

Local

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

beer

Schlafly (St. Louis, MO)

O'Fallon (O'fallon, MO)

Urban Chestnut (St. Louis, MO)

Boulevard Brewing (Kansas City, MO)

Destihl (Illinois)

Bur Oak (Columbia)

Logboat Brewing Co. (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



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

bourbon, whiskey & rye

ANGEL'S ENVY BOURBON 13.5

DEATH'S DOOR WHITE WHISKEY 12.5

BERNHEIM 12.5

BLANTON'S 15

BOOKER'S 13.5

BULLEIT 10 YR. BOURBON 15

J. RIEGER KC WHISKEY 12.5

JACK DANIEL'S "GENTLEMAN JACK" 11.5

JACK DANIEL'S SINGLE BARREL 13

KNOB CREEK 12.5

MAKERS 46 13

MISSOURI SPIRITS WHITE OAK CASK 11.5

PINCKNEY BEND RESTED AMERICAN 13

TEMPLETON RESERVE RYE 12.5

WOODFORD RESERVE 12.5

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

PEACH PERFECT

Belvedere Peach Nectar Vodka, peach schnapps, pineapple, cranberry & orange juice, housemade sour 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

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

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

