

## CAPPUCCINO & COFFEE

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

Jameson or Bushmills Irish Coffee 7.50  
Butternut (Frangelico, Butterscotch & Brandy) 7.50  
Orange Glaze (Kahlua & Grand Marnier) 7.50  
Sweet Tooth (Amaretto & Raspberry) 7.50  
Twist (Tuaca & Dark Creme de Cacao) 7.50

## PORT / SHERRY

Fonseca 20 yr. (Tawny Port) 10.50  
Graham's 6 Grapes (Vintage Port) 8.00  
Harvey's Bristol Cream (Sherry) 7.50  
Montevina Terra d'Oro (Zinfandel Port) 7.50  
Sandeman 10 yr. (Tawny Port) 10.00  
Warres Warrior (Special Reserve Port) 7.50

## SINGLE MALT SCOTCH

Balvenie 12 yr. (Speyside) 10.00  
Glenkinchie 12 yr. (Lowlands) 14.00  
Glenlivet 12 yr. (Speyside) 11.00  
Glenlivet 18 yr. (Speyside) 17.00  
Glenmorangie 12 yr. (Highlands) 11.00  
Laphroaig 10 yr. (Islay) 10.00  
Macallan 15 yr. (Speyside) 17.00  
Oban 14 yr. (Highlands) 13.00  
Talisker 10 yr. (Isle of Skye) 11.00

## SINGLE BARREL & SMALL BATCH BOURBONS

1792 Ridgemont Reserve 11.00  
Booker's 12.00  
Gentleman Jack 11.00  
Jack Daniels Single Barrel 12.00  
Knob Creek 12.00  
Woodford Reserve 11.50

## BLENDS

Chivas Regal 12 11.00  
Crown Royal Special Reserve 11.00  
Cutty Sark 9.00  
Dewars White Label 9.00  
J&B 9.00  
Johnnie Walker Black 12.50  
Johnnie Walker Blue 39.00  
Johnnie Walker Red 11.00  
Pinch 10.50

## COGNAC

Courvoisier VS 10.00  
Courvoisier XO 18.00  
Hennessy Paradis 45.00  
Hennessy VSOP 11.50  
Martell Cordon Bleu 25.00  
Remy Martin VSOP 13.00



happy hour

appetizer

wine

martini

beer

scotch

whiskey

bourbon

cognac

coffee

port

**BRISTOL**  
SEAFOOD GRILL

# happy hour

Monday - Friday | 4:00pm - 6:30pm  
Sunday | 4:00pm - 8:00pm

Available at the bar & patio.

## SPECIAL DRINK FEATURES

Monday - 1.50 off all Draft & Bottled Beer  
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 tail at cost (subject to availability)

### SUNDAY

1/2 off bottles of wine priced 50.00 or less  
25% off all other wines  
Live Music 5pm - 8pm

## 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 Style Crab Spring Rolls

## HANDCRAFTED COCKTAILS

### STRAWBERRY BASIL MOJITO

10 Cane Rum, muddled strawberries  
and sweet basil, pure cane syrup,  
fresh-squeezed lime juice 10.00

### PIÑA COLADA

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

### BRISTOL MARGARITA

Sauza Hornitos Tequila, Agave nectar,  
Courvoisier VS, triple sec,  
margarita foam 9.50

### CARAMEL WHITE RUSSIAN

Pearl Caramel Vodka, Patron X.O.  
Café Coffee Liqueur, cream 9.00

### CARIBBEAN HARD LEMONADE

Cruzan guava & mango rums,  
Malibu Rum, pineapple, fresh-squeezed  
lemonade, Firefly Sweet Tea Vodka float 9.00

### BERRY CAIPIROSKA

Absolut Apeach Vodka, muddled blackberries,  
raspberries and blueberries, house sour mix,  
pure cane syrup, squeeze of lime 9.00

### FRENCH 75

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

### LEMON BASIL MANHATTAN

Maker's Mark Bourbon, fresh-squeezed  
lemon, pure cane syrup, basil, lemon zest 9.50

### BELLINI

Domaine Ste. Michelle Brut,  
Peach Schnapps, peach puree 9.00

### SANGRIA - RED OR WHITE

Red - fresh berries, orange juice  
Red Diamond Cabernet Sauvignon 9.00

White - fresh citrus fruits, seltzer  
Ecco Domani Pinot Grigio 9.00

## ABSINTHE

### ABSINTHE "TRADITIONAL"

Served chilled with sugar cube, slotted  
spoon 13.00

### ERNEST HEMINGWAY'S "DEATH IN THE AFTERNOON"

Absinthe and iced Champagne poured until it  
attains the proper opalescent milkiness 13.00

