

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 wasabi vinaigrette

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

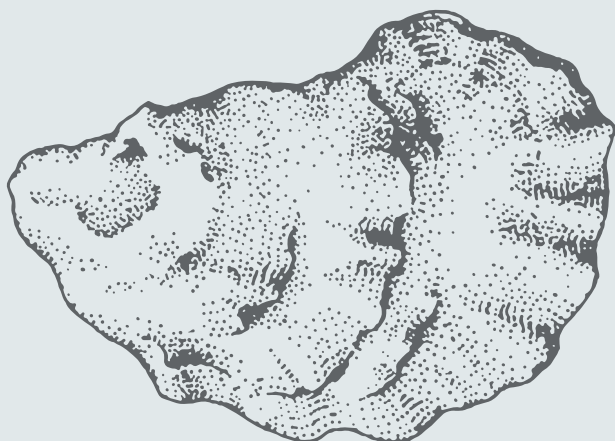
EARL GREY (organic black tea) Organic black tea leaves blended with Italian bergamot 3.5

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

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

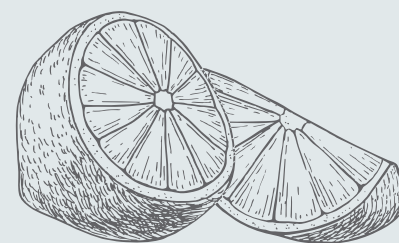
CHAMOMILE CITRON (organic herbal tea) Chamomile flower, orange peel, natural vanilla 3.5

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.

MONDAY – FRIDAY 4 - 6:30PM

SUNDAY – 4 - 8PM

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.'

AROUND THE WORLD

GLOBAL FINDS

If you can't pack up and travel the world, do the next best thing: drink your way around it. We're honored to feature exceptional selections from the globe's most revered wine locations. From Veneto's cool climate wines to high-altitude creations from the eastern foothills of the Andes, take a trip around the world, one glass or bottle at a time.

FEATURED WINES

6 OZ. / 9 OZ. / BTL

PIEROPAN SOAVE CLASSICO <i>Veneto, Italy '16</i>	12	17	47
WHITEHAVEN SAUVIGNON BLANC <i>Marlborough, New Zealand '17</i>	11	15.5	43
MACMURRAY ESTATE PINOT GRIS <i>Russian River Valley '16</i>	12	17	47
TALBOTT SLEEPY HOLLOW CHARDONNAY <i>Saint Lucia Highlands '15</i>	22	32	85
FLEUR DE MER ROSÉ <i>Provence, France '17</i>	12	17	47
DON MIGUEL GASCON RESERVA MALBEC <i>Mendoza, Argentina '15</i>	13	18.5	51
ORIN SWIFT PALERMO CABERNET FOCUSED BLEND <i>Napa Valley '16</i>	24	35	95
MARTIN CODAX ERGO <i>Spain '14</i>	9.5	13	37

CHAMPAGNES & SPARKLING WINES

6 OZ. / 9 OZ. / BTL

Cantine Maschio Prosecco Brut, <i>Italy</i>	9.5	-	42
"Domaine Carneros" Brut by Taittinger, <i>Napa '13</i>			70
Domaine Ste. Michelle Brut, <i>Columbia Valley WA</i>	9.5	-	43
Dom Perignon, <i>France '06</i>			225
La Marca Prosecco, <i>Italy (187 ml)</i>			12
Moet Chandon "White Star" Champagne, <i>France (375 ml)</i>			58
Veuve Clicquot, "Yellow Label", <i>France</i>			115

INTERESTING WHITES

Alamos Torrontes, <i>Argentina '16</i>	8.5	11.5	35
Antinori Guado Al Tasso Vermentino <i>Bolgheri, Italy '15</i>	12	17	47
Castel des Maures Provence Rose, <i>France '17</i>	9	13	36
Caymus Conundrum White <i>(California) '15</i>	13	18.5	51
Laurenz Gruner Veltliner, <i>Austria '16</i>	11	15	43
Martin Codax Albarino, <i>Spain '16</i>			40
Miner Viognier Simpson Vineyard, <i>Napa '15</i>			55
Montevina White Zinfandel, <i>Amador '16</i>	7.5	10	29
St. Supery Virtú White Meritage, <i>Napa '16</i>			67
Trimbach Gewurztraminer, <i>France '14</i>			53
Zaca Mesa Viognier, <i>Santa Ynez Valley '14</i>			47

