

cake tart berries sorbet

VANILLA BEAN CRÈME BRÛLÉE[†]

raspberries, chocolate almond tuile 8

APPLE CROUSTADE[†]

cinnamon ice cream, bourbon-maple syrup 8

MIXED FRESH BERRIES[†]

crème anglaise, chocolate almond tuile 7

CHOCOLATE LAVA CAKE[†]

raspberries, hazelnut ice cream 8
(please allow 15 minutes)

CARROT CAKE[†]

pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise 9.5

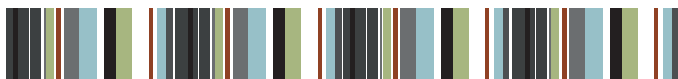
COOKIE BOX[†]

lemon-ricotta, chocolate brownie and vanilla bean shortbread cookies, almond-chocolate tuiles 5.5

FROZEN FLAVORS[†]

a trio of our homemade sorbets and ice cream 6

[†] We use nuts and nut based oils in our menu items. If you are allergic to nuts or any other food, please let us know.



scotch coffee cappuccino

CAPPUCCINO & COFFEE DRINKS

All coffee drinks are made with Bristol's private blend of Roasterie Coffee.

Cappuccino 4

Latte 4

Espresso 3

Irish Coffee (Jameson or Bushmills) 9

Butternut (Frangelico, Butterscotch & Brandy) 9

Orange Glaze (Kahlua & Grand Marnier) 9

Sweet Tooth (Amaretto & Raspberry) 9

Twist (Tuaca & Dark Crème de Cacao) 9

COGNAC

Courvoisier VS 12

Courvoisier VSOP 12.5

Hennessy VS 12

Remy Martin VSOP 13

SPARKLING WINES

Domaine Ste. Michelle Brut (Columbia Valley, WA) 8.5

Cantine "Maschio" Prosecco (Italy) 8.5

SINGLE MALT SCOTCH

Balvenie 12 yr. 12

Glenfiddich 12 yr. 12

Glenkinchie 12 yr. 14

Glenlivet 12 yr. 12

Glenmorangie 10 yr. 12

Macallan 12 yr. 13

Macallan 18 yr. 25

Oban 14 yr. 15

PORT

Cockburn's 20 yr. Port 6.5

Fonseca 20 yr. Tawny Port 10.5

Graham Six Grapes Vintage Port 7.5

Montevina Terra d' Oro Zinfandel Port 8.5

Taylor Fladgate 10 yr. Tawny Port 9.5

DESSERT WINES

Dolce Late Harvest 375 ml (Napa Valley) 95

Inniskillin Ice Wine 375 ml (Niagara Peninsula) 95

