

Bristol Bar & Grill

All selections containing eggs are prepared with cage free eggs. Egg whites are also available.

Breakfast Specialties

Sunrise Breakfast*	\$14
Two 'eggs your way', breakfast potatoes, choice of breakfast meat, choice of toast	
Eggs Benedict*	\$15
Poached eggs, Canadian bacon, English muffin, hollandaise, breakfast potatoes	
Florentine Benedict*	\$15
Poached eggs, mushrooms, spinach, English muffin, hollandaise, breakfast potatoes	
Biscuits & Gravy*	\$14
Two 'eggs your way', fresh baked biscuit, sausage gravy, choice of breakfast meat	
Savory Oatmeal Bowl* 	\$14
Oatmeal, poached egg, bacon, avocado, arugula, lemon vinaigrette	
Bacon Cheddar Bowl	\$14
Breakfast potatoes, scrambled eggs, bacon, onions, cheddar, multigrain toast	
Veggie Bowl* 	\$13
Breakfast potatoes, broccoli, mushrooms, peppers, onions, tomatoes, two 'eggs your way', cheddar	
Yogurt Parfait Bowl 	\$12
Greek vanilla yogurt, bananas, strawberries, blueberries, toasted coconut flakes, honey, almond butter	

Griddle

Buttermilk Brioche French Toast	\$14
Brioche, crème fraîche yogurt, lemon curd, berry compote	
Buttermilk Pancakes	\$12
Tall stack, butter, warm maple syrup <i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$2 each</i>	

Beverages

Simply® Orange Juice	\$4
Coca-Cola® Assorted Chilled Juices	\$4
Coffee or Hot Teas	\$4
Coca-Cola® Fountain Beverages	\$4
Hot Chocolate	\$3
Dairy & Non-Dairy Milks	\$4
Sparkling Water	\$5
Bottled Water	\$3

Handhelds & Toasts

Sandwich Your Way*	\$15
One 'egg your way', choice of breakfast meat, choice of bread, sharp cheddar, breakfast potatoes	
Bacon & Egg Tacos	\$14
Scrambled eggs, bacon, cheddar, Monterey Jack, sour cream, salsa, guacamole, flour tortillas	
Smashed Avocado Toast	\$13
Grilled multigrain bread, smashed avocado, roasted cherry tomatoes, microgreens, everything bagel seasoning	

Omelets

Served with choice of breakfast potatoes or fresh fruit and toast

Build Your Own Omelet 	\$15
Choose 3 from: bacon, sausage, ham, tomatoes, bell peppers, onions, mushrooms, cheddar, Monterey Jack	
Ham & Swiss Omelet 	\$14
Smoked ham, Swiss cheese, mushrooms, green onions	
Vegetarian Omelet 	\$13
Broccoli, mushrooms, onions, bell peppers, tomatoes, cheddar	

Sides

Selection of Breakfast Meats 	\$5
Seasonal Fresh Fruit 	\$5
Selection of Cold Cereals	\$4
Yogurt/Greek Yogurt	\$4
Breakfast Potatoes	\$5
Biscuit & Gravy	\$8
Sliced 1/2 Avocado  	\$4
Oatmeal 	\$6
<i>ask server for today's list of optional add-ons such as berries, bananas or chocolate chips +\$2 each</i>	

Cocktails & Zero Proof

Mimosa	\$10
Ruffino Prosecco, Simply® Orange Juice	
Classic Bloody Mary	\$10
Absolut Vodka, bloody mary mix	
Cranberry Refresher <i>(non-alcoholic)</i>	\$8
Cranberry juice, pomegranate, fresh lime juice, Simply® Orange Juice, Fever-Tree ginger ale	

Morning

***NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**

For parties of 6 or more, a 22% service charge will be automatically added to the bill.

Room Service Available 6:30 AM - 10:30 AM: Press "Room Service" button on your phone to order.

All orders have a 3 service charge + 22% gratuity automatically added.



Gluten Free



Vegetarian



Vegan

BRISTOL BAR & GRILL

All selections containing eggs are prepared with cage free eggs. Egg whites are also available.

Full Buffet | \$18

A full array of breakfast favorites including our signature 'Eggs Your Way', breakfast meats with healthier options, a chef's selection of breakfast potatoes and local hot favorites.

