

## BRUNCH BUFFET SELECTIONS

ADULTS \$30 | CHILDREN 12 AND UNDER \$15  
4 & under complimentary

### OMELETS TO ORDER

Eggs and omelets prepared to order. Assorted condiments to include cheddar cheese, bacon mushrooms, onions, peppers, spinach, and ham

### COLD SEAFOOD DISPLAY

Assorted smoked fish  
Peel & eat shrimp with traditional garnishes  
Char Crust Tuna with wakame salad, pickled ginger, wasabi, pickled cucumbers, sweet soy sauce and sweet & sour

### CARVING STATION

Prime Rib with horseradish cream  
Honey glazed Ham

### BELGIAN WAFFLES

Made-to-order petite waffles with choice of topping:  
Strawberry | Blueberry | Traditional maple syrup  
Pecans | Chocolate chips | Whip Cream

### ON THE COLD SIDE

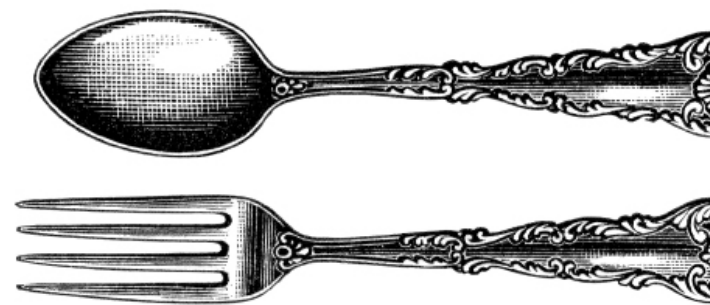
Fresh Fruits  
Tomato and Mozzarella  
Marinated Vegetable Salad  
Cranberry, Sweet Potato, Quinoa & Cous  
Cous Salad  
Assorted Pastries, Breakfast Breads

### ENTRÉES

Fresh Scrambled Eggs  
Bacon  
Poached Eggs Florentine  
Cheese Blintz  
Lobster Mac & Cheese  
Creole Jambalaya  
Shellfish Cioppino  
Sesame Thai chicken wings  
Crab Soufflé  
Home Fry Potato Corn Hash  
Grits Casserole  
Chicken Penne Pasta  
Hericot Verts

### DESSERTS

Fresh Strawberries  
Hot Chocolate Fudge  
Chocolate Chip Cookies  
Carrot Cake  
Pecan Pie  
Mini Crème Brulee  
Chocolate Mousse Parfaits  
Bread Pudding with Crème Anglaise  
Key Lime Parfaits



## SUNDAY WINE SPECIAL

Half price bottles of wine up to \$50 and 25% off all other bottles of wine.

## BRUNCH COCKTAILS

BRISTOL BLOODY MARY 5

MIMOSA

Domaine Ste. Michelle Brut, orange juice 5

DOMAINE STE. MICHELLE BRUT 9.5

## CAPPUCCINO & COFFEE

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

ESPRESSO 3 | LATTE 4 | CAPPUCCINO 4

JAMESON OR BUSHMILLS IRISH COFFEE 9.5

BUTTERNUT

Frangelico, butterscotch, brandy 9.5

ORANGE GLAZE

Kahlua, Grand Marnier 9.5

SWEET TOOTH

Amaretto, raspberry 9.5

TWIST

Tuaca | dark crème de cacao 9.5

## TEA FORTE

### TEA OVER ICE

RASPBERRY NECTAR (herbal tea) Fruit-forward with berries, hibiscus, rose hips 4

WHITE GINGER PEAR (white tea, herbal blend) Sweet pear, lemon balm, ginger 4

BLOOD ORANGE (black tea) Crisp with the sweet taste of Moro orange 4

### SERVED HOT

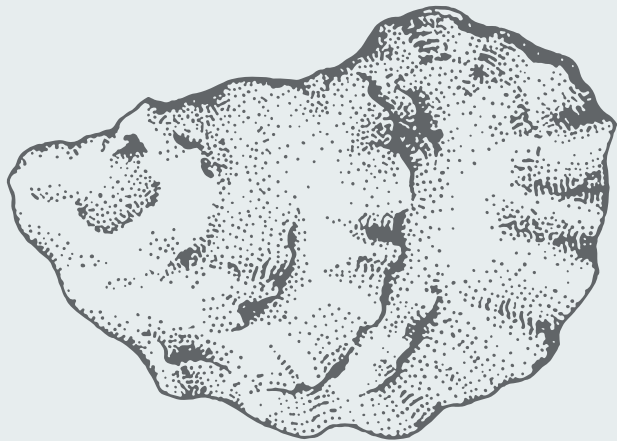
EARL GREY (organic black tea) Organic black tea leaves blended with Italian bergamot 3.5

MOROCCAN MINT (green tea) Chinese gunpowder green tea with fragrant mint 3.5

WHITE AMBROSIA (white tea) Tropical fruit, safflower, coconut 3.5

CHAMOMILE CITRON (organic herbal tea) Chamomile flower, orange peel, natural vanilla 3.5

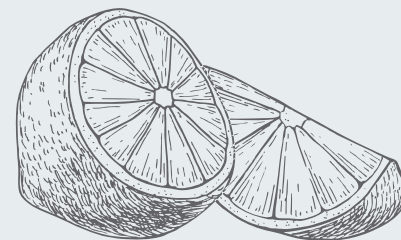
BRISTOL  
SEAFOOD GRILL



## FEATURED 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



## \$1 ONE BUCK SHUCK

JOIN US FOR HAPPY HOUR, FEATURING OUR CHEF'S DAILY OYSTER ON THE HALF SHELL FOR JUST \$1 EACH.

SUNDAY – FRIDAY 4 – 6:30PM

MANAGING PARTNER »»» PHIL TUMBERGER

EXECUTIVE CHEF »»» DAN UCHE

\*These items can be consumed raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

WE RECEIVE MULTIPLE DELIVERIES OF FISH THAT ARE FRESH CAUGHT DAILY AND HAVE NEVER BEEN FROZEN. OUR CHEF PARTNERS WITH SMALL, QUALITY FISHERIES AND EXCLUSIVE FISHMONGER NETWORKS TO PROCURE THE FINEST SELECTIONS, AND OUR MENU CHANGES DAILY BASED ON WHAT'S 'TOP OF THE CATCH.'