

SUNDAY – FRIDAY | 4 – 6:30PM
FRIDAY – SATURDAY | 9 – 11PM

7.00 APPETIZERS

Small Tempura Shrimp Sushi Roll | Firecracker Cauliflower
Small Spicy Tuna Sushi Roll* | Smoked Salmon Carpaccio & Shrimp Ceviche
Bruschetta | Big Eye Tuna Poke | Small Maine Mussels
Shrimp Scampi | New England Lobster Roll | Mini Burger Sliders
Calamari | Lemongrass Shrimp Tacos | Smoked Salmon Flatbread

3.50 LOBSTER CLAWS

DAILY DRINK SPECIALS

1 off Draft and Bottled Beer | 7.5 Handcrafted Martinis and Cocktails
7.5 Barrel-Aged White Manhattan | 6 House Wine (red or white)
🍷 16 Porthole Infusion Cocktails (serves two)

SUNDAY ONLY

1/2 off bottles of wine under \$100
25% off bottles of wine \$100 and over
(throughout restaurant)

ONE BUCK SHUCK



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



BAR + PATIO SPECIALS

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

LEMONGRASS SHRIMP TACOS† grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, grape tomato relish, pineapple mango salsa, fresh mint, chile oil, soy honey roasted peanuts 14

BIG EYE TUNA POKE sea kelp, pea shoots, macadamia 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** 13

SPICY TUNA SUSHI ROLL* cucumber, yuzu mayo, Sriracha **SMALL** 9.5 | **LARGE** 14

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

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 59 (**SERVES 2-3**) | 98 (**SERVES 3-5**)

FRESH SHUCKED OYSTERS*

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

APPETIZERS

BRISTOL'S SPECIALTY 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 brandy-soaked cherries 12

HOUSEMADE CONCOCTIONS

MANGO JALAPEÑO MARGARITA (by Lauren Josselyn) Hornitos Plata Tequila, Cointreau, freshly squeezed lime juice shaken with house-made mango sorbet and jalapeño 11

DOWNTOWN DANE (by Michael Burks) J. Rieger's Kansas City Whiskey, Cherry Heering liqueur, Peychaud's Bitters, Reagan Orange Bitters, fresh lemon juice, muddled sugar cube, with Amarena cherries 12

PORTHOLE COCKTAIL SERIES – 23

Our signature tableside service features time-lapse infusions in a one-of-a-kind vessel funded via Kickstarter. The design, inspired by 'The Fabulous World of Jules Verne,' lets you watch – and taste – your cocktail evolve by the minute. Serving a different infusion each week:



ROSEMARY + WINTER BERRY Grey Goose, cranberry juice, housemade rosemary simple syrup, fresh cranberries, lime



CITRUS PEAR Grey Goose, St. Germain Elderflower Liqueur, Tea Forté Ginger Pear Tea, lemon

PLEASE ASK YOUR SERVER FOR THIS WEEK'S INFUSION (serves two)

BOURBON BASIL SMASH Maker's Mark Bourbon, fresh-squeezed lemon, basil, lemon zest 11

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 11

SPARKLING BLACKBERRY MARTINI Stolichnaya Vodka, Chambord, fresh-squeezed lemon juice, Prosecco float 11

SAZERAC Knob Creek Rye, Peychaud's Bitters, Reagan Orange Bitters, Lucid Absinthe rinse, muddled sugar cube 11

STRAWBERRY BASIL MOJITO Mt. Gay Eclipse Rum, muddled strawberries and sweet basil, fresh-squeezed lime juice, ice 11

PACIFIC PUNCH Cruzan Guava & Mango Rums, Malibu Rum, pineapple, fresh-squeezed lemonade, Deep Eddy Sweet Tea Vodka float 11

MOSCOW MULE Tito's Handmade Vodka, Fever-Tree premium ginger beer, fresh-squeezed lime juice served over crushed ice 11

MARTINIS & COCKTAILS

DRAFT BEER

CRAFT, IMPORTS & MICRO 7

Stella Artois
Boulevard Wheat
Boulevard Pale Ale
Guinness
KC BiER Co. Dunkel
Blue Moon Belgian Ale
Boulevard Tank 7 Farmhouse Ale
Deschutes Fresh Squeezed IPA

BOTTLED BEER

NATIONAL 5

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
O'Douls NA

CRAFTS, IMPORTS & MICRO 7

Mother's 3 Blind Mice Brown Ale
Lagunitas IPA
Heineken
Boulevard KC Pils
Corona
Samuel Adams Lager
Boulevard The Calling IPA
Crispin Blackberry Pear (gluten free)
St. Pauli Girl NA

BLEND

CHIVAS REGAL 12 13 | JOHNNIE WALKER BLUE 42
CROWN ROYAL SPECIAL RESERVE 12 | CROWN ROYAL XR 34
JOHNNIE WALKER RED 12 | JOHNNIE WALKER BLACK 13
JOHNNY WALKER GOLD 14

BOURBONS, SPECIALTY WHISKEYS & RYES

BASIL HAYDEN 14 | BLANTON'S 16 | BUFFALO TRACE 12
UNION HORSE DISTILLING COMPANY REUNION RYE WHISKEY 13
UNION HORSE DISTILLING COMPANY RESERVE 13 | E.H. TAYLOR 13
EAGLE RARE 10 YR. 13.5 | LONG SHOT WHITE WHISKEY 10.5
KNOB CREEK RYE 13.5 | J. REIGER'S KANSAS CITY WHISKEY 13
TOM'S TOWN DISTILLERY PENDERGAST'S ROYAL GOLD BOURBON 14
TEMPLETON RYE 13 | WOODFORD RESERVE 13

COGNAC

COURVOISIER EXCLUSIF 14 | COURVOISIER VS 13 | COURVOISIER XO 21
HENNESSY PARADIS 85 | HENNESSY VS 13 | MARTELL CORDON BLEU 35
LARRESSINGLE VSOP ARMAGNAC 15 | REMY MARTIN VSOP 13.5
REMY MARTIN LOUIS XIII 1 OZ. 125 | 2 OZ. 225

SINGLE MALTS

ABELOUR A'BUNADH (SPEYSIDE) 12.5
BALVENIE 12 YR. (SPEYSIDE) 16
GLENFIDDICH 12 YR. (SPEYSIDE) 14
GLENKINCHIE 12 YR. (LOWLANDS) 14
GLENLIVET 12 YR. (SPEYSIDE) 13.5
GLENLIVET 18 YR. (SPEYSIDE) 21
GLENMORANGIE 10 YR. (HIGHLANDS) 14
HIGHLAND PARK 25 YR. (ORKNEY ISLANDS) 42
LAPHROAIG 10 YR. (ISLAY) 16
MACALLAN 15 YR. (SPEYSIDE) 19
MACALLAN 18 YR. (SPEYSIDE) 29
OBAN 14 YR. (HIGHLANDS) 15

PORT

COCKBURN'S 10 YR. Tawny Port 12
EMILIO LUSTAU DRY AMONTILLADO Sherry 9
FONSECA 20 YR. Tawny Port 14
GRAHAM'S SIX GRAPES Vintage Port 10
MONTEVINA TERRA D'ORO Zinfandel Port 10
TAYLOR FLADGATE 10 YR. Tawny Port 15
TAYLOR FLADGATE 40 YR. Tawny Port 35