

# LOCAL

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

## beer

Mother's 3 Blind Mice Brown Ale (Springfield, MO)

Boulevard KC Pils (Kansas City, MO)

Boulevard Tank 7 Farmhouse Ale (Kansas City, MO)

Boulevard Pale Ale (Kansas City, MO)

Boulevard The Calling IPA (Kansas City, MO)

Boulevard Wheat (Kansas City, MO)

KC BiER Company Dunkel (Kansas City, MO)

## spirits

S.D. Strong Vodka (Parkville, MO)

S.D. Strong Gin (Parkville, MO)

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

Union Horse Distilling Company (Lenexa, KS)

Long Shot White Whiskey

Reunion Rye Whiskey

Reserve Bourbon

Tom's Town Distilling Company (Kansas City, MO)

Eli's Strongarm Vodka

McElroy's Corruption Gin

Pendergast's Royal Gold Bourbon

# BAR + PATIO SPECIALS

Sunday - Friday, 4 – 6:30 PM  
Friday - Saturday, 9 - 11PM



## \$1 ONE BUCK SHUCK


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

### 7.00 appetizers

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

### 3.50 lobster claws

### daily drink specials

- \$1 off Draft and Bottled Beer
- \$1 off Truly bottled cocktails
- \$7.5 Handcrafted Martinis and Cocktails
- \$7.5 Barrel-Aged White Manhattan
- \$6 House Wine
-  \$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)

### single malt scotch

- \***ABELOUR A'BUNADH** (Speyside) 12
- BALVENIE** 12 yr. (Speyside) 16
- \***GLENFIDDICH** 12 yr. (Speyside) 12
- \***GLENKINCHIE** 12 yr. (Lowlands) 14
- \***GLENLIVET** 12 yr. (Speyside) 12
- GLENLIVET** 18 yr. (Speyside) 19
- \***GLENMORANGIE** 10 yr. (Highlands) 12
- HIGHLAND PARK** 25 yr. (Orkney Islands) 39
- \***LAPHROAIG** 10 yr. (Islay) 13
- MACALLAN** 15 yr. (Speyside) 18
- MACALLAN** 18 yr. (Speyside) 28
- \***OBAN** 14 yr. (Highlands) 15

### 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) 9.5
- 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 / sherry

- COCKBURN'S** 10 yr. Tawny Port 9
- EMILIO LUSTAU DRY AMONTILLADO** Sherry 6
- FONSECA** 20 yr. Tawny Port 10.5
- GRAHAM'S SIX GRAPES** Vintage Port 8
- MONTEVINA TERRA D'ORO** Zinfandel Port 8.5
- TAYLOR-FLADGATE** 10 yr. Tawny Port 9.5
- TAYLOR-FLADGATE** 40 yr. Tawny Port 25



## blends

CHIVAS REGAL 12 12  
CROWN ROYAL SPECIAL RESERVE 13  
CROWN ROYAL XR 34  
JOHNNIE WALKER BLACK 12.5  
JOHNNIE WALKER BLUE 39  
JOHNNIE WALKER RED 11  
JOHNNIE WALKER GOLD 14

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## single barrel & small batch bourbons

BASIL HAYDEN 12  
BLANTON'S 12  
BUFFALO TRACE 10  
UNION HORSE DISTILLING COMPANY REUNION RYE WHISKEY 9.5  
UNION HORSE DISTILLING COMPANY RESERVE 9.5  
EAGLE RARE 10 yr. 10.5  
E.H. TAYLOR 12  
LONG SHOT WHITE WHISKEY 8.5  
KNOB CREEK RYE 12.5  
J. RIEGER'S KANSAS CITY WHISKEY 10  
TEMPLETON RYE 9.5  
TOM'S TOWN DISTILLERY PENDERGAST'S ROYAL GOLD BOURBON 11.5  
WOODFORD RESERVE 12.5

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## cognac

COURVOISIER EXCLUSIF 13  
COURVOISIER VS 12  
COURVOISIER XO 18  
HENNESSY PARADIS 85  
HENNESSY VS 12  
LARRESSINGLE VSOP ARMAGNAC 13  
MARTELL CORDON BLEU 25  
REMY MARTIN VSOP 13  
REMY MARTIN LOUIS XIII  
1 oz. 125 | 2 oz. 225

## appetizers

**TEMPURA SHRIMP SUSHI ROLL** Avocado, carrot, sesame, scallion Small 8.5 | Large 13  
**SPICY TUNA SUSHI ROLL\*** Cucumber, yuzu mayo, Sriracha Small 9 | Large 14  
**PERUVIAN CEVICHE** white fish, red onion, yukon gold potatoes, scallions, leeks, cilantro 12  
**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-avacado mayo, ginger candy, 7-spice wonton chips, micro greens 14  
**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 11  
**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 13  
**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 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  
**VIETNAMESE CRAB SPRING ROLLS** Daikon, avocado, mint, basil, shiro miso 13  
**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.



## porthole cocktail series – 23

(serves two)

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:

 **DAZED & MINTFUSED** Russian Standard Vodka, fresh mint, Fever-Tree Premium Ginger Beer, lime, served with a copper mug

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

*Please ask your server for this week's infusion*

## 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 brandy-soaked cherries 12

**DOWNTOWN DANE** 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

**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** Stoli Vodka, Chambord, fresh-squeezed lemon juice, Prosecco float 11

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

**NEGRONI** Tom's Town Gin, campari, sweet vermouth 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, Firefly 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

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

## Bristol's specialty cocktails

### BLUEBERRY ROSEMARY LEMONADE

Refreshing take on the summertime classic with Stoli Blueberi vodka, muddled fresh blueberry + rosemary sprig, house-made lemonade 11

### HORSEFEATHER

A Kansas City original: J.Rieger Kansas City Whiskey, Fever-Tree Ginger Beer, Angostura bitters, lemon juice 12

## housemade concoctions

*crafted by our own bartenders, featuring locally-distilled spirits*

### MANGO JALAPEÑO MARGARITA

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

### THE FAULK ABIDES

(by Jason Faulkner) Tom's Town Bourbon, Chambord, half & half - The Dude would approve 11

## 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	

## beer flights \$8

Choose any four beers offered on draft.

## 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
Ballast Point Rotating	Heineken
Boulevard KC Pils	Corona
Samuel Adams Lager	
Boulevard The Calling IPA	
Crispin Blackberry Pear (gluten free)	
Estrella Damm Daura (gluten free)	
St. Pauli Girl NA	