## WINE FLIGHTS

---

### PLATINUM BLONDES - 12.00

Conundrum White Wine Blend (California)  
Honig Sauvignon Blanc (Napa Valley)  
Mer Soleil "Silver" Chardonnay (Monterey)

### COSMOPOLITAN WHITES - 10.00

Laurenz Gruner Veltliner (Austria)  
Trefethen Dry Riesling (Napa Valley)  
King Estate Pinot Gris (Willamette Valley, OR)

### TINY BUBBLES - 14.00

Domaine Ste. Michelle Brut (Columbia Valley, WA)  
Cantine "Maschio" Prosecco (Italy)  
Moet & Chandon Imperial (France)

### RIGHTEOUS REDS - 11.00

Wild Horse Pinot Noir (Central Coast, CA)  
Gascon Malbec (Argentina)  
Cline "Cool Climate" Syrah (Sonoma County)

### FIERY REDHEADS - 13.00

Spellbound Petite Sirah (California)  
Veramonte "Primus" Meritage Blend (Chile)  
J. Lohr "Hilltop" Cabernet Sauvignon (Paso Robles, CA)

## WHITE WINE 6OZ. | 9OZ.

### SPARKLING WINES

Domaine Ste. Michelle Brut (Columbia Valley, WA) 9.00  
Cantine "Maschio" Prosecco (Italy) 9.50  
Moet & Chandon Imperial (France) 16.00

### CRISP, REFRESHING WHITES

Montevina White Zinfandel (California) 6.00 | 8.50  
Alamos Torrontes (Argentina) 8.00 | 11.00  
Laurenz Gruner Veltliner (Austria) 10.50 | 14.00  
Conundrum White Wine Blend (California) 13.50 | 18.50

### CHARDONNAY

Indaba (South Africa) 7.00 | 9.50  
Hess Select (Monterey) 8.00 | 11.00  
J. Lohr "Riverstone" (Arroyo Seco, CA) 9.50 | 12.50  
Mer Soleil "Silver" (Monterey) 12.50 | 17.50

### PINOT GRIS / GRIGIO

Ecco Domani (Italy) 8.00 | 11.00  
King Estate (Willamette Valley, OR) 10.50 | 14.50

### RIESLING

Chateau Ste. Michelle (Columbia Valley, WA) 7.50 | 10.50  
S.A. Prum Essence (Germany) 9.25 | 13.00  
Trefethen Dry Riesling (Napa Valley) 12.50 | 17.50

### SAUVIGNON BLANC

Seaglass (Santa Barbara) 9.00 | 12.50  
Honig (Napa Valley) 10.50 | 14.00  
Kim Crawford (New Zealand) 11.50 | 15.50

## PROJECT RECORK

Bristol is a Project ReCork drop off point. We are one of the few places in the city where you can drop off your wine cork to be recycled. Ask your server or bartender for more information.

## DESSERT WINES

Dolce Late Harvest (Napa Valley) 375 ml. 105.00  
Inniskillin Ice Wine (Niagara Peninsula) 375 ml. 95.00  
King Estate Vin Glace Pinot Gris Ice Wine (Willamette Valley, OR) 9.00 | 35.00  
Robert Mondavi Moscato D'Oro (Napa Valley) 8.00 | 31.00  
Vin Glacière Pacific Rim Riesling '04 (Washington) 8.00 | 31.00

## RED WINE 6OZ. | 9OZ.

### BOLD, SEDUCTIVE REDS

Gascon Malbec (Argentina) 9.50 | 13.00  
Rosenblum Vinters Cuvee Zinfandel (California) 9.50 | 13.00  
Hahn Estates Meritage (Central Coast, CA) 9.50 | 13.00  
Veramonte "Primus" (Chile) 11.50 | 16.00  
Spellbound Petite Sirah (California) 9.00 | 12.50  
Cline "Cool Climate" Syrah (Sonoma County) 10.50 | 14.00

### PINOT NOIR

Castle Rock (Monterey) 9.00 | 12.50  
Estancia (Paso Robles, CA) 10.50 | 14.50  
Wild Horse (Central Coast, CA) 11.50 | 16.00  
King Estates Signature (Oregon) 14.50 | 21.00

### CABERNET SAUVIGNON

Red Diamond (Washington) 7.50 | 10.00  
Dynamite (North Coast) 9.50 | 13.00  
Estancia (Paso Robles, CA) 10.50 | 14.00  
Joel Gott "815 Blend" (California) 12.00 | 17.00  
Firestone (Santa Ynez Valley) 13.00 | 18.50  
J. Lohr "Hilltop" (Paso Robles, CA) 14.00 | 20.00

