

GENERAL MANAGER Richard Heisler
EXECUTIVE CHEF Matt Owens

BRISTOL'S FEATURED COCKTAIL

BOULEVARDIER Pinckney Bend Rested 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

SUNDAY BRUNCH BUFFET

Adults \$29

Children 12 and under \$15

4 & under Complimentary

One complimentary non-alcoholic beverage included

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