

BRUNCH

DRINKS

bristol bloody mary - prairie vodka / house mix - 6

bristol bellini - seasonal fruit / blanc de blancs - 7

mimosa - fresh squeezed orange juice / blanc de blancs - 7

HOUSE MADE COCKTAILS

moscow mule - prairie vodka / fresh lime juice / barritt's ginger beer

bacon manhattan - bacon infused dewars / maple syrup / candied bacon

poire & elderflower - grey goose le poire / white grape juice / lemon sour

cocktails 9

JUICES

orange, cranberry, apple, grapefruit - 3

COFFEE

la colombe torrefaction

drip coffee - corsica (medium body) - 3

french press - monaco (bold, dark & rich)

12oz / 24oz

4 7

espresso drink - nizza (medium & smooth)

shot / dbl

espresso 3 4

cappuccino 4 5

latte 4 5

americano 3 4

TEA

rare tea cellar - 4

chinese green

sicilian blood orange - fruit/orange peel/ bright

japanese green

emperor's genmaicha - roasted brown rice/rich

oolong

magnolia - bright/magnolia blossoms

black

house chai - traditional/floral/honey

first flush darjeeling - classic/full body

herbal

emperor's chamomile - honey/apples/relaxing

emperor's lemon meritage - lemon peel

french mint - fresh mint/lemon

starters - to share

strawberry doughnut, strawberry jam 4

biggie cinnamon roll 6

fresh blueberry scones w/ lemon curd 4

bristol bloody breakfast-assorted meat / cheese / pickles
w/ bristol bloody mary & 7oz high life 15
[add another bloody mary & 7oz high life (no limit) 6]

sides

house made maple sage sausage links 4

bacon 3

breakfast potato 4

organic farmer's egg 2

egg whites 1

white/wheat toast or single biscuit 2

single french toast wedge 3

yogurt parfait, house granola 6

petite market greens salad 5

duck fat fries 5

brunch

french toast, bourbon cream, maple syrup, powdered sugar 11

fried egg sandwich, pork belly, mornay sauce, breakfast potato 10

house made biscuits & gravy, poached egg 11

braised pork chilaquiles, salsa verde, cilantro, lime, fried egg 10

eggs benedict, smoked ham, mustard hollandaise, breakfast potato 11

two eggs any style, toast, breakfast potato, bacon or sausage 9

quiche, bacon, spinach, gruyere, onion 8

hangover breakfast, noodles, pork belly, spicy broth, poached egg 11

bristol cheeseburger, cheddar, pickles, duck fat fries 11

the menu is thoughtfully created by chef/owner chris pandel

10.03.11

*The Cook County Department of Health would like to inform you
that consuming raw or uncooked foods may, in fact...not suck*



THE

WINES BY THE GLASS

blanc de blancs
15

ruinart

blanc de blancs
9

henry varney

**vin de pays des
sables du golfe
du lion** 9

domaine de figueir-
rase - rosé

verdelho blend 8
lagoalva “espirito”

moscofilero 9
domaine skouras

torrontes 8
tilia

**gruner
veltliner** 9
grooner

riesling 9
selbach

chardonnay 9
healdsburg ranches

sauvignon blanc
9
teira

viognier 12
cold heaven

pinot noir 9
leese fitch

cotes du rhone 9
guicharde

st. george 9
domaine skouras

petite sirah 8
pennywise

malbec 9
maipe

aglianico 9
vesevo
“beneventano”

czech pilsener 7-
lagunitas “pils”

american pale ale 7-
great lakes “burning river”

withier 7-
allagash “white”

belgian strong pale ale 9-
goose island “matilda”

imperial pumpkin ale 9-
southern tier “pumking”

milk stout 9-
left hand

SMALL FORMAT BOTTLED BEER

American Macro Lager Miller “High Life” / 5.00% ABV / Milwaukee, WI - USA / 4
Mild maltiness, light in body, and still the Champagne of beers

Light Lager Miller “Lite” / 4.17% ABV / Milwaukee, WI - USA / 3
The “go to” when you’ve had every other beer on the list!

