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Nice  
Work!

## THE BRISTOL PUB

*Greetings and welcome to the brewery!*

We love beer. That's why we've been brewing and drinking it in Colorado Springs since 1994. We opened the Bristol Pub in 2013 because we wanted to create a place with a laid back, community vibe so people could get off the couch and gather together to enjoy good conversation over a pint of Bristol, with tasty, wholesome food to pair with it.

We're glad you're here, so hang out with us, talk with your friends, make some new ones. Let's all share some great beer and food together!

## FLAGSHIP BEERS



### LAUGHING LAB SCOTTISH ALE • ABV: 5.4%

Laughing Lab is our most popular brew and has won nine medals since 1994 at the Great American Beer Festival. That's because the Lab has a complex maltiness and a nutty, roasted flavor that's mildly sweet, but not too rich. Smooth and luscious! 16oz. pour | \$5 • 64oz. growler to go | \$9 fill | \$14 new



### RED ROCKET PALE ALE • ABV: 5.1%

Lively and hoppy right up front, with just enough malt flavor to balance the crisp finish. Hop character comes from a blend of Perle, Willamette, and Cascade hops. Dry-hopped with Cascade for an awesome aroma. 16oz. pour | \$5 • 64oz. growler to go | \$9 fill | \$14 new



### BEEHIVE HONEY WHEAT • ABV: 4.4%

In this classic American Wheat, Munich malt adds depth, while a goodly amount of wheat lightens the color and body of this tasty favorite. Local Black Forest honey adds character without sweetness. Unfiltered. 16oz. pour | \$5 • 64oz. growler to go | \$9 fill | \$14 new



### MASS TRANSIT ALE • ABV: 4.7%

Based on the amber style, this is a dependable session beer that delivers superb flavor. Crystal and Vienna specialty malts give this ale its rich auburn color and easygoing nature. 16oz. pour | \$5 • 64oz. growler to go | \$9 fill | \$14 new



### COMPASS IPA • ABV: 6.9%

Compass brings together copious amounts of Columbus, Chinook and Cascade hops in a tasty combination that lingers beyond the finish. Big hop flavor with malt in a nice supporting role. 16oz. pour | \$5 • 64oz. growler to go | \$9 fill | \$14 new



### FLEET OF FLAGSHIPS

Want to do a little sampling before you commit to a pint? Try a 5-oz. sample of each of our flagship beers, plus our current seasonal offering. Get ready to find your new favorite beer! Six 5-oz. pours | \$10



## BETWEEN BREAD

All sandwiches come with your choice of a side salad, roasted vegetables, fresh chips, or fries. Or choose sweet potato waffle fries or cheese curds as your side for an extra 50¢, or a cup of soup for an extra buck-fifty.

### LAUGHING LAB BRATWURST - \$12.00

Bratwurst simmered in Laughing Lab Scottish Ale and served on a baguette with our spicy mustard. Top it with either caramelized onions and peppers or sauerkraut--your wish is our command. (LL)

### RED ROCKET REUBEN - \$12.00

Corned beef and sauerkraut slow roasted in Red Rocket Pale Ale, swiss, house made 1000 Island dressing, grilled up hot 'n' tasty on marble rye. (RR)

### BLT: TEXTBOOK OR MEDITERRANEAN - \$11.00

Hickory smoked bacon, fresh Bibb lettuce, sliced tomato, mayo, on toasted sesame semolina bread. Tasty, yet delicious! Or make it Medi by switching out the mayo for pesto aioli. Delizioso! (LL)

### TURKEY AND GOAT CHEESE - \$11.00

A turkey sandwich with panache. Roasted turkey, herbed goat cheese, marinated tomatoes, Bibb lettuce, pickled red onion, on a honey wheat roll. (C)

### THE ITALIAN - \$13.00

Prosciutto, Calabrese, provolone, house pickled veg, piled on a fresh baguette with Bibb lettuce, garlic aioli, and Italian dressing. Fabulous. (MT)

*Good word choice!*

**KEY:** LL = pairs well with Laughing Lab • RR = pairs well with Red Rocket • BH = pairs well with Beehive • MT = pairs well with Mass Transit  
C = pairs well with Compass

## BETWEEN FRIENDS

### CHEESE CURDS - \$3.45

Tasty, squeaky, not fried. (BH)

### LAUGHING LAB SOFT PRETZELS - \$7.50

*Five* ~~six~~ warm, soft pretzel sticks made with Laughing Lab and partnered with our Beehive cheddar sauce and our spicy mustard. (LL)

### JALAPENO WONTON POPPERS - \$7.00

Roasted jalapenos stuffed with cream cheese and smoked cheddar, all wrapped up in wontons and fried so they're nice and crunchy. With sweet chili sauce for dunking. (BH)

### FRIES - \$5.00

Golden french fries (you know you love 'em). With Sriracha ketchup for dipping.

Dress up your fries with herb garlic seasoning for an extra 95 cents. (LL)

### SWEET POTATO WAFFLE FRIES - \$5.95

Super-delicious superfood. Yessss.

