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**BRISTOL**  
SEAFOOD GRILL



**WE SUPPORT  
LOCAL PURVEYORS  
BY POURING  
SELECT BEER &  
SPIRITS CRAFTED  
IN OUR BELOVED  
CITY AND REGION.**

**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 | Corn & Crab Fritters | Small Maine Mussels  
Shrimp Scampi | New England Lobster Roll | Prime Black Angus 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

**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

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

**CORN AND CRAB FRITTERS** corn and lump crab fritters, charred corn, applewood smoked bacon, chipotle mayo 12

**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 | LARGE 14**

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

**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 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 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**)

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**FRESH SHUCKED OYSTERS\***

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

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**APPETIZERS**

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## 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

**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:*



**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 (serves two)*

**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

**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

**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

## MARTINIS & COCKTAILS

## DRAFT BEER

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### **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

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### **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 12.5 | JOHNNIE WALKER BLUE 39  
CROWN ROYAL SPECIAL RESERVE 13 | CROWN ROYAL XR 34  
JOHNNIE WALKER RED 11 | JOHNNIE WALKER BLACK 12.5  
JOHNNY WALKER GOLD 14

## BOURBONS, SPECIALTY WHISKEYS & RYES

BASIL HAYDEN 12 | BLANTON'S 12 | BUFFALO TRACE 11.5  
UNION HORSE DISTILLING COMPANY REUNION RYE WHISKEY 12.5  
UNION HORSE DISTILLING COMPANY RESERVE 12.5 | E.H. TAYLOR 13  
EAGLE RARE 10 YR. 12.5 | LONG SHOT WHITE WHISKEY 11  
KNOB CREEK RYE 13 | J. REIGER'S KANSAS CITY WHISKEY 11.5  
TOM'S TOWN DISTILLERY PENDERGAST'S ROYAL GOLD BOURBON 13.5  
TEMPLETON RYE 12.5 | WOODFORD RESERVE 12.5

## COGNAC

COURVOISIER EXCLUSIF 13.5 | COURVOISIER VS 12 | COURVOISIER XO 18  
HENNESSY PARADIS 85 | HENNESSY VS 12 | MARTELL CORDON BLEU 25  
LARRESSINGLE VSOP ARMAGNAC 13 | REMY MARTIN VSOP 13  
REMY MARTIN LOUIS XIII 1 OZ. 125 | 2 OZ. 225

## SINGLE MALTS

\*ABELOUR A'BUNADH (SPEYSIDE) 12  
BALVENIE 12 YR. (SPEYSIDE) 16  
\*GLENFIDDICH 12 YR. (SPEYSIDE) 13  
\*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

## PORT

COCKBURN'S 10 YR. Tawny Port 10  
EMILIO LUSTAU DRY AMONTILLADO Sherry 9  
FONSECA 20 YR. Tawny Port 12  
GRAHAM'S SIX GRAPES Vintage Port 9  
MONTEVINA TERRA D'ORO Zinfandel Port 9  
TAYLOR FLADGATE 10 YR. Tawny Port 11  
TAYLOR FLADGATE 40 YR. Tawny Port 35

# SPIRITS

# SWEETS+ GOODIES

## **VANILLA BEAN CRÈME BRÛLÉE†**

raspberries, chocolate almond tuile 8

## **APPLE CROUSTADE**

cinnamon ice cream, bourbon-maple syrup 8

## **KEY LIME PIE\***

roasted pineapple-maraschino relish, mango sorbet 8

## **MIXED FRESH BERRIES†**

crème anglaise, chocolate almond tuile 7

## **CHOCOLATE LAVA CAKE†**

raspberries, hazelnut ice cream 8  
(please allow 15 minutes)

## **CARROT CAKE†**

pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise 9.5

## **COOKIE BOX†**

lemon-ricotta, chocolate brownie and vanilla bean shortbread cookies, almond-chocolate tuiles 5.5

## **FROZEN FLAVORS†**

a trio of our homemade sorbets and ice cream 6

\* 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.

† We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.

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## CAPPUCCINO & COFFEE

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

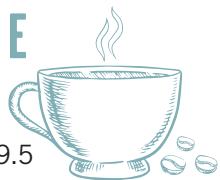
**IRISH COFFEE** (Jameson or Bushmills) 9.5

**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



# THE CAPTAIN'S LIST



## WHITES

☛ Domaine Boillot Puligny-Montrachet Clos de la Mouchere <i>France</i>	250
☛ Domaine Leflaive Puligny-Montrachet "Les Pucelles" <i>Chard, France</i>	300
☛ Batard-Montrachet Chateau de la Maltroye <i>Burgundy, France</i>	380
☛ Chateau de Fargues Lur Saluces Sauternes <i>France</i>	280

## REDS

☛ Behrens & Hitchcock Ink Grade Cabernet <i>Napa Valley</i>	225
☛ Behrens & Hitchcock Kenefick Ranch Cuvee <i>Napa Valley</i>	200
☛ Opus One <i>Napa Valley</i>	350
☛ Robert Mondavi Cabernet 1.5L <i>Napa Valley</i>	450



### SUNDAY WINE SPECIAL

Half price bottles of wine under \$100 or 25% off bottles of wine \$100 and over.

