

BRUNCH BUFFET SELECTIONS

ADULTS \$29 | CHILDREN 12 AND UNDER \$15
4 & under complimentary
One complimentary non-alcoholic beverage included



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
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 Shooter

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

SERVED 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

SUNDAY WINE SPECIAL

HALF PRICE BOTTLES OF WINE UP TO \$100, 25% OFF ALL BOTTLES OF WINE \$100 AND OVER.

SAVE WATER. DRINK WINE.



BRISTOL
SEAFOOD GRILL

FEATURED COCKTAILS

BOULEVARDIER

Pinckney Bend Rested American Whiskey, sweet vermouth, Campari. 11

BRUNCH COCKTAILS

MIMOSA

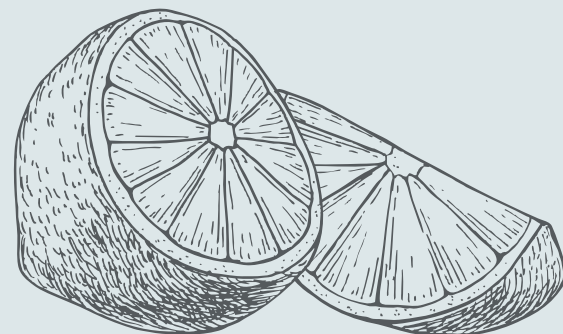
Domaine Ste. Michelle Brut, orange juice 7

BELLINI

Peach schnapps, simple syrup, prosecco 9

BLOODY MARY

Vodka, Zing Zang, Old Bay rim 7



GENERAL MANAGER »»» RICHARD HEISLER

EXECUTIVE CHEF »»» MATT OWENS

*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
ERGO ROJO <i>Spain '15</i>	9.5 / 13 / 37
MACMURRAY ESTATE PINOT GRIS <i>Russian River Valley '15 & 16</i>	10 / 14 / 39
WHITEHAVEN SAUVIGNON BLANC <i>Marlborough '16</i>	10 / 14 / 39
FLEUR DE MER ROSE <i>Provance, France '17</i>	11 / 15.5 / 43
PIEROPAN SOAVE CLASSICO <i>Veneto, Italy '16</i>	11 / 15.5 / 43
GASCON RESERVA MELBEC <i>Mendoza Argentina '15</i>	12 / 17 / 47
TALBOTT SLEEPY HALLOW CHARDONNAY <i>Santa Lucia Highlands '15</i>	18 / 26 / 71
ORIN SWIFT PALERMO CABERNET SAUVIGNON <i>Napa Valley '16</i>	22 / 87

CHAMPAGNES & SPARKLING WINES 6 OZ. / 9 OZ. / BTL

LaMarca Prosecco <i>Italy, 187ml</i>	11
Domaine Chandon <i>California, 187ml</i>	16
Cantine Maschio <i>Prosecco, Italy</i>	8.5 / - / 41
Domaine Ste. Michelle Brut <i>Columbia Valley WA</i>	9 / - / 43
Taittinger <i>France</i>	89
 Veuve Clicquot "Yellow Label", <i>France</i>	130
 Dom Perignon <i>France '05</i>	225
 Louis Roederer Cristal <i>France '07</i>	275
 Armand De Brignac <i>France</i>	325


INTERESTING WHITES

Mionetto Moscato <i>Italy NV</i>	8.5 / 11.5 / 33
 Fleur de Mer Rose <i>Provance, France '17</i>	11 / 15.5 / 43
Laurenz "Singing" Gruner Veltliner, <i>Austria '16</i>	11 / 15.5 / 43
Conundrum White Blend <i>California '14</i>	45
Murrietta's Well "The Whip" White Blend <i>Livermore Valley '16</i>	11.5 / 15.5 / 45
Trimbach Gewurztraminer <i>Alsace, France '14</i>	53

PINOT GRIS / GRIGIO

Ecco Domani Pinot Grigio <i>Italy '16</i>	8 / 11 / 31
MacMurray Estate Pinot Gris <i>Russian River Valley '16</i>	10 / 14 / 39
J Vineyards Pinot Gris <i>Russian River, CA '16</i>	41
King Estates Pinot Gris <i>Willamette Vally, Oregon '16</i>	10.5 / 14.5 / 41

RIESLINGS

Chateau Ste. Michelle <i>Washington '16</i>	7.5 / 10 / 31
J Lohr Bay Mist <i>Monterey '16</i>	34
S.A. Prum <i>Germany '16</i>	9.5 / 13 / 37
Saint M, Pfalz <i>Germany '15</i>	40
Trefethen, Dry Riesling <i>Napa Valley, CA '15</i>	12.5 / 17 / 49
 Chateau Ste Michelle "Eroica" <i>Columbia Valley, WA '15</i>	53

CHARDONNAY

Line 39 <i>California '16</i>	8 / 11 / 31
Hess Select <i>Monterey, CA '16</i>	36
J. Lohr Riverstone <i>Arroyo Secco, CA '16</i>	9.5 / 13 / 37
Frei Brothers Reserve <i>Russian River Valley '16</i>	12.5 / 17 / 49
Mer Soleil "Silver" <i>Santa Lucia '14</i>	51
Chateau Ste. Michelle "Cold Creek" <i>Columbia Valley '15</i>	57
 Rombauer <i>Carneros, CA '16</i>	72
 Jordan <i>Russian River Valley, CA '15</i>	68
Talbott Sleepy Hollow, <i>Santa Lucia Highlands '15</i>	18 / 26 / 71
 Cakebread Cellars <i>Napa Valley, CA '16</i>	81
 Castella Della Sala <i>Umbria, Italy '14</i>	95

