


Bristol Bar & Grill

All selections containing eggs are prepared with cage free eggs. Egg whites are also available.

Breakfast Specialties

Sunrise Breakfast*	\$13
Two 'eggs your way', breakfast potatoes, choice of breakfast meat, choice of toast	
Eggs Benedict*	\$15
Poached eggs, Canadian bacon, English muffin, hollandaise, breakfast potatoes	
Florentine Benedict* 	\$13
Poached eggs, mushrooms, spinach, English muffin, hollandaise, breakfast potatoes	
Biscuits & Gravy*	\$12
Two 'eggs your way', fresh baked biscuit, sausage gravy, choice of breakfast meat	
Savory Oatmeal Bowl* 	\$10
Oatmeal, poached egg, bacon, avocado, arugula, lemon vinaigrette	
Bacon Cheddar Bowl	\$13
Breakfast potatoes, scrambled eggs, bacon, onions, cheddar, multigrain toast	
Veggie Bowl*  	\$12
Breakfast potatoes, broccoli, mushrooms, peppers, onions, tomatoes, two 'eggs your way', cheddar	
Yogurt Parfait Bowl  	\$12
Greek vanilla yogurt, bananas, strawberries, blueberries, toasted coconut flakes, honey, almond butter	


Griddle

Buttermilk Brioche French Toast	\$14
Brioche, crème fraîche yogurt, lemon curd, berry compote	
Buttermilk Pancakes 	\$11
Tall stack, butter, warm maple syrup <i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$2 each</i>	





Beverages

Simply® Orange Juice	\$4
Coca-Cola® Assorted Chilled Juices	\$4
Coffee or Hot Teas	\$4
Coca-Cola® Fountain Beverages	\$4
Hot Chocolate	\$3
Dairy & Non-Dairy Milks	\$4
Sparkling Water	\$5
Bottled Water	\$3









Handhelds & Toasts

Sandwich Your Way*	\$15
One 'egg your way', choice of breakfast meat, choice of bread, sharp cheddar, breakfast potatoes	
Bacon & Egg Tacos	\$12
Scrambled eggs, bacon, cheddar, Monterey Jack, sour cream, salsa, guacamole, flour tortillas	
Smashed Avocado Toast 	\$12
Grilled multigrain bread, smashed avocado, roasted cherry tomatoes, microgreens, everything bagel seasoning	

Omelets & Scrambles

Build Your Own Omelet 	\$14
Choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack, choice of side	
Ham & Swiss Omelet 	\$13
Smoked ham, Swiss cheese, mushrooms, green onions, choice of side	
Vegetarian Omelet  	\$11
Broccoli, mushrooms, onions, bell peppers, tomatoes, cheddar, choice of side	

Sides

Selection of Breakfast Meats 	\$4
Seasonal Fresh Fruit  	\$5
Selection of Cold Cereals	\$5
Yogurt/Greek Yogurt 	\$4
Breakfast Potatoes 	\$5
Biscuit & Gravy	\$7
Sliced 1/2 Avocado  	\$4
Oatmeal 	\$6
<i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$1 each</i>	

Cocktails & Zero Proof

Mimosa	\$8
LaMarca Prosecco, Simply® Orange Juice	
Bloody Mary	\$10
Ketel One vodka, house-made bloody mary mix	
Cranberry Refresher <i>(non-alcoholic)</i>	\$8
Cranberry juice, pomegranate, fresh lime juice, Simply® Orange Juice, ginger ale	

***NOTICE:** 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.

For parties of 6 or more, a 22% service charge will be automatically added to the bill. Pick-up Service Available: Press "0" button on your phone to order.



Gluten Free



Vegetarian



Vegan

Morning



Breakfast

CROWNE PLAZA[®]
— BY IHG —

Bristol Bar & Grill

Small Plates

Crab Cake Bites with Lemon Remoulade	\$22
Bite-size crab cakes, lemon remoulade	
Grilled Shrimp Tacos	\$19
Grilled shrimp, fresh pico de gallo, cabbage, cilantro lime crema, flour tortillas	
Tuscan Chicken Flatbread	\$16
Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan	
French Dip Sliders	\$18
Sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian® rolls	
Chicken Wings	\$17
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
Spinach & Roasted Artichoke Dip 	\$16
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	
White Cheddar Mac & Cheese 	\$11
Aged cheddar, roasted garlic, panko	

Handhelds

Served with choice of fries, chips, or fresh fruit

Grilled Italian Vegetable Sandwich 	\$15
Grilled eggplant, portobello mushroom, Parmesan, mozzarella, marinara, fresh basil, garlic butter, toasted ciabatta; served with lemon vinaigrette baby kale & spinach salad	
Cuban Sandwich	\$18
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll	
Grilled Chicken Bruschetta	\$18
Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun	
Turkey Club	\$17
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
Grilled Caesar Steak Wrap*	\$22
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
BBQ Bacon Jack Burger*	\$18
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	
Classic Cheeseburger*	\$17
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
Southwest Veggie Burger 	\$17
Veggie burger, pico de gallo, pepper jack cheese, cilantro-lime crema, brioche bun	



Salads & Soup

Shrimp Tomato Bisque	\$11
Tomato bisque, grilled shrimp, croutons, goat cheese	
Grapefruit, Beet & Kale Salad 	\$18
Grapefruit segments, rainbow beets, baby kale-spinach mix, crunchy quinoa, goat cheese, tahini lime dressing	
Chopped Chicken Salad	\$13
Chopped chicken, mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing	
Sesame Ginger Salad	\$26
Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing	
Caesar Salad	\$10
Crisp romaine, shaved Parmesan, croutons, Caesar dressing	
add chicken +\$8 shrimp +\$10 salmon* +\$12 steak* +\$16	

