

Intoxicating Beverage Licenses - Expire 12/1/23

Establishment	DBA	Contact	Street
1776 Liquors, Ltd.	1776 Liquors	Joseph M. Brito, Jr.	597 Metacom Avenue
Bristol Liquors, Inc.	Bristol Liquors	Dhaval Patel	390 Metacom Avenue
Mt. Hope Liquors, Inc.	Mt. Hope Liquor Store	Dolores A. Teixeira	678 Hope Street
Twelfth Night Sales, Inc.	Viola's Liquor Store	Michael S. Brito, Jr.	219 Wood Street
BHI LLC	Bristol Harbor Inn	Nancy Keating/Donald McCall	259 Thames Street **
AZJ Thames St, LLC	Aidan's Pub	Jeffrey Quinlan	5 John Street
205 Thames, LLC	Baba Sushi	Weidong Wang	205 Thames Street
Pearl Holdings LLC	The Nest	Andrew Breslin	29 State Street
Liberatos Lounge and Restaurant LLC	The Beach House	Gerry Liberatos	805 Hope Street
Scooter Hospitality, LLC	xThe Beehive Café	Sherry Scott	10 Franklin Street
Borealis Coffee Company, LLC	Borealis Coffee Company	Brian Dwiggins	500 Wood St., Unit 113
Brick, LLC	Brick Pizza Co.	Jordan Sawyer	500 Wood St. Unit 211
Bristol House of Pizza, Inc.	Bristol House of Pizza	Demetrula Gatos	55 State Street
East Bay Restaurant Group Corp	Bristol Oyster Bar	Jordan Sawyer	448 Hope Street
Café Central, Ltd.	Café Central	Fernando Afonso	173 Bradford Street
Moreno, LLC	Don Patron Mexican Grill & Cantina	Jorge Moreno	200 Gooding Avenue
Carmina Benevides	Casual Inn	Carmina Benevides	170 Franklin Street
Bristol Golf Club, Inc.	The Clubhouse	Theresa Francis	95 Tupelo Street
Common Pub & Grille, Inc.	Common Pub & Grille	Courtney Poissant	421 Wood Street
Thames Street Landing Tavern Co., LLC	DeWolf Tavern	Sai Viswanath	259 Thames Street **
Twelve Catering, LLC	Foglia	Peter Carvelli	31 State Street
AZJ Thames St, LLC	Harbor House	Jeffrey Quinlan	198 Thames Street
Jacky's Galaxie Bristol, Inc.	Jacky's Galaxie Restaurant	Jacky Ko/Val	383 Metacom Avenue
RIRO Enterprises, Inc.	Judge Roy Bean Saloon	Zachary Rivers	1 State Street **
JG & BD Tavern, Inc.	Kinsmen Tavern	Robert Drew	241 State Street
Marcassin, LLC	Le Central	Jesse James	483 Hope Street

TOWN COUNCIL

NOV 15 2023

Intoxicating Beverage Licenses - Expire 12/1/23

Establishment		DBA		Contact	Street
Leo's Pizzeria & Deli, Inc.	Leo's Ristorante			Paul Mancieri	365 Hope Street
The Lobster Pot, Inc.	Lobster Pot			Jeffrey Hirsh	119-121 Hope Street
WKOC, LLC	Portside Tavern			Richard Corrente	444 Thames Street
Quito's Shellfish & Restaurant, Inc.	Quito's Shellfish & Restaurant			Albert P. Quito	411 Thames Street
Vanderhoof, Inc.	Roberto's			Richard Corrente	450 Hope Street
S. S. Dion, Inc.	S. S. Dion			Stephen Dion	520 Thames Street
Sakuratani Ramen & Izakaya, Inc.	Sakuratani Ramen			Xinhong Wang	531 Wood Street
Libegoff Restaurant LLC	Libegoff Restaurant DBA Thames Waterside			Gerry Liberatos	251 Thames Street
The Franklin, LLC	The Franklin			David Fierabend	195 Franklin Street **
Wood Street Café, LLC	Wood Street Café			Sebastian Wordell	260 1/2 Wood Street
Basil & Bunny LLC	Basil & Bunny			Mathiew Medeiros	500 Wood St Unit 214
M & T's Pizzeria	Pio's Pizzeria			Tina Micheletti	381B Metacom Ave
Pizza Wave Bristol, Inc.	The Wave			Anastasios Barakos	400 Metacom Avenue
Carvalho Group, LLC	Pisco y Tequila Bistro			Jennifer Medina	382 Thames Street
Qhali Corporation ***	Qhali Restaurant			Alicia Saldana	34 Gooding Avenue
Riccotti's of Bristol LLC	Riccotti's Sandwich Shop			Benjamin Howarth	11 Gooding Avenue
Sunset Café				Fabio Lopes	499 Hope Street
Bristol County Lodge #1860 BPOE	Bristol County Elks			Richard E. Rensehausen	1 Constitution Street
Bristol Sports Club	Bristol Sports Club			Elisio Castro	417 Wood Street
Bristol Yacht Club	Bristol Yacht Club			Chris Healey	101 Poppasquash Road
Cup Defenders Association	Cup Defenders Association			Steve Cavallieri	230 Wood Street **
Lincoln Club	The Lincoln Club			Carlos Medeiros	9 St. Elizabeth Street **
Anthony C. Almeida VFW Post #237	VFW			Armand Pereira	850 Hope Street
NOT RENEWING					
A & J Restaurant Enterprises Inc.	Nacho Mamma's			John R. Lesieur	76 State Street
T.W.A., Inc.	Cedar's Hookah Lounge (not issued)			Toufic Assi	576 Metacom Avenue #4



LICENSE REQUEST: CLASS A INTOXICATING BEVERAGE
LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body to
be granted a

CLASS A INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: 1776 Liquors Ltd d/b/a 1776 Liquors

ADDRESS: 597 Metacom Avenue, Bristol, RI 02809

APPLICANT NAME: Joseph M. Brito, Jr.

HOURS OF OPERATION: 9:00am - 9:00pm

Fee for License: \$800 per year plus advertising costs.
(Payable after Council approves the license.)

Please attend the Council
Meeting on:
November 15, 2023

**PETITION MUST BE RETURNED
BY: OCTOBER 19, 2023**

Petition to applicant mailed:
September 23, 2023

*SIGNATURE: Joseph M. Brito, Jr.

NAME: Joseph M. Brito, Jr.

ADDRESS:

TOWN: B

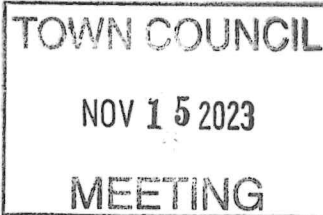
DATE OF B

BUSINESS

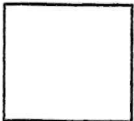
HOME TEL

EMAIL: _____

Date Returned: _____



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
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2023 OCT -6 PM 1:34
TOWN CLERK OFFICE
BRISTOL, RI 02809



LICENSE REQUEST: CLASS A INTOXICATING BEVERAGE
LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body to
be granted a

CLASS A INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: SHANVI BRISTOL LLC / DBA-BRISTOL LIQUORS

ADDRESS: 390 METACOM AVE, UNIT 6, BRISTOL, RI 02809

APPLICANT NAME: DHAVAL PATEL

HOURS OF OPERATION: MON - SAT 9 AM to 10 PM
SUN 10 AM to 6 PM

Fee for License: \$800 per year plus advertising costs.
(Payable after Council approves the license.)

2023 SEP 27 PM 3:06
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

Please attend the Council
Meeting on:
November 15, 2023

PETITION MUST BE RETURNED
BY: OCTOBER 19, 2023
Petition to applicant mailed:
September 23, 2023

Date Returned: _____

*SIGNATURE: D. R. Patel

NAME: DHAVAL PATEL

(PLEASE PRINT NAME OF APPLICANT)

ADDRESS: _____

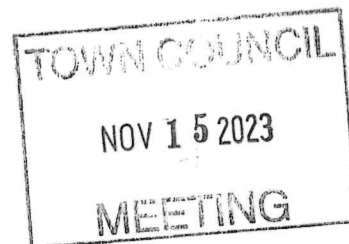
TOWN: 1

DATE OF B _____

BUSINESS T _____

HOME TEL _____

EMAIL: _____



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LICENSE REQUEST: CLASS A INTOXICATING BEVERAGE
LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body to
be granted a

CLASS A INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Mt. Hope Liquors Inc d/b/a Mt. Hope Liquor Store

ADDRESS: 678 HOPE STREET

APPLICANT NAME: Dolores A. Teixeira

HOURS OF OPERATION: 9:00 A.M - 10:00 PM

Fee for License: \$800 per year plus advertising costs.
(Payable after Council approves the license.)

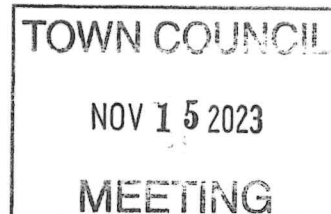
Please attend the Council
Meeting on:
November 15, 2023

**PETITION MUST BE RETURNED
BY: OCTOBER 19, 2023**
Petition to applicant mailed:
September 23, 2023

Date Returned: _____

*SIGNATURE: Dolores A Teixeira
NAME: Dolores A Teixeira

ADDRESS: _____
TOWN: B
DATE OF B _____
BUSINESS _____
HOME TEL _____
EMAIL: _____



2023 OCT 19 PM 1:27
TOWN OF BRISTOL
CLERK

TAX STAMP



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LICENSE REQUEST: CLASS A INTOXICATING BEVERAGE
LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body to
be granted a

CLASS A INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Twelfth Night Sales, Inc. d/b/a Viola's Liquors

ADDRESS: 219 Wood Street, Bristol, RI 02809

APPLICANT NAME: Michael S. Brito Jr.

HOURS OF OPERATION: 9:00am - 9:00pm
Monday - Saturday

Fee for License: \$800 per year plus advertising costs.
(Payable after Council approves the license.)

Please attend the Council
Meeting on:
November 15, 2023

PETITION MUST BE RETURNED
BY: OCTOBER 19, 2023
Petition to applicant mailed:
September 23, 2023

*SIGNATURE: _____

NAME: Twelfth Night Sales/ Michael S. Brito, Jr.

ADDRESS: -

TOWN: B

DATE OF BIR

BUSINESS TE

HOME TELEF

EMAIL: _____

Date Returned: _____



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2023 OCT -16 PM 1:25
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND



LICENSE REQUEST: CLASS BH INTOXICATING
BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

CLASS BH INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: *BHI, LLC dba Bristol Harbor Inn*

ADDRESS: *259 Thames St., Bristol RI*

APPLICANT NAME: *Donald McCall*

HOURS OF OPERATION: *24hrs*

Fee for License: \$400 per year plus advertising costs.
(Payable after Council approves the license.)

