

## BRISTOL'S FEATURED COCKTAILS

ON YOUR MARC mini La Marca Prosecco popped tableside and served with St. Germain Elderflower Liqueur, bowl of cherries 13

### BRUNCH COCKTAILS

MIMOSA Domaine Ste. Michelle Brut, orange juice 7

BELLINI Peach schnapps, simple syrup, prosecco 9

### CAPPUCCINO & COFFEE

All coffee drinks are made with Bristol's private blend of Roasterie Coffee  
ESPRESSO 3 | CAPPUCCINO 4

JAMESON OR BUSHMILLS IRISH COFFEE 8

BUTTERNUT Frangelico, butterscotch, brandy 8.5

ORANGE GLAZE Kahlua, Grand Marnier 8.5

SWEET TOOTH Amaretto, raspberry 8.5

TWIST Tuaca, dark crème de cacao 8 .5

### TEA

RASPBERRY NECTAR (herbal tea)  
Fruit-forward with berries, hibiscus, rose hips

WHITE GINGER PEAR (white tea, herbal blend)  
Sweet pear, lemon balm, ginger

BLOOD ORANGE (black tea)  
Sweet Moro blood orange

EARL GREY (organic black tea)  
Organic black tea leaves blended with Italian bergamot

CHAMOMILE CITRON (organic herbal tea)  
Chamomile flower with citrus infusion

MOROCCAN MINT (green tea)  
Chinese gunpowder green tea fragrant mint

WHITE AMBROSIA (white tea)  
Tropical fruit, safflower, coconut

TEA-OVER-ICE

HOT

## BRUNCH BUFFET

Adults \$29

Children 12 and under \$15

4 & under Complimentary

### FEATURING

#### OMELETTE STATION

Eggs and omelet's prepared to order. Assorted condiments to include cheddar & pepperjack, mushrooms, red onions, green & red peppers, spinach, tomato, applewood smoked bacon.

#### CARVING STATION

Prime Rib with horseradish cream  
Burgers' Smokehouse Ham

#### COLD SEAFOOD DISPLAY

Applewood Smoked Trout, Peppered Mackerel, bay scallop and shrimp ceviche, mussels, Blue Point Oysters on the half shell, peel & eat shrimp with traditional garnishes, spiced crawfish

#### SUSHI & SASHIMI

Shrimp Sushi rolls, Vietnamese Vegetarian Spring Rolls, Char Crust Tuna served with Soy sauce, broken wasabi vinaigrette, wasabi paste, pickled ginger, sweet & sour sauce, cocktail sauce, dill spread, red onion, capers, Dijon mustard, creamy horseradish, pickled onion, lemon wedges

#### BELGIAN WAFFLES

Made to order petite waffles with choice of topping:

Chocolate chips

Strawberry topping

Whipped Cream

Pecans

Traditional-maple syrup

### ON THE COLD SIDE

Assorted Artisan Cheeses and Fresh Fruits

Greek Pasta Salad

Baby Greens Salad

Orzo Salad

Assorted Pastries, Bagels, Breakfast Breads

### ENTRÉES

Biscuits & Sausage Gravy

Country Style Hash Browns

Scrambled Eggs

Chicken Pasta

Sausage Links

Applewood Smoked Bacon

Chicken Picatta

Seafood Cioppino

Seasonal Vegetables

Thai Chicken Wings

Whipped Yukon Gold Potatoes

Lobster Mac-n-Cheese

### DESSERTS

Bread Pudding

Carrot Cake

Heaps of Cookies

Coffee cake

Assorted pastries

## THANKS TO OUR WATERMEN, FISHMONGERS, RANCHERS & OTHER ARTISAN PURVEYORS

We offer the freshest seafood in the market, often purchasing same-day or 'top of the catch' fish. We aim to source clean, seasonal and fair trade ingredients of the highest quality, working with artisan producers who care about their craft as much as we do. Our partners include:

Joyce Farms – Piedmont, NC

Roasterie – Kansas City, MO

Foley Fish – Boston, MA

Hawaiian Fresh Seafood - Honolulu, HI

Breadsmith – St. Louis, MO

Artisan Specialty Foods - Lyons, IL

Tea Forte - Concord, MA

Burgers' Smokehouse - California, MO

The St. Louis Brewery (Schlafly) – St. Louis, MO

Boulevard Brewing Company – Kansas City, MO