

BAR + PATIO SPECIALS



\$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 Cheeseburger Sliders
- Smoked Salmon Carpaccio & Shrimp Ceviche
- Lemongrass Shrimp Tacos

3.50 lobster claws

special drink features

- 1.00 off all draft and bottled beer
- 7.5 Handcrafted Martinis & Cocktails
- 6.00 House Wine
- 6.00 Well Cocktails

wednesday 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 "DOUBLEWOOD"** 12 yr. (Speyside) 15
- GLENFIDDICH** 12 yr. (Speyside) 13
- GLENKINCHIE** 12 yr. (Lowlands) 14
- GLENLIVET** 12 yr. (Speyside) 13
- GLENMORANGIE** 10 yr. (Highlands) 13.5
- MACALLAN** 12 yr. (Speyside) 13
- MACALLAN** 18 yr. (Speyside) 28
- OBAN** 14 yr. (Highlands) 15
- TALISKER** 10 yr. (Isle of Skye) 13

cappuccino & coffee

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

- IRISH COFFEE** (Jameson or Bushmills) 9.5
- BUTTERNUT**
(Frangelico, Butterscotch & Brandy) 9.5
- ORANGE GLAZE** (Kahlua & Grand Marnier) 9.5
- SWEET TOOTH** (Amaretto & Raspberry) 9.5
- TWIST** (Tuaca & Dark Creme de Cacao) 9.5

port

- COCKBURN'S** 20 yr. Tawny Port 10
- FONSECA** 20 yr. Tawny Port 12
- GRAHAM SIX GRAPES** Vintage Port 9.5
- MONTEVINA TERRA D'ORO** Zinfandel Port 9
- TAYLOR-FLADGATE** 10 yr. Tawny Port 14

blends

J&B 11.5

DEWAR'S 11.5

CHIVAS REGAL 12 12.5

CROWN ROYAL 11.5

CUTTY SARK 10.5

JOHNNIE WALKER BLACK 12.5

JOHNNIE WALKER RED 11.5

bourbon & whiskey

CODY ROAD RYE WHISKEY 11.5

HOPKEY WHISKEY 12.5

J.J. NEWCKOMM MALT WHISKEY 12.5

PINCKNEY BEND RESTED AMERICAN WHISKEY 13

BOOKER'S BOURBON 13.5

TEMPLETON'S RYE WHISKEY 12.5

ANGEL'S ENVY BOURBON 13.5

JACK DANIEL'S "GENTLEMAN JACK" WHISKEY 11.5

BLANTON'S BOURBON 15

KNOB CREEK BOURBON 12.5

WOODFORD RESERVE BOURBON 12.5

cognac

COURVOISIER VS 12.5

HENNESSEY VS 12.5

COURVOISIER VSOP 13

REMY MARTIN VSOP 13

appetizers

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

LEMONGRASS SHRIMP TACOS Grilled chipotle shrimp, lemongrass aioli, bib lettuce, pickled red onion, grape tomatoes relish, pineapple mango salsa, chile oil, soy honey roasted peanuts 14

SMOKED SALMON CARPACCIO & SHRIMP CEVICHE Smoked salmon topped with marinated shrimp, mango, red peppers pico, jalapeno, scallions, mint 14.5

CORN AND CRAB FRITTERS corn and lump crab baked fritters, charred corn, applewood smoked bacon, chipotle mayo 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 8.5 | Large 13

SPICY TUNA SUSHI ROLL* Cucumber, yuzu mayo, Sriracha Small 9.5 | Large 14

SMOKED SALMON FLATBREAD White sauce, onion, caper, watercress 12

MINI NEW ENGLAND LOBSTER ROLLS Sweet bun, lobster salad, watercress 13

GOAT CHEESE BRUSCHETTA Tomato basil cruda, focaccia crisps 12

SAUTÉED SHRIMP SCAMPI With garlic butter 12

CALAMARI Crisp fried with jalapeños and carrots 13

JUMBO LUMP CRAB CAKES Creole remoulade and mango tartar 17.5

STEAMED MAINE MUSSELS White wine and garlic Small 10 | Large 15

SHRIMP COCKTAIL Served with cocktail & remoulade sauces 17

CHILLED SHELLFISH PLATTER Oysters, shrimp, lobster claws, King Crab legs, cocktail sauce, creole remoulade, fresh minced horseradish 55 (serves 2-3) 95 (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 featured cocktail

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

martinis & cocktails

EASTSIDER

Muddled cucumber with Hendrick's, fresh-squeezed lime juice, fresh mint 11

PARDON MY FRENCH

Skyy 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

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

housemade concoctions

crafted by our own bartenders, featuring locally-distilled spirits

BOULEVARDIER Pinckney Bend Rested American Whiskey, sweet vermouth, Campari 11

draft beer

NATIONAL 4.5

Bud Light

CRAFTS, IMPORTS & MICRO 6

Shock Top White Ale

Schlafly Pale Ale

Stella Artois

Urban Chestnut STL-IPA

Guinness

bottled beer

NATIONAL 4.5

Budweiser

Bud Light

Bud Select

Coors Light

Michelob Ultra

Miller Lite

O'Douls Amber NA

CRAFTS, IMPORTS & MICRO 6

Corona

Estrella Damm Daura (gluten free)

Heineken

Angry Orchard Crisp Apple Cider

Sam Adams Boston Lager

Bur Oak Boone County Brown Ale Can

LARGE FORMAT ARTISAN BEERS (750ML)

Boulevard Smokestack Series:

Tank 7 Farmhouse Ale 16

Estrella Damm Inedit 18

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