



happy hour

MONDAY - FRIDAY | 4:00PM - 6:00PM
SUNDAY | 4:00PM - 8:00PM

APPETIZERS

Chef's oysters on the half shell* .75 each

4.00 APPETIZERS

Smoked Salmon Flatbread
Roasted Duck Flatbread
Small Cheese Plate
Small Shrimp Sushi Roll

5.00 APPETIZERS

Steamed Curry Mussels
Lobster Tamale
Small Tuna Sushi Roll*
Bruschetta
Small Maine Mussels
Calamari
Cheese Burger
New England Lobster Roll

6.00 APPETIZERS

Tuna Tartare*
Shrimp Scampi
Grilled Chipotle Shrimp
Vietnamese Crab Spring Rolls

SPECIAL DRINK FEATURES

Monday - 1.50 off all Draft & Bottle Beers
Tuesday - 5.95 Handcrafted Cocktails
Wednesday - 5.95 Featured Martinis
Thursday - 5.95 Flavored Mojitos
Friday - 5.95 X-Rated Martinis
3.50 Oyster Shooters*

TUESDAY - THURSDAY

6 oz. Lobster Tails at Cost
(subject to availability)

SUNDAY

1/2 off bottles of wine priced 100.00 or less
Live Music 5pm - 8pm

THE SWEETER SIDE

LEMON, LIME, ORANGE†

lemon tart, meringue, lime-mint sorbet,
candied kumquats 5.50

CHOCOLATE + PINEAPPLE†

dark chocolate truffle cake, macadamia-
coconut caramel, pineapple-buttermilk
sherbet 6.00

PANNA COTTA TRIO

orange, espresso and milk chocolate with
lemon-ricotta and chocolate brownie
cookies 6.00

CHOCOLATE BUTTERSCOTCH TART

preserved cherries, sea salt, sweet balsamic
syrup 6.50

APPLES & GINGER†

warm apple upside-down cake, sour cream
anise ice cream, pistachio brittle, ginger and
spiced red wine syrups 7.00

BANANA CREAM CREPE†

caramelized bananas, peanut butter sauce,
passion fruit puree, root beer sorbet 6.00

CHEESE PLATE†

assortment of cheeses, walnut raisin crisps,
pickled sultanas, sweet and sour cherries
Small 7.00 | Large 9.00

FROZEN FLAVORS

a trio of our daily offerings of sorbets and ice
creams 6.50

COOKIE BOX†

lemon-ricotta, chocolate brownie, vanilla bean
shortbread and hazelnut rice crispy treats 4.50

CARROT CAKE†

pecan praline filling, sweet cream cheese,
toasted coconut, creme anglaise 8.00

DESSERT WINES

Dolce Late Harvest Napa Valley (375 ml.) 65.00
Inniskillin Ice Wine
Niagara Peninsula (375 ml.) 95.00
King Estate Vin Glace Pinot Gris Ice Wine
Willamette Valley 9.00 | 35.00
Robert Modavi Moscato D'Oro Napa Valley
8.00 | 31.00
Vin Glacière Pacific Rim Riesling
Washington 8.00 | 31.00

* Contains or may contain raw or undercooked ingredients.
Which may increase your risk of food-borne illness.

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

SIGNATURE MARTINIS

MARGARITA 'FLOAT'

Sauza Hornitos Tequila, Agave nectar, Courvoisier VS, triple sec, margarita foam 9.00

X-RATED

Skyy Vodka, X-Rated Fusion Liqueur (premium French vodka, rich blood oranges & Brazilian passion fruit), grapefruit juice, cranberry juice 9.00

ASIAN PEAR

Pear sake, Belvedere Vodka, jasmine, fresh-squeezed lemon, edible hibiscus flower 9.00

LEMON ICE

Ketel One Citroen Vodka, fresh-squeezed lemon, pure cane syrup with rock candy 'icing' 8.50

CUCUMBER DILL

Hendricks Gin, fresh juiced cucumber, fresh dill 9.50

PINK POPS

X-Rated Fusion Liqueur (premium French vodka, rich blood oranges, Brazilian passion fruit), Domaine Ste. Michelle Brut 9.50

