




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

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

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

not your bottled beer

TRULY: BOTTLED, SPIKED, & SPARKLING 6

like sparkling water, but with 5% alc/vol. Gluten free, 2g carbs, and 100 cal

COLIMA LIME made with limes grown off the Pacific Coast of Mexico, all natural sugar cane, slightly tart with a crisp finish, served over ice

GRAPEFRUIT POMELO grapefruit and pomelo with slightly tart and tangy notes, all natural sugar cane, served over ice

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	