

DINNER MENU

APPETIZERS

Bristol Green Chili Wontons (V)

7.50 for four 9.75 for six 11.00 for eight

A Louisville favorite! Fried wontons filled with Monterey Jack cheese and green chilies. Served with Bristol's house-made guacamole sauce.

Greek Poutine (v) 6.50
Fries, tomato, kalamata olives, feta, pepperoncini, onions, Mornay sauce.

Artichoke Fritters (v) 8
Artichoke hearts, battered and fried until golden brown. Served with remoulade.

Crab Cakes 9
Select crab meat, pan-fried. Served with red pepper aioli.

Buffalo Cauliflower (v, GF) 8
Fried cauliflower tossed in buffalo sauce, served with Harry's house dressing.

White Chili (GF)
Bowl 6 Cup 4.75
White beans and chicken, topped with Monterey Jack cheese and sour cream.

Black Bean Soup (GF)
Bowl 6 Cup 4.75
Assorted sausages, black beans and spices topped with red onions and sour cream.

Soup of the Day Bowl 5 Cup 4
K

SALADS

Grilled Chicken and Spinach 11
Spinach tossed with roasted garlic, red onion, sun-dried tomatoes, bacon, croutons, goat cheese and balsamic vinaigrette. Topped with a grilled chicken breast.

Fried Chicken Cobb 11
Romaine lettuce, fried chicken, bacon, tomato, avocado, hard-boiled egg and blue cheese crumbles.

Garden Salad (v) 5
Fresh greens with cucumbers, tomatoes, red onion, carrots and cabbage. Topped with croutons and Monterey Jack cheese.

West Coast Salad 14
Mixed greens topped with avocado, Kalamata olives, red peppers, diced tomatoes, red onion, bacon, egg, blackened grilled shrimp and a crab cake with avocado ranch dressing.

Classic Caesar (v)
Small 6 Regular 9
Crisp romaine lettuce, tossed with our classic Caesar dressing, Parmesan cheese and croutons.

Add blackened chicken 3
Add grilled salmon 5
Bristol House Salad (v, GF) 4
With entree 2
Fresh mixed greens with carrots, red cabbage and cucumbers.

Small Spinach Salad 6
Spinach tossed with roasted garlic, red onion, sun-dried tomatoes, bacon, croutons, goat cheese and balsamic vinaigrette.

Dressings: Harry's, George's, Danish Blue Cheese, Balsamic Vinaigrette, Avocado Ranch, Honey Dijon, 1000 Island - ALL GF

SANDWICHES

ADD BRISTOL HOUSE SALAD 2

Bristol Burger* 10
Fresh KY Proud Rittenberry Farms ground beef served on a toasted English muffin with lettuce, tomato, pickle and onion. Your choice of Swiss, blue, cheddar or hot pepper cheese. Served with kettle chips.

Add bacon 1
Add skillet fries 2.75

Bristol Fish 10
Lightly grilled or fried Basa on rye bread with lettuce, tomato, pickle, and tartar sauce. Served with blue cheese bacon slaw.

Vegetarian Burger (v) 9
Veggie burger on a brioche bun with lettuce, tomato, onion, pickle and red pepper aioli. Served with fresh fruit.

Quesadilla (v) 8
Flour tortillas filled with Monterey Jack and cheddar cheeses, bell peppers, onion and green chilies. Served with black beans, Pico de Gallo, sour cream and guacamole.

Add Chicken 3

Fish Tacos 10
Your choice of grilled or fried Basa on three soft tortillas, topped with Southwestern slaw, black bean salsa, pickled onion and chipotle mayo.

Annie May's Sweet Cafe
Gluten free bun 2.50



BRISTOL
BAR & GRILLE®

BRISTOL CLASSICS

ADD BRISTOL HOUSE SALAD 2

Charbroiled New York Strip* (GF) 25
Aged New York strip, charbroiled and served with Henry Bain's sauce and skillet fries.

Steak Sandwich* 18
Grilled New York strip, open-faced on French bread with Henry Bain sauce. Served with skillet fried potatoes.

Filet Mandarin* 24
Grilled filet, marinated in soy sauce, honey, garlic, ginger and Mandarin liqueur. Served with skillet fried potatoes.

Thai Stir Fry (v, GF) 14
Stir-fried peppers, onions, mushrooms, snow peas and spicy Thai chili sauce served over basmati rice.

Add shrimp 4 Add chicken 3

Hot Brown 16
French bread topped with roasted turkey breast, bacon, cheddar cheese and tomato, then baked with Mornay sauce.

Crab Cakes 16
Select crab meat, pan-fried. Served with red pepper aioli and fresh vegetables.

Grilled Salmon Teriyaki 18
Fresh fillet of Atlantic salmon, basted with teriyaki sauce, grilled to perfection and served with fresh vegetables.

Pork Dijonnaise (GF) 15
Grilled pork loin with Dijon mustard sauce. Served with skillet fried potatoes.

CHEF SPECIALTIES

ADD BRISTOL HOUSE SALAD 2

Southern Fried Chicken 14
Buttermilk soaked fried boneless chicken breast, veggie demi-glace, Louismill smoked grits, fresh vegetable.

Chicken Schnitzel 14
Giovanni sauce (Italian sausage, fresh herbs and marinara sauce), buttered noodles.

Shrimp and Grits (GF) 17
Large shrimp with red eye gravy, Louismill smoked grits and green onions.

PASTA

ADD BRISTOL HOUSE SALAD 2

Theresa's Sweet Chili Linguine 15
Pasta tossed in a Thai chili cream sauce, topped with grilled blackened chicken and parmesan cheese.

Linguine Pietro 14
Pasta tossed with mushrooms, sun-dried tomatoes, garlic and capers in olive oil and white wine. Topped with parmesan cheese.

Linguine Giovanni 15
Pasta tossed with Italian sausage, fresh herbs and marinara sauce. Topped with parmesan cheese.

From lamb to chicken, grits to greens, Kentucky farmers produce some of the freshest and tastiest ingredients. As a local institution that helped build the Louisville restaurant scene, Bristol Bar & Grille supports these local farmers and producers by being one of the largest purchasers of local foods in the region. To us, the men and women who grow, raise, and cultivate the ingredients served on your plate are more than just suppliers. They are our featured farmers. They are our friends. We believe it is important for you to get to know who they are, what they do and why it's so important.

V - Vegetarian

GF - These items 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 foodborne illness, especially if you have certain medical conditions.