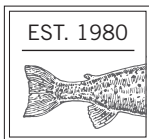


BRISTOL: SEAFOOD + STEAK + SOCIAL



Part steakhouse, part seafood spot ... mostly just a really good restaurant. Serving the city's finest Prime steaks, fresh fish flown in daily, local and seasonal ingredients, all served in beautifully composed plates. Oh yeah, and our famous sweet drop biscuits. We're happy you're here. Stay a while.

LUNCH OFFERINGS

GENERAL MANAGER: MIKE BURKS



KANSAS CITY, MO // 39° 5' 49.6464" N // 94° 34' 57.9288" W

STARTERS

FRIED CALAMARI jalapeños & carrots, sweet 'n sour, creole remoulade 15

LOBSTER PIZZA lobster thermidor sauce, basil oil poached lobster tossed in lemon, fine herbs, fontina cheese blend, watercress 18

SHRIMP COCKTAIL creole remoulade, cocktail sauce 19

MINI NEW ENGLAND LOBSTER ROLLS butter-toasted sweet roll, chilled lobster salad, chives, fries 16

CRISPY CHILE CAULIFLOWER lightly breaded & fried cauliflower tossed in a fiery chile sauce, micro greens, sesame seeds 12

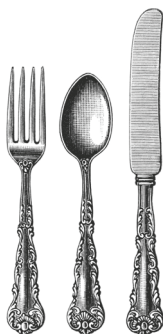
OYSTERS ROCKEFELLER old school is new school again: fresh shucked oysters with creamed spinach, bacon, shallots, garlic, parm, baked and bubbly to perfection 17

SIDE SALADS + SOUPS

CAESAR SALAD grated parmigiano reggiano, croutons, asiago cheese crisp 9.5

HOUSE SALAD greens, carrots, cucumbers, fresh grilled corn, tomato concasse, rustic croutons, creamy red wine vinaigrette 9

LOBSTER BISQUE 12

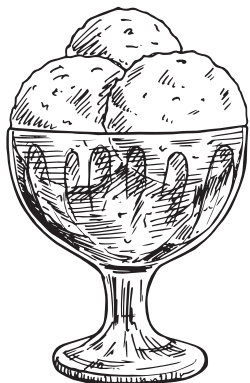


ENTRÉE SALADS

LOBSTER COBB SALAD baby greens, tomato, applewood smoked bacon, white cheddar, avocado, corn, red onion, sweet potato shoestrings, buttermilk tarragon ranch dressing 24

GRILLED CHICKEN CAESAR SALAD parmigiano reggiano, croutons, asiago crisp 15 with grilled salmon 19.5

SWEETS + GOODIES



VANILLA BEAN CRÈME BRÛLÉE raspberries 9.5

CARROT CAKE† pecan praline filling, sweet cream cheese, toasted coconut, crème anglaise 11

PEANUT BUTTER CHOCOLATE TORTE† peanut butter mousse, between a pretzel toffee crust, sea salt chocolate ganache, caramel sauce 9.5

MIXED FRESH BERRIES crème anglaise 10

POWER LUNCH COMBOS

Served with a bowl of soup or starter salad.

15

SHRIMP TACOS

½ AHI TUNA MELT

LEMON CHICKEN CAMPANELLE

20

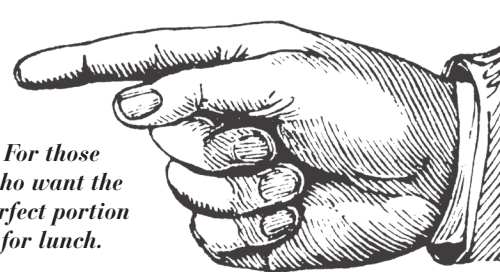
LOBSTER PIZZA

LOBSTER MAC & CHEESE

FRESH FISH\*

simply prepared, choice of two sides

For those who want the perfect portion for lunch.