ROSEBERRY

Skyy 90 Vodka, fresh rosemary, raspberries, mint, white cranberry juice 9.00

GREEN TEA MARTINI

Zen Green Tea Liqueur, Skyy Vodka, white cranberry juice, fresh-squeezed lime 8.50

BLACKBERRY LEMONADE

Grey Goose Vodka, Chambord, fresh-squeezed lemon juice, pure cane syrup, Prosecco float 9.50

ESPRESSO

Three Olives Vanilla Vodka, Kahlua, espresso, heavy whipping cream, shaved chocolate 9.00

FLAVORED

Mango, Pineapple, Raspberry, Apple, Pomegranate or Chocolate 8.95

COGNAC

Courvoisier Excelsif 12.00
Courvoisier VS 10.00
Courvoisier XO 16.00
Hennessy Paradis 48.00
Hennessy VSOP 15.00
Martell Cordon Bleu 18.00
Remy Martin VSOP 11.00

ABSINTHE

ABSINTHE "TRADITIONAL"

Served chilled with sugar cube, slotted spoon 12.00

ERNEST HEMINGWAY'S

"DEATH IN THE AFTERNOON"

Absinthe and iced Champagne poured until it attains the proper opalescent milkiness 12.00

HEMINGWAY'S ABSINTHE

Ernest Hemingway, once a reporter for The Kansas City Star, was an Absinthe lover and often referenced the spirit in writings, drinking it long after it was prohibited in 1915, (procuring it from Cuba). In 1931 a diary entry proclaimed "Got tight last night on Absinthe and did knife tricks." Like Van Gogh, whose works' green color palette is often attributed to his love of 'the green fairy,' as absinthe was called, depression and suicide led to Hemingway's death in 1961.

CAPPUCCINO & COFFEE

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

Jameson or Bushmills Irish Coffee 7.00
Butternut (Frangelico, Butterscotch & Brandy) 7.00
Orange Glaze (Kahlua & Grand Marnier) 7.00
Sweet Tooth (Amaretto & Raspberry) 7.00
Twist (Tuaca & Dark Creme de Cacao) 7.00

PORT / SHERRY

Cockburn's 10 yr. Tawny Port 7.50
Dows Vintage Port 18.00
Fonseca 20 yr. Tawny Port 10.50
Graham's Six Grapes Vintage Port 8.00
Harvey's Bristol Cream Sherry 7.00
Montevina Terra d'Oro Zinfandel Port 7.50
Warres Warrior Special Reserve Port 7.50

SINGLE MALT SCOTCH

Balvenie 12 yr. Speyside 10.00
Glenkinchie 12 yr. Speyside 15.00
Glenlivet 12 yr. Highlands 10.00
Glenlivet 18 yr. Speyside 15.00
Glenmorangie 12 yr. Highlands 11.00
Laphroaig 10 yr. Islay 10.00
Macallan 15 yr. Speyside 15.00
Oban 14 yr. Highlands 15.00
Talisker 18 yr. Orkney Islands 15.00

SINGLE BARREL & SMALL BATCH BOURBONS

1792 Ridgemont Reserve 11.50
Booker's 12.50
Jack Daniels Single Barrel 11.50
Knob Creek 10.50
Woodford Reserve 11.50

BLENDS

Chivas Regal 12 10.50
Crown Royal Special Reserve 11.00
Cutty Sark 8.00
Dewars White Label 8.00
J&B 6.75
Johnnie Walker Black 11.50
Johnnie Walker Blue 40.50
Johnnie Walker Red 10.50
Pinch 10.50

APPETIZERS

FRESH SHUCKED OYSTERS*

Please ask your server for a variety of our fresh oysters.

