

DINNER

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.

- Artichoke Fritters (V)** 12.00
Batter-fried artichoke hearts with remoulade.
- Panko Shrimp** 14.00
Five fried panko crusted shrimp with sweet chili aioli.
- Crab Cakes** 14.00
Pan-fried select crab with chipotle aioli.
- Buffalo Cauliflower (V) (GF)** 12.00
Fried cauliflower, buffalo sauce, with Harry's house dressing.
- Dip Duo (V)** 14.00
Avocado hummus and spicy pimento cheese with fresh vegetables and pita bread.

Black Bean Soup (GF)

Sausage, black beans, spices, with red onion, sour cream.
Bowl 7.50 Cup 6.00

White Chili (GF)

White beans, chicken, with Monterey Jack cheese, sour cream.
Bowl 7.50 Cup 6.00

Soup of the Day

Bowl 7.00 Cup 5.50

SALADS

- West Coast Salad** 18.00
Mixed greens, avocado, Kalamata olives, red peppers, diced tomatoes, red onion, bacon, egg, blackened grilled shrimp and a crab cake with avocado ranch dressing.
- 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)**
Romaine lettuce, classic Caesar dressing, parmesan cheese, croutons.
Small 8.00 Regular 11.00
Add blackened chicken 4.00
Add grilled salmon 7.00
- Garden Salad (V)** 7.00
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. 3.00 with entree

Dressings

Harry's, George's, Danish Blue Cheese, Balsamic Vinaigrette, Honey Dijon, Avocado Ranch, Thousand Island -All GF-

PASTA

Add House Salad - 3.00

- Theresa's Sweet Chili Linguine** 18.00
Pasta, Thai chili cream sauce, grilled blackened chicken breast and parmesan cheese.
- Linguine Pietro (V)** 17.00
Pasta, mushrooms, sun-dried tomatoes, garlic, capers, olive oil, white wine, parmesan cheese.
- Veggie Lasagna (V)** 18.00
Spinach, mushrooms, ricotta, Monterey Jack and parmesan cheese with house made marinara.
- Linguine Giovanni** 18.00
Pasta, Italian sausage, fresh herbs, marinara sauce, parmesan cheese.

CHEF SPECIALTIES

Add House Salad - 3.00

- Southern Fried Chicken** 19.00
Buttermilk soaked boneless chicken breast, veggie demi-glace. KY Proud Weisenberger cheese grits, fresh vegetable.
- Shrimp and Grits (GF)** 20.00
Large shrimp, red eye gravy, KY Proud Weisenberger cheese grits, green onions.
- Stone Cross Farm Pork Chop** 21.00
10-ounce KY Proud grilled pork chop, soy sauce, mashed potatoes.

BRISTOL CLASSICS

Add House Salad - 3.00

- Charbroiled New York Strip (* GF)**... 30.00
Aged KY Proud Stone Cross Farm New York strip with Henry Bain sauce. With skillet fries.
- Hot Brown** 19.00
French bread, roasted turkey breast, bacon, cheddar cheese, tomato, with Mornay sauce.
- Steak Sandwich (*)** 22.00
Open-faced grilled KY Proud Stone Cross Farm New York strip, on French bread, Henry Bain sauce. With skillet fried potatoes.
- Filet Mandarin (*)** 29.00
Grilled filet marinated in soy sauce, honey, garlic, ginger, Mandarin liqueur. With skillet fried potatoes.
- Thai Stir Fry (V)(GF)** 17.00
Stir-fried peppers, onions, mushrooms, snow peas, spicy Thai chili sauce, rice.
Add shrimp 5.00 Add chicken 4.00
- Crab cakes** 23.00
Pan-fried select crab meat, chipotle aioli, fresh vegetables.
- Grilled Salmon Teriyaki** 23.00
Fresh Atlantic salmon filet, teriyaki sauce, fresh vegetables.
- Pork Dijonnaise (GF)** 19.00
Grilled pork loin, Dijon mustard sauce. With skillet fried potatoes.

SANDWICHES

Gluten Free Bun. 2.50

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.
Served with kettle chips.

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

Vegetarian Burger (V) 12.00

Veggie burger, brioche bun, lettuce, tomato, onion, pickle, chipotle aioli, fresh fruit.

Bristol Fish 14.00

Grilled or fried Basa, rye bread, lettuce, tomato, pickle, tartar sauce, blue cheese bacon slaw.

Fish Tacos 14.00

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

Quesadilla (V) 12.00

Flour tortillas, Monterey Jack and cheddar cheese, bell peppers, onion, green chilies. With black beans, pico de gallo, sour cream and guacamole.

