

LUNCH

APPETIZERS & SOUP

- 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.
- Panko Shrimp** 12.00
Five fried panko crusted shrimp with
sweet chili aioli.
- Crab Cakes** 12.00
Pan-fried select crab with chipotle
aioli.
- Buffalo Cauliflower** (V)(GF) 10.00
Fried cauliflower tossed in buffalo
sauce, served with Harry's house
dressing.
- Artichoke Fritters** (V) 11.00
Batter-fried artichoke hearts with
remoulade.

Black Bean Soup
Bowl 7.50 Cup 6.00

White Chili
Bowl 7.50 Cup 6.00

Soup of the Day
Bowl 7.50 Cup 6.00

SALADS

- Grilled Chicken & Spinach** 14.00
Fresh spinach, roasted garlic, red
onion, sun-dried tomatoes, bacon,
croutons, goat cheese, balsamic
vinaigrette, grilled chicken breast.
- Fried Chicken Cobb** 14.00
Romaine lettuce, fried chicken, bacon,
tomatoes, avocado, hard-boiled egg,
blue cheese crumbles.
- Classic Caesar Salad** (V)
Small 8.00 Regular 11.00
Romaine lettuce, classic Caesar
dressing, parmesan cheese, croutons.
Add blackened chicken 4.00
Add grilled salmon 7.00
- Steeplechase Salad** 14.00
Romaine, hard-boiled egg, cherry
tomatoes, cucumbers, fried boneless
chicken breast, melted Monterey Jack
cheese, honey mustard dressing.
- Bristol House Salad** (V)(GF)..... 6.00
Mixed greens, carrots, red cabbage,
cucumbers.
Dressings:
Harry's, George's, Danish Blue Cheese,
Balsamic Vinaigrette, Honey Dijon
-All GF-

PASTA

- Theresa's Sweet Chili Linguine** .. 15.00
Pasta, Thai chili cream sauce, grilled
blackened chicken breast and
parmesan cheese.
- Chicken Penne Pesto** 15.00
Grilled chicken, nut-free house pesto,
penne pasta, parmesan cheese.
- Bolognese** 15.00
Made with locally raised and in-house
ground Berry Beef and Stone Cross
Farm pork over linguini, parmesan
cheese.
- Linguine Pietro** (V) 14.00
Pasta, mushrooms, sun-dried
tomatoes, garlic, capers, olive oil,
white wine, parmesan cheese.

SANDWICHES

- Gluten Free Bun** 2.00
- Bristol Burger** (*) 16.00
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** 14.00
Lightly grilled or fried Basa, rye bread,
lettuce, tomato, pickle, tartar sauce.
Coleslaw.
- Crab Cake** 15.00
Pan-fried select crab meat, brioche
bun, chipotle aioli. Coleslaw.
- Woodford Reserve
Bacon Grilled Cheese** 14.00
Woodford Reserve brown sugar bacon,
Gouda and Fontina cheeses and
Woodford infused onion on grilled
white bread. Kettle chips.
- Bristol Club** 14.00
Smoked turkey breast, bacon,
avocados, lettuce, tomato, mayo, Dijon
mustard, whole wheat toast. With
kettle chips.
- Chicken Parmesan** 14.00
Pan-seared chicken, marinara,
parmesan, mozzarella, brioche bun,
mixed green salad, balsamic
vinaigrette.
- Vegetarian Burger** (V) 12.00
Veggie burger, brioche bun, lettuce,
tomato, onion, pickle, chipotle aioli,
mixed green salad, balsamic
vinaigrette.

BRISTOL CLASSICS

- Grilled Salmon Teriyaki** 16.00
Fresh Atlantic salmon filet, teriyaki
sauce, fresh vegetables.
- Pork Dijonnaise** (GF) 14.00
Grilled pork loin, Dijon mustard sauce.
Skillet fried potatoes.
- Thai Stir Fry** (V) 12.00
Stir-fried peppers, onions,
mushrooms, snow peas, sesame seeds,
spicy Thai chili sauce, gourmet rice.
Add shrimp 6.00 Add chicken 4.00
- Hot Brown** 14.00
Baked French bread, roasted turkey
breast, bacon, cheddar cheese,
tomato, Mornay sauce.
- Steak Sandwich** (*) 18.50
Locally raised Stone Cross Farm
open-faced grilled New York strip,
French bread, Henry Bain sauce.
Skillet fried potatoes.