PINOT GRIS / GRIGIO

Ecco Domani, <i>Italy '16</i>	9	13	35
J. Vineyards, <i>Russian River Valley '16</i>			47
King Estate Signature, <i>Lorane Valley OR '16</i>	11	15.5	43
Luna, <i>Napa '17</i>			37
MacMurray Ranch, <i>Sonoma '14</i>			50
Santa Margherita Valdadige, <i>Italy '16</i>			59

RIESLINGS

Chateau Ste. Michelle, <i>Columbia Valley '16</i>	8.5	11.5	33
Eroica, <i>Yakima Valley '15</i>			55
J. Lohr Bay Mist, <i>Monterey '16</i>			35
Saint M, <i>Germany '16</i>			35
S.A. Prum Essence, <i>Germany '16</i>	10	14	39
Thomas Schmitt Kabinett, <i>Germany '16</i>			40
Trefethen, <i>Napa '16</i>	13	18.5	51
Trimbach, <i>Alsace France '14</i>			55

CHARDONNAY

Cakebread, <i>Napa '16</i>			85
Castella Della Sala Umbria IGT, <i>Italy '15</i>	24	34	95
Entwine by Wente, <i>California '16</i>	8.5	11.5	30
Frei Brother, <i>Sonoma '16</i>	14.5	21.5	57
Hess Select, <i>Monterey '15</i>	9	12.5	35
J. Lohr Riverstone, <i>Arroyo Seco '16</i>	10	14	39
Landmark Overlook, <i>Sonoma '14</i>			66
Louis Jadot Pouilly Fuisse, <i>France '16</i>			63
Mer Soleil Silver, <i>Central Coast '15</i>			59
Patz and Hall "Dutton Ranch", <i>Sonoma '15</i>			89
Rodney Strong Chalk Hill, <i>Sonoma '15</i>	13	18.5	51
Sonoma-Cutrer, <i>Russian River Ranches '16</i>			48
Rombauer, <i>Carneros '16</i>			72
Far Niente, <i>Napa Valley '16</i>			105

ZINFANDEL

6 OZ. / 9 OZ. / BTL

Cline, <i>California, '15</i>			36
Frog's Leap, <i>Napa '15</i>			62
Layer Cake (Primitivo) Puglia, <i>Italy '14</i>			43
Rancho Zabaco Heritage Vines, <i>Sonoma '14</i>	10	14	39
Rosenblum, <i>California '13</i>	9.5	13.5	37

SAUVIGNON / FUME BLANC

6 OZ. / 9 OZ. / BTL

Cade, <i>Napa '16</i>			64
CSM Sauvignon Blanc <i>Columbia Valley '16</i>	10	14	39
Ferrari Carano Fume Blanc, <i>Sonoma '17</i>			45
Honig, <i>Napa '17</i>			43
Kim Crawford, <i>New Zealand '16</i>	12	17	47
Nobilo, <i>New Zealand '17</i>			37
Seaglass, <i>Santa Barbara '16</i>	9	12.5	35
Charles Krug Sauvignon Blanc, <i>Napa Valley '16</i>			50
Stonestreet Estate Sauv Blanc '15 <i>(North Coasts, CA)</i>	15	22	59

INTERESTING REDS

Ben Marco Malbec, <i>Mendoza '15</i>			45
Cline Syrah, <i>Sonoma '16</i>	11	15.5	43
Volpaia Chianti Classico, <i>Tuscany, Italy '15</i>			50
Dunning Vineyard Vin de Casa, <i>Paso Robles '14</i>			56
Gascon Malbec, <i>Mendoza '16</i>	10	14	39
Shatter Grenache, <i>France '14</i>			55
Spellbound Petite Sirah, <i>California '15</i>	10	14	39
Two hands "Gnarly Dudes" Shiraz, <i>Australia '16</i>			79

