

# Local

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

## beer

Schlafly Pale Ale (St. Louis, MO)

Urban Chestnut STL-IPA (St. Louis, MO)

Bur Oak Boone County Brown Ale (Columbia, MO)

## spirits

Salute American Vodka (Cape Girardeau, MO)

Pinckney Bend 3-Grain American Vodka  
(New Haven, MO)

Pinckney Bend Rested American  
Whiskey (New Haven, MO)

Spirits of St. Louis Hopskey Whiskey  
(St. Louis, MO)

Spirits of St. Louis J.J. Newckomm Malt  
Whiskey (St. Louis, MO)

Mississippi River Distillery Cody Road Rye  
Whiskey (La Claire, IA)

Purus Vodka (St. Louis/Italy)

# 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 Burger 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) 12
- \***GLENKINCHIE** 12 yr. (Lowlands) 14
- \***GLENLIVET** 12 yr. (Speyside) 12
- \***GLENMORANGIE** 10 yr. (Highlands) 12
- \***MACALLAN** 12 yr. (Speyside) 13
- MACALLAN** 18 yr. (Speyside) 25
- \***OBAN** 14 yr. (Highlands) 15
- \***TALISKER** 10 yr. (Isle of Skye) 12

### scotch flights \$16

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

### 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

### port

- COCKBURN'S** 20 yr. Tawny Port 6.5
- FONSECA** 20 yr. Tawny Port 10.5
- GRAHAM SIX GRAPES** Vintage Port 7.5
- MONTEVINA TERRA D'ORO** Zinfandel Port 8.5
- TAYLOR-FLADGATE** 10 yr. Tawny Port 9.5



## blends

**J&B** 11

**DEWAR'S** 11

**CHIVAS REGAL** 12 12

**CROWN ROYAL** 10

**CUTTY SARK** 10

**JOHNNIE WALKER BLACK** 11

**JOHNNIE WALKER RED** 11

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## bourbon & whiskey

**CODY ROAD RYE WHISKEY** 8.5

**HOPSKEY WHISKEY** 9.5

**J.J. NEWCKOMM MALT WHISKEY** 9.5

**PINCKNEY BEND RESTED AMERICAN WHISKEY** 9.5

**BOOKER'S BOURBON** 13

**TEMPLETON'S RYE WHISKEY** 13

**ANGEL'S ENVY BOURBON** 13

**JACK DANIEL'S "GENTLEMAN JACK" WHISKEY** 11

**BLANTON'S BOURBON** 15

**KNOB CREEK BOURBON** 12

**WOODFORD RESERVE BOURBON** 12

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## cognac

**COURVOISIER VS** 12

**HENNESSEY VS** 12

**COURVOISIER VSOP** 12.5

**REMY MARTIN VSOP** 13

## appetizers

**LEMONGRASS SHRIMP TACOS** Grilled chipotle shrimp, lemongrass aioli, bib lettuce, pickled red onion, grape tomatoes relish, pineapple mango salsa, fresh mint, chile oil, soy honey roasted peanuts 13

**SMOKED SALMON CARPACCIO & SHRIMP CEVICHE** Smoked salmon topped with marinated shrimp, mango, red peppers pico, jalapeno, scallions, mint 14

**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 | Large 12

**SPICY TUNA SUSHI ROLL\*** Cucumber, yuzu mayo, Sriracha Small 9 | Large 12.5

**SMOKED SALMON FLATBREAD** White sauce, onion, caper, watercress 11

**MINI NEW ENGLAND LOBSTER ROLLS** Sweet bun, lobster salad, watercress 12.5

**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

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

**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 53 (serves 2-3) 93 (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 cocktails

### **BLUEBERRY ROSEMARY LEMONADE**

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

**HORSEFEATHER** A New Haven original: Pinckney Bend Rested American Whiskey, Fever- Tree Ginger Beer, Angostura bitters, lemon juice 11

## martinis & cocktails

### **EASTSIDER**

Muddled cucumber with Hendrick's, fresh-squeezed lime juice, fresh mint 10

### **PARDON MY FRENCH**

Skyv 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

### **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**

1792 Small Batch Bourbon, Cherry Heering liqueur, Peychaud's Bitters, Regan Orange Bitters, fresh lemon juice, muddled sugar cube, with Amarena cherries 12

## 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

## beer flights \$8

Choose any four beers offered on draft.

## 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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