HANDHELDS

Served with seasonal side or french fries

SHRIMP TACOS pico, shredded cabbage, charred corn, fire roasted salsa, avocado salsa, lime zest aioli, cotija cheese 14.5

AHI TUNA MELT seared sushi grade tuna, blackening spice, dijon, mayo, celery, fresh herbs, swiss, remoulade sauce, griddled sourdough 16

BLACK ANGUS BURGER\* cheddar, lettuce, tomato, applewood smoked bacon, brioche bun, fries 14

MAIN DISHES

SEARED SCALLOPS lobster risotto, shaved fennel salad, champagne beurre blanc 30

LEMON SHRIMP CAMPANELLE seared lemon oregano shrimp, crispy pancetta, roasted tomatoes, spinach, parmesan white wine sauce, campanelle pasta 18 Also available with lemon oregano chicken in place of shrimp.

JUMBO LUMP CRAB CAKES yes, they're good enough to make a meal out of, with creole remoulade, mango tartar, choice of two seasonal sides 28

SEAFOOD MIXED GRILL shrimp, scallops, salmon, jumbo lump crab cake, choice of two seasonal sides 29

6 OZ. CENTER-CUT FILET MIGNON\* with your choice of two seasonal sides 38



WHAT THE KC LOCALS ARE LOVING

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

SEASONAL SIDE DISHES 5.5

LOBSTER MAC & CHEESE (\$5 upcharge) // GREEN BEANS W/ LEMON SHALLOT BUTTER // GARLIC HERB ROASTED POTATOES WHIPPED YUKON GOLD POTATOES // GRILLED ASPARAGUS