ZINFANDEL / PRIMITIVO

Rosenblum Vintners Cuvee <i>CA vitner's cuvee xxxviii</i>	9 / 12.5 / 35
Layer Cake "Primitivo" <i>Puglia, Italy '14</i>	43
Frog's Leap <i>Napa Valley, CA '15</i>	59
 Saldo <i>California '16</i>	59

SAUVIGNON / FUME BLANC

Seaglass <i>Santa Barbara, CA '16</i>	6 OZ. / 9 OZ. / BTL
	8.5 / 11.5 / 33
Honig <i>Napa Valley, CA '16</i>	39
Chateau Ste. Michelle <i>Washington '15</i>	39
WhiteHaven <i>Marlborough '16</i>	10 / 14 / 39
 Ferrari Carano Fume Blanc <i>Sonoma, CA '16</i>	42
 Kim Crawford <i>Marlborough '17</i>	11.5 / 16 / 45
Cloudy Bay <i>Marlborough '17</i>	59

INTERESTING REDS

Gascon, Malbec <i>Mendoza Argentina '16</i>	9.5 / 13 / 37
Spellbound, Petite Sirah <i>CA '15</i>	9.5 / 13 / 37
Zaca Mesa Syrah <i>Santa Ynez Valley, CA '14</i>	11.5 / 16 / 45
Shatter Grenache <i>France '14</i>	46
Gascon Reserva Melbec <i>Mendoza Argentina '15</i>	12 / 17 / 47
Achaval Malbec <i>Mendoza, Argentina '16</i>	59
 Two Hands "Gnarly Dudes" Shiraz <i>Australia '15</i>	66

PINOT NOIR

Castle Rock <i>Carneros, CA '12</i>	9 / 12.5 / 35
Estancia <i>Monterey, CA '17</i>	39
Wild Horse <i>Central Coast, CA '15</i>	46
MacMurray Estate <i>Sonoma, CA '15</i>	48
 Erath "Resplendent" <i>Oregon '17</i>	12 / 17 / 47
King Estates Signature <i>Lorane Valley '15</i>	13 / 18.5 / 51
Sokol Blosser <i>Dundee Hills, Oregon '13</i>	59
Frei Brothers Reserve <i>Russian River Valley '15</i>	72
 Gary Farrell <i>Russian River Valley, CA '15</i>	79
 Rochioli <i>Russian River Valley '14</i>	107

MERLOT

Red Rock <i>CA '17</i>	8 / 11 / 31
Hogue Genesis <i>Columbia Valley '12</i>	38
J. Lohr "Los Osos" <i>Paso Robles, CA '15</i>	35
 Chateau Ste Michelle "Indian Wells," <i>WA '15</i>	11 / 15.5 / 43
Duckhorn "Decoy" <i>Sonoma County, CA '15</i>	57
 Northstar Merlot <i>Columbia Valley '12</i>	17 / 23 / 67
Twomey, by Silver Oak <i>Napa Valley, CA '11</i>	89

CABERNET SAUVIGNON

Red Diamond <i>WA '15</i>	8.5 / 13 / 33
Chateau Souverain <i>California '15</i>	9.5 / 13 / 37
Dynamite <i>Lake County '16</i>	39
Joel Gott "815 Blend" <i>CA '15</i>	45
Rodney Strong <i>Sonoma County '15</i>	47
J. Lohr Hilltop <i>Paso Robles '15</i>	13 / 18.5 / 51
Robert Mondavi <i>Napa Valley, CA '15</i>	59
Frei Brothers "Reserve" <i>Alexander Valley, CA '15</i>	72
Ferrari Carano <i>Sonoma, CA '14</i>	63
 Simi "Landslide" <i>Alexander Valley '14</i>	69
 Orin Swift "Palermo" <i>Napa Valley '16</i>	22 / - / 87
Heitz Cellars <i>Napa Valley '13</i>	89
Cuttings <i>California '13</i>	85
 Groth <i>Napa Valley '14</i>	96
 Jordan <i>Alexander Valley '13</i>	98
 Silver Oak, <i>Alexander Valley '13</i>	115
 Caymus <i>Napa Valley '15</i>	125

MERITAGE & BLENDS

Kendall Jackson "Avant" <i>California '12</i>	9.5 / 13 / 37
Murrietta's Well "The Spur" <i>Livermore Valley '14</i>	55
Ghost Pines Red Blend <i>California '14</i>	14 / 20 / 55
Franciscan "Magnificat" <i>Napa Valley, '14</i>	64
 The Prisoner <i>Napa '16</i>	20 / - / 79
 Col Solare Red Blend <i>Red Mountain, WA '13</i>	26 / - / 103
 Robert Mondavi "Maestro" <i>Napa Valley '14</i>	87
 Conn Creek "Anthology" <i>Napa '12</i>	95
 Spring Valley "Uriah" Red Blend <i>Walla Walla Valley '13</i>	22 / - / 87
 Rodney Strong "Symmetry" <i>Alexander Valley '12</i>	105
 Cain Five <i>Napa Valley '11</i>	145
 Rubicon Estate "Rubicon" <i>Napa Valley, '04</i>	225
 Joseph Phelps "Insignia" <i>Napa Valley '12</i>	255
 Opus One <i>Napa Valley '12 & '13</i>	265



SUNDAY WINE SPECIAL


Half price bottles of wine \$100,
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