Please attend the Council
Meeting on:
November 15, 2023

**PETITION MUST BE RETURNED
BY OCTOBER 19, 2023**

Petition to applicant mailed:
September 23, 2023

Date Returned: _____

*SIGNATURE: _____

NAME: *Donald McCall*

ADDRESS: _____

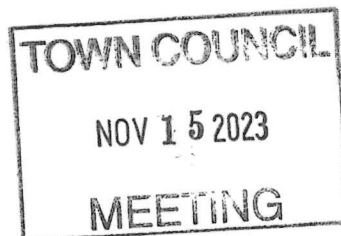
TOWN: *St*

DATE OF BIRTH: _____

BUSINESS TELEPHONE: _____

HOME TELEPHONE: _____

EMAIL: *a*



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LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Aidan's Pub

ADDRESS: 5 John St

APPLICANT NAME: Jeffrey Quinlan

HOURS OF OPERATION: 11:30 - 1AM

Fee for License: \$1300 per year plus advertising costs
Virtualling License: \$75 per year
(Payable after Council approves the license.)

Please attend the Council
Meeting on:
November 15, 2023

PETITION MUST BE RETURNED
BY: October 19, 2023

Petition to applicant mailed:
September 23, 2023

Date Returned: _____

*SIGNATURE: _____

NAME: Jeff Quinlan

ADDRESS: 122

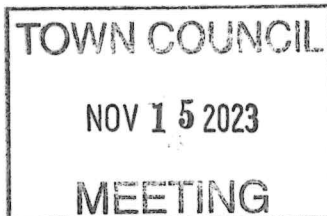
TOWN: W

DATE OF BIRTH: _____

BUSINESS TELEPHONE: _____

HOME TELEPHONE: _____

EMAIL: _____

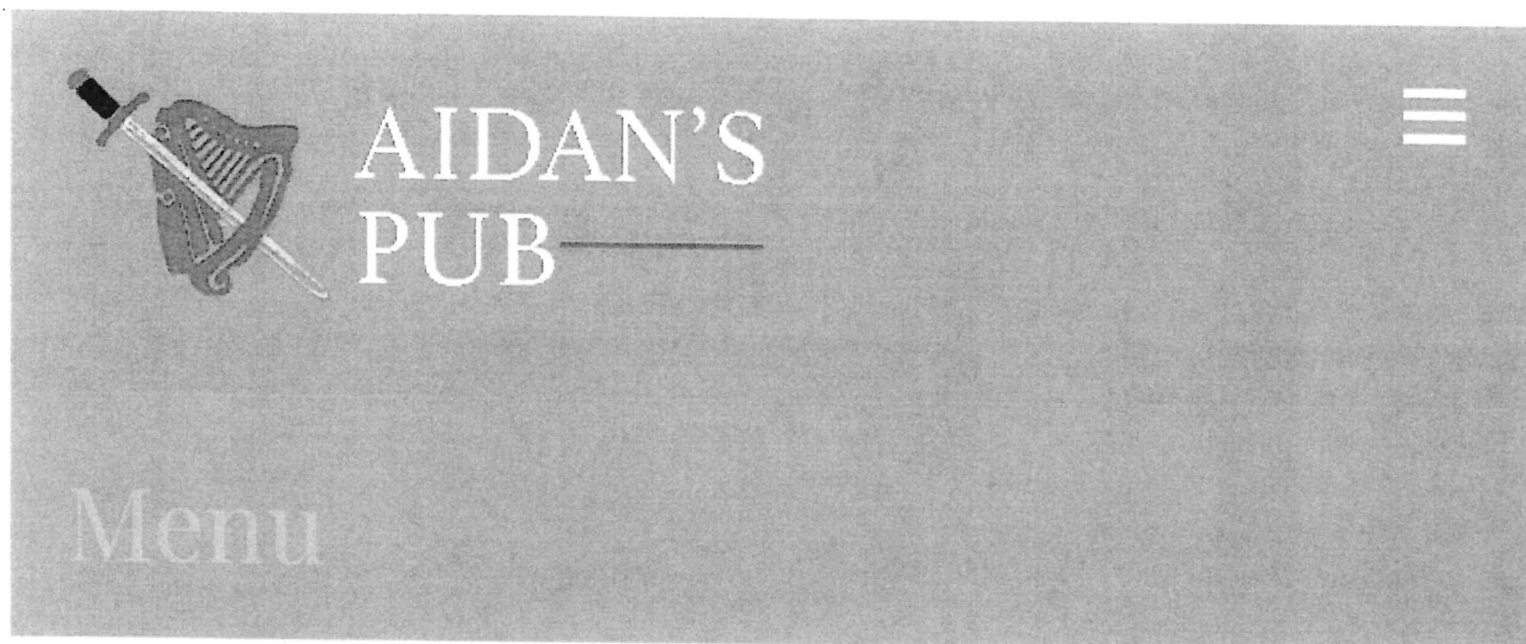


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 Aidan's Pub MENU	
APPETIZERS	
AIDAN'S COMBO	13
MOZZARELLA STICKS CHICKEN TENDERS JALAPENO POPPERS BUFFALO STYLE WEXFORD WINGS LEMON RINGS SWEET & SOUR (BLUE) CHEESE MAMMARA	
AIDAN'S NACHO PLATE	10
CORN CHIPS MELTED CHEDDAR ICEBERG LETTUCE PICO DE GALLO SOUR CREAM JALAPENO ADD BEEF CHILI 4 ADD CHICKEN 4 ADD GUACAMOLE 2	
MOZZARELLA STICKS	8
CHICKEN TENDERS	10
SERVED WITH SWEET & SOUR SAUCE	
BONELESS BUFFALO TENDERS	10
CELERY BLUE CHEESE	
FRIED CALAMARI	11
NEW ENGLAND STUFFIES	11
STUFFED OJAS COCKTAIL SAUCE LEMON	
POTATO SKINS	9
CORNED BEEF REUBEN STYLE BACON & CHEESE STYLE OR CHILI & CHEDDAR STYLE	
RILEY'S CURRY CHIPS	8
HAND CUT FRIES CURRY SAUCE	
SPINACH & ARTICHOKE DIP	11
SMOKED IRISH SALMON	13
SMOKED SALMON HORSERADISH CREAM CAPERS RED ONION TOAST	
CLAM CAKES	3 PC 3 4 PC 5 12 PC 8
WEXFORD WINGS	6 PC 9 12 PC 13
BUFFALO STYLE CELERY BLUE CHEESE	
SOUP	
NEW ENGLAND CLAM CHOWDER	CUP 5 BOWL 7 BREAD BOWL 10
AN AIDAN'S PUB FAVORITE	
RHODE ISLAND CLAM CHOWDER	
CLEAR BROTH CHOWDER	
AIDAN'S PUB FARMER'S STEW	
HOMELAND BEEF STEW	
SOUP OF THE DAY	
SANDWICHES	
TRADITIONAL REUBEN	13
CORNED BEEF SWISS CHEESE SAUERKRAUT THOUSAND ISLAND DRESSING GRILLED RYE	
O'SHEAS CORNED BEEF SANDWICH	10
HOMEMADE CORNED BEEF RYE BREAD	
TOASTED LIMERICK SANDWICH	11
LIMERICK BACON MELTED CHEDDAR SLICED TOMATO SAUTEED ONIONS TOASTED RYE BREAD	
FISH REUBEN	13
FRIED COD FILET COLE SLAW SWISS CHEESE TARTAR SAUCE GRILLED RYE BREAD	
AIDAN'S PUB TURKEY CLUB	11
TURKEY LETTUCE TOMATO BACON DIJONAISE SPREAD TOASTED WHITE BREAD	
BUFFALO CHICKEN TENDER WRAP	11
LETTUCE TOMATO BLUE CHEESE DRESSING TOMATO BASIL WRAP	
GALWAY CHICKEN SANDWICH	13
SAUTEED CHICKEN BREAST GARLIC BUTTER AMERICAN CHEESE MUSHROOMS SAUCE	
CAJUN CHICKEN SANDWICH	13
SPICY CAJUN SEASONING AMERICAN CHEESE MUSHROOMS SAUTEED ONIONS BROCCOLI	
*SIRLOIN STEAK SANDWICH	15
HAND CUT 100% ANGUS SIRLOIN STEAK GRILLED TO YOUR LIKING TORPEDO ROLL ADD AMERICAN SWISS CHEDDAR PROVOLONE RUELLE CHEESE LETTUCE TOMATO RAW ONIONS SAUTEED ONIONS HORSERADISH LIMERICK BACON \$2 AMERICAN BACON \$2	
SALADS	
CAESAR SALAD	9
ROMANE LETTUCE PARMESAN CHEESE CROUTONS CREAMY CAESAR DRESSING	
CHICKEN 7 STEAK 9 SHRIMP 9 SALMON 12	
*STEAK & BLUE CHEESE SALAD	17
SIRLOIN STEAK MIXED GREENS PLUM TOMATOES RED ONIONS BLUE CHEESE DRESSING BALSAMIC VINAIGRETTE	

