



Local

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

beer

Boulevard Wheat (Kansas City, MO)

Boulevard Pale Ale (Kansas City, MO)

Boulevard Tank 7 Farmhouse Ale
(Kansas City, MO)

Boulevard The Sixth Glass Quadrupel Ale
(Kansas City, MO)

Boulevard The Calling India Pale Ale
(Kansas City, MO)

KC BiER Company Dunkel (Kansas City, MO)

whiskey/bourbon

Union Horse Distilling Company
Long Shot White Whiskey (Lenexa, KS)

Union Horse Distilling Company
Reunion Rye Whiskey (Lenexa, KS)

Union Horse Distilling Company
Rider Vodka (Lenexa, KS)

J. Rieger's Kansas City Whiskey
(Kansas City, MO)

BAR + PATIO SPECIALS

Monday - Friday | 4 – 6:30PM

Sunday | 4 – 8:00PM



1 ONE BUCK SHUCK

Our Chef's daily selection of oysters on the half shell \$1 each.

7 appetizers

- Corn and Crab Fritters
- Smoked Salmon Flatbread
- Big Eye Tuna Poke
- Small Tempura Shrimp Sushi Roll
- Small Spicy Tuna Sushi Roll*
- Bruschetta
- Calamari
- Small Maine Mussels
- Shrimp Scampi
- Vietnamese Crab Spring Rolls
- New England Lobster Roll
- Creekstone Farms Sliders
- Peruvian Ceviche
- Smoked Salmon Carpaccio & Shrimp Ceviche
- Lemongrass Shrimp Tacos

3.50 lobster claws

special drink features

- \$1 off draft & bottled beers
- \$7.5 barrel-aged white manhattan
- \$7.5 handcrafted martinis & cocktails
- \$6 house wine (red & white)

sunday - friday

6oz. lobster tail at cost (subject to availability)

sunday only

- 1/2 off bottles of wine priced 50 or less
- 25% off all other wines
- Live Music 5pm - 8pm

single malt scotch

- * **BALVENIE** 12 yr. (Speyside) 15
- * **GLENKINCHIE** 12 yr. (Lowlands) 14
- * **GLENLIVET** 12 yr. (Speyside) 12.5
- GLENLIVET** 18 yr. (Speyside) 17
- * **GLENMORANGIE** 12 yr. (Highlands) 13
- * **LAPHROAIG** 10 yr. (Islay) 15
- LAGAVULIN** 16 yr. (Islay) 18
- MACALLAN** 15 yr. (Speyside) 17
- * **OBAN** 14 yr. (Highlands) 15
- * **TALISKER** 10 yr. (Isle of Skye) 11

scotch flights \$16

Choose any 3 scotches noted with (*).
1 oz. pours served with your preference
of ice or water.

port / sherry

- FONSECA** 20 yr. Tawny Port 11.5
- GRAHAM'S SIX GRAPES** Vintage Port 9
- HARVEY'S BRISTOL CREAM** Sherry 9.5
- MONTEVINA TERRA D'ORO** Zinfandel Port 8.5
- SANDEMAN 10 YR.** Tawny Port 9
- WARRES WARRIOR** Special Reserve Port 8.5

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

blends

- CHIVAS REGAL 12 12
 - CROWN ROYAL SPECIAL RESERVE 12.5
 - JOHNNIE WALKER RED 11
 - JOHNNIE WALKER BLACK 12
 - JOHNNIE WALKER BLUE 39
-

single barrel & small batch bourbons

- J. RIEGER'S KANSAS CITY WHISKEY 10.5
 - BASIL HAYDEN 13
 - 1792 RIDGEMONT RESERVE 11
 - BOOKER'S 13
 - JACK DANIEL'S "GENTLEMAN JACK" 11
 - JACK DANIEL'S SINGLE BARREL 12.5
 - KNOB CREEK 12
 - WOODFORD RESERVE 12
-

cognac

- COURVOISIER VS 11
- COURVOISIER XO 18
- HENNESSY VSOP 11.5
- MARTELL CORDON BLEU 25
- REMY MARTIN VSOP 12.5

appetizers

- CORN AND CRAB FRITTERS** corn and lump crab baked fritters, charred corn, applewood smoked bacon, chipotle mayo 11
- BIG EYE TUNA POKE** sea kelp, pea shoots, macademia nuts, yuzu-avocado mayo, ginger candy, 7-spice wonton chips, micro greens 14
- TEMPURA SHRIMP SUSHI ROLL** Avocado, carrot, sesame, scallion Small 8.5 | 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 and yellow pepper pico, jalapeños, scallion, mint, ginger vinaigrette, spiced wonton crisps 14
- PERUVIAN CEVICHE** white fish, red onion, yukon gold potatoes, scallions, leeks, cilantro 12
- SMOKED SALMON FLATBREAD** White sauce, onion, caper, watercress 10.5
- MINI NEW ENGLAND LOBSTER ROLLS** Sweet bun, lobster salad, watercress 12
- LEMONGRASS SHRIMP TACOS†** Grilled chipotle shrimp, corn tortillas, lemongrass aioli, bibb lettuce, pickled red onion, grape tomato relish, pineapple mango salsa, fresh mint, chile oil, soy honey roasted peanuts 13
- 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
- JUMBO LUMP CRAB CAKES** Creole remoulade and mango tartar 17
- STEAMED MAINE MUSSELS** White wine and garlic Small 10 | Large 15
- VIETNAMESE STYLE CRAB SPRING ROLLS** Daikon, avocado, mint, basil, shiro miso 12.5
- 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.

† 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.



Bristol's specialty cocktails

BLUEBERRY ROSEMARY LEMONADE

Refreshing take on the summertime classic with Stolli Blueberi vodka, muddled fresh blueberry + rosemary sprig, house-made lemonade 10

HORSEFEATHER A Kansas City original: J.Rieger's Kansas City Whiskey, Fever-Tree Ginger Beer, Angostura bitters, lemon juice 11

martinis & cocktails

BARREL-AGED WHITE MANHATTAN

KC's very own Union Horse Distilling Co. Long Shot White Whiskey, Bianco Vermouth, orange bitters aged in oak barrels 6 weeks in-house, topped with Amarena cherries 11

GINGER PEAR WHISKEY FIZZ

house infused Death's Door white whiskey with White Ginger Pear Tea Forte, La Marca Prosecco float 11

EASTSIDER

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

J. Rieger's Kansas City Whiskey, Cherry Heering liqueur, Peychaud's Bitters, Regan Orange Bitters, fresh lemon juice, muddled sugar cube, with Amarena cherries 12

draft beer

CRAFT, IMPORTS & MICRO 6.5

Boulevard Pale Ale

Boulevard Tank 7 Farmhouse Ale

Boulevard Wheat

Guinness

KC BiER Co. Dunkel

Samuel Adams Lager

Stella Artois

beer flights \$8

Choose any four beers offered on draft.

bottled beer

CRAFTS, IMPORTS & MICRO 6.5

Amstel Light

Blue Moon Belgian White

Corona

Heineken

Samuel Adams Seasonal

Deschutes Fresh Squeezed IPA

St. Pauli Girl NA

The Calling IPA 7

The Sixth Glass Quadrupel Ale 7

