**
(Paso Robles, CA) 12.5/45

MERLOT

19. **Seven Falls '20**
(Columbia Valley, WA) 8/27

PINOT NOIR

20. **Hahn '21**
(California). 8.5/30
21. **King Estate '19**
(Willamette Valley, Oregon) 1/2 Bottle 32
22. **Cloudline '19**
(Willamette Valley, Oregon) 11.50/42

ZINFANDEL

23. **Steele '17**
(Mendocino, CA) 36
24. **Shooting Star '18**
(Mendocino, CA) 7.5/27.5

INTERESTING RED

25. **Garnacha, Las Rocas De San Alejandro "Vinas Viejas" '17**
(Calatayud, Spain) 37.5
26. **Malbec, Altos Las Hormigas '20**
(Mendoza, Argentina) 8/27
27. **Cotes Du Rhone Vidal-Fleury '19**
(Rhône, France) 34

SHERRY WINES,

SPAIN 3 OZ GLASS

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

PORT WINES 3 OZ GLASS

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

MADEIRA WINES,

PORTUGAL 3 OZ GLASS

34. **Verdelho Blandy's "5 Year" 9**
35. **Malmsey Broadbent "10 Year 13**

LOCAL DRAFT BEER

	10.oz	20.oz
West Sixth IPA (Lexington, KY)	4.5	7.5
Goodwood Louisville Lager (Louisville, KY)	4.5	7.5
Lexington Brewing Kentucky Bourbon Barrel Ale (Lexington, KY)	5.5	9.5
Upland Wheat Ale (Bloomington, IN)	4.5	7.5
Against the Grain Citra Ass Down Double India Pale Ale (Louisville, KY)	4.5	7.5

ASK ABOUT OUR ROTATING LOCAL DRAFT

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

Hard Seltzer	5.5
Strongbow Gold Hard Cider	3.75

NON-ALCOHOLIC BEER

Kaliber (England) N/A Beer	4.5
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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



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