### MERLOT

Red Rock (California) 7.50 | 10.50  
J. Lohr "Los Osos" (Paso Robles, CA) 9.50 | 13.00  
Chateau Ste. Michelle "Indian Wells" (Washington) 10.50 | 14.50

## SIGNATURE MARTINIS

### X-RATED

Skyy Vodka, X-Rated Fusion Liqueur (premium French Vodka, rich blood oranges & Brazilian passion fruit), grapefruit juice, cranberry juice 9.50

### ASIAN PEAR

Pear sake, Belvedere Vodka, jasmine, fresh-squeezed lemon, edible hibiscus flower 9.50

### LEMON DROP

Ketel One Citroen Vodka, fresh-squeezed lemon, pure cane syrup with rock candy 'icing' 9.00

### CUCUMBER DILL

Hendricks Gin, fresh juiced cucumber, fresh dill 10.00

### PINK POPS

X-Rated Fusion Liqueur (premium French Vodka, rich blood oranges, Brazilian passion fruit), Domaine Ste. Michelle Brut 10.00

### ROSEBERRY

Skyy 90 Vodka, fresh rosemary, raspberries, mint, white cranberry juice 9.50

### BLACKBERRY LEMONADE

Grey Goose Vodka, Chambord, fresh-squeezed lemon juice, pure cane syrup, Prosecco float 11.00

### ESPRESSO

Three Olives Vanilla Vodka, Kahlua, espresso, heavy whipping cream, shaved chocolate 10.00

### FLAVORED

Mango, Pineapple, Raspberry, Apple, Pomegranate or Chocolate 9.50

## BOTTLED BEER

### CRAFT, IMPORTS & MICRO 5.75

Amstel Light, Blue Moon Belgian White, Corona, Estrella Daura (gluten free), Heineken, Sam Adams Light, Stella Artois, St. Pauli Girl NA

### LARGE FORMAT ARTISAN BEERS (750 ML. BOTTLE)

16.00  
Boulevard Smokestack Series:  
The Sixth Glass Quadruple Ale  
Double-Wide IPA

18.00  
Estrella Damm Inedit

## DRAFT BEER

### CRAFT, IMPORTS & MICRO 5.75

Bass Ale, Boulevard Pale Ale, Boulevard Tank 7 Farmhouse Ale, Boulevard Wheat, Guinness, Samuel Adams Lager

## APPETIZERS

### TEMPURA SHRIMP SUSHI ROLL

Small 8.00 | Large 11.50

### TUNA SUSHI ROLL\*

Small 8.00 | Large 12.00

### SMOKED SALMON FLATBREAD

White sauce, onion, caper, watercress 8.00

### ROASTED DUCK FLATBREAD

Italian cheeses, fig barbecue sauce, onion, apple 8.50

### MINI NEW ENGLAND LOBSTER ROLLS

Sweet bun, lobster salad, watercress 10.00

### LOBSTER TAMALE

Corn, Poblano pepper, avocado crema 9.50

### STEAMED CURRY MUSSELS

Coconut curry broth, cilantro 9.00

### GOAT CHEESE BRUSCHETTA

Tomato basil cruda, focaccia crisps 9.50

### CHIPOTLE GRILLED SHRIMP

Corn & black bean relish, lime sour cream 11.00

### SAUTÉED SHRIMP SCAMPI

With garlic butter 10.00

### CALAMARI

Crisp fried with jalapeños and carrots 11.50

### TUNA TARTARE\*

Wasabi vinaigrette, sesame crackers 12.00

### JUMBO LUMP CRAB CAKES

Creole remoulade and mango tartar 15.00

### CHEESE PLATE†

Assortment of cheeses, walnut raisin crisps, pickled sultanas, sweet and sour cherries  
Small 7.00 | Large 10.00

### STEAMED MAINE MUSSELS

White wine sauce  
Small 8.50 | Large 13.00

### STEAMED LITLLENECK CLAMS

Garlic, butter, white wine sauce 13.00

### VIETNAMESE STYLE CRAB SPRING ROLLS

Daikon, avocado, mint, basil, shiro miso 11.00

### SHRIMP COCKTAIL

Served with cocktail & remoulade sauces 15.00

### SHARED SAMPLER

jumbo lump crab cakes, calamari, shrimp scampi, trio of sauces 34.00

### COLD SEAFOOD PLATTER\*

shrimp cocktail, fresh shucked oysters, tuna tartare 49.00 (serves 3-5)

### FRESH SHUCKED OYSTERS\*

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

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