

# Local

We're honored to support local purveyors by featuring beer/spirit selections crafted in our beloved city and region.

## beer

Schlafly Pale Ale (St. Louis, MO)

O'Fallon 5 Day IPA (O'fallon, MO)

O'Fallon Hemp Hop Rye (O'fallon, MO)

Urban Chestnut Schnickelfritz (St. Louis, MO)

Destihl 'Vertex' IPA (Illinois)

Earthbound Brewing Co. Irish Red (STL)

Cathedral Square Belgian White (STL)

Bur Oak 'Boone County' Brown Ale (Columbia)

## spirits

Purus Vodka (St. Louis, MO)

Pinckney Bend 3 Grain Vodka (New Haven, MO)

Pinckney Bend Small Batch Gin (New Haven, MO)

Pinckney Bend Rested American Whiskey (New Haven, MO)

Missouri Spirits "White Oak Cask' Bourbon Whiskey (Springfield)

Cardinal Sin Artisanal Vodka (St. Charles)

Cardinal Sin 'Starka' Barrel Aged Vodka (St. Charles)

# BAR + PATIO SPECIALS

Monday - Friday | 4 – 7PM  
Saturday | 4:30 – 7PM  
Sunday | 4:30 – 9PM  
Monday - Friday | 9PM – Close



## ONE BUCK SHUCK

Our Chef's daily selection of oysters on the half shell \$1 each.

### 7.00 appetizers

Corn and Crab Fritters  
Lemongrass Shrimp Tacos  
Smoked Salmon Flatbread  
Big Eye Tuna Poke  
Small Tempura Shrimp Sushi Roll  
Small Spicy Tuna Sushi Roll\*  
Peruvian Ceviche  
Smoked Salmon Carpaccio & Shrimp Ceviche  
Bruschetta  
Calamari  
Small Maine Mussels  
Shrimp Scampi  
New England Lobster Roll  
Prime Black Angus Mini Burger Sliders

### 3.50 lobster claws

### special drink features

\$1 off Beer  
\$1 off Truly bottled cocktails  
\$6 House Wine (red or white)  
\$7.5 Handcrafted Cocktails & Martinis

### wednesday & thursday only

1lb. Lobster at Cost (subject to availability)

### sunday only

1/2 off bottles of wine up to \$100  
25% off bottles of wine \$100 and over

### single malt scotch

\***BALVENIE** 12 yr. (Speyside) 10  
\***GLENFIDDICH** 12 yr. (Dufftown) 12.5  
**GLENFIDDICH** 18 yr. (Dufftown) 17  
\***GLENKINCHIE** 12 yr. (Lowlands) 14  
\***GLENLIVET** 12 yr. (Speyside) 12.5  
**GLENLIVET** 18 yr. (Speyside) 18  
**HIGHLAND PARK** 25 yr. (Orkney Islands) 39  
\***LAPHROAIG** 10 yr. (Islay) 15  
**MACALLAN** 15 yr. (Speyside) 18  
\***OBAN** 14 yr. (Highlands) 15

### scotch flights \$16

Choose any 3 scotches noted with (\*).  
1 oz. pours served with your preference  
of ice or water.

### cappuccino & coffee

All coffee drinks are made with Bristol's private blend of Roasterie Coffee.

**IRISH COFFEE** (Jameson or Bushmills) 9

**BUTTERNUT**  
(Frangelico, Butterscotch & Brandy) 9

**ORANGE GLAZE** (Kahlua & Grand Marnier) 9

**SWEET TOOTH** (Amaretto & Raspberry) 9

**TWIST** (Tuaca & Dark Creme de Cacao) 9

### port

**COCKBURN'S** 10 yr. Tawny Port 9.5

**FONSECA** 20 yr. Tawny Port 10.5

**GRAHAM'S SIX GRAPES** Ruby Port 7

**MONTEVINA TERRA D'ORO** Zinfandel Port 7.5

† We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

\* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

## blends

CHIVAS REGAL 12 12

DEWARS 11

JOHNNIE WALKER RED 11

JOHNNIE WALKER BLACK 12

JOHNNIE WALKER BLUE 39

J&B 11

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## bourbon, whiskey & rye

ANGEL'S ENVY BOURBON 13

DEATH'S DOOR WHITE WHISKEY 13

BLANTON'S 15

BOOKER'S 13

BULLEIT 10 YR. BOURBON 12.5

JACK DANIEL'S "GENTLEMAN JACK" 11

JACK DANIEL'S SINGLE BARREL 12.5

KNOB CREEK 12

MAKERS 46 13

PINCKNEY BEND RESTED AMERICAN 9

TEMPLETON RESERVE RYE 10.5

WOODFORD RESERVE 12

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## cognac

COURVOISIER EXCLUSIF 13

COURVOISIER VS 12

COURVOISIER VSOP 12.5

HENNESSY VS 12

KELT XO 25

MARTELL CORDON BLEU 29

REMY MARTIN VSOP 12.5

LOUIS XIII 1oz. 125 | 2oz. 225

## appetizers

**CORN AND CRAB FRITTERS** corn and lump crab baked fritters, charred corn, applewood smoked bacon, chipotle mayo 11

**LEMONGRASS SHRIMP TACOS** Grilled chipotle shrimp, lemongrass aioli, bib lettuce, pickled red onion, grape tomatoes relish, pineapple mango salsa, fresh mint, chile oil, soy honey roasted peanuts 13