Add chicken 4.00

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 *



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(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. **Ryan Patrick "Naked" '21**
(Columbia Valley, WA) 8.5/30
3. **Sonoma Cutrer "Russian River Ranches" '21**
(Sonoma Coast, CA) 12.5/45

SAUVIGNON BLANC

4. **Honig '22**
(Napa Valley, CA) 11.5/41
5. **Sauvignon Blanc Reserva Tres Palacios '23**
(Maipo Valley, Chile) 7/24
6. **Spy Valley '22**
(Marlborough, New Zealand) 39

RIESLING

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

INTERESTING WHITE

9. **Pinot Grigio, Rapido '22**
(Veneto, Italy) 8/27
10. **Verdejo, Marques de Cecras '21**
(Rueda, Spain) 7/24
11. **Vinho Verde, Aveleda '21**
(Minho, Portugal) 7/24
12. **Albarino, Martin Codax '22**
(Rias Baixas, Spain) 8.5/30
13. **Gruner Veltliner Berger '22**
(Niederösterreich, Austria) Liter 8/34

SPARKLING WINES

14. **Brut, Korbel NV**
(California) 33.5
15. **Avissi Prosecco NV**
(Veneto, Italy) Split 9.5
16. **Brut, Argyle '14**
(Willamette, Oregon) 47.5

SWEET WINES

17. **Moscato, MezzaCorona '22**
(Vigneti delle Dolomiti, Italy) 5.5/18

CABERNET

SAUVIGNON/ BLENDS

18. **Oberon '19**
(Napa Valley, CA) 48
19. **Francis Coppola "Diamond Claret" '21**
(California) 9.5/33
20. **Daou '21**
(Paso Robles, CA) 12.5/45
21. **Rutherford Ranch '17**
(Napa Valley, CA) 1/2 Bottle 45

SYRAH/SHIRAZ

22. **Cusumano '21**
(Sicily, Italy) 8.5/30

MERLOT

23. **Seven Falls '20**
(Columbia Valley, WA) 8/27
24. **Alexander Valley '20**
(Alexander Valley, CA) 10/36

PINOT NOIR

25. **Cloudline '22**
(Willamette Valley, Oregon) 11.5/42
26. **Hahn '21**
(California). 8.5/30
27. **King Estate '19**
(Willamette Valley, Oregon) 1/2 Bottle 32

ZINFANDEL

28. **Artezin, Old Vine '19**
(Mendocino, CA) 11/39

INTERESTING RED

29. **Barbera d'Asti, Damilano '18**
(Piedmont, Italy) 41
30. **Garnacha, Las Rocas De San Alejandro "Vinas Viejas" '17**
(Calatayud, Spain) 37.5
31. **Malbec, Altos Las Hormigas '20**
(Mendoza, Argentina) 8/27
32. **Cotes Du Rhone Vidal-Fleury '20**
(Rhône, France) 9.5/34
33. **Chianti Colli Senesi Fattoria Del Cerro '21**
(Tuscany, Italy) 9/32

SHERRY WINES,

SPAIN 3 OZ GLASS

34. **Dry Sac, Williams & Humbert 6**
35. **Bristol Cream, Harvey's 5.5**
36. **Fino Sandemans 6**

PORT WINES 3 OZ GLASS

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

MADEIRA WINES,

PORTUGAL 3 OZ GLASS

40. **Verdelho Blandy's "5 Year" 8**
41. **Malmsey Broadbent "10 Year" 13**

LOCAL DRAFT BEER

	<u>10oz</u>	<u>20oz</u>
Country Boy (Lexington, KY) (Rotating)	5.5	8.5
Upland Wheat Ale (Bloomington, IN)	4.5	7.5
Against the Grain (Louisville, KY) (Rotating)	4.5	7.5
KY Bourbon Barrel Ale, Lexington Brewing & Distillery (Lexington, KY)	5.5	8.5
West Sixth IPA (Lexington, KY)	4.5	7.5
Goodwood Louisville Lager (Louisville, KY)	4.5	7.5

CRAFT & IMPORTED BEER

Blue Moon Belgian White (CO)	4.75
Falls City Pale Ale (Louisville)	4.75
Corona (Mexico)	4.75
Heineken (Netherlands)	4.75
Goodwood Bourbon Barrel Aged Stout (Louisville)	8.5
Genesee Bock (Rochester NY)	3.75
Samuel Adams Boston Lager (Massachusetts)	4.75
Stella Artois (Belgium)	5.25
Upland Dragon Fly IPA (Bloomington, IN)	5.5

DOMESTIC BOTTLED BEER

Budweiser	3.75
Bud Light	3.75
Miller Lite	3.75
Coors Lite	3.75
Michelob Ultra	3.75
Yuengling Lager	3.75

SELTZER

White Claw	5.5
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NON-ALCOHOLIC BEER

Kaliber (England) N/A Beer	4.75
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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