– SAVE WATER. DRINK WINE.

## WINES



## INTERESTING WHITES

6 OZ. / 9 OZ. / BTL

Montevina White Zinfandel <i>Amador</i>	8 / 11 / 31
Alamos Torrontes <i>Mendoza</i>	9 / 12.5 / 35
Mulderbosch Rose <i>South Africa</i>	35
Michel Chapoutier Belleruche Rose <i>Cotes-Du-Rhone</i>	9 / 12.5 / 35
Salomon Gruner Veltliner <i>Austria</i>	9 / 12 / 35
Paco & Lola Albarino <i>Rias Baixas, Spain</i>	43
Fleur de Mer Rose <i>France</i>	12 / 17 / 47
Conundrum <i>California</i>	12.5 / 17.5 / 49
Treana Blanc <i>Paso Robles</i>	49
✦ Miraval Rose <i>Provence, France</i>	52
Trimbach Gewurztraminer <i>France</i>	58
St. Supéry Virtú White Meritage <i>Napa Valley</i>	61

## RIESLING

Ch. Ste. Michelle <i>Columbia Valley WA</i>	8 / 11.5 / 33
Blüfeld <i>Germany</i>	35
Saint M <i>Germany</i>	37
Hooked <i>Germany</i>	10 / 14 / 39
Gunderloch Jean Baptiste Kabinett <i>Germany</i>	47
Trefethen Dry Riesling <i>Napa Valley</i>	13.5 / 18.5 / 53
✦ Eroica <i>Yakima Valley WA</i>	53
✦ Trimbach Alsace <i>France</i>	55

## PINOT GRIS / GRIGIO

Ecco Domani Pinot Grigio <i>Italy</i>	8.5 / 11.5 / 33
Benton Lane Pinot Gris <i>Oregon</i>	10.5 / 14.5 / 41
J Vineyards Pinot Gris <i>California</i>	44
King Estate Pinot Gris <i>Willamette Valley, Oregon</i>	11.5 / 15.5 / 45
MacMurray Ranch Pinot Grigio <i>Sonoma Valley'</i>	46
Santa Margherita Valdadige Pinot Grigio <i>Italy</i>	55

## CHARDONNAY

Indaba <i>South Africa</i>	33
Line 39 <i>California</i>	8.5 / 11.5 / 33
Hess Select <i>Monterey</i>	38
J. Lohr Riverstone Arroyo Seco <i>Monterey</i>	10 / 14 / 39
Cambria Katherine Vineyards <i>Santa Maria</i>	44
Mer Soleil Silver <i>Santa Lucia Highlands</i>	48
Kim Crawford <i>New Zealand</i>	49
Cuvaison Carneros <i>Napa Valley</i>	54
Louis Jadot <i>France</i>	58
Rombauer <i>Carneros</i>	68
✦ Cakebread <i>Napa Valley</i>	18 / 25 / 71
Patz & Hall "Dutton Ranch" <i>Sonoma Valley</i>	75
✦ Jordan <i>Russian River Valley</i>	81
✦ Far Niente <i>Napa Valley</i>	105

## SAUVIGNON BLANC / FUME BLANC

Seaglass Sauvignon Blanc <i>Santa Barbara</i>	9 / 12.5 / 31
Chilensis Sauvignon Blanc <i>Chile</i>	32
Ferrari Carano Fume Blanc <i>Sonoma Valley</i>	41
Hanna Sauvignon Blanc <i>Russian River</i>	44
Honig Sauvignon Blanc <i>Napa Valley</i>	12 / 17 / 47
✦ Kim Crawford Sauvignon Blanc <i>New Zealand</i>	13 / 18 / 51
✦ Stonestreet Estate Sauvignon Blanc <i>North Coast, CA</i>	59
Matanzas Creek Sauvignon Blanc <i>Sonoma Valley</i>	59
Cloudy Bay Sauvignon Blanc <i>New Zealand</i>	67

