

# 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\*  
Smoked Salmon Carpaccio & Shrimp Ceviche  
Bruschetta  
Calamari  
Firecracker Cauliflower  
Small Maine Mussels  
Shrimp Scampi  
New England Lobster Roll  
Black Angus Mini Burger Sliders

## 3.50 lobster claws

## special drink features

\$1 off Beer  
\$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) 15  
**GLENFIDDICH** 12 yr. (Dufftown) 13  
**GLENFIDDICH** 18 yr. (Dufftown) 18  
**GLENKINCHIE** 12 yr. (Lowlands) 14  
**GLENLIVET** 12 yr. (Speyside) 13  
**GLENLIVET** 18 yr. (Speyside) 19  
**HIGHLAND PARK** 25 yr. (Orkney Islands) 42  
**LAPHROAIG** 10 yr. (Islay) 15  
**MACALLAN** 15 yr. (Speyside) 19  
**OBAN** 14 yr. (Highlands) 15

## cappuccino & coffee

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

**IRISH COFFEE** (Jameson or Bushmills) 9.5  
**BUTTERNUT**  
(Frangelico, Butterscotch & Brandy) 9.5  
**ORANGE GLAZE** (Kahlua & Grand Marnier) 9.5  
**SWEET TOOTH** (Amaretto & Raspberry) 9.5  
**TWIST** (Tuaca & Dark Creme de Cacao) 9.5

## port

**COCKBURN'S** 10 yr. Tawny Port 10  
**FONSECA** 20 yr. Tawny Port 12  
**GRAHAM'S SIX GRAPES** Ruby Port 9.5  
**MONTEVINA TERRA D'ORO** Zinfandel Port 9

† 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 12.5

DEWARS 11.5

JOHNNIE WALKER RED 11.5

JOHNNIE WALKER BLACK 12.5

JOHNNIE WALKER BLUE 42

J&B 11.5

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## bourbon, whiskey & rye

ANGEL'S ENVY BOURBON 13.5

DEATH'S DOOR WHITE WHISKEY 12.5

BLANTON'S 15

BOOKER'S 13.5

BULLEIT 10 YR. BOURBON 15

JACK DANIEL'S "GENTLEMAN JACK" 11.5

JACK DANIEL'S SINGLE BARREL 13

KNOB CREEK 12.5

MAKERS 46 13

PINCKNEY BEND RESTED AMERICAN 13

TEMPLETON RESERVE RYE 12.5

WOODFORD RESERVE 12.5

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## cognac

COURVOISIER EXCLUSIF 13.5

COURVOISIER VS 12.5

COURVOISIER VSOP 13

HENNESSY VS 12.5

KELT XO 25

MARTELL CORDON BLEU 28

REMY MARTIN VSOP 13

LOUIS XIII 1oz. 125 | 2oz. 225

## appetizers

**FIRECRACKER CAULIFLOWER** lightly fried cauliflower tossed in chile aioli, toasted sesame seeds, micro greens 10

**CORN AND CRAB FRITTERS** corn and lump crab baked fritters, charred corn, applewood smoked bacon, chipotle mayo 13

**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 14

**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 8.5 | Large 13

**SPICY TUNA SUSHI ROLL\*** Cucumber, yuzu mayo, Sriracha Small 9.5 | Large 14

**SMOKED SALMON CARPACCIO & SHRIMP**

**CEVICHE** Smoked salmon topped with marinated shrimp, mango, red peppers pico, jalapeno, scallions, mint 14.5

**SMOKED SALMON FLATBREAD** White sauce, onion, caper, watercress 12

**MINI NEW ENGLAND LOBSTER ROLLS** Sweet bun, lobster salad, watercress 13

**GOAT CHEESE BRUSCHETTA** Tomato basil cruda, focaccia crisps 12

**SAUTÉED SHRIMP SCAMPI** With garlic butter 12

**CALAMARI** Crisp fried with jalapeños and carrots 13

**JUMBO LUMP CRAB CAKES** Creole remoulade and mango tartar 17.5

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

**SHRIMP COCKTAIL** Served with cocktail & remoulade sauces 17

**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 cocktail

### **MOSCOW MULE**

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

## housemade concoction

*crafted by our own bartenders, featuring locally-distilled spirits*

**GINGER OLD FASHIONED** (by Trey Raith)  
Pinckney Bend Rested American Whiskey, bitters, Amarena Cherry Juice, muddled cherry and orange, Fever Tree Ginger Ale float 11

## martinis & cocktails

### **EASTSIDER**

Muddled cucumber with Hendrick's, fresh-squeezed lime juice, fresh mint 11

### **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, Deep Eddy Sweet Tea Vodka float 10

### **BOURBON BASIL SMASH**

Maker's Mark Bourbon, fresh-squeezed lemon, basil, lemon zest 11

### **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

## draft beer

### **CRAFT, IMPORTS & MICRO 6**

Destihl 'Vertex' IPA (Illinois)  
Bur Oak 'Boone County' Brown Ale (Columbia)  
Boulevard Wheat (Kansas City)  
Urban Chestnut Schnickelfritz (St. Louis, MO)  
Schlafly Kolsch (St. Louis, MO)  
Logboat 'Bobber' Lager (Columbia)  
Logboat 'Lookout' APA (Columbia)  
Guinness (Ireland)

## 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

### **LARGE FORMAT ARTISAN BEERS (750ML)**

Boulevard Tank 7 Farmhouse Ale 18