TEMPURA SHRIMP SUSHI ROLL

Small 6.95 | Large 9.50

TUNA SUSHI ROLL*

Small 7.95 | Large 10.50

SMOKED SALMON FLATBREAD

White sauce, onion, caper, watercress 6.95

ROASTED DUCK FLATBREAD

Italian cheeses, bbq sauce, onion, apple 7.50

MINI NEW ENGLAND LOBSTER ROLLS

Sweet bun, lobster salad, watercress 9.50

LOBSTER TAMALE

Corn, Poblano pepper, avocado crema 8.50

SCALLOPS WITH PANCETTA

Carrot beurre blanc, watercress, sultanas 11.50

STEAMED CURRY MUSSELS

Coconut curry broth, cilantro 7.95

GOAT CHEESE BRUSCHETTA

Tomato basil cruda, focaccia crisps 8.95

CHIPOTLE GRILLED SHRIMP

Corn & black bean relish, lime sour cream 9.50

SAUTÉED SHRIMP SCAMPI

With garlic butter 9.00

CALAMARI

Crisp fried with jalapeños and carrots 10.95

TUNA TARTARE*

Wasabi vinaigrette, sesame crackers 11.50

JUMBO LUMP CRAB CAKES

Creole remoulade and mango tartar 13.95

CHEESE PLATE

assortment of cheeses Small 7.00 | Large 9.00

STEAMED MAINE MUSSELS

White wine sauce
Small 7.95 | Large 11.95

STEAMED LITTLENECK CLAMS

Garlic, butter, white wine sauce 12.50

VIETNAMESE STYLE CRAB SPRING ROLLS

Daikon, avocado, mint, basil, shiro miso. 10.95

SHRIMP COCKTAIL

Served with two sauces 14.00

WINE FLIGHTS

PLATINUM BLONDES - 9.50

Martin Codax Albarino (Spain)
S A Prum Essence (Germany)
Zaca Mesa Viognier (Santa Ynez Valley)

COSMOPOLITAN WHITES - 11.50

Ferrari Carano Fume Blanc (Sonoma)
King Estate Signature Pinot Gris
(Lorane Valley)
Eroica Riesling (Yakima Valley)

TINY BUBBLES - 10.00

Lunetta Prosecco (Italy)
Domaine Ste. Michelle Brut
(Columbia Valley)
Tattinger Domaine Carneros Brut (Napa Valley)

WEST COAST CRUSH - 11.50

Guenoc Petite Sirah (Lake County)
Hahn Estate Meritage (Central Coast)
Frei Brothers Pinot Noir "Reserve"
(Russian River Valley)

GO BIG REDS - 14.00

Dynamite Cabernet (North Coast)
J. Lohr Hilltop Cabernet (Paso Robles)
Hess Collection, 19 Block Cuvee (Napa Valley)

WHITE WINE 6 OZ. | 9 OZ.

SPARKLING WINES

Lunetta Prosecco (Italy) 9.00 | 34.00
Domaine Ste. Michelle Brut
(Columbia Valley) 9.50 | 39.00
Taittinger Domaine Carneros Brut (Napa Valley)
14.50 | 58.00

INTERESTING WHITES

Montevina White Zinfandel
(California) 6.00 | 8.50
Martin Codax Albarino (Spain) 9.50 | 13.75
Clo Du Bois Rose (Sonoma) 10.00 | 14.50
Zaca Mesa Viognier
(Santa Ynez Valley) 11.50 | 16.75
Conundrum Meritage
(Central Valley) 13.50 | 19.75

CHARDONNAY

Guenoc (Lake County) 6.50 | 9.25
Hess Select (Monterey) 8.50 | 12.25
Rodney Strong (Sonoma) 9.50 | 13.75
BV Carneros (Napa Valley) 11.50 | 16.75

SAUVIGNON BLANC

Benziger (Sonoma) 8.00 | 11.50
Ferrari Carano Fume Blanc
(Sonoma) 10.50 | 15.75
Kim Crawford (New Zealand) 11.50 | 16.75

WINE BY THE GLASS (CONT.)

PINOT GRIGIO

Ecco Domani (Italy) 7.50 | 10.75
King Estate (Lorane Valley) 10.00 | 14.50

RIESLING

Chateau Ste. Michelle
(Columbia Valley) 7.50 | 10.75
S.A. Prum Essence (Germany) 9.00 | 13.00
Eroica (Yakima Valley) 11.50 | 16.75

RED WINE 6 OZ. | 9 OZ.