 Aidan's Pub MENU	
PUB FARE	BURGERS
DUBLIN POT PIE 14 AN IRISH FAVORITE! CHICKEN PEAS CARROTS ONIONS CELERY TOPPED WITH A GOLDEN CRUST	*BURGER BY THE 1/4LB. CUT 10 4 OZ. BLACK ANGUS GULSTER BURGER GRILLED TO YOUR Liking
SHEPHERD'S PIE 14 A TRADITIONAL IRISH FAVORITE! GROUND BEEF PEAS CARROTS ONIONS CELERY MASHED POTATOES GRAVY	*ULSTER BURGER 14 JUICY 8 OZ. BEEF BURGER GRILLED TO YOUR Liking
GRANDMA ENNIS' CHICKEN DINNER 15 SAUTÉED CHICKEN MUSHROOMS BAILEY'S CREAM SAUCE MASHED POTATOES VEGETABLES	BURGER TOPPINGS: AMERICAN 2 SWISS 2 CHEDDAR 2 PROVOLONE 2 BLUE CHEESE CRUMBLES 2 LETTUCE 2 TOMATO 2 RAW ONION 2 SAUTÉED ONIONS 2 SAUTÉED MUSHROOMS 2 AMERICAN BACON 2 LIMERICK BACON 2
MEATLOAF MOUNTAIN 12 GRILLED GARLIC BREAD TOPPED WITH HOMEMADE MEATLOAF MASHED POTATOES SAUTÉED ONIONS BEEF GRAVY	THE STEAKS
THE MEATLOAF DINNER SINGLE 12 HOMEMADE MEATLOAF BEEF GRAVY MASHED POTATOES VEGETABLES DOUBLE 16	*THE 8 OZ. TOP SIRLOIN 17 GRILLED TO YOUR Liking MASHED POTATOES VEGETABLES
BANGERS & MASH 13 IRISH SAUSAGES MASHED POTATOES IMPORTED DAIK BEANS BEEF GRAVY	*THE 14 OZ. BLACK ANGUS SIRLOIN 23 GRILLED TO YOUR Liking TOPPED WITH IRISH WHISKEY GRAVY MASHED POTATOES VEGETABLES
CURRIED CHICKEN 14 YELLOW CURRY ONIONS PEPPERS CELERY OVER RICE CHOICE OF HOT OR MILD	KID'S MENU
1/2 RACK OF RIBS 17 STICKY SERRANO BOURBON GLAZED PUB FRIES CATCH	HOT DOG & FRIES 8 GRILLED CHEESE & FRIES 8 CHICKEN TENDERS & FRIES 8 KID'S FISH & CHIPS 13
SEAFARE	SIDES
AIDAN'S STYLE FISH & CHIPS 17 BEER BATTERED COD FILET PUB FRIES COLESLAW TARTAR SAUCE	MASHED POTATOES & GRAVY 4 RICE PILAF 4 VEGETABLE OF THE DAY 4 COLESLAW 4 MAC & CHEESE 5 SWEET POTATO FRIES 6 ONION RINGS 6 AIDAN'S PUB FRIES 4 SMALL LAMB 6
BAKED NEW ENGLAND COD 17 TOPPED WITH HERB BREAD CRUMBS RICE PILAF VEGETABLES	
GRILLED SALMON 13 RICE PILAF VEGETABLES CHOICE OF: PLANT CAJUN LEMON & DILL SOY GINGER	

* Always follow the 11:00am-11:00pm hours of operation. All times are subject to change without notice. Please call ahead for reservations. All times are subject to change without notice. Please call ahead for reservations.

FOLLOW US



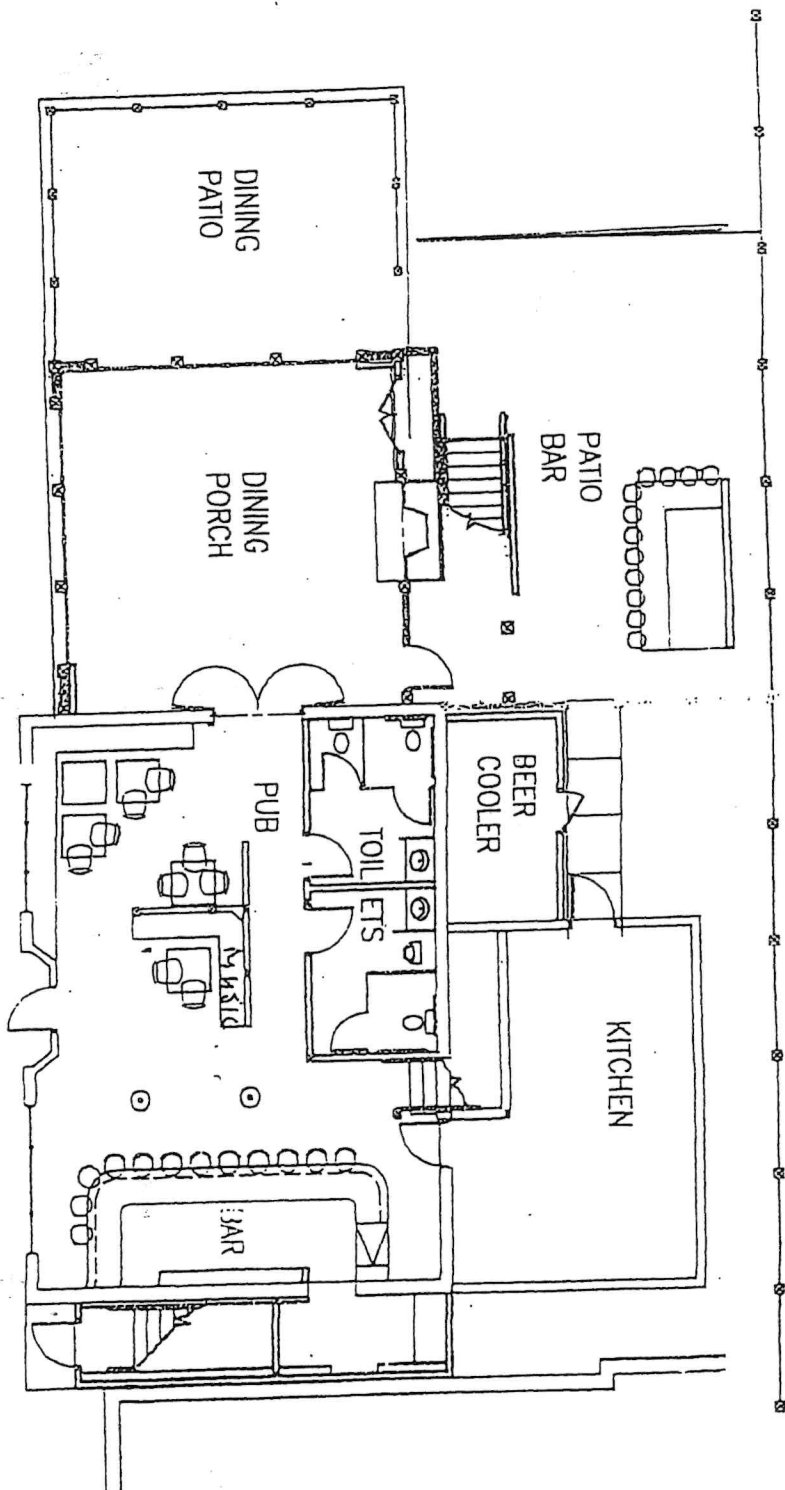
KITCHEN HOURS

Monday – Thursday 11:30AM – 9PM

Friday – Saturday 11:30AM – 10PM

Sunday – 11AM – 9PM

ALAN'S PUB
5 JENNY ST
FIRST FLOOR PLAN



FIRST FLOOR PLAN

RENOVATIONS TO
ALAN'S PUB
5 JENNY STREET

ALAN BERRY ARCHITECT
150 West Street at 5th Fl. Providence



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Baba Sushi

ADDRESS: 205 Thames St Bristol RI 02809

APPLICANT NAME: Weidong Wang

HOURS OF OPERATION: Tue-Thur 4-9
Fri-Sun 12-9

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

PETITION MUST BE RETURNED

BY: October 19, 2023

Petition to applicant mailed:
September 23, 2023

Date Returned: _____

*SIGNATURE: _____

NAME: Weidong Wang

ADDRESS: _____

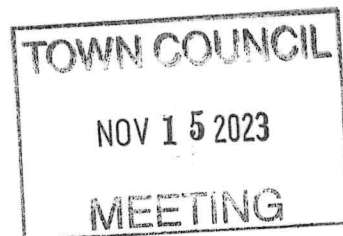
TOWN: B

DATE OF BIRTH: _____

BUSINESS TELEPHONE: _____

HOME TELEPHONE: _____

EMAIL: ad

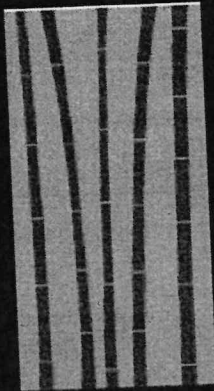


TAX STAMP

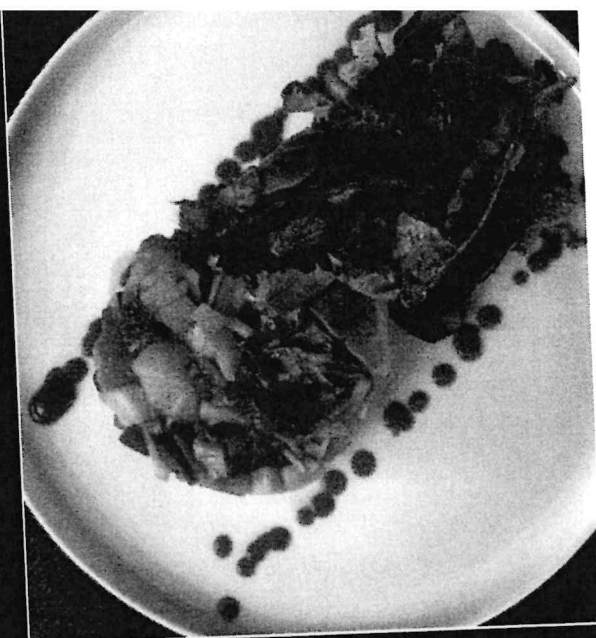


TO BE USED BY FINANCE
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BABA



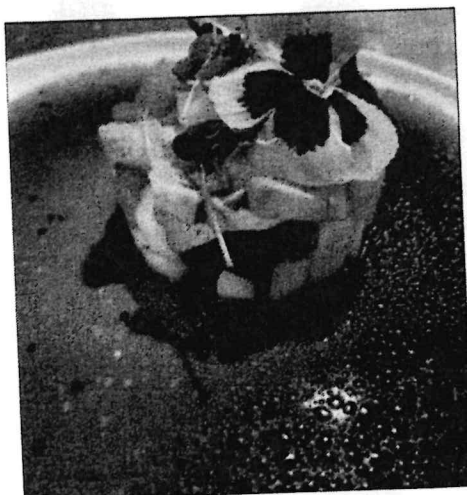
Starters

SOUPS & SALADS

STARTERS: FROM THE KITCHEN

Soups & Salads

- Miso*..... 4
Traditional Japanese miso soup served with tofu, seaweed & scallions
- Mixed Greens*..... 7
Mixed greens with homemade ginger dressing
- Seaweed Salad*..... 8
Traditional Japanese kaiso salad with sesame seeds
- Kani Baba Salad*..... 14
Spicy crab stick mixed with mango, cucumber, tempura crunch, masago & spicy mayo
- * Spicy Seafood Salad*..... 17
Blend of sashimi-style seafood with seaweed salad, cucumber, masago & chili sauce



Starters: From the Kitchen

- Edamame*..... 7
Steamed soybeans garnished with sea salt
- Shumai*..... 9
Crispy, fried shrimp dumplings served with sesame tempura sauce
- Gyoza*..... 10
Crispy, fried pork dumplings, served with sesame tempura sauce
- Baba Rangoons*..... 14
Four crispy wontons stuffed with homemade lobster & cream cheese filling, served with sesame mango sauce
- Baked Mussels*..... 15
4 Mussels baked and topped with kabayaki sauce, Japanese mayo, masago & scallions
- Tempura*
Lightly battered & delicately fried, served with homemade tempura or sweet chili sauce
- Vegetable*..... 11
- Chicken & Vegetable*..... 13
- Shrimp & Vegetable*..... 15
- Hanachi Kana*..... 19
Double-baked tender yellowtail jaw seasoned & served with our homemade teriyaki sauce

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. Prices are subject to change.
* INDICATES RAW INGREDIENTS.