Happy Days!

Mondays All Day- \$5
Manhattan Monday
Laroeny 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

Scan the QR Code for
Bristol Rewards
Program



WINE LIST

BEER LIST

CHARDONNAY

1. **Ste. Michelle “Mimi” ’21**
(Horse Heaven Hills, WA) 8/27
2. **Chalk Hill ’21**
(Sonoma Valley, CA) 40
3. **Sonoma Cutrer “Russian River Ranches” ’22**
(Sonoma Coast, CA) 12.5/45

SAUVIGNON BLANC

4. **Honig ’23**
(Napa Valley, CA) 11.5/41

RIESLING

5. **Selbach “Incline” ’21**
(Mosel, Germany) 9/32
6. **Schloss Gobelsberg ’21**
(Kamptal, Austria) 44

INTERESTING WHITE

7. **Pinot Grigio, Rapido ’22**
(Veneto, Italy) 8/27
8. **Albarino, Martin Codax ’22**
(Rias Baixas, Spain) 8.5/30
9. **Gruner Veltliner Berger ’22**
(Niederösterreich, Austria) Liter 8/34

SPARKLING WINES

10. **Prosecco Avissi NV**
(Veneto, Italy) Split 9.5
11. **Brut, Korbel NV**
(California) 33.5
12. **Brut, Roederer NV**
(Anderson Valley, CA) 41
13. **Brut, Argyle ’18**
(Willamette, Oregon) 47
14. **Brut, Piper Heidsieck NV**
(Champagne, France) 90

SWEET WINES

15. **Moscato, MezzaCorona ’22**
(Vigneti delle Dolomiti, Italy) 5.5/18

CABERNET SAUVIGNON & BLENDS

16. **Oberon ’22**
(Napa Valley, CA) 48
17. **Francis Coppola “Diamond Claret” ’21**
(California) 9.5/33
18. **Daou ’22**
(Paso Robles, CA) 12.5/45

MERLOT

19. **Lapostolle ’22**
(Rapel Valley, Chile) 8/27

PINOT NOIR

20. **Hahn ’22**
(California). 8.5/30
21. **King Estate ’19**
(Willamette Valley, Oregon) 1/2 Bottle 32
22. **Cloudline ’22**
(Willamette Valley, Oregon) 11.50/42

ZINFANDEL

23. **Steele ’22**
(Mendocino, CA) 36
24. **Shooting Star ’18**
(Mendocino, CA) 7.5/27.5

INTERESTING RED

25. **Garnacha, Las Rocas De San Alejandro “Vinas Viejas” ’19**
(Calatayud, Spain) 37.5
26. **Malbec, Altos Las Hormigas ’20**
(Mendoza, Argentina) 8/27
27. **Cotes Du Rhone Vidal-Fleury ’22**
(Rhône, France) 34

SHERRY WINES,

SPAIN 3 OZ GLASS

28. **Dry Sac, Williams & Humbert 6**
29. **Bristol Cream, Harvey’s 5.5**
30. **Fino Sandemans 6**

PORT WINES 3 OZ GLASS

31. **Tawny Penfolds “Club”**
(South Australia, Australia) 4.5
32. **Late Bottled Vintage Fonseca ’11**
(Porto, Portugal) 9
33. **Tawny Taylor-Fladgate “10 Year”**
(Porto, Portugal) 11.5

MADEIRA WINES,

PORTUGAL 3 OZ GLASS

34. **Verdelho Blandy’s “5 Year” 9**
35. **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 Cold Ass Beer Amber Ale (Louisville, KY)	4.5.	7.5

ASK ABOUT OUR ROTATING LOCAL DRAFT

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	3.75
Bud Light	3.75
Miller Lite	3.75
Coors Lite	3.75
Michelob Ultra	3.75

SELTZER & CIDER

Hard Seltzer	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