**BIG EYE TUNA POKE** sea kelp, pea shoots, macademia nuts, yuzu-avacado mayo, ginger candy, 7-spice wonton chips, micro greens 14

**TEMPURA SHRIMP SUSHI ROLL**

Avocado, carrot, sesame, scallion

Small 8 | Large 12.5

**SPICY TUNA SUSHI ROLL\*** Cucumber, yuzu mayo, Sriracha Small 9 | Large 13

**PERUVIAN CEVICHE** white fish, red onion, yukon gold potatoes, scallions, leeks, cilantro 12

**SMOKED SALMON CARPACCIO & SHRIMP**

**CEVICHE** Smoked salmon topped with marinated shrimp, mango, red peppers pico, jalapeno, scallions, mint 14

**SMOKED SALMON FLATBREAD** White sauce, onion, caper, watercress 11

**MINI NEW ENGLAND LOBSTER ROLLS** Sweet bun, lobster salad, watercress 12.5

**GOAT CHEESE BRUSCHETTA** Tomato basil cruda, focaccia crisps 11.5

**SAUTÉED SHRIMP SCAMPI** With garlic butter 11

**CALAMARI** Crisp fried with jalapeños and carrots 12.5

**JUMBO LUMP CRAB CAKES** Creole remoulade and mango tartar 17

**STEAMED MAINE MUSSELS** White wine and garlic Small 10 | Large 15

**SHRIMP COCKTAIL** Served with cocktail & remoulade sauces 16.5

**CHILLED SHELLFISH PLATTER\*** Oysters, shrimp, lobster claws, King Crab legs, cocktail sauce, creole remoulade, fresh minced horseradish 59 (serves 2-3) 98 (serves 3-5)

**FRESH SHUCKED OYSTERS\*** Please ask your server for a variety of our fresh oysters.

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## Bristol's featured cocktails

### BLUEBERRY ROSEMARY LEMONADE

Refreshing take on the summertime classic with Stoli Blueberi vodka, muddled fresh blueberry + rosemary sprig, house-made lemonade 10

**HORSEFEATHER** A New Haven original: Pinckney Bend Rested American Whiskey, Fever-Tree Ginger Beer, Angostura bitters, lemon juice 11

## martinis & cocktails

### EASTSIDER

Muddled cucumber with Hendrick's, fresh-squeezed lime juice, fresh mint 10

**ON YOUR MARC** mini La Marca Prosecco popped tableside and served with St. Germain Elderflower Liqueur, bowl of cherries 13

### PARDON MY FRENCH

Skyy Vodka, X-Rated Fusion Liqueur (premium French Vodka, rich blood oranges & Brazilian passion fruit), grapefruit juice, cranberry juice 10

### SPARKLING BLACKBERRY MARTINI

Stoli Vodka, Chambord, fresh-squeezed lemon juice, Prosecco float 10

### SAZERAC

Knob Creek Rye, Peychaud's Bitters, Regan Orange Bitters, Lucid Absinthe rinse, muddled sugar cube 11

### PACIFIC PUNCH

Cruzan Guava & Mango Rums, Malibu Rum, pineapple, fresh-squeezed lemonade, Firefly Sweet Tea Vodka float 10

### MOSCOW MULE

Tito's Handmade Vodka, Fever-Tree premium ginger beer, fresh-squeezed lime juice served over crushed ice 10

### BOURBON BASIL SMASH

Maker's Mark Bourbon, fresh-squeezed lemon, basil, lemon zest 10

### STRAWBERRY BASIL MOJITO

Mt. Gay Eclipse Rum, muddled strawberries and sweet basil, fresh-squeezed lime juice 10

### DOWNTOWN DANE

1792 Small Batch Bourbon, Cherry Heering liqueur, Peychaud's Bitters, Regan Orange Bitters, fresh lemon juice, muddled sugar cube, with Amarena cherries 12

## not your bottled beer

### TRULY: BOTTLED, SPIKED, & SPARKLING 6

like sparkling water, but with 5% alc/vol. Gluten free, 2g carbs, and 100 cal

**COLIMA LIME** made with limes grown off the Pacific Coast of Mexico, all natural sugar cane, slightly tart with a crisp finish, served over ice

**GRAPEFRUIT POMELO** grapefruit and pomelo with slightly tart and tangy notes, all natural sugar cane, served over ice

## draft beer

### CRAFT, IMPORTS & MICRO 6

Destihl 'Vertex' IPA (Illinois)

Earthbound Brewing Co. Irish Red (STL)

Cathedral Square Belgian White (STL)

Bur Oak 'Boone County' Brown Ale (Columbia)

Boulevard Wheat (Kansas City)

Schlafly Pale Ale (St. Louis, MO)

Urban Chestnut Schnickelfritz (St. Louis, MO)

Samuel Adams Boston Lager

## beer flights \$8

Choose any four beers offered on draft.

## bottled beer

### CRAFTS, IMPORTS & MICRO 6

Amstel Light

Corona

Stella Artois

Estrella Damm Daura (gluten free)

Fat Tire Amber Ale

Heineken

Samuel Adams Seasonal

O'Fallon 5 Day IPA

O'Fallon Hemp Hop Rye

Guinness (cans)

Tank 7 Farmhouse Ale

### LARGE FORMAT ARTISAN BEERS (750ML)

Estrella Damm Inedit 18