Mains

Lemon Thyme Swordfish 	\$26
Marinated grilled swordfish, red pepper hummus, roasted tri colored honey carrots	
Pan Seared Salmon* 	\$29
Seared salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	
Mediterranean Shrimp Pasta	\$28
Jumbo shrimp, bow tie pasta, spinach, mushrooms, tomatoes, light pesto cream	
Roasted Herb Chicken 	\$25
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
Ribeye, 10 oz.* 	\$36
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	

Desserts

Cheesecake 	\$10
Classic New York-style cheesecake	
Chocolate Cake 	\$10
Chocolate cake with chocolate frosting	
Tiramisu Cake	\$10
Rich Italian cream cake	

***NOTICE: 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.**



For parties of 6 or more, a 22% service charge will be automatically added to the bill. Pick-up Service Available: Press "0" button on your phone to order.

Evenings

Signature Cocktails

Crowned Jewel Mule	\$15
Ketel One vodka, Fever-Tree ginger beer, cranberry juice, blood orange bitters, fresh lime juice	
Margarita	\$14
Corazón Blanco tequila, Cointreau, fresh lime juice, house-made simple syrup	
Espresso Martini	\$16
Tito's handmade vodka, coffee liqueur, espresso, house-made simple syrup, optional creamer	
Knob Creek Rye Old Fashioned	\$16
Knob Creek Rye, house-made simple syrup, orange bitters	
Mint Julep	\$15
Woodford Reserve bourbon, house-made simple syrup, muddled mint leaves	
Crowne Rose Manhattan	\$16
Four Roses bourbon, Martini & Rossi sweet vermouth, Angostura bitters	
Jamacian Smash	\$14
Myers's dark rum, house-made simple syrup, muddled basil, muddled lime	
Mo's Island Breeze	\$16
Malibu Coconut rum, Captain Morgan spiced rum, Amaretto, cranberry juice, pineapple juice, Orange wheel	














Beers & Beyond

DRAFT		
Michelob Ultra	ABV 4.2% MO	\$6
Blue Moon Belgian White	ABV 5.4% CO	\$7
Tupps IPA	ABV 7.1% TX	\$8
New Belgium Fat Tire	ABV 5.2% CO	\$7
Dallas Blonde	ABV 4.8% TX	\$7
Yuengling Lager	ABV 4.5% PA	\$7
BOTTLED		
Michelob Ultra	ABV 4.2% MO	\$6
Coors Light	ABV 4.2% CO	\$6
Heineken	ABV 5.0% AMS	\$7
Modelo Especial	ABV 4.6% MEX	\$7
Samuel Adams Boston Lager	ABV 4.9% MA	\$7
Stella Artois	ABV 5.2% BEL	\$7
Elysian Space Dust IPA	ABV 8.2% WA	\$8
Guinness	ABV 4.3% IRE	\$7
Shiner bock	ABV 4.5% TX	\$6
Miller lite	ABV 4.5% TX	\$6
Heineken 0.0	ABV 0% AMS	\$7
BEYOND BEER		
Angry Orchard Hard Cider	ABV 5.0% NY	\$6
High Noon Sun Sips Hard Seltzer	ABV 4.5% CA	\$7
Truly Hard Seltzer	ABV 5.0% OH	\$6






Zero Proof

Cranberry Refresher <i>(non-alcoholic)</i>	\$8
Cranberry juice, pomegranate, fresh lime juice, Simply® Orange Juice, Fever-Tree ginger ale	
ROYAL PALOMA <i>(non-alcoholic)</i>	\$8
Fresh lime juice, grapefruit juice, agave nectar, fever tree club soda	

Wines

WHITES	6 oz. Bottle
Trimbach Classic Riesling   	\$11 \$42
<i>Alsace, France</i>	
Placido Toscana Pinot Grigio  	\$10 \$38
<i>Tuscany, Italy</i>	
Emmolo Sauvignon Blanc  	\$14 \$46
<i>Napa/Solano, California</i>	
Kim Crawford Sauvignon Blanc 	\$12 \$44
<i>Marlborough, New Zealand</i>	
30 Degrees Chardonnay   	\$10 \$38
<i>Monterey, California</i>	
Sea Sun Chardonnay by Wagner 	\$13 \$50
<i>California</i>	
La Crema Chardonnay 	\$12 \$45
<i>Monterey, California</i>	
Natalie Verga	\$12 \$45
<i>Moscato D'ASTI</i>	

BUBBLES & ROSÉS

LaMarca Prosecco 	\$11 \$42
<i>Prosecco, Italy</i>	
Piper Sonoma Brut NV 	\$15 \$55
<i>Sonoma County, California</i>	
Daou Rosé	\$60 \$60
<i>Paso Robles, CA</i>	
Moet & Chandon Imperial	\$150 \$150
<i>Champagne Brut</i>	
Domaine Ste Michelle	\$60 \$60
<i>Brut Rose</i>	
REDS	
Elouan Pinot Noir 	\$15 \$58
<i>Oregon</i>	
Murphy-Goode Red Blend	\$11 \$42
<i>California</i>	
Decoy by Duckhorn Merlot  	\$15 \$58
<i>California</i>	
Silver Gate Cabernet Sauvignon	\$11 \$42
<i>California</i>	
Liberty School Cabernet Sauvignon	\$13 \$50
<i>Paso Robles, California</i>	
Decoy by Duckhorn Cabernet	\$15 \$58
<i>Cabernet</i>	

Cocktails & Bar