Starters

STARTERS: FROM THE SUSHI BAR

** Baba's Famous Oyster Shooter..... 7*
Fresh local oyster in our yuzu citrus sauce with a dash of Tabasco, black caviar, scallions & a raw quail egg

** Sumo Oysters Supreme*
Local oysters on the half-shell with our homemade yuzu citrus sauce, Tabasco, black caviar & scallions

4 pieces 15
6 pieces 22
12 pieces 40

** Poke Chips..... 15*
Chopped wild tuna and avocado, topped with homemade spicy mayo, black caviar, scallions and sesame seeds & served with chips

Sushi Spring Rolls..... 17
Naruto style spring rolls filled with steamed shrimp, spicy crab stick, mango, & tempura crunch, wrapped in hand-sliced cucumber, topped with masago & homemade honey wasabi miso sauce

** Jalapeño Yellowtail..... 17*
Yellowtail sashimi infused with homemade yuzu citrus sauce, topped with jalapeño & black caviar

** Mango Tuna..... 20*
Wild bluefin tuna seared & sliced rare, served over avocado with homemade sesame mango salsa

** Sashimi Tartare..... 20*
Cubed tuna and salmon with avocado, mango & black caviar in yuzu wasabi sauce

** Tuna Tataki..... 20*
Thinly sliced, seared and rare in the center served with shredded daikon, avocado slices & homemade wasabi miso



Starters: From the Sushi Bar

Entrées

ENTRÉES

Signature Fried Rice
Stir fried sushi rice with fresh Asian vegetables & our mirin hondashi sauce

Vegetable 17
Tofu 18
Chicken 19
Steak 20
Shrimp..... 20

Asian Stir Fry
Baba classic stir fried vegetables tossed with Japanese udon noodles

Vegetarian 19
Chicken & Shrimp..... 24

Teriyaki
Served with steamed rice
Chicken with Tempura Veggies.... 24

Entrées

Desserts

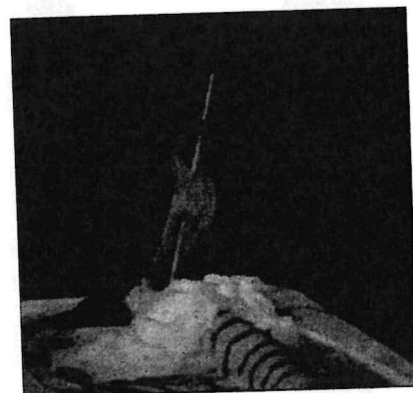
DESSERTS

Ice Cream..... 7
Please ask your server for our seasonal flavors

Banana Flambé..... 9
Fresh Banana drizzled with homemade banana butter cream sauce, whipped cream, & chocolate sauce, ignited at your table

Fresh Baked, Local Dessert..... 10
Please ask your server for available options

Desserts



NIGIRI: 2 Pieces per order. SASHIMI: 4 Pieces per order except for Uni, Ikura, & Tobiko.			
NIGIRI		SASHIMI	
10	13	Maguro*	Tuna
8.75	11.75	Sake*	Salmon
8.75	11.75	Hamachi*	Yellowtail
10	13	Unagi	Eel
8.25	11.25	Ebi	Shrimp
9.25	12.25	Hotate*	Scallop
8.25	11.25	Suzuki*	Striped Bass
8.25	11.25	Tobiko*	Flying Fish Roe (with quail egg 2 extra)
9.75	12.75	Ikura*	Salmon Roe (with quail egg 2 extra)
9.25	12.25	Tako	Octopus
8.25	11.25	Kunnei-Sake*	Smoked Salmon
8.25	11.25	Shiro Maguro*	Escolar
M/P	M/P	Uni*	Sea Urchin (with quail egg 2 extra)
M/P	M/P	Kani	Alaskan King Crab

B A B A

QTY	SET MENU	SELECTION OF THE CHEF'S CHOICE. Extra charge for substitutions.
40	Maki Deluxe	3 rolls; spicy tuna, rainbow & dragon eel
42	Nigiri Deluxe	8 pieces of nigiri & spicy tuna roll
50	Sashimi Deluxe	12 pieces of sashimi & rainbow roll
62	Party for 1	8 pieces of nigiri, 9 pieces of sashimi, spicy tuna roll, California roll
96	Party for 2	12 pieces of nigiri, 12 pieces of sashimi, dragon eel roll, rainbow roll, spicy fish roll
122	Party for 3	16 nigiri, 18 sashimi, shrimp tempura roll, spicy tuna roll, rainbow roll, dragon eel roll

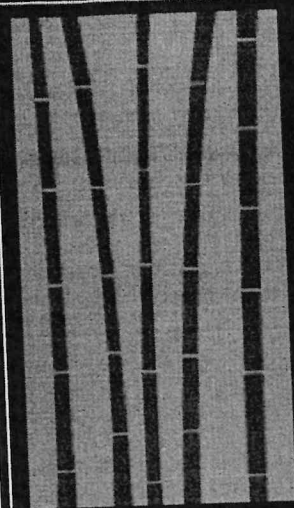
MAKI ROLL	HAND ROLL	NAME	MAKI: A roll sliced into bite size pieces HANDROLL: Cone shape filled ingredients, one piece per order
12	13	Spley Tuna*	Chopped bluefin tuna, cucumber, spicy mayo, masago & scallion, topped with tuna
11.50	12.50	Spley Salmon*	Chopped salmon, cucumber, spicy mayo, masago & scallion, topped with salmon
11.50	12.50	Spley Yellowtail*	Chopped yellowtail, cucumber, spicy mayo, masago & scallion, topped with yellowtail
11.50	12.50	Spley Scallop*	Chopped Hokkaido scallop, cucumber, spicy mayo, tempura crunch, masago & scallion
9.50	10.50	Crunchy Maki	Crab stick, spicy mayo, tempura crunch, masago & scallion
11	12	Tuna Avocado*	Tuna with avocado
10.25	11.25	Salmon Avocado*	Salmon with avocado
11	12	Unagi Avocado	Unagi with avocado topped with kabayaki sauce
8.25	9.25	California	Crab stick, cucumber & avocado
9.50	10.50	Philly*	Smoked salmon, cucumber & cream cheese
9.50	10.50	Alaskan*	Smoked salmon, cucumber & avocado
10.50	11.50	Shrimp Tempura	Tempura shrimp, cucumber, avocado, mixed greens, masago, Japanese mayo & kabayaki sauce
11	12	Park Ave Maki	Shrimp and asparagus tempura, cream cheese & kabayaki sauce
7	8	Veggie Maki*	Choice of: Cucumber, avocado, sweet potato tempura OR asparagus tempura
13.50	N/A	Spider	Tempura soft shell crab, cucumber, avocado, mixed greens, masago, Japanese mayo & kabayaki sauce
16.50	N/A	Scorpion	Eel, cucumber, topped with steamed shrimp, avocado, masago & kabayaki sauce
15.50	N/A	Caterpillar	Eel, cucumber, topped with avocado, masago & kabayaki sauce
16.50	N/A	Dragon Eel	Tempura shrimp, cucumber, topped with eel, avocado, masago & kabayaki sauce
15.50	N/A	Godzilla*	Spicy tuna, banana, tempura encrusted, topped with spicy mayo, kabayaki sauce, scallions & masago
16.50	N/A	Rainbow*	California roll topped with tuna, salmon, white fish, shrimp, avocado, scallion & masago
16	N/A	Tiger Eye*	Wild tuna, salmon, avocado, tempura encrusted, topped with spicy mayo, kabayaki sauce, scallions & masago
15	N/A	Toroh Maki*	Torched spicy tuna roll topped with black caviar & spicy aioli
M/P	N/A	Baba Maki	Spicy Alaskan king crab, cucumber & masago

BUILD YOUR OWN VEGGIE MAKII
MAKI STARTING AT 7
HANDROLLS STARTING AT 8

1st. vegetable 7, each additional choice as marked.
Add for \$1.50 each, choice of: avocado, cucumber, mango, mixed greens, scallions, asparagus
tempura, sweet potato tempura, cream cheese
Sauces: chili sauce, eel sauce, spicy mayo

*All items with an asterisk will contain one or more raw ingredient. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. Also, before placing your order, please inform your server if anyone in your party has a food allergy.
All maki rolls contain rice and nori unless otherwise stated.

Prices are subject to change based on market rate



BABA SUSHI

HOUSE SPECIAL MAKI ROLLS	
QTY	
	Angel Maki 20.50 Lobster tail tempura and sweet potato, topped with crab stick & Japanese mayo
	Rock & Roll Maki* 17.50 Shrimp tempura and cucumber topped with spicy tuna & kabayaki sauce
	Dragon's Breath Maki* 18.50 Spicy scallop roll, topped with toasted Japanese mayo, slices of jalapeño & hot chili sauce
	Fancy Maki* 15.50 Smoked salmon, cream cheese, and asparagus tempura, wrapped in soy, topped with avocado & kabayaki sauce
	Lucky Jade Maki 20.50 Lobster tail tempura and cucumber, topped with avocado & kabayaki sauce
	Celtic Maki* 17.50 Shrimp tempura and cucumber, topped with spicy tuna, avocado, hot chili & kabayaki sauce
	Crown Maki MP Lobster tempura, spicy Alaskan king crab, avocado, and masago, wrapped in soy
	King Maki MP Spicy Alaskan king crab, avocado, and masago, tempura style, topped with kabayaki sauce
	Lion King Maki* MP Spicy tuna and tempura crunch, topped with tempura Alaskan king crab & kabayaki sauce
	Sushi Sandwich* 20.50 Layered tuna, salmon, sushi rice & nori with wasabi miso sauce
	Volcano Maki 17.50 California roll topped with baked chopped Hokkaido scallop, masago, crab stick & spicy mayo with scallion garnish
	Holiday Maki* 19.50 Spicy tuna, fresh mango, mixed greens, avocado, and cucumber in a rice paper wrap, topped with spicy mayo & hot chili sauce
	Peacock Maki* 15.50 Wild tuna, salmon, white fish, asparagus, no rice, tempura encrusted, topped with scallion, masago, kabayaki sauce & spicy mayo
	Ocean's Heart Maki MP Spicy Alaskan king crab, asparagus tempura, and steamed shrimp, wrapped in soy, topped with avocado & kabayaki sauce
	Green Fire Maki* 17.50 Shrimp tempura and cream cheese topped with sliced tuna, seaweed salad, kabayaki & chili sauce
	Haru Maki 20.50 Lobster tail tempura, cream cheese, greens, wrapped in sesame soy, topped with spicy crab stick, kabayaki and chili sauce & tempura crunch

