

DINNER

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

CHEF SPECIALTIES

Southern Fried Chicken 16.00

Buttermilk soaked boneless chicken breast, veggie demi-glace. Louismill cheese grits, fresh vegetable.

Chicken Schnitzel 16.00

Giovanni sauce (Italian sausage, fresh herbs, marinara sauce), buttered noodles.

Shrimp and Grits (GF) 18.50

Large shrimp, red eye gravy, Louismill cheese grits, green onions.

Stone Cross Farm

Pork Chop 20.00

10-ounce grilled pork chop, soy sauce, mashed potatoes.

PASTA

Theresa's Sweet Chili Linguine ... 17.00

Pasta, Thai chili cream sauce, grilled blackened chicken breast and parmesan cheese.

Linguine Pietro 16.00

Pasta, mushrooms, sun-dried tomatoes, garlic, capers, olive oil, white wine, parmesan cheese.

Linguine Giovanni 17.00

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.

2.00 with entree

Dressings

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



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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, hot pepper cheese.

Served with kettle chips.

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

Charbroiled New York Strip (* GF).. 32.50

Aged New York strip with Henry Bain sauce. With skillet fries.

Hot Brown 18.00

French bread, roasted turkey breast, bacon, cheddar cheese, tomato, with Mornay sauce.

Steak Sandwich (*) 22.00

Open-faced grilled New York strip, on French bread, Henry Bain sauce. With skillet fried potatoes.

Filet Mandarin (*) 26.50

Grilled filet marinated in soy sauce, honey, garlic, ginger, Mandarin liqueur. With skillet fried potatoes.

Thai Stir Fry (V) 15.00

Stir-fried peppers, onions, mushrooms, snow peas, spicy Thai chili sauce, rice.

Add shrimp 5.00 Add chicken 4.00

Crab cakes 21.00

Pan-fried select crab meat, red pepper aioli, fresh vegetables.

Grilled Salmon Teriyaki 21.00

Fresh Atlantic salmon filet, teriyaki sauce, fresh vegetables.

Pork Dijonnaise (GF) 17.00

Grilled pork loin, Dijon mustard sauce. With skillet fried potatoes.

SANDWICHES

Fish Tacos 11.00

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

Quesadilla (V) 9.00

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

Add chicken 4.00

Gluten Free Bun. 2.50

(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. **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) 39

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. **Gruner 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

	10oz	20oz
Country Boy Halfway Home (Lexington, KY)	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