# WINE LIST



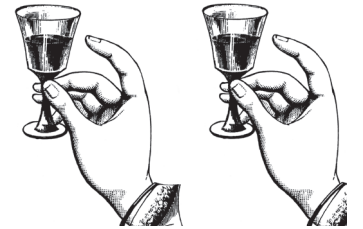
	6 OZ.	9OZ.	BTL.
<b>BUBBLY</b>			
La Marca Prosecco, <i>Italy</i>	9		35
Ruffino Prosecco, <i>Italy</i>			43
Domaine Ste. Michelle Brut, <i>Columbia Valley, WA</i>	11		45
Moet Chandon Imperial, <i>Champagne, FR</i>	24.5		98
Veuve Clicquot Yellow Label, <i>Champagne, FR</i>			120
Dom Perignon, <i>Champagne, FR</i>			255
<b>SAUVIGNON BLANC</b>			
Seaglass, <i>Santa Barbara</i>			38
Charles Krug, <i>Napa Valley, CA</i>	10	14	39
Kim Crawford 2019, <i>Marlborough, NZ</i>	13	18	51
Cloudy Bay 2018, <i>Marlborough, NZ</i>			68
<b>RIESLING</b>			
Chateau Ste. Michelle, <i>Columbia Valley, WA</i>	9	13	34
Saint M, <i>Pfalz, GER</i>			39
Trimbach Dry 2015, <i>Alsace, FR</i>			56
<b>PINOT GRIGIO / GRIS</b>			
Ecco Domani, <i>Venezie, IT</i>	9	13	34
King Estate Pinot Gris, <i>Willamette Valley, OR</i>	12	17	48
Santa Magherita 2019, <i>Italy</i>	16.5	22.5	62
<b>INTERESTING WHITES</b>			
Chateau Ste. Michelle Rosé, <i>Columbia Valley, WA</i>	8	11.5	33
Dry Creek Chenin Blanc, <i>Clarksburg, CA</i>			33
Umberto Fiore Moscato, <i>Asti, IT</i>	8.5	12	34
Côtes-du-Rhône Belleruche Rosé, <i>France</i>			48
Conundrum White, <i>California</i>	12.5	17.5	49
<b>CHARDONNAY</b>			
House Chardonnay			26
Wente Morning Fog, <i>Livermore, CA</i>	9	12.5	35
J. Lohr Riverstone, <i>Arroyo Seco, CA</i>	10.5	14.5	40
Joseph Carr, <i>Carneros, CA</i>			44
Mer Soleil Silver <i>Saint Lucia Highlands, CA</i>	12	17	47
Rodney Strong 2018, <i>Sonoma, CA</i>	13	18	51
Sonoma-Cutrer 2018, <i>Russian River Valley, CA</i>			58
Cakebread 2018, <i>Napa Valley, CA</i>	18	25	71
Rombauer 2018, <i>Carneros, CA</i>			89
Far Niente 2018, <i>Napa Valley, CA</i>			106
<b>INTERESTING REDS</b>			
Gascon Malbec, <i>Argentina</i>			35
Michael David Petite Petit Sirah, <i>Lodi, CA</i>	10	14	39
Spellbound Petite Sirah, <i>Napa Valley, CA</i>			43
Sin Zin Zinfandel, <i>Alexander Valley, CA</i>			44
The Pundit Syrah, <i>Lodi, CA</i>			44
Trivento Golden Reserve Malbec 2017, <i>Mendoza, ARG</i>	13	18	51
Ghost Pines Red Blend 2017, <i>California</i>			57
Conundrum Red 2017, <i>California</i>			59
Numanthia Termes Tempranillo 2016, <i>Toro, Spain</i>			69
Orin Swift 8 Years in the Desert Red Blend 2018, <i>Napa Valley, CA</i>	22.5	33	91
The Prisoner Red Blend 2018, <i>Napa Valley, CA</i>			110
<b>PINOT NOIR</b>			
Oyster Bay, <i>Marlborough, NZ</i>	9.5	13	39
Erath Resplendent 2018, <i>Oregon</i>			52
Meiomi 2018, <i>Sonoma County, CA</i>	13.5	18.5	52
Adelsheim 2018, <i>Willamette Valley, OR</i>	18	25	71
Cherry Pie "Stanley Ranch" 2016, <i>Carneros, CA</i>			93
Gary Farrell 2016, <i>Russian River, CA</i>			99
Belle Glos Clark & Telephone 2018, <i>Santa Maria</i>			105
<b>MERLOT</b>			
J. Lohr Los Osos, <i>Paso Robles, CA</i>			42
Goldschmidt "Chelsea", <i>Alexander Valley, CA</i>	12	17	47
Duckhorn Decoy 2016, <i>Napa Valley, CA</i>			58
Twomey by Silver Oak 2015, <i>Napa Valley, CA</i>			110
<b>CABERNET SAUVIGNON</b>			
House Cabernet			28
Josh Cellars, <i>California</i>	9	12.5	35
Joel Gott 815 Blend, <i>California</i>	12	16	46
B.R. Cohn 2017, <i>North Coast</i>			52
Justin 2017, <i>Paso Robles, CA</i>			60
Franciscan 2018, <i>Napa Valley, CA</i>			62
J. Lohr Hilltop 2017, <i>Paso Robles, CA</i>	17.5	24.5	69
Mount Veeder 2017, <i>Napa Valley, CA</i>	21	28	80
Conn Creek Anthology Bordeaux Blend 2014, <i>Napa Valley, CA</i>			88
Jordan 2015, <i>Alexander Valley, CA</i>			106
Orin Swift Palermo Bordeaux Blend 2017, <i>Napa Valley, CA</i>			110
Caymus 2017, <i>Napa Valley, CA</i>	29	42	135

Vintages are subject to change due to availability.

