

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)
- Urban Chestnut Schnickelfritz (St. Louis, MO)
- Destihl 'Vertex' IPA (Illinois)
- Bur Oak 'Boone County' Brown Ale (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



\$1 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
\$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) 15
***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

DEWAR'S 11

JOHNNIE WALKER RED 11

JOHNNIE WALKER BLACK 12

JOHNNIE WALKER BLUE 39

J&B 11

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

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 12

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

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

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

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

Skyv 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 4

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)

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)

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

LARGE FORMAT ARTISAN BEERS (750ML)

Boulevard Tank 7 Farmhouse Ale 18

