

# 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.
- Artichoke Fritters (V)** ..... 9.00  
Batter-fried artichoke hearts with remoulade.
- Crab Cakes** ..... 12.00  
Pan-fried select crab with red pepper aioli.
- Greek Poutine (V)** ..... 7.00  
Fries, tomato, kalamata olives, feta, pepperoncini, onions, Mornay sauce.
- Buffalo Cauliflower (V) (GF)** ..... 9.00  
Fried cauliflower, buffalo sauce, with Harry's house dressing.
- Black Bean Soup (GF)**  
Sausage, black beans, spices, with red onion, sour cream.  
Bowl 6.50 Cup 5.00
- White Chili (GF)**  
White beans, chicken, with Monterey Jack cheese, sour cream.  
Bowl 6.50 Cup 5.00
- Soup of the Day**  
Bowl 6.50 Cup 5.00

## PASTA

- Theresa's Sweet Chili Linguine .. 15.50**  
Pasta, Thai chili cream sauce, grilled blackened chicken breast and parmesan cheese.
- Linguine Pietro** ..... 14.00  
Pasta, mushrooms, sun-dried tomatoes, garlic, capers, olive oil, white wine, parmesan cheese.
- Linguine Giovanni** ..... 15.00  
Pasta, Italian sausage, fresh herbs, marinara sauce, 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.
- 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 7.00 Regular 9.50  
Add blackened chicken 4.00  
Add grilled salmon 6.50
- West Coast Salad** ..... 16.50  
Mixed greens, avocado, Kalamata olives, red peppers, diced tomatoes, red onion, bacon, egg, blackened grilled shrimp and a crab cake with avocado ranch dressing.
- Garden Salad (V)** ..... 6.00  
Fresh greens, cucumbers, tomatoes, red onion, carrots, cabbage, croutons, Monterey Jack cheese.
- Bristol House Salad (v)(GF)** ..... 5.00  
Mixed greens, carrots, red cabbage, cucumbers.

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

## BRISTOL CLASSICS

- Bristol Burger (\*)** ..... 11.00  
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, American, hot pepper cheese. Served with kettle chips.  
Add bacon ... 2.00 Add skillet fries ... 3.00
- Hot Brown** ..... 12.00  
French bread, roasted turkey breast, bacon, cheddar cheese, tomato, Mornay sauce.
- Steak Sandwich (\*)** ..... 17.50  
Open-faced grilled New York strip, French bread, Henry Bain sauce. Skillet fried potatoes.
- Thai Stir Fry (V)** ..... 10.00  
Stir-fried peppers, onions, mushrooms, snow peas, spicy Thai chili sauce, rice.  
Add shrimp 4.00 Add chicken 3.50
- Grilled Salmon Teriyaki** ..... 14.00  
Fresh Atlantic salmon filet, teriyaki sauce, fresh vegetables.
- Pork Dijonnaise (GF)** ..... 11.00  
Grilled pork loin, Dijon mustard sauce. Skillet fried potatoes.
- Chicken Schnitzel** ..... 10.50  
Giovanni sauce (Italian sausage, fresh herbs, marinara sauce), buttered noodles.
- Shrimp and Grits (GF)** ..... 13.50  
Large shrimp, red eye gravy, Louismill cheese grits, green onions.
- Fish Tacos** ..... 11.00  
Choice of grilled or fried Basa on three soft tortillas, Southwestern slaw, black bean salsa, pickled onion, red pepper aioli.

## SANDWICHES

- Bristol Fish** ..... 11.00  
Lightly grilled or fried Basa, rye bread, lettuce, tomato, pickle, tartar sauce. Blue cheese bacon slaw.
- Vegetarian Burger (V)** ..... 10.00  
Veggie burger, brioche bun, lettuce, tomato, onion, pickle, red pepper aioli. With fresh fruit.
- Quesadilla (V)** ..... 9.00  
Flour tortillas, Monterey Jack and cheddar cheeses, bell peppers, onion, green chilies. With black beans, pico de gallo, sour cream, guacamole.  
Add chicken 4.00
- Crab Cake** ..... 12.00  
Pan-fried select crab meat, brioche bun, red pepper aioli, with blue cheese bacon slaw.
- Bristol Club** ..... 11.00  
Smoked turkey breast, bacon, avocados, lettuce, tomato, mayo, Dijon mustard, whole wheat toast, kettle chips.
- Grilled Chicken** ..... 10.50  
Grilled chicken breast, Peperonata, Swiss cheese, brioche, mixed greens salad, balsamic vinaigrette.
- Gluten Free Bun .... 2.50



Scan QR  
For  
Bristol Rewards  
Program

# 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) 12.5/35

## 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) 3

## 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. **Gruener Veltliner Berger '18**  
(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 '19**  
(Vigneti delle Dolomiti, Italy) 5.5/18

## CABERNET

## SAUVIGNON/ BLENDS

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

## SYRAH/SHIRAZ

22. **Cusumano '18**  
(Sicily, Italy) 8.5/30

## MERLOT

23. **Seven Falls '16**  
(Columbia Valley, WA) 8/27
24. **Alexander Valley '17**  
(Alexander Valley, CA) 10/36

## PINOT NOIR

25. **Cloudline '18**  
(Willamette Valley, Oregon) 11.5/42
26. **Hahn '18**  
(California) 8.5/30
27. **King Estate '17**  
(Willamette Valley, Oregon) 1/2 Bottle 32

## ZINFANDEL

28. **Steele '16**  
(Mendocino, CA) 36
29. **Shooting Star '17**  
(Mendocino, CA) 7.5/27.5

## INTERESTING RED

30. **Barbera d'Asti, Damilano '17**  
(Piedmont, Italy) 41
31. **Garnacha, Las Rocas De San Alejandro "Vinas Viejas" '15**  
(Calatayud, Spain) 37.5
32. **Malbec, Altos Las Hormigas '18**  
(Mendoza, Argentina) 8/27
33. **Cotes Du Rhone Vidal-Fleury '17**  
(Rhône, France) 9.5/34
34. **Chianti Colli Senesi Fattoria Del Cerro '18**  
(Tuscany, Italy) 9/32

## SHERRY WINES,

## SPAIN 3 OZ GLASS

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

## PORT WINES 3 OZ GLASS

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

## MADEIRA WINES,

## PORTUGAL 3 OZ GLASS

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

## LOCAL DRAFT BEER

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

## CRAFT & IMPORTED BEER

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

## DOMESTIC BOTTLED BEER

<b>Budweiser .....</b>	3.75
<b>Bud Light .....</b>	3.75
<b>Miller Lite .....</b>	3.75
<b>Coors Lite .....</b>	3.75
<b>Michelob Ultra .....</b>	3.75
<b>Yuengling Lager .....</b>	3.75

## SELTZER

<b>White Claw .....</b>	5.5
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## NON-ALCOHOLIC BEER

<b>Kaliber (England) N/A Beer .....</b>	4.75
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## BOTTLED WATER

<b>Acqua Panna 16.9 oz. ....</b>	3.5
<b>San Pellegrino 16.9 oz .....</b>	3.5

## SPECIALTY COFFEE

<b>Espresso .....</b>	3
<b>Caffe Latte or Cappuccino .....</b>	3.5
<b>Flavored Caffe Latte or Cappuccino ....</b>	4.5



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