With curry mayo alongside for righteous dipping. (RR)

### BEER-BATTERED PICKLES - \$7.00

Juicy pickle spears lightly battered in flour, Beehive, and seasonings, fried to pickle-y perfection. House ranch alongside. (MT)

### MODERNIST POUTINE - \$10.00

Hearty potato wedges, chorizo, house pickled jalapenos, red onion, cotija cheese, cilantro, over our creamy Beehive cheddar sauce. Topped with house chipotle drizzle. (Nix the drizzle if you'd like less spice.) (C)

### PLOUGHMAN'S BOARD - \$17.50

A moveable feast of artisan meats, cheeses and house made accompaniments: honey mustard, pickled veg, candied walnuts, herbed goat cheese spread, tomato jam, crostini. A feastly starter among friends, or dinner for two. (LL)

*Nice sentence structure!*



*Do enjoy your meal.*

## HALE AND HEARTY

All burgers come with your choice of a side salad, roasted vegetables, fresh chips, or fries. Or choose sweet potato waffle fries or cheese curds as your side for an extra 50¢, or a cup of soup for an extra buck-fifty.

*\$1.50*

### BRISTOL BURGER - \$13.00

Juicy Rocky Mountain beef and cheddar on a toasted Bristol spent grain bun. Lettuce, tomato, pickle, red onion alongside. (RR)

### THE SOUTHWEST - \$14.00

Juicy Rocky Mountain beef, house chipotle mayo, lettuce, provolone, our pickled jalapenos, topped with haystack onions and a fried egg, all on a toasted Bristol spent grain bun. This one has a little spice! (BH)

### NEWFANGLED AXE AND THE OAK BURGER - \$15.00

Juicy Rocky Mountain beef, hickory smoked bacon, Bibb lettuce, smoked cheddar, Axe and The Oak whiskey-glazed mushrooms on a toasted black pepper bun. Cheers to our friends at Axe and The Oak downstairs! (LL)

**NOT IN THE MOOD FOR BEEF?** Say the word and we'll make any burger with citrus-brined chicken or a house made black bean patty instead.

In order to take care of our servers we charge a 20% gratuity for parties of ten or more. Thanks for your cooperation!

## DIVINE MISCELLANY

Good

### CHICKEN TORTILLA SOUP - \$5.00 BOWL \$3.50 CUP

Laughing Lab-braised thigh meat simmered in Mexican spices, then shredded and combined with black beans, tomatoes, onions, mixed peppers in a flavorful soup, and topped with cilantro, cotija cheese, and crispy tortilla strips. Spicy! Accompanied by Bristol spent grain focaccia and a wedge of lime. (C)

### BEEHIVE CHEDDAR SOUP - \$5.00 BOWL \$3.50 CUP

Warm and wondrous, made with our honey wheat, topped with crispy fried shallots and fresh scallions. Bristol spent grain focaccia alongside. (BH)

### ROASTED VEGETABLES - \$3.45

Seasonal vegetables simply roasted in olive oil and garlic with salt and pepper. (MT)

### BUTTERNUT SQUASH AND KALE SALAD - \$9.00

Baby kale, roasted butternut squash, roasted Granny Smith apples, crumbled feta, candied walnuts, house sherry vinaigrette. Crostini topped with goat and blue cheese spread alongside. (LL)

### TWENTY-FIRST CENTURY CAESAR - \$8.00

Fresh, crisp romaine, marinated tomatoes, house cured egg yolk, shaved parmesan, house made garlic croutons, house Caesar dressing. (BH)

### BIBB SALAD - \$9.00

Bibb lettuce leaves, bacon lardons, marinated tomatoes, pickled red onion, house made garlic croutons, house blue cheese dressing. (MT)

Add chicken  
+\$3.00

## SWEET

### CHIEF ROOT BEER FLOAT - \$4.95

Bristol's Chief Root Beer and a scoop of vanilla ice cream. Sweeeeet!

Spelling

## WEEKLY SPECIALS

### EVERY SUNDAY

#### FRIED CHICKEN - \$11.00

Buttermilk chicken breast, thigh, and drumstick fried so crispy and good, accompanied by charred brussels sprouts. Sunday dinner rides again. (BH)

### EVERY MONDAY

#### MAC 'N' CHEESE - \$10.00

Pasta shells smothered in a smooth Beehive cheddar sauce, topped with lightly toasted breadcrumbs. (C)

### EVERY TUESDAY

#### TACOS (OF COURSE) - \$9.00

Three soft corn tortillas filled with juicy Laughing Lab-braised chicken thighs, pico, cotija cheese, cilantro, salsa verde. Lime wedges alongside. (LL)

### EVERY WEDNESDAY

#### BURGER HAPPINESS - MKT

On Wednesdays our chef gets to make the awesome burger of her choice! Could be a tried-and-true, like the Mass Transit, could be something new and creative. Definitely worth watching for.

Vague



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