



## 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 | \$9



# BETWEEN BREAD

All sandwiches come with your choice of coleslaw, 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 or chili for an extra buck-fifty.

## HOT TURKEY REUBEN - \$11.95

Herb-roasted turkey, swiss, sauerkraut, green apple slaw, reuben sauce, grilled up hot 'n' tasty on OSB marble rye. (RR)

## HERBED CHICKEN AND GOAT CHEESE - \$10.95

Citrus-herb marinated chicken breast, roasted red peppers, Colorado herbed goat cheese, shredded romaine, balsamic reduction, on Bristol spent grain focaccia. Take it vegetarian by substituting a house made black bean patty. Ask nicely and we'll kick it up with our sambal sauce in place of the balsamic. Spicy! (BH)

## TEXTBOOK BLT - \$10.45

Hickory smoked bacon, fresh chopped romaine, sliced Roma tomato, mayo, on toasted OSB sesame semolina bread. Tasty, yet delicious! Add avocado for \$1.95. (MT)

## FRENCH DIP WITH LAB AU JUS - \$11.95

Roast beef, swiss, horseradish creme fraiche, house onion jam, on a toasted OSB baguette. Luscious Laughing Lab au jus alongside for dunking. (LL)

## BEEHIVE BETTY'S TURKEY AND SMASHED AVOCADO - \$10.95

Herb-roasted turkey, smashed fresh avocado, Colorado herbed goat cheese, topped with romaine, Roma tomato, and an ingenious drizzle of honey, on OSB honey wheat, of course. You gotta try this one. (BH)

## PROSCIUTTO AND GRUYERE - \$12.95

This is a sandwich with class. Cold prosciutto, chopped gruyere cheese, house onion jam, baby spinach, house basil vinaigrette, served crisp and cool on an OSB baguette. (LL)

**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 • OSB = Old School Bakery

# BETWEEN FRIENDS

## **BRISTOL SPENT GRAIN CRACKERS - (JUST ASK)**

Judiciously sprinkled with sesame seeds and a bit of salt.

## **CHEESE CURDS - \$3.45**

Tasty, squeaky, not fried. (BH)

## **LAUGHING LAB SOFT PRETZELS - \$6.45**

Two warm pretzels made with Laughing Lab and partnered with Beehive cheddar sauce and our spicy mustard. (LL)

## **FRIES - \$4.95**

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. (MT)

## **SWEET POTATO WAFFLE FRIES - \$5.95**

Super-delish superfood. Yes.

With curry mayo alongside for righteous dipping. (LL)

## **BEER-BATTERED PICKLES - \$5.45**

Our signature pickles lightly battered in flour, Mass Transit, and seasonings, fried to pickle-y perfection. Cucumber ranch alongside. (MT)

## **BEER-BATTERED AVOCADO - \$7.95**

Wedges of silky avocado encased in our light and crispy Mass Transit batter. Honey sriracha and cucumber ranch for dipping. (MT)

## **ROCKY MOUNTAIN POUTINE - \$9.95**

Golden fries smothered in our house green chili and melted cheese curds. Topped with creme fraiche and fresh scallions. (C)

## **PLOUGHMAN'S BOARD - \$16.95**

A moveable feast of artisan meats and cheeses, Rosemary's Almonds, pickled veg, Bristol spent grain bread and crackers, our honey mustard, our red pepper jam. A feasty starter among friends, or dinner for two. (LL)



*Do enjoy  
your meal.*

# HALE AND HEARTY

All burgers come with your choice of coleslaw, 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 or chili for an extra buck-fifty.

## **BRISTOL BURGER - \$12.95**

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

## **AXE AND THE OAK BURGER - \$14.95**

Juicy Colorado beef, smoked cheddar, mayo on a toasted cracked black pepper bun, topped with--get this--bacon glazed with Axe and The Oak whiskey and brown sugar and sprinkled with freshly cracked black pepper. Lettuce and tomato alongside. A nod to our friends at Axe and The Oak downstairs. (LL)

## **THE BLACKENED, BACON, AND BLUE - \$14.45**

Spicy blackened Colorado beef on a toasted Bristol spent grain bun topped with bacon, blue cheese, haystack onions. (C)

## **THE MASS TRANSIT - \$14.45**

Juicy Colorado beef on a toasted Bristol spent grain bun topped with Mass Transit-cured bacon and Mass Transit-battered haystack onions. Four Mass Transit-battered pickles top the bun. Just to mix it up a little, we added a ramekin of Beehive Cheddar soup for dunking. (MT)

**NOT IN THE MOOD FOR BEEF?** Say the word and we'll make any burger with herb-marinated 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

## **BRAISED BEEF TACOS - \$11.95**

A triad of soft corn tortillas filled with tender braised beef, pickled red onion, lemon-orange zest slaw, topped with cilantro. Seasoned black beans, salsa verde, creme fraiche, all on the side. So good. (LL)

## **BEEHIVE CHEDDAR SOUP - \$4.45**

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

## **PORK GREEN CHILI - \$4.45**

Mmm...slow-cooked pork, roasted green chiles, tomatillos, tomatoes, seasonal Bristol beer, topped with creme fraiche and fresh scallions. Bristol spent grain focaccia alongside. (C)

## **ROASTED VEGETABLES - \$3.45**

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

## **CRANBERRY CHICKEN SPINACH SALAD - \$11.95**

Baby spinach, grilled chicken breast, caramelized onions, blue cheese crumbles, dried cranberries, candied walnuts, cranberry sage vinaigrette. Bristol spent grain focaccia alongside. (LL)

## **TRADITIONAL CHICKEN CAESAR - \$9.95**

Crunchy romaine, herb-marinated chicken, grated parmesan, herb-toasted croutons, classic Caesar dressing, crowned with a parmesan crisp. (BH)

## **CHOPPED COBB - \$9.95**

Chopped fresh romaine, herb-roasted turkey, matchstick carrots, bacon, shaved red onion, hardboiled egg, cheddar, swiss, herb-toasted croutons, cucumber ranch. (MT)

# SWEET

## **CHIEF ROOT BEER FLOAT - \$4.95**

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

*In case you haven't noticed, we like to repurpose things.*

We believe it's great for the planet, keeps our karma shipshape, and really just makes life a little more interesting. So here's a look at some of the eccentricities of our Pub. You know, in case conversation lags:

- 🍷 The massive stainless steel doors in the south wall of the Pub were salvaged from the Cheyenne Mountain Zoo when they were renovating the elephant pavilion.
  - 🍷 The wrought iron railings that span the old classroom doorways were graciously donated by the zoo, too.
- 🍷 Our low tables are made of wood that used to serve as flooring in vintage boxcars.
  - 🍷 Our high tables are from our original tasting room on Tejon Street.
- 🍷 Another fixture that came over from Tejon is the Beer Specs board that hangs in the north side of the Pub.
  - 🍷 The sassy chandelier hanging in the brew house once hung in the lobby of the Broadmoor Hotel.
- 🍷 In the Wildcat Room, you'll notice a mosaic featuring a fierce feline mascot. That's original to Ivywild School, whose students and athletes were known (and feared, we're pretty sure) around town as the Ivywild Wildcats.
  - 🍷 Also in the Wildcat Room, the gold velvet partitions were made using the curtains that once hung in Studio Bee at the Pikes Peak Center.