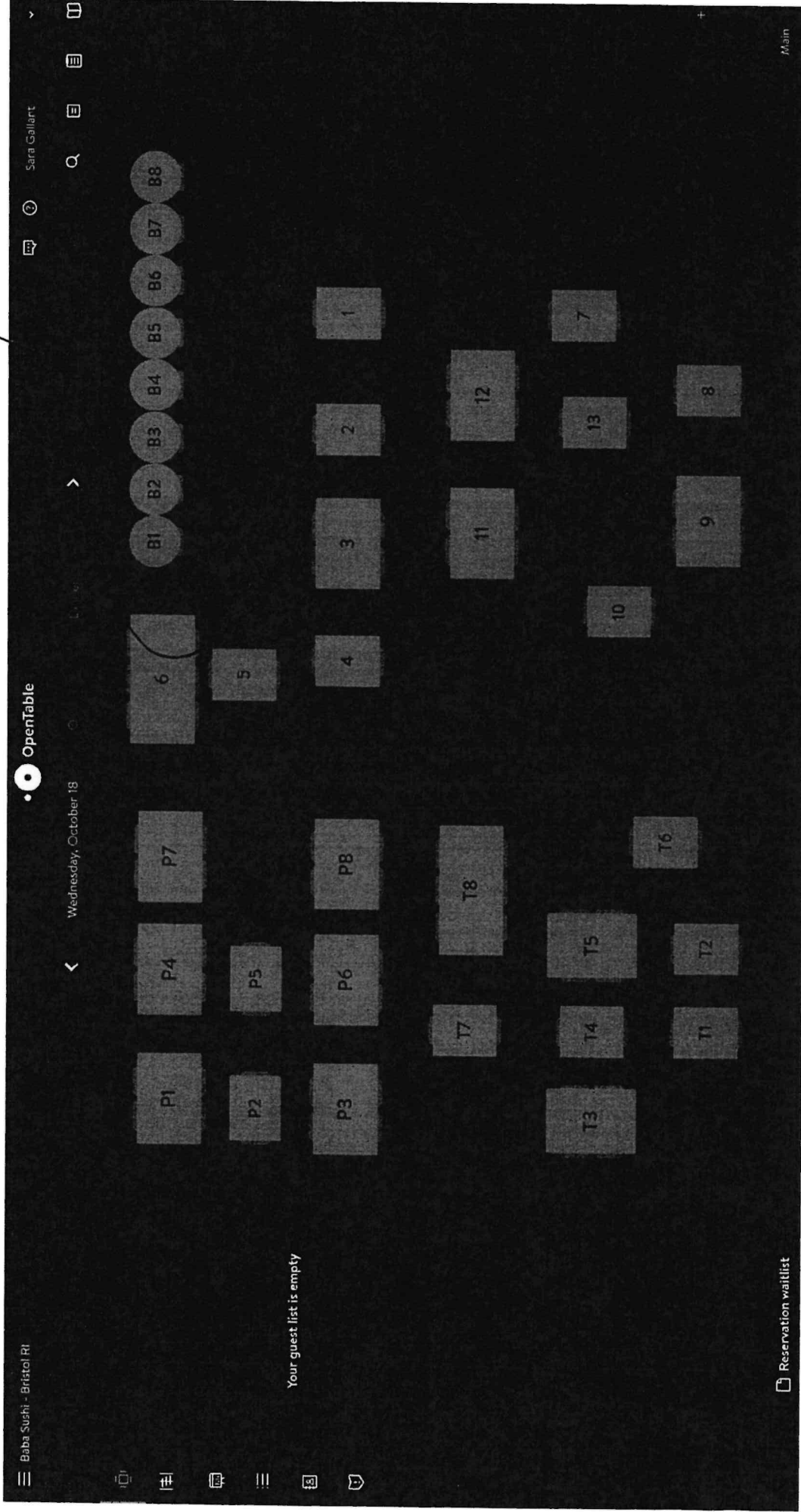
* Contains RAW Ingredients | 🌶️ is spicy

An 18% gratuity will be added for parties of 8 or more.

**All items without an asterisk will contain one or more raw ingredient. Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. Also, before placing your order, please inform your server if anyone in your party has a food allergy. All maki rolls contain rice and nori unless otherwise stated.*

BAR

All tables served alcohol
if 21+ indoor + out





LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: PEARL HOLDINGS, LLC

ADDRESS: 29 State Street, Bristol, RI 02809

APPLICANT NAME: PEARL HOLDINGS, LLC
D/B/A The Nest

HOURS OF OPERATION: 11 AM to 1 AM

Fee for License: \$1300 per year plus advertising costs
Victualling License: \$75 per year
(Payable after Council approves the license.)

Please attend the Council
Meeting on:
November 15, 2023

**PETITION MUST BE RETURNED
BY: NOVEMBER 1, 2023**

Petition to applicant mailed:
September 28, 2023

Date Returned: _____ EMAIL: _____

*SIGNATURE: _____

NAME: Pearl Holdings, LLC

ADDRESS: _____

TOWN: _____

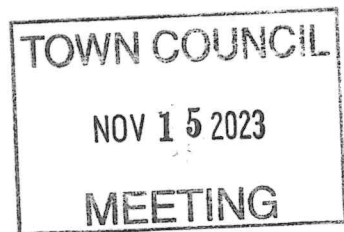
DATE OF BIRTH: _____

BUSINESS TELEPHONE: _____

HOME TELEPHONE: _____

EMAIL: _____

2023 OCT 20 PM 3:31
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.



STARTERS & SALADS

BELFAST SPROUTS

Crispy Brussels sprouts tossed in bacon jam, topped with chopped apple sticks & a tarragon aioli

11

GARLIC SHRIMP

Shrimp (6) sautéed in a white wine sauce with sun-dried tomato & garlic served with a toasted baguette

14

FRIED CALAMARI

Lightly breaded fried calamari with pepper rings & garlic served over a bed of Arugula with side of marinara

14

YOU GOTTA GET THE SPUDS

Choice of fries or pub chips

Truffle Parmesan 10
Curry sauce 8

CHICKEN TENDERS

Boneless tenders (5) plain or tossed 7

CHICKEN WINGS

Chicken wings tossed in your choice of Buffalo, BBQ or Lemon Garlic

6 pc 7
12 pc 13

BUFFALO CHICKEN DIP

Served with chips

12

ROASTED BEET SALAD

Roasted beets, goat cheese & pistachios over mesclun mix

15

CAESAR SALAD

Romaine, parmesan & homemade croutons tossed in Caesar dressing

9

NEST SALAD

Iceberg, avocado, hard boiled egg tomato, onion, bacon & Bleu crumbles

15

FLATBREADS

THE TINKER

Slow cooked corned beef, cabbage & Swiss with a Thousand Island base

14

PEPPERONI

Pepperoni & mozzarella over our house made marinara

11

CHICKEN BACON RANCH

Grilled chicken, bacon, fresh tomato & mozzarella, with a Ranch base

14

CHOURICO & PEPPER

Chourico, red & green peppers garlic & mozzarella over our house made marinara

13

BILL OF FARE

ALL DAY IRISH BREAKFAST

Fried eggs (2), Bangers (2), Rashers and Black & White pudding served with grilled tomato, imported baked beans & Irish Soda Bread

12

BANGERS & MASH

Imported Irish pork sausages (3) with Guinness caramelized onions, imported baked beans & gravy, atop homemade mashed potato

15

THE 'SHEPPIE'

Shepherd's Pie, this classic is made with ground beef, carrots, peas & onion topped with mashed potato & brown gravy

15

KINSALE CURRY

Slow stewed in curry & spices with onions, peppers served over choice of rice or fries with Naan bread

Veggie 12
Chicken 16
Shrimp 19

BBQ PORK RIBS

Slow roasted pork ribs coated in BBQ sauce served with coleslaw & choice of fries or pub chips

Quarter Rack 11
Half Rack 19

SANDWICHES

Add truffle oil or a side of curry to your fries or pub chips for only \$2

REUBEN

Corned Beef, Swiss, sauerkraut & Thousand Island on grilled rye served with fries or pub chips

14

CORNED BEEF ON RYE

Corned beef & cabbage on grilled rye served with fries or pub chips

12

TURKEY CLUB

Oven roasted deli turkey, bacon, lettuce, tomato & mayo on Sourdough served with fries or pub chips

12

BUFFALO CHICKEN WRAP

Fried chicken tenders tossed in Buffalo sauce with Bleu Cheese, tomato & iceberg lettuce wrapped in a flour tortilla served with fries or pub chips

13

BILLY'S BURGER*

All beef burger (8oz), grilled to your preferred doneness, on a brioche served with fries or pub chips

