

the bristol happy hour

5:30-7:00 pm

\$4

nichols farm popcorn, white cheddar, espelette, lime

parker house rolls, house cultured butter

hibiscus ale, revolution “rosa hibiscus”

\$6

duck fat fries, b-57 ketchup, garlic aioli

glass of wine, daily sommelier selection

bottled beer, daily sommelier selection

\$10

double beef burger, pickled onions, cheddar, lettuce,
mayo, tomato, “fancy sauce”

add \$2

7 oz. draught beer back of your choice

the menu is thoughtfully created by executive chef sean pharr
many items on the menu contain ingredients that are not listed, please inform your server of any food allergies or
dietary restrictions before you place your order

the cook county department of health would like to inform you that consuming raw or uncooked foods may,
in fact... be an extremely enjoyable, life changing experience.