

LUNCH

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.
- West Sixth Beer Cheese** 10.00
West Sixth IPA, Gouda, pepper jack, cream, green chilies, Pita, served warm.
- Artichoke Fritters** (V) 10.00
Batter-fried artichoke hearts with remoulade.
- Crab Cakes** 12.00
Pan-fried select crab with Chipotle aioli.
- Buffalo Cauliflower** (V GF) 9.00
Fried cauliflower tossed in buffalo sauce, served with Harry's house dressing.
- Black Bean Soup**
Bowl 7.00 Cup 5.50

PASTA

- Theresa's Sweet Chili Linguine** ...14.00
Pasta, Thai chili cream sauce, grilled blackened chicken breast and parmesan cheese.
- Linguine Pietro** 12.00
Pasta, mushrooms, sun-dried tomatoes, garlic, capers, olive oil, white wine, parmesan cheese.
- Linguine Giovanni** 13.00
Pasta tossed with Italian sausage, fresh herbs and marinara sauce. Topped with parmesan cheese.

SALADS

- Grilled Chicken & Spinach** .. 12.00
Fresh spinach, roasted garlic, red onion, sun-dried tomatoes, bacon, croutons, goat cheese, balsamic vinaigrette, grilled chicken breast.
- Fried Chicken Cobb** 12.00
Romaine lettuce, fried chicken, bacon, tomatoes, avocado, hard-boiled egg, blue cheese crumbles.
- Classic Caesar Salad** (V)
Small 7.50 Regular 10.50
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.

SANDWICHES

- 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
- Bristol Fish** 12.00
Lightly grilled or fried Basa, rye bread, lettuce, tomato, pickle, tartar sauce. Blue cheese bacon slaw.
- Vegetarian Burger** (V) 11.00
Veggie burger, brioche bun, lettuce, tomato, onion, pickle, chipotle aioli, mixed green salad, balsamic vinaigrette.
- Crab Cake** 13.00
Pan-fried select crab meat, brioche bun, chipotle aioli. Blue cheese bacon slaw.
- Chicken Parmesan** 12.00
Pan-seared chicken, marinara, parmesan, mozzarella, brioche bun, mixed green salad, balsamic vinaigrette.
- Bristol Club** 12.00
Smoked turkey breast, bacon, avocados, lettuce, tomato, mayo, Dijon mustard, whole wheat toast. With kettle chips.

Dressings:

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

Gluten Free Bun 2.00

BRISTOL CLASSICS

- Hot Brown** 13.00
Baked French bread, roasted turkey breast, bacon, cheddar cheese, tomato, Mornay sauce.
- Steak Sandwich** (*) 18.50
Open-faced grilled New York strip, French bread, Henry Bain sauce. Skillet fried potatoes.
- Grilled Salmon Teriyaki** 15.00
Fresh Atlantic salmon filet, teriyaki sauce, fresh vegetables.
- Pork Dijonnaise** (GF) 12.00
Grilled pork loin, Dijon mustard sauce. Skillet fried potatoes.
- Thai Stir Fry** (V) 11.00
Stir-fried peppers, onions, mushrooms, snow peas, spicy Thai chili sauce, gourmet rice.
Add shrimp 6.00 Add chicken 4.00



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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. **Chalk Hill '18**
(Sonoma Valley, CA) 40
3. **Sonoma Cutrer "Russian River Ranches" '20**
(Sonoma Coast, CA) 12.5/45
4. **Macon-Village Louis Jadot '18**
(Burgundy, France) 28

SAUVIGNON BLANC

5. **Honig '21**
(Napa Valley, CA) 11.5/41

RIESLING

6. **Selbach "Incline" '20**
(Mosel, Germany) 9/32
7. **Schloss Gobelsberg '18**
(Kamptal, Austria) 44

INTERESTING WHITE

8. **Pinot Grigio, Rapido '21**
(Veneto, Italy) 8/27
9. **Albarino, Martin Codax '20**
(Rias Baixas, Spain) 30
10. **Gruner Veltliner Berger '20**
(Niederösterreich, Austria) Liter 34

SPARKLING WINES

11. **Prosecco Avissi NV**
(Veneto, Italy) Split 9.5
12. **Brut, Korbelt NV**
(California) 33.5
13. **Brut, Roederer NV**
(Anderson Valley, CA) 41
14. **Brut, Argyle '14**
(Willamette, Oregon) 47

15. **Brut, Piper Heidsieck NV**
(Champagne, France) 90

SWEET WINES

16. **Moscato, MezzaCorona '20**
(Vigneti delle Dolomiti, Italy) 5.5/18

CABERNET SAUVIGNON & BLENDS

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

MERLOT

21. **Seven Falls '17**
(Columbia Valley, WA) 8/27
22. **Markham '16**
(Napa Valley, CA) 46.5

PINOT NOIR

23. **Hahn '20**
(California). 8.5/30
24. **King Estate '19**
(Willamette Valley, Oregon) 1/2 Bottle 32

ZINFANDEL

25. **Steele '17**
(Mendocino, CA) 36
26. **Shooting Star '18**
(Mendocino, CA) 27.5

INTERESTING RED

27. **Garnacha, Las Rocas De San Alejandro "Vinas Viejas" '17**
(Calatayud, Spain) 37.5
28. **Malbec, Altos Las Hormigas '19**
(Mendoza, Argentina) 8/27
29. **Cotes Du Rhone Vidal-Fleury '1**
(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

	10oz	20oz
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

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	3.5
Bud Light	3.5
Miller Lite	3.5
Coors Lite	3.5
Michelob Ultra	3.5

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
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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



URBANBOURBONTRAIL