Also included is an assortment of baked goods, hot or cold cereals, fresh fruits, and yogurt. Includes coffee, tea, and juice.

Continental | \$15

An assortment of breads, pastries, and baked goods, hot or cold cereals, fresh fruits, and yogurt. Includes coffee, tea, and juice.

Please inform your server and/or chef of any allergies or dietary restrictions.

Breakfast Buffet

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Small Plates

Crab Cake Bites with Lemon Remoulade	\$22
Bite-size crab cakes, lemon remoulade	
Grilled Shrimp Tacos	\$20
Grilled shrimp, fresh pico de gallo, cabbage, cilantro lime crema, flour tortillas	
Tuscan Chicken Flatbread	\$18
Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan	
French Dip Sliders	\$19
Sliced sirloin, caramelized onions, horseradish aioli, bourbon demi-glace, King's Hawaiian® rolls	
Chicken Wings	\$18
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
Spinach & Roasted Artichoke Dip	\$17
Spinach, roasted artichokes, blended cheeses, roasted garlic, toasted herb naan	
White Cheddar Mac & Cheese	\$12
Aged cheddar, roasted garlic, panko	

Handhelds

Served with choice of fries, chips, or fresh fruit

Cuban Sandwich	\$19
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll	
Grilled Chicken Bruschetta	\$18
Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun	
Turkey Club	\$18
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
Grilled Caesar Steak Wrap*	\$23
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
BBQ Bacon Jack Burger*	\$19
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	
Mushroom Swiss Burger*	\$19
Grilled 8 oz. burger, sautéed mushrooms, Swiss cheese, roasted garlic aioli, brioche bun	
Classic Cheeseburger*	\$18
Grilled 8 oz. burger, choice of cheese, house burger sauce, brioche bun	
Southwest Veggie Burger	\$18
Veggie burger, pico de gallo, pepper jack cheese, cilantro-lime crema, brioche bun	

Salads & Soup

Shrimp Tomato Bisque	\$13
Tomato bisque, grilled shrimp, croutons, goat cheese	
Chopped Chicken Salad	\$15
Chopped chicken, mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing	
Sesame Ginger Salad	\$27
Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing	
Caesar Salad	\$11
Crisp romaine, shaved Parmesan, croutons, Caesar dressing add chicken +\$8 shrimp +\$10 salmon* +\$12 steak* +\$16	
Veggie Salad	\$14
Crispy chopped romaine lettuce, avocado, cucumbers, heirloom tomatoes, feta cheese, mushrooms, roasted red peppers, and croutons add chicken +\$8 shrimp +\$10 salmon* +\$12 steak* +\$14	

Mains

Pan Seared Salmon* 	\$30
Seared salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	
Mediterranean Shrimp Pasta	\$29
Jumbo shrimp, bow tie pasta, spinach, mushrooms, tomatoes, light pesto cream	
Roasted Herb Chicken 	\$27
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
Ribeye, 10 oz.* 	\$40
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glace, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	

Desserts

Cheesecake	\$10
Classic New York-style cheesecake	
Chocolate Cake	\$10
Chocolate cake with chocolate frosting	
Tiramisu Cake	\$10
Rich Italian Cream Cake	

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For parties of 6 or more, a 22% service charge will be automatically added to the bill.
Room Service Available 5:00 PM - 10:00 PM: Press "Room Service" button on your phone to order.
All orders have a 3 delivery charge + 21% gratuity automatically added.



Gluten Free



Vegetarian



Vegan

Evening

Signature Cocktails

Margarita	\$17
Don Julio Reposado, Cointreau, house-made lime sour	
Espresso Martini	\$16
Tito's Handmade Vodka, Borghetti Espresso Liqueur, cold brew	
El Yunque	\$16
Bacardi Superior, Campari, fresh lime juice, pineapple, black sugar syrup	
Fig & Honeybee	\$14
Hendrick's Gin, fresh lime juice, fig honey syrup	
Cinnamon Crowne	\$17
Remy Martin VSOP, Cointreau, fresh lemon juice, house-made demerara simple syrup	
Honey Walnut Old Fashioned	\$16
Buffalo Trace Bourbon, house-made honey syrup, Angostura, black walnut bitters	
Crowne Rose Manhattan	\$17
Maker's Mark, sweet vermouth, Angostura	
Mo's Island Breeze	\$17
,Malibu Coconut rum, Amaretto Disarrono, Captain Morgan Spiced Rum, cranberry juice, pineapple juice, Orange wheel cherry	

