

EASTER BRUNCH BUFFET

ADULTS \$32 | CHILDREN 12 AND UNDER \$16
4 & under complimentary

OMELETS TO ORDER

Eggs and omelets prepared to order. Assorted condiments to include cheddar cheese, bacon mushrooms, onions, peppers, spinach, and ham

COLD SEAFOOD DISPLAY

Assorted smoked fish
Peel & eat shrimp with traditional garnishes
Char Crust Tuna with wakame salad, pickled ginger, wasabi, pickled cucumbers, sweet soy sauce and sweet & sour
Fresh shucked oysters

CARVING STATION

Prime Rib with horseradish cream
Honey glazed Ham

BELGIAN WAFFLES

Made-to-order petite waffles with choice of topping:
Strawberry | Blueberry | Traditional maple syrup
Pecans | Chocolate chips | Whip Cream

ON THE COLD SIDE

Fresh Fruits
Tomato and Mozzarella
Marinated Vegetable Salad
Cranberry, Sweet Potato, Quinoa & Cous
Cous Salad
Assorted Pastries, Breakfast Breads

ENTRÉES

Fresh Scrambled Eggs (9am-2pm)
Bacon (9am-2pm)
Poached Eggs Florentine (9am-2pm)
Atlantic Salmon (2pm-7pm)
Fried Popcorn Shrimp (2pm-7pm)
Cheese Blintz
Lobster Mac & Cheese
Creole Jambalaya
Shellfish Cioppino
Sesame Thai chicken wings
Crab Soufflé
Home Fry Potato Corn Hash
Grits Casserole
Chicken Penne Pasta
Hericot Verts

DESSERTS

Fresh Strawberries
Hot Chocolate Fudge
Chocolate Chip Cookies
Carrot Cake
Pecan Pie
Mini Crème Brulee
Chocolate Mousse Parfaits
Bread Pudding with Crème Anglaise
Key Lime Parfaits



BRUNCH COCKTAILS

BRISTOL BLOODY MARY 5

MIMOSA

Domaine Ste. Michelle Brut, orange juice 5

DOMAINE STE. MICHELLE BRUT 9.5

CAPPUCCINO & COFFEE

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

ESPRESSO 3 | LATTE 4 | CAPPUCCINO 4

JAMESON OR BUSHMILLS IRISH COFFEE 9.5

BUTTERNUT

Frangelico, butterscotch, brandy 9.5

ORANGE GLAZE

Kahlua, Grand Marnier 9.5

SWEET TOOTH

Amaretto, raspberry 9.5

TWIST

Tuaca | dark crème de cacao 9.5

TEA FORTE

TEA OVER ICE

RASPBERRY NECTAR (herbal tea) Fruit-forward with berries, hibiscus, rose hips 4

WHITE GINGER PEAR (white tea, herbal blend) Sweet pear, lemon balm, ginger 4

BLOOD ORANGE (black tea) Crisp with the sweet taste of Moro orange 4

SERVED HOT

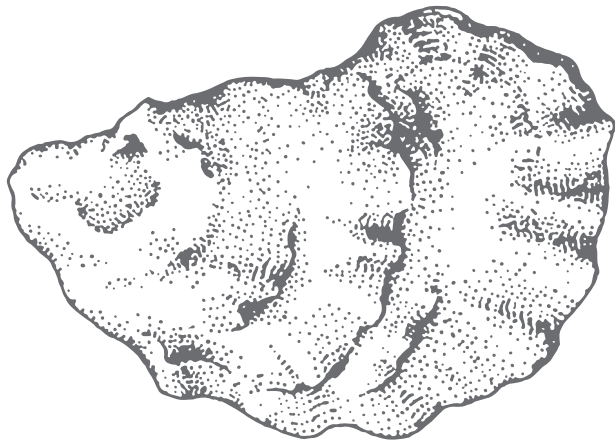
EARL GREY (organic black tea) Organic black tea leaves blended with Italian bergamot 3.5

MOROCCAN MINT (green tea) Chinese gunpowder green tea with fragrant mint 3.5

WHITE AMBROSIA (white tea) Tropical fruit, safflower, coconut 3.5

CHAMOMILE CITRON (organic herbal tea) Chamomile flower, orange peel, natural vanilla 3.5

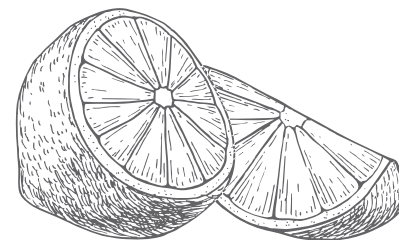
BRISTOL
SEAFOOD GRILL



FEATURED COCKTAILS

BARREL-AGED WHITE MANHATTAN

KC's very own Union Horse Distilling Co. Long Shot White Whiskey, Bianco Vermouth, orange bitters aged in oak barrels 6 weeks in-house, topped with brandy-soaked cherries 12



\$1 ONE BUCK SHUCK

JOIN US FOR HAPPY HOUR, FEATURING OUR CHEF'S DAILY OYSTER ON THE HALF SHELL FOR JUST \$1 EACH.

MONDAY – FRIDAY 4 - 6:30PM

MANAGING PARTNER »»» PHIL TUMBERGER

EXECUTIVE CHEF »»» DAN UCHE

*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.'