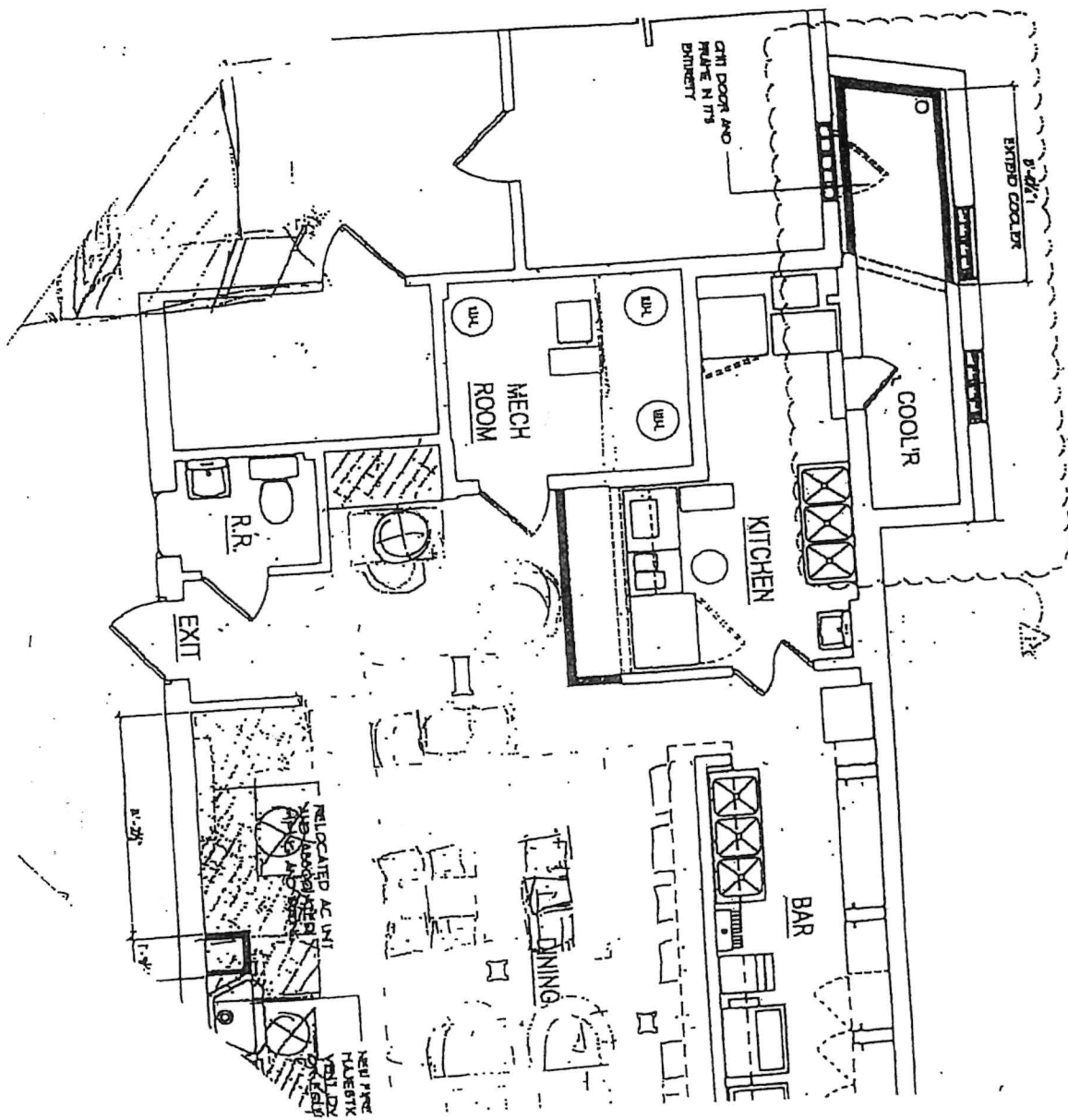
13

ADD CHEESE \$1
AMERICAN - SWISS
PROVOLONE - CHEDDAR
BLEU CRUMBLES
ADD BACON \$2
ADD RASHERS \$2
ADD AVOCADO \$2

The KIDS' NEST

Grilled Cheese and fries | 6
Hot Dog and fries | 6
Chicken Tenders and fries | 8
Cheese Pizza | 8

Please inform your server or bartender of any food allergies you may have.
*Consumption of raw, undercooked food products may be hazardous to your health



29 State Street, Bristol, RI

Edw Woody



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: The Beach House

ADDRESS: 805 Hope St.

APPLICANT NAME: Gerasimos Liberatos

HOURS OF OPERATION: 11:30am - 10pm

Fee for License: \$1300 per year plus advertising costs
Vitualling License: \$75 per year
(Payable after Council approves the license.)

Please attend the Council
Meeting on:
November 15, 2023

PETITION MUST BE RETURNED
BY: October 19, 2023

Petition to applicant mailed:
September 23, 2023

Date Returned: _____

*SIGNATURE: _____

NAME: Gerasimos Liberatos

ADDRESS: _____

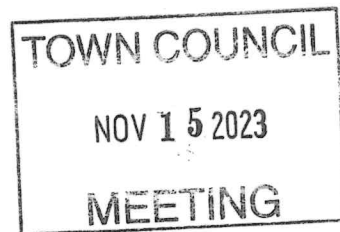
TOWN: B

DATE OF BI

BUSINESS T

HOME TELE

EMAIL: il



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

DINNER

NEW ENGLAND CLAM CHOWDER 10 • Local hand
shucked clams, bacon, potatoes, creamy broth
LOBSTER BISQUE 12 • House-made traditional bisque
with chunks of lobster
BAOU BUN SLIDERS 16 • Honey Gochujang pork belly |
Pickled red onion | Daikon
CALAMARI 17 • Cherry peppers | Bean sprouts | Carrots |
Scallions | Sweet Thai chili sauce
OCTOPUS 20 • Grilled octopus ceviche | Tostada | Lemon
avocado aioli
MEDITERRANEAN HUMMUS 14 • Chili crisp | Fresh
vegetables | Naan bread

SOUPS & APPETIZERS

WINGS 15 • Tossed in your choice of: Buffalo | Parmesan
Garlic | Louisiana Golden BBQ
• Boneless \$15
BLUE CRAB EMPANADA 16 • Sweet corn | Blue crab |
Tamarind curry sauce
CRAFT NACHOS 18 • Braised chicken | Cheddar jack |
Corn salsa | Lime creme fraiche | Pickled jalapeños |
Guacamole
TUNA POKE 17 • Sushi grade ahi tuna poke | Crispy
wontons | Wasabi aioli | Scallions
SHRIMP TACOS 18 • Cajun spiced shrimp, shredded
lettuce, mango salsa, chipotle aioli

RAW BAR

GF MARKET

• Jumbo Shrimp Cocktail | Local Oysters •
• Ask your server for today's availability •

SALADS

ADD: Chicken 8 | Shrimp 13 | Salmon 13 | Steak* 15 | Sesame Crusted Ahi* 13 | Scallops 16
GF THE BEACH HOUSE CHOPPED 15 • Romaine |
Tomatoes | Crumbled pork belly | Roasted corn | Red
Onion | Cucumbers | Gorgonzola | Egg | Cilantro lime
vinaigrette
CLASSIC CAESAR 14 • Romaine | Shaved Parmesan |
Herb croutons | Caesar dressing
GF THAI CRUNCH 15 • Carrot | Cabbage | Kale | Radicchio |
Cucumber | Edamame | Roasted peanuts | Scallions |
Sesame ginger dressing
GF SUMMER BERRY 15 • Baby spinach | Locally grown
berries | Feta | Red onion | Blood orange vinaigrette

RUSTIC FLAT BREADS

TOMATO & HERB RICOTTA 16 •
Herbed whipped ricotta |
Roasted toybox tomatoes |
Mozzarella | Basil pesto drizzle
FIG & PROSCIUTTO 17 • Fig jam |
Prosciutto | Goat cheese |
Mozzarella | Arugula
BBQ CHICKEN 17 • Braised
chicken | Bacon | Red Onion |
Scallion | Mozzarella | Cheddar
jack | Golden BBQ drizzle

THE BEACH HOUSE CLASSICS

FISH & CHIPS 27 • Hand battered local cod | Hand cut
fries | Cole slaw | Tartar sauce
SEAFOOD LINGUINI 35 • Lobster | Shrimp | Scallops |
Salmon | English Peas | Lemon truffle cream sauce
AHI TUNA NOODLE BOWL 27 • Sesame encrusted
tuna | Red bell pepper | Scallion | Carrot | Bean sprouts |
Soy glaze | Wakame salad
GNOCCHI & STEAK* 31 • Sliced steak | Gnocchi |
Rosemary balsamic cream sauce
CHICKEN MILANESE 26 • Crispy panko bread crumbs |
Grape tomatoes | Baby arugula | Citrus vinaigrette |
Shaved parmesan
LOBSTER ROLL MARKET • Served chilled | Celery | Red
onion | Tarragon aioli | Hand cut fries
SURF & TURF BURGER* MARKET • Butter poached
lobster tail | Arugula | Roasted garlic aioli | Hand cut
Fries | Gluten Free Bun \$2
P.B. BURGER 24 • Pork belly | Lemongrass BBQ |
Smoked tomato & onion aioli | Cheddar
GF SPANISH PAELLA 35 • Shrimp | Scallop | Calamari |
Chicken | Linguica | English peas | Bell peppers | Cilantro
| Saffron rice
IMPOSSIBLE BURGER 21 • Vegan Gouda | Lettuce |
Tomato

ENTRÉES

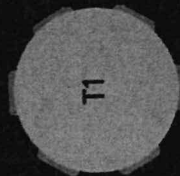
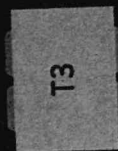
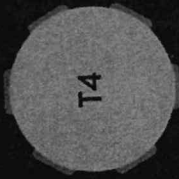
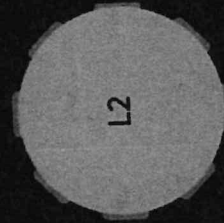
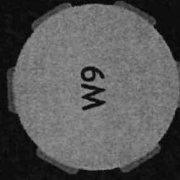
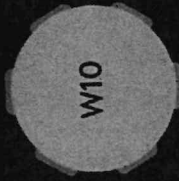
SALMON 28 • Pan seared | Mandarin orange miso glaze
GF NY SIRLOIN* 34 • 12oz | Grilled pineapple chimichurri
GF PAN SEARED SCALLOPS 37 • Curry cauliflower puree
GRILLED SWORDFISH 32 • Drunken peaches
GF PERUVIAN STATLER CHICKEN 24 • Aji Amarillo paste
marinade | Peruvian spices