Gueze Girardin 1882 / 5.00% ABV / Dilbeek St. Ulriks Kapelle - Belgium / 19
Granny smith apple, barnyard, and honey-vinegar - the best gueze made!

Euro Pale Lager Samuel Smith’s “Organic Lager” / 5.00% ABV / Tadcaster - England / 9
Grassy nose, smooth bodied and citrusy hops

Dortmunder / Export Lager Great Lakes “Dortmunder” / 5.80% ABV /
Cleveland - USA / 6
Portuguese sweet bread, golden malt and lemony hops

Belgian Pale Ale Muskatiers “Troubadour Blond” / 6.50% ABV / Ursel - Belgium / 10
White pepper, honey malts and Cavendish finish

Belgian Pale Ale Trappist Brasserie d’Orval / 6.90% ABV / Orval - Belgium / 11
Lemon rind, juniper and summer hay

American Pale Wheat Ale Three Floyds “Gumball Head” / 4.80% ABV /
Munster - USA / 6
Mandarin orange oil, lemon hops and baked scones

Belgian India Pale Ale Van Eecke “Poperings Hommel” / 7.50% ABV /
Watou - Belgium / 9
Honeyed grain, pineapple and mouthwatering hops

American India Pale Ale Goose Island “IPA” / 5.90% ABV / Chicago, IL - USA / 6
Flowerly hops, sweet malt, and rich finish- a Chicago classic

Rye Beer Two Brothers “Cane and Ebel” / 7.00% ABV / Warrenville, IL - USA / 7
Marshmallow malt, five alive hops, and sour rye toast

Scotch Ale Orkney Brewery “Skullsplitter” / 8.50% ABV / Orkney - Scotland / 9
Scotch malt, caramel and raisin

Vienna Lager Great Lakes “Eliot Ness” / 6.20% ABV / Cleveland, OH - USA / 6
Toffee, caramel malt and spicy hops

Belgian Strong Dark Ale Trappist Rochefort “8” / 9.20% ABV /
Rochefort - Belgium / 13
Figs, bananas, brownie, coffee and dried apricots

Doppelbock Kulmbacher “EKU 28” / 11.00% ABV / Kulmbach - Germany / 12
Root beer, burnt malt and coffee with biscotti

Doppelbock Brauerei Aying “Celebrator” / 6.70% ABV / Aying - Germany / 11
Dark molasses, toasted banana bread and spicy hops

Eisbock Kulmbacher / 9.20% ABV / Kulmbach - Germany / 11
Toasty malt, sweet fig and dark toffee

English Barleywine J. W. Lees “Harvest Ale” / 11.50% ABV / Manchester - U.K. / 17
Raisins, orange-blossom honey, ripe pineapple, butter and molasses

Old Ale Harviestoun “Old Engine Oil” / 6.00% ABV / Alva - United Kingdom / 11
Maple syrup, maraschino cherry and floral hops

American Porter Great Lakes “Edmund Fitzgerald” / 5.80% ABV /
Cleveland - USA / 6
Caramel coffee, burnt toffee, and kumquats

Oatmeal Stout Anderson Valley “Barney Flats” / 5.70% ABV /
Boonville - USA / 9
Whoppers, chocolate cream, and bitter hops

Baltic Porter Sinebrychoff / 7.20% ABV / Karava - Finland / 9
Bitter chocolate butter cream, espresso crema and hint of smoke

Russian Imperial Stout Victory “Storm King” / 9.10% ABV /
Downington, PA - USA / 8
Cohiba cigar box, black currant liqueur and Valrhona chocolate

Low Alcohol Clausthaler “Premium Alkoholfrei” / 0.50% ABV /
Frankfurt - Germany / 6
Grassy hops, herbs and clean finish - drink well and drive safely

 **Bristol**
THE