

BRISTOL'S FEATURED COCKTAIL

GINGER SPICE MARGARITA Sauza Hornitos Plata Tequila, house-made ginger simple syrup, freshly squeezed lime juice, chili pepper dust, sea salt rim 11

BRUNCH COCKTAILS

BRISTOL BLOODY MARY BAR 4.5

Try our new flavors

Effen Cucumber	6.5
Bakon	6.5
Absolut Peppar	6.5

MIMOSA Domaine Ste. Michelle Brut, orange juice 6

BELLINI Peach schnapps, simple syrup, prosecco 5.5

CAPPUCCINO & COFFEE

All coffee drinks are made with Bristol's private blend of Roasterie Coffee or La Colombe Torrefaction

ESPRESSO 3 | 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 3.95

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, orange peel, natural vanilla
- 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:

Foley Fish – Boston, MA

Prairie Birthday Farm – Clay County, MO

The Roasterie – Kansas City, MO

Creekstone Farms – Arkansas City, KS

Joyce Farms – Piedmont, NC

Boulevard Brewing Company – Kansas City, MO

Neesvig's – Windsor, WI

Green Dirt Farm – Weston, MO

Farm to Market Bread Company – Kansas City MO

Tea Forte – Concord, MA

Burgers' Smokehouse – California, MO

Artisan Specialty Foods – Lyons, IL

BRUNCH BUFFET

Adults \$29

Children 12 and under \$14

3 & 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, Andouille sausage, applewood smoked bacon

◇ CARVING STATION

Prime Rib with horseradish cream
Burgers Smokehouse Sliced Ham

◇ COLD SEAFOOD DISPLAY

Assorted smoked fish, fresh Blue Point
Oysters, scallop ceviche, charred calamari salad,
peel & eat shrimp with traditional garnishes

SUSHI & SASHIMI

Shrimp Sushi rolls
Vietnamese Vegetarian Spring Rolls
Char Crust Tuna

BELGIAN WAFFLES

Made to order petite waffles with choice of topping:

Strawberry

Blueberry

Traditional-maple syrup

ON THE COLD SIDE

◇ Assorted Artisan Cheeses

◇ Fresh Fruit

◇ Asparagus Salad

◇ Tomato Mozzarella Salad

Asian Orzo Salad

*contains nuts

Farm to Market Breads

ENTRÉES

◇ Fresh Scrambled Eggs

◇ Sausage Links

◇ Apple Wood Smoked Bacon

Shrimp Enchiladas

◇ Roasted Yukon Gold Potatoes

Geechie Boy Mill Grits

Chicken Pasta

Thai Chicken Wings

◇ Haricot Verts

◇ Seared Blackened Redfish

Biscuits and Gravy

Mac & Cheese with Lobster Sauce

DESSERTS

◇ Vanilla Bean Crème Brulee

Chocolate Truffle Cake

Assorted Cookies

Carrot Cake

Peanut Butter Mousse

◇ Items prepared gluten free; however, we are a "scratch kitchen," in which we prepare all of our items in house where flour is being used. We take great care but there is always chance for cross contamination.