

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 & vodka

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

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

Union Horse Distilling Company
Reserve Bourbon Whiskey (Lenexa, KS)

Union Horse Distilling Company
Rider Vodka (Lenexa, KS)

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

J. Rieger's Midwestern Dry Gin
(Kansas City, MO)

Loaded Vodka
(Olathe, KS)

Tom's Town Pendergast Royal Gold
Bourbon 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
- Firecracker Cauliflower
- Small Maine Mussels
- Shrimp Scampi
- New England Lobster Roll
- Black Angus Mini Burger Sliders
- 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

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
JACK DANIEL'S "GENTLEMAN JACK" 11
JACK DANIEL'S SINGLE BARREL 12.5
KNOB CREEK 12
TOM'S TOWN ROYAL PENDERGAST ROYAL GOLD BOURBON WHISKEY 12.5
WOODFORD RESERVE 12

cognac

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

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 12

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 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

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

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.



housemade concoctions

crafted by our own bartenders, featuring locally-distilled spirits

PARIS MEETS THE PLAINS (by Corey Shove)
J. Rieger's Midwestern Dry Gin, St-Germain Elderflower Liqueur, muddled mint, blackberries + lime, soda float 11

HARVEST MANHATTAN (by Tom Wynne)
Apple Spice Tea steeped in KC's own Tom's Town Pendergast Royal Gold Bourbon Whiskey, Cherry Heering, bitters 12

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

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

PACIFIC PUNCH
Cruzan Guava & Mango Rums, Malibu Rum, pineapple, fresh-squeezed lemonade, Deep Eddy 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

Bristol's featured cocktail

CIDER & CHILL Cocktails crafted with local spirits - your choice of *Union Horse Reserve Bourbon Whiskey* or *Loaded Vodka*, Cointreau and housemade apple spice simple syrup 11

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

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

LARGE FORMAT ARTISAN BEERS (750ML)

Estrella Damm Inedit 18

