

GENERAL MANAGER Richard Heisler
EXECUTIVE CHEF Matt Owens

BRISTOL'S FEATURED COCKTAIL

CIDER AND CHILL Cocktails crafted with your choice of Pinckney Bend Rusted American Whiskey or Pinckney Bend Three Grain American Vodka, Cointreau and house made apple spice simple syrup. 11

BOULEVARDIER Pinckney Bend Rusted American Whiskey, sweet vermouth, Campari. 11

BRUNCH COCKTAILS

MIMOSA Domaine Ste. Michelle Brut, orange juice 7
BELLINI Peach schnapps, simple syrup, prosecco 9
BLOODY MARY Vodka, Zing Zang, Old Bay rim 7

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 FORTE 3.5 & 4

TEA-OVER-ICE
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

HOT
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

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
Creekstone Farms – Arkansas City, KS
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
Urban Chestnut Brewery - St. Louis, MO
Bur Oak Brewing – Columbia, MO

SUNDAY BRUNCH BUFFET

Adults \$29
Children 12 and under \$15
4 & under Complimentary

FEATURING

OMELETTE STATION
Eggs and omelets prepared to order. Assorted condiments to include cheddar & pepperjack, mushrooms, red onions, green & red peppers, spinach, tomato, applewood smoked bacon.

CARVING STATION
Roasted Sirloin Tip served with Au Jus

COLD SEAFOOD DISPLAY
Assorted smoked fish, oysters on the half shell, peel & eat shrimp with traditional garnishes

SUSHI & SASHIMI
Shrimp Rolls, Vegetable Rolls, Vietnamese Vegetarian Spring Rolls, Char Crust Tuna

BELGIAN WAFFLES
Made to order petite waffles with choice of topping:
Strawberry topping
Blueberry topping
Traditional-maple syrup

ON THE COLD SIDE

Assorted Artisan Cheeses and Fresh Fruits
Greek Pasta Salad
Tomato and Mozzarella Salad
Caesar Salad
Assorted Pastries, Bagels, Breakfast Breads

ENTRÉES

Biscuits & Sausage Gravy
Country Style Hash Browns
Scrambled Eggs
Sausage Links
Applewood Smoked Bacon Strips
Chicken Picatta
Fried Popcorn Shrimp
Seasonal Vegetables
Thai Chicken Wings
Mashed Yukon Potatoes
Lobster Mac-n-Cheese
Mesquite Grilled Atlantic Salmon
Almond Crusted Tilapia

DESSERTS

Bread Pudding with Rum Anglaise
Carrot Cake
Pecan Pie
Crème Brulee
Heaps of Cookies
Chocolate and Strawberries for Dipping
Key Lime Pie Shooters