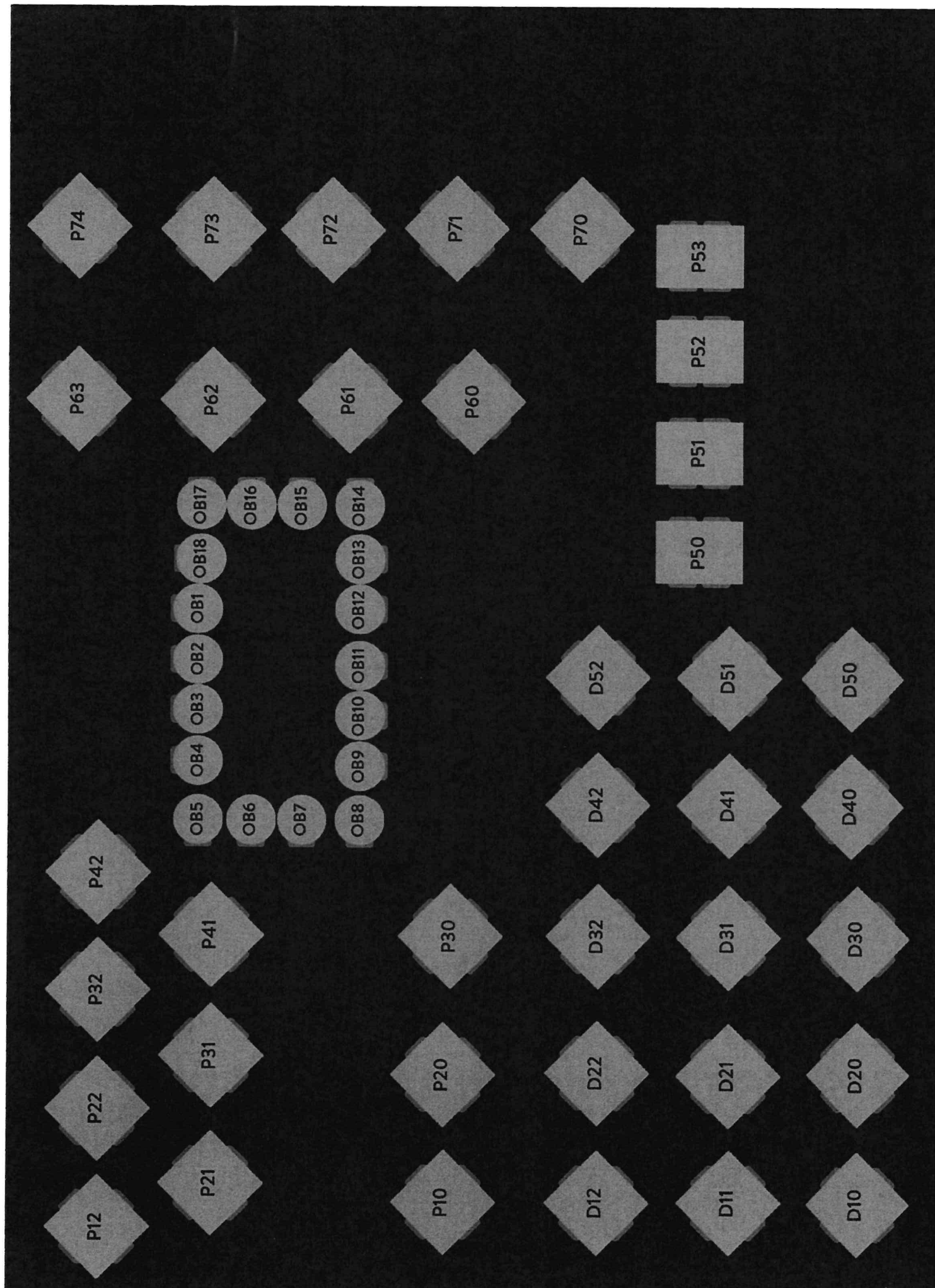
SIDES

GF SAFFRON RICE 7
HAND CUT FRIES 7
GF STREET CORN 7
SWEET POTATO FRIES 7
GF CHEF'S VEGETABLES 7
GF MASHED POTATOES 7

*We advise eating raw or under cooked meat, poultry, or seafood poses a threat to your health. Before placing your order, please inform your server if a person in your party has a food allergy. Pricing subject to change.

Chef Juan Rodas







LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: *The Beehive Cafe*

ADDRESS: *10 Franklin St.*

APPLICANT NAME: *Sherry Scott / Scooter Hospitality LLC*

HOURS OF OPERATION: *7AM-4PM Sunday-Saturday*

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

*SIGNATURE: *[Signature]*

NAME: *Sherry Scott*

ADDRESS: _____

TOWN: *W*

DATE OF BIRTH: _____

BUSINESS TELEPHONE: _____

HOME TELEPHONE: _____

EMAIL: *Sk*

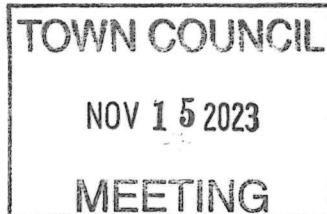
PETITION MUST BE RETURNED

BY: October 19, 2023

Petition to applicant mailed:

September 23, 2023

Date Returned: _____



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.



BREAKFAST + LUNCH DAILY 7 AM-4 PM
*KITCHEN CLOSING AT 3:30 PM

SAVORY BREAKFAST

CHOICE OF SIDE:
HASH BROWNS, FRESH FRUIT, HOUSE GREENS, OR
SPICED CHICKPEAS

CHOICE OF TOAST:
FLAX, WHITE, RYE, GF (+\$2)

BREAKFAST BURRITO OR BOWL (VG)

2 SCRAMBLED EGGS, BLACK BEANS, RICE,
PICO DE GALLO, VT CHEDDAR, CREMA,
FLOUR TORTILLA, + CHOICE OF SIDE \$12

EGG SANDWICH (VG)

2 FRIED EGGS, VT CHEDDAR, ARUGULA,
TOMATO ON POTATO BUN + CHOICE
OF SIDE \$10

BUTTERNUT CORNBREAD HASH (VG)*

2 EGGS, HOUSE-MADE CORNBREAD,
ROASTED BUTTERNUT SQUASH,
TOMATO, SPINACH, VT CHEDDAR +
CHOICE OF TOAST \$14

BLACK BEAN FRITTER (VG)

2 SCRAMBLED EGGS, VT CHEDDAR,
AVOCADO, PICO DEL GALLO + CHOICE
OF SIDE \$14

TOFU BOWL (VG, GF)

TURMERIC + CURRY MARINATED TOFU,
SPINACH, CHERRY TOMATO, ROASTED RED
PEPPERS, CRISPY CHICKPEAS \$13

ALL AMERICAN BREAKFAST *

2 FRIED EGGS, HASHBROWNS,
FRENCH TOAST, BACON, HAM + VT
MAPLE SYRUP \$16

BEEHIVE BISCUITS (VG)*

2 POACHED EGGS, HOUSE MADE HERBED
BUTTERMILK BISCUIT, GRILLED Cherry
TOMATO, ARUGULA + FOUR CHEESE
SAUCE \$14

TWO EGG BREAKFAST (VG)*

2 EGGS + CHOICE OF TOAST + CHOICE OF
SIDE \$10

ADD THICK CUT BACON, HAM, SAUSAGE \$4
SMOKED SALMON (LOX) \$6

OMELETTE

OMELETTE STYLE EGGS + CHOICE OF TOAST + CHOICE OF
SIDE \$8

BUILD YOUR OWN OMELETTE

VEGGIE FILLINGS: +\$1.50 EACH
ARUGULA, BROCCOLI, ROASTED RED PEPPERS,
CARAMELIZED ONION, RED ONION, MARINATED
MUSHROOMS, PICO DE GALLO, SPINACH, TOMATO

BUTTERNUT SQUASH, AVOCADO: +\$2 EACH

CHEESE: +\$2 EACH
VT CHEDDAR, MOZZARELLA, GOAT CHEESE

PROTEIN: +\$4 EACH
THICK-CUT BACON, HAM, SAUSAGE

SMOKED SALMON (LOX): +\$5 EACH

SWEET STUFF

PANCAKES

SERVED WITH VT MAPLE SYRUP + BUTTER

BUTTERMILK \$4 EACH

LEMON RICOTTA (GF) \$5 EACH

BACON + BROWN SUGAR \$5 EACH

BEEHIVE GRANOLA, YOGURT + FRUIT

NARRAGANSETT CREAMY YOGURT, FRESH FRUIT +
HOUSE MADE GRANOLA \$10

FRENCH TOAST

THICK CUT HOUSE MADE WHITE BREAD +
CINNAMON SUGAR + VT MAPLE SYRUP \$10

ADD BLUEBERRIES, BANANAS, OR CHOCOLATE CHIPS
+\$1 EACH

DRINKS

NEW HARVEST COFFEE

SEREDIPITEA TEA

EMPIRE SODA

NATALIE'S OJ OR GRAPEFRUIT JUICE

BOXED WATER

BEER, WINE, MIXED COCKTAILS



EXTRAS

THICK-CUT BACON, SMOKED HAM, SMOKED SALMON (LOX), HOUSEMADE SAUSAGE	\$5	HOUSE MADE TOAST + BUTTER + JAM WHITE, FLAX, RYE, GLUTEN FREE (+2)	\$4
HOUSE MADE CORN BREAD + HONEY BUTTER	\$6	MASHED AVOCADO	\$2
HASH BROWNS	\$4	100% PURE VERMONT MAPLE SYRUP	\$1
SPICED FRIED CHICKPEAS (VG) (GF)	\$4	GRILLED CHICKEN BREAST	\$7
FRESH SEASONAL FRUIT	\$4	POACHED OR FRIED EGG	\$2

*Consumption of raw or undercooked meats, eggs or shellfish may increase your risk of food-borne illness. Please inform your server of any allergies or special dietary needs.

SANDWICHES

All of our bread is house-made, one mile away, at our Beehive Pantry location.

ALL SANDWICHES COME WITH A CHOICE OF: HOUSE GREENS, SPICED CHICKPEAS, HASH BROWNS OR FRESH FRUIT

SUB GLUTEN FREE BREAD +\$2

BUTTERNUT SQUASH SANDWICH (VG)

ROASTED BUTTERNUT SQUASH,
CARMELIZED ONION, BABY SPINACH,
VT CHEDDAR, PESTO, TOMATO +
FLAXSEED BREAD \$16

SMOKED SALMON BLT*

CURED + SMOKED SALMON (LOX), RED
ONION, SMOKED BACON, ARUGULA,
TOMATO, BOURSIN + FLAXSEED BREAD \$16

GRILLED CHICKEN SANDWICH

GRILLED CHICKEN BREAST, VT CHEDDAR,
SPINACH, BACON, HOUSE MADE CHUTNEY +
POTATO BUN \$16

PROSCIUTTO + BRIE*

IMPORTED 24 MONTH CURED SAN DANIELLE
PROSCIUTTO, BRIE, PESTO, ROASTED RED
PEPPERS, ARUGULA + POTATO BUN \$16

BEEHIVE BLT

SMOKED THICK CUT BACON, TOMATO,
MIXED GREENS, HOUSE MADE GARLIC
AIOLI + FLAXSEED BREAD \$13

BACON JAMMY SMASH BURGER*

DOUBLE BEEF PATTY, VERMONT CHEDDAR
CHEESE, HOUSE MADE BACON JAM, GARLIC
AIOLI, BIB LETTUCE, PICKLES + POTATO BUN \$18

BLACK BEAN BURGER (VG)

HOUSE-MADE BLACK BEAN PATTY, VT
CHEDDAR, PICO DE GALLO, AVOCADO,
ARUGULA + POTATO BUN \$15

GRILLED CHEESE (VG)

HOUSE WHITE BREAD + VT CHEDDAR \$10

ADD-ONS:

ARUGULA, BROCCOLI, ROASTED RED PEPPERS,
CARMELIZED ONION, RED ONION, MARINATED
MUSHROOMS, PICO DE GALLO, SPINACH, TOMATO
+1.50

BUTTERNUT SQUASH, AVOCADO +2.00

THICK-CUT BACON, HAM, SAUSAGE +4.00

SMOKED SALMON(LOX) +6.00

(VG) VEGETARIAN- SOME VG ITEMS CAN BE MADE
VEGAN-ASK YOUR SERVER FOR DETAILS
(GF) GLUTEN-FREE
(NOTE) OUR PESTO IS NUT FREE!