PINOT NOIR

Au Bon Climat, <i>Santa Barbara County '16</i>			55
Erath Resplendent Pinot Noir, <i>Oregon '15</i>	12	17	47
Estancia, <i>Paso Robles '16</i>	11	15.5	43
Joseph Drouhin Laforet, <i>France '16</i>			45
King Estates Signature, <i>Lorane Valley OR '15</i>	15	22	59
MacMurray Ranch, <i>Sonoma, CA '15</i>			62
Meiomi, <i>Sonoma County '16</i>			55
Seaglass, <i>Santa Barbara County '16</i>	10	14	39
Sokol Blosser, <i>Dundee Hills, OR '13</i>			78
Gary Farrell, <i>Sonoma County, CA '15</i>			85

MERLOT

Chateau Ste. Michelle Indian Wells, <i>Columbia Valley '15</i>	11.5	16	45
Duckhorn "Decoy", <i>Napa '15</i>			57
Hogue Genesis, <i>Columbia Valley WA '14</i>			38
J. Lohr Los Osos, <i>Paso Robles '15</i>	10	14	39
Kenwood Yulupa, <i>California '14</i>			33
Northstar Merlot, <i>Columbia Valley '12</i>	17	23	67
Red Rock, <i>Central Valley CA '15</i>	8.5	11.5	33
Starmont, <i>Carneros '14</i>			55
Twomey by Silver Oak, <i>Napa '13</i>			98

CABERNET SAUVIGNON

Cade, <i>Howell Mountain '14</i>			140
Caymus Cabernet, <i>Napa Valley '15</i>			140
Chateau Ste Michelle Indian Wells, <i>Columbia Valley '14</i>			46
Conn Creek Anthology Cabernet, <i>(Napa) '13</i>	22	32	87
Entwine by Wente, <i>California '16</i>	8.5	11.5	30
Estancia, <i>Paso Robles '16</i>	10.5	14.5	39
Ferrari-Carano, <i>Alexander Valley, '14</i>			67
Firestone, <i>Santa Ynez Valley '15</i>	14	20	55
Frei Brothers Reserve, <i>Alexander Valley '15</i>			57
Guenoc, <i>Lake County '15</i>	11	15.5	43
Gundlach Bundschu Cabernet Sauvignon, <i>Sonoma Valley '14</i>			79
Hogue Genesis, <i>Columbia Valley WA '14</i>			38
J.Lohr Hilltop, <i>Paso Robles '15</i>			63
Joel Gott "815 Blend", <i>California '15</i>			49
Red Diamond, <i>California, '13</i>	8.5	11.5	33
Robert Mondavi, <i>Oakville '14</i>			105
Rombauer, <i>Napa '15</i>			99
Silver Oak Cabernet, <i>Napa Valley '13</i>			165
Terra Valentine. Spring Mountain District, <i>Estate Napa '14</i>			92

MERITAGE & BLENDS

Cain Cuvee, <i>Napa '13</i>			66
Chateau Greysac Bordeaux, <i>Medoc, France '12</i>			56
Double T by Trefethen, <i>Napa '15</i>			55
Famille Perrin Cotes Du Rhone Villages, <i>France '15</i>			39
Franciscan Magnificat, <i>Napa '14</i>			99
Ghost Pines Red Blend, <i>California '15</i>	15	21	59
Joseph Phelps Insignia, <i>Napa '13</i>			275
Lunatic Red, <i>California '15</i>			42
Opus One, <i>Napa '14</i>			325
Spring Valley Uriah Red, <i>Walla Walla Valley '14</i>	22	30	87
Veramonte Primus, <i>Chile '14</i>			51



SUNDAY WINE SPECIAL

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

SAVE WATER. DRINK WINE.



We partner with ReCork to recycle natural wine corks for shoes and flooring. Save your corks at home and drop them off at Bristol. We'll ensure they don't end up in a landfill.

Vintages are subject to change due to availability.

Denotes this wine has been rated 90+ with either Wine Spectator or Wine Enthusiast, Wine Advocate, Vinous, or Sucklings