# Handcrafted Cocktails:

MAPLE BACON N' BOURBON Woodford Reserve, orange bitters, maple syrup, Amarena cherries, bacon, sea salt sprinkle 12

- BARREL-AGED WHITE MANHATTAN KC's Union Horse Distilling Co. Long Shot White Whiskey, Bianco Vermouth, orange bitters, aged in-house for six weeks, topped with brandy-soaked cherries 12
- MOSCOW MULE Tito's Handmade Vodka, Q-Ginger beer, fresh-squeezed lime juice served over crushed ice 11
- SMOKED OLD FASHIONED Knob Creek Hickory Maple Whiskey, orange bitters, hickory smoke, magic 12
- I SHOULD BE ON A BEACH SOMEWHERE PUNCH Cruzan Guava & Mango Rums, Malibu Rum, pineapple, fresh-squeezed lemonade, Deep Eddy Sweet Tea Vodka float 11
- BOURBON BASIL SMASH Maker's Mark Bourbon, fresh-squeezed lemon, basil, lemon zest 11
- SPARKLING BLACKBERRY PUNCH Stolli Vodka, Chambord, freshly-squeezed lemon juice, pure cane syrup, prosecco 12
- RESPECT YOUR ELDERFLOWER Hendrick's, St-Germain, fresh lime juice, pineapple juice, Sprite 12



## CARRYOUT COCKTAILS

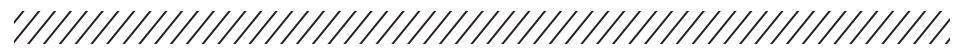


Select handcrafted cocktails available for carryout for an additional \$1.



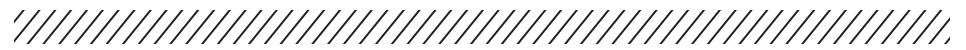
# Beer List:

- DRAFTS 7**  
 BOULEVARD TANK 7 FARMHOUSE ALE // BOULEVARD UNFILTERED WHEAT  
 TORN LABEL ALPHA PALE ALE // CINDER BLOCK IPA
- BOTTLES 5**  
 BUDWEISER // BUD LIGHT // COORS LIGHT // MICHELOB ULTRA  
 MILLER LITE // ST. PAULI GIRL NA



# After Dinner Drinks:

- PORTS // SHERRY**  
 TERRA D'ORO ZINFANDEL 10 // COCKBURN'S 10 YEAR 12  
 FONSECA 20 YEAR 14 // TAYLOR-FLADGATE 10 YEAR TAWNY 10  
 TAYLOR-FLADGATE 40 YEAR TAWNY 35
- CAPPUCCINO & COFFEE**  
 All coffee drinks are made with Bristol's private blend of Roasterie Coffee.  
 IRISH COFFEE (Jameson or Bushmills) 9.5  
 BUTTERNUT (Frangelico, Butterscotch & Brandy) 9.5  
 ORANGE GLAZE (Kahlua & Grand Marnier) 9.5  
 SWEET TOOTH (Amaretto & Raspberry) 9.5  
 TWIST (Tuaca & Dark Creme de Cacao) 9.5
- COGNAC**  
 1738 Remy 14.25 // Courvoisier VS 13.25 // Courvoisier VSOP 14.25  
 Courvoisier XO 21 // Hennessy Privilege 14.25 // Hennessy VS 13.75  
 Louis XIII (1 oz.) 165.00 | (2 oz.) 300.00  
 Martell Cordon Bleu 29 // Remy Martin VSOP 14.25



- CAPTAIN'S LIST**  
 Moet Grand Imperial Champagne, *Champagne, France* 150  
 Cambria Barbs Clone 667 '13 Pinot Noir, *Santa Maria Valley* 125  
 Stag's Leap SLV 2015, *Napa Valley, CA* 225  
 Quintessa '16 Cabernet, *Rutherford, CA* 275  
 Ca'Marcanda Italy '03 Red Blend, *Tuscany, Italy* 275  
 Opus One '15 Cabernet, *Napa Valley, CA* 380

**SUNDAY WINE SPECIAL**

Half price bottles of wine under \$100 or 25% off bottles of wine \$100 and over.



Denotes this wine has been rated 90+ with either Wine Spectator or Wine Enthusiast.