INTERESTING REDS / BLENDS

Rosemount Estates Shiraz
(Australia) 7.50 | 10.75
Rancho Zabaco Heritage Vines
(Sonoma) 8.50 | 12.25
Guenoc Petite Sirah (California) 8.50 | 12.25
Hahn Estates Meritage
(Central Coast) 9.00 | 13.00
Ravenswood Lodi Zinfandel
(Central Valley) 9.50 | 13.75
Hess Collection, 19 Block Cuvee
(Napa Valley) 14.00 | 20.50

PINOT NOIR

Echelon (France) 7.50 | 10.75
Estancia (Monterey) 10.00 | 14.50
King Estates (Lorane Valley) 14.50 | 21.25
Frei Brothers "Reserve"
(Russian River Valley) 15.50 | 22.75

CABERNET SAUVIGNON

Main St. Winery (California) 7.50 | 10.75
Dynamite (North Coast) 10.00 | 14.50
Estancia (Paso Robles) 10.50 | 15.25
Chateau St. Michelle Indian Wells
(Columbia Valley) 11.00 | 16.00
J. Lohr Hilltop (Paso Robles) 13.50 | 19.75
BV Rutherford (Napa Valley) 15.50 | 22.75

MERLOT

Red Rock (Central Valley) 7.50 | 10.75
J. Lohr Los Osos (Paso Robles) 9.50 | 13.75
Hogue Genesis (Columbia Valley) 9.50 | 13.75

BOTTLED BEER

CRAFT AND IMPORTS

5.50

Amstel Light (Amsterdam)
Blue Moon Belgian White (Colorado)
Corona (Mexico)
Heineken (Holland)
Samuel Adams Seasonal (Massachusetts)
Stella Artois (Belgium)
St. Pauli Girl NA (Germany)

LARGE FORMAT ARTISAN BEERS (750 ML BOTTLE)

16.00

Boulevard Smokestack Series
The Sixth Glass Quadruple Ale (Missouri)
Double Wide India Pale Ale (Missouri)

18.00

Estrella Damm Inedit (Spain)

DRAFT BEER

CRAFT AND IMPORTS

5.50

Bass Ale (England)
Boulevard Pale Ale (Missouri)
Boulevard Tank 7 Farmhouse Ale (Missouri)
Boulevard Wheat (Missouri)
Guinness (Ireland)
Samuel Adams Lager (Massachusetts)

HANDCRAFTED COCKTAILS

STRAWBERRY BASIL MOJITO

10 Cane Rum, muddled strawberries and sweet basil, pure cane syrup, fresh-squeezed lime juice 9.50

LIME IN THE COCONUT

Sauza Hornitos Tequila, Malibu Rum, coconut cream & pineapple, fresh-squeezed lime 8.50

HARD SWEET TEA

Firefly Sweet Tea Vodka & water with lemon.
*Also available with lemonade. 8.00

CARIBBEAN HARD LEMONADE

Cruzan, guava & mango rums, Malibu Rum, pineapple, fresh-squeezed lemonade, Firefly Sweet Tea vodka float 8.50

BERRY CAIPIROSKA

Absolut Apeach Vodka, muddled blackberries, raspberries and blueberries, house sour mix, pure cane syrup, squeeze of lime 8.50

FRENCH 75

Caravella Limoncello, Cointreau, Hendricks Gin, Domaine Ste. Michelle Brut Champagne 9.50

LEMON BASIL MANHATTAN

Maker's Mark Bourbon, fresh-squeezed lemon, pure cane syrup, basil, lemon zest 8.50

RUBY MARGARITA

Patron Silver Tequila, Cointreau, house sour mix, fresh-squeezed ruby red grapefruit juice 9.50

BELLINI

Domaine Ste. Michelle Brut, Peach Schnapps, peach sorbet 8.50

SANGRIA - RED OR WHITE

Red - fresh berries, orange juice
Main St. Winery Cabernet 8.00

White - fresh citrus fruits, seltzer
Ecco Domani Pinot Grigio 8.00