## CHAMPAGNES & SPARKLING WINES

La Marca Prosecco, Italy NV (187ml)	11
Umberto Fiore Moscato d'Asti '16	8.5 / 11.5 / 33
Domaine Ste. Michelle Brut <i>Columbia Valley, WA</i>	9 / - / 41
Cantine Maschio Prosecco <i>Italy</i>	10 / - / 44
"Domaine Carneros" Brut by Taittinger <i>Napa Valley</i>	62
Moet Chandon Imperial <i>France</i>	17 / - / 83
✦ Taittinger Cuvee Rose <i>France</i>	110
✦ Veuve Clicquot, "Yellow Label" <i>France</i>	109
Taittinger Blanc de Blanc '98 <i>France</i>	300

- vintages vary weekly - please ask your server prior to ordering -

WHITES

**INTERESTING REDS****6 OZ. / 9 OZ. / BTL**

Shatter Grenache, <i>France</i>	46
Gascon Malbec Mendoza, <i>Argentina</i>	9.5 / 13 / 37
Trivento Golden Reserve Malbec <i>Argentina</i>	13 / 18 / 51
Achaval Ferrer Malbec <i>Mendoza</i>	64
Owen Roe "Abbot's Table" <i>Columbia Valley, WA</i>	59
Conundrum Red <i>California</i>	13 / 18 / 51
Terra d'Orro Zinfandel <i>Amador County</i>	11 / 15 / 43
Edmeades Zinfandel <i>Mendocino</i>	46
Layer Cake Zinfandel <i>Puglia, Italy</i>	43
Frog's Leap Zinfandel <i>Napa Valley, CA</i>	60
Spellbound Petite Syrah <i>California</i>	10.5 / 14.5 / 43
Yangarra Shiraz McLaren <i>Vale</i>	58
Two Hands "Gnarly Dudes" Shiraz <i>Australia</i>	71

**PINOT NOIR**

Bogle <i>California</i>	42
Castle Rock <i>Carneros</i>	35
Wild Horse <i>Central Coast</i>	45
MacMurray Ranch <i>Sonoma Valley</i>	45
La Crema <i>Sonoma, CA</i>	56
Talbott "Kali Hart Vineyard" <i>Santa Lucia Highlands</i>	50
Meiomi <i>Sonoma Valley</i>	13 / 18 / 51
Benton Lane <i>Oregon</i>	14 / 19.5 / 55
Adelsheim <i>Oregon</i>	15 / 21 / 59
Erath Estate Selection <i>Willamette Valley</i>	63
Sokol Blosser <i>Dundee Hills, OR</i>	74
Gary Farrell <i>Russian River</i>	79

**MERLOT**

Red Rock <i>California</i>	9.5 / 13 / 33
Hogue <i>Columbia Valley, WA</i>	37
✦ J. Lohr Los Osos <i>Paso Robles</i>	38
Sebastiani <i>Sonoma Valley</i>	43
✦ Chateau Ste. Michelle "Indian Wells" <i>Washington</i>	11 / 15 / 43
Matanza's Creek <i>Sonoma Valley</i>	13 / 18.5 / 51
Markham <i>Napa Valley</i>	53
✦ Duckhorn "Decoy" <i>Napa Valley</i>	52
Northstar <i>Columbia Valley</i>	72
Merryvale <i>Napa Valley</i>	82
Twomey by Silver Oak <i>Napa Valley</i>	95

**CABERNET SAUVIGNON**

Chateau Souverain, <i>California</i>	8.5 / 11.5 / 33
Red Diamond <i>California</i>	35
Joel Gott "815 Blend" <i>California</i>	11 / 15.5 / 43
Benziger <i>Sonoma Valley</i>	50
J. Lohr Hilltop <i>Paso Robles</i>	15 / 21 / 59
✦ Frei Brothers Reserve <i>Alexander Valley</i>	58
✦ Franciscan <i>Napa Valley</i>	61
Ferrari Carano <i>Sonoma Valley</i>	65
Mount Veeder <i>Napa Valley</i>	18 / 24 / 71
Simi Landslide <i>Alexander Valley</i>	72
Rutherford Hill <i>Napa Valley</i>	84
✦ Conn Creek Anthology <i>Cabernet Napa Valley</i>	87
Robert Mondavi "Oakville" <i>Napa Valley</i>	95
Frank Family <i>Napa Valley</i>	90
Jordan <i>Alexander Valley</i>	105
✦ Caymus <i>Napa Valley</i>	29 / 42 / 115

**MERITAGE & RED BLENDS**

Hayman & Hill Meritage <i>Monterey</i>	40
Mulderbosch "Faithful Hound" <i>South Africa</i>	50
Ghost Pines Red Blend <i>California</i>	13 / 18 / 51
Estancia Meritage <i>Paso Robles</i>	62
Cain Cuvee <i>Napa Valley</i>	67
Hess Collection 'Block 19 Cuvee' <i>Napa Valley</i>	72
✦ The Prisoner <i>Napa Valley</i>	79

- vintages vary weekly - please ask your server prior to ordering -

**REDS**