

PHIL TUMBERGER, MANAGING PARTNER
DAN UCHE, EXECUTIVE CHEF

BRISTOL'S FEATURED COCKTAIL

CIDER AND CHILL Cocktails crafted with local spirits- your choice of Union Horse Reserve Bourbon Whiskey or Loaded Vodka, Cointreau and house made apple spice simple syrup 11

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

BUTTERNUT Frangelico, butterscotch, brandy 9

ORANGE GLAZE Kahlua, Grand Marnier 9

SWEET TOOTH Amaretto, raspberry 9

TWIST Tuaca, dark crème de cacao 9

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

HOT

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

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

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

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

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

Foley Fish – Boston, MA

Roasterie – Kansas City, MO

Creekstone Farms – Arkansas City, KS

Hawaiian Fresh Seafood - Honolulu, HI

Boulevard Brewing Company – Kansas City, MO

Euro Gourmet, Inc – St. Peters, MO

Artisan Specialty Foods - Lyons, IL

Roma Bakery – Kansas City, MO

Tea Forte - Concord, MA

Burgers' Smokehouse - California, MO

Char Crust Dry Rub Seasonings – Chicago, IL

Sunday Brunch

Adults \$30

Children 12 and under \$15

4 & under complimentary

FEATURING

OMELETE STATION

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

CARVING STATION

Sliced Sirloin Roast with horseradish cream
Honey glazed Ham

COLD SEAFOOD DISPLAY

Assorted smoked fish, boiled spiced shrimp,

BELGIAN WAFFLES

Made to order petite waffles with choice of topping:

Strawberry Sauce

Blueberry Sauce

Pecans

Chocolate chips

Whip Cream

Traditional-maple syrup with honey butter

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

Oven Roasted Vegetable Medley

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