Beers & Beyond

DRAFT

Michelob Ultra	ABV 4.2% MO	\$6
Modelo Especial	ABV 4.6% MEX	\$7
Samuel Adams Seasonal	ABV 4.9% MA	\$7
Blue Moon Belgian White	ABV 5.4% CO	\$7
Tupps IPA	ABV 7.2% TX	\$8
Dallas Blonde	ABV 7.1% TX	\$8
Yuengling Lager	ABV 4.8% PA	\$7

BOTTLED

Bud Light	ABV 4.2% MO	\$6
Miller Lite	ABV 4.2% WI	\$6
Heineken	ABV 5.0% AMS	\$7
New Belgium Fat Tire Ale	ABV 5.2% CO	\$7
Kona Big Wave	ABV 4.4% HI	\$7
Athletic Brewing Free Wave	ABV 0.4% CT	\$7
Hazy IPA		
Coors Light	ABV 4.2% CO	\$6
Stella Artois	ABV 5.2% BEL	\$8
Elysian Space Dust IPA	ABV 8.2% WA	\$7
Shiner Bock	ABV 4.3% TX	\$6
Guinness Extra Stout	ABV 4.3% IRL	\$7
Corona Extra/Corona Premier	ABV 4.6% MX	\$7
Pacifico Clara	ABV 4.4% MAZ	\$7

BEYOND BEER

Gin & Juice Assorted Flavors by Dre & Snoop	ABV 5.0% NY	\$7
High Noon Assorted Flavors	ABV 4.5% CA	\$7
Angry Orchard Hard Cider	ABV 5.0% NY	\$6

Zero Proof

Cucumber Gimlet <i>(non-alcoholic)</i>	\$8
Fresh lime juice, muddled fresh cucumber, house-made simple syrup, Fever-Tree club soda	
Cranberry Refresher <i>(non-alcoholic)</i>	\$8
Cranberry juice, pomegranate, fresh lime juice, Simply® Orange Juice, Fever-Tree ginger ale	

Wines

WHITES6 oz. | Bottle

Seven Daughters Moscato	\$14 \$52
<i>Veneto, Italy</i>	
J. Lohr Bay Mist Riesling	\$12 \$45
<i>Monterey, California</i>	
Placido Toscana Pinot Grigio	\$11 \$40
<i>Tuscany, Italy</i>	
Matua Sauvignon Blanc	\$14 \$52
<i>Marlborough, New Zealand</i>	
Rodney Strong Charlotte's Home Sauvignon Blanc	\$15 \$55
<i>Sonoma County, California</i>	
Bonterra Chardonnay	\$11 \$40
<i>California</i>	
La Crema Chardonnay	\$12 \$45
<i>Monterey, California</i>	
Cakebread Cellars Chardonnay	\$16 \$60
<i>Napa Valley, California</i>	
Kim Crawford Savignon Blanc	\$12 \$44
<i>Marlborough, New Zealand</i>	

BUBBLES & ROSÉS

Ruffino D.O.C Prosecco	\$14 \$55
<i>Veneto, Italy</i>	
Veuve du Vernay Sparkling	\$14 \$52
<i>Vin de France, NV</i>	
Avaline Rose	\$12 \$45
<i>Vin de France, NV</i>	
La Marca Prosecco	\$11 \$40
<i>Prosecco, Italy</i>	

REDS

Angeline Pinot Noir	\$13 \$50
<i>California</i>	
House of Brown Red Blend	\$14 \$52
<i>Lodi, California</i>	
Conundrum Red Blend	\$11 \$40
<i>California</i>	
Liberty School Cabernet Sauvignon	\$13 \$50
<i>Pasa Robles, California</i>	
Prati by Louis M. Martin Cabernet Sauvignon	\$14 \$45
<i>Sonoma, California</i>	
Duckhorn Vineyards Cabernet Sauvignon	\$15 \$58
<i>Napa Valley, California</i>	
Duckhorn Vineyards Merlot	\$15 \$58
<i>Napa Valley, California</i>	