SOUP + SALAD

TOMATO CHEDDAR SOUP (VG) (GF)

CREAMY, THICK + A LITTLE BIT SPICY \$8

BEEHIVE MIXED SALAD (VG) (GF)

MIXED GREENS, SPICED CHICKPEAS,
CUCUMBER, VT CHEDDAR, SUNFLOWER
SEEDS, CHERRY TOMATO, RED ONION +
HOUSE BALSAMIC DRESSING \$14

FARRO + GOAT CHEESE SALAD (VG)

FARRO, ROASTED BUTTERNUT, ARUGULA,
CELERY, CURRANTS, WALNUTS, SCALLIONS
+ CHAMPAGNE VINAIGRETTE \$13

DRESSED GREENS (VG)

MIXED GREENS, CHERRY TOMATO, HOUSE
BALSAMIC \$4/\$7

ADD A PROTEIN TO ANY SALAD:

GRILLED CHICKEN BREAST +\$7

FRIED EGG +2

PLATES

FLATBREAD + HUMMUS PLATE (VG)

HOUSE-MADE POTATO FLATBREAD,
HUMMUS, OLIVES, LABNEH & ARUGULA \$12

CHICKEN POT PIE

CHICKEN, CREAM, PEAS, CARROTS,
BROCCOLI, POTATOES + CHOICE OF
SIDE \$14

VEGGIE POT PIE (VG)

MUSHROOM, CREAM, PEAS, CARROTS,
BROCCOLI, POTATOES + CHOICE OF
SIDE \$13

PESTO GRILLED CHICKEN (GF)

GRILLED CHICKEN, BUTTERNUT, VT
CHEDDAR, PESTO, ARUGULA, PINE NUTS \$16

EXTRAS

MASHED AVOCADO	\$2
CHICKEN BREAST	\$7
SMOKED SALMON (LOX)	\$6
BLACKBEAN BURGER	\$6
SIDE OF HOUSE SALAD DRESSING	\$1

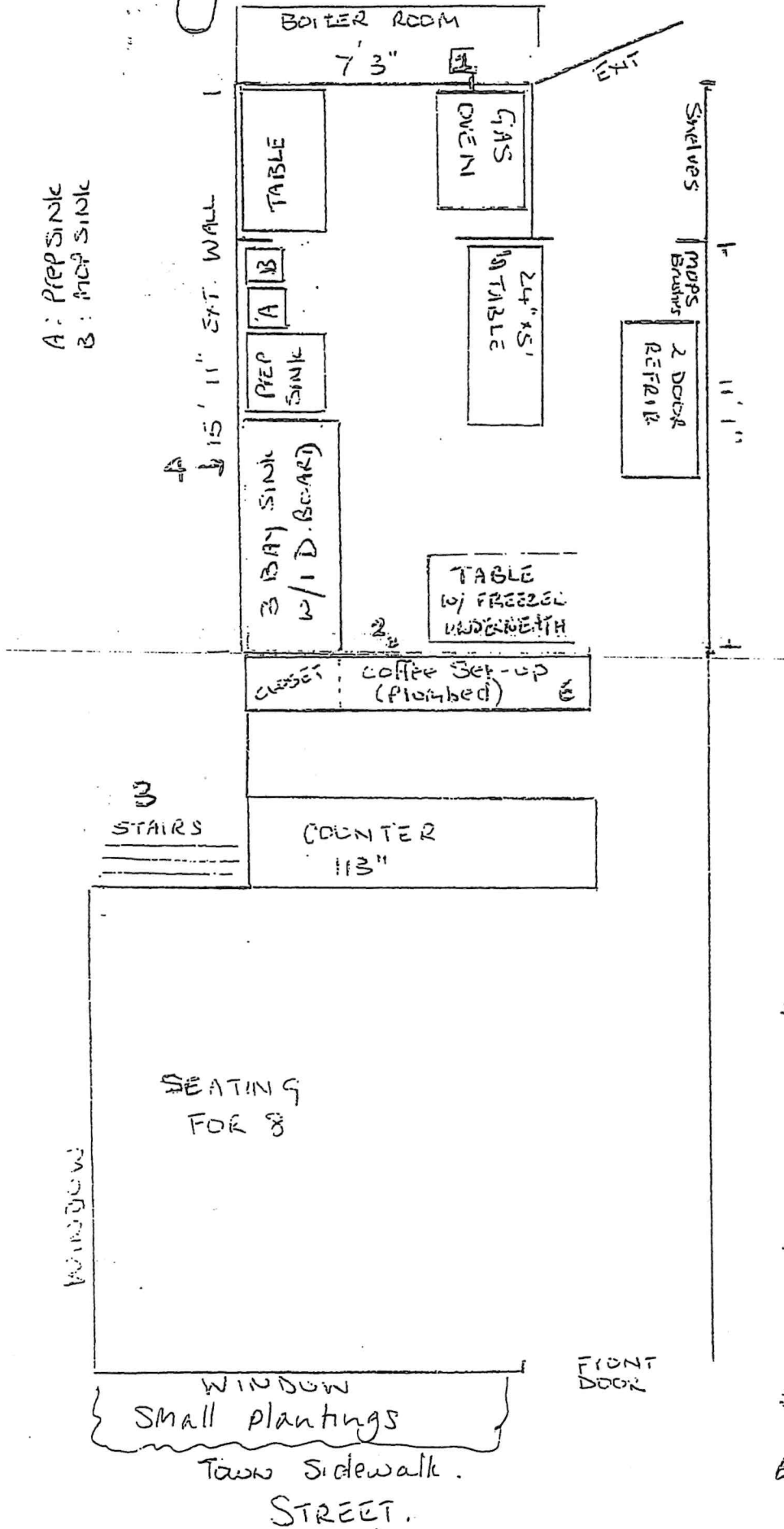
DRINKS

NEW HARVEST COFFEE, SEREDIPITEA TEA
EMPIRE SODA, NATALIE'S OJ, NATALIE'S GRAPEFRUIT JUICE
BOTTLED WATER
BEER, WINE, MIXED COCKTAILS

*Consumption of raw or undercooked meats, eggs or shellfish may increase your risk of food-borne illness. Please inform your server of any allergies or special dietary needs .

PROPOSED KITCHEN LAYOUT

THE BEEHIVE CAF
10 FRANKLIN
BRISTOL 0380





LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: BORGALUS COFFEE COMPANY

ADDRESS: 500 WOOD ST UNIT 113
02809

APPLICANT NAME: BRIAN DWIGGINS

HOURS OF OPERATION: 8-3 SUNDAY
7am - 9pm Tuesday - Saturday

Fee for License: \$1300 per year plus advertising costs
Virtualling License: \$75 per year
(Payable after Council approves the license.)

Please attend the Council
Meeting on:
November 15, 2023

*SIGNATURE: _____

NAME: BRIAN DWIGGINS

ADDRESS: _____

TOWN: SM

DATE OF BI

BUSINESS T

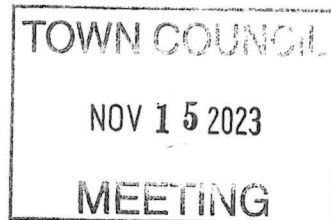
HOME TELE

EMAIL: 6

**PETITION MUST BE RETURNED
BY: October 19, 2023**

Petition to applicant mailed:
September 23, 2023

Date Returned: _____



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.



BAR DRINKS

CAFE COCKTAILS

Classic Espresso Martini

ISCO Vodka, Coffee Liqueur, Mocha Vanilla Syrup, Fresh Shot of Espresso

12.00

Toronto Star

Mad River Revolution Rye, PX Sherry, Fernet Branca, Cold Brew

13.00

Irish Coffee

Irish Whiskey, Cinnamon Syrup, House made Irish Cream (contains nuts), Either Hot or Iced Coffee

11.00

Bali Lowball

Bully Boy Co-Op Rum, Toasted Coconut Pineapple & Banana Infused Vermouth, Cold Brew

12.00

The Dude Abides

Vodka, Amaretto, Coffee Liqueur, Macadamia Milk

11.00

HOUSE COCKTAILS

Prince of the Rodeo

Mezcal Los Siete Misterios, Bully Boy Amaro, Grapefruit Liqueur, Lime

12.00

Hibiscus Collins

Gin, Lemon, Hibiscus Syrup, Soda

12.00

Crimson Dawn

Michter's Bourbon, Herbal Clove Honey Syrup, Lemon.
Can be made as a Hot Toddy

13.00

Agave Old Fashioned

Don Nacho Blanco Tequila with Bootblack Brand Smoky Agave Syrup

12.00

Chemex Scorpion Bowl

Rum, Orange, Rum, Lime, Rum, Pineapple, Maraschino Syrup, Angostura Bitters. Party Classic for 2 or more.

50.00

Bartender's Choice

Let us know what you like and we will make you something fun!



DRINKS & FOOD

DRAFT

Slow Joy Pilsner	6.00
16oz Italian-Style Pilsner 5% ABV Origin Beer Project, Providence, RI	
Tendrill	8.00
16oz IPA 7% ABV Proclamation Ale Co. Warwick, RI	

BEER & CIDER

Narragansett Lager	4.00
16oz Standard American Lager 5% ABV Narragansett Brewing Co. Rhode Island	
Allagash White	6.00
16oz Belgian-Style Wheat Beer, 5.2% ABV Allagash Brewing Co. Portland, ME	
Guinness Irish Stout	6.00
16oz Irish Stout Nitro Can 4.2% ABV Guinness Brewing, Dublin, Ireland	
Sagittarius Moon	8.00
16oz Coffee Stout (ft. Borealis Coffee!) 7.5% ABV Buttonwoods, Cranston RI	
Standard Cider	6.00
12oz Dry Hazy Cider 5% ABV Hudson North Cider Co. Newburgh, NY	

RED WINE

5 OZ / 8 OZ / BTL

Borealis Pinot Noir	11/15/30
2020, Forest Grove, Oregon	
Luberri Orlegi Rioja	11/15/30
2021, Elciego, Spain	
Vin Zorzal Garnacha	11/15/30
2020, Navarra, Spain	

WHITE WINE

Borealis White Blend	11/15/30
2022 Washington & Oregon	
Pot de Vin Chardonnay	13/18/36
2020, Languedoc, France	
Anchor & Hope Pinot Gris	11.00
250ml Can	

ROSÉ & BUBBLES

Anchor & Hope Rosé	11.00
250ml Can	
Lamberti Prosecco	9.00
Prosecco Extra Dry 187ml	

SNACKS

Marinated Olives	6.00
Pretzel Bites	8.00
with honey mustard	
Hummus	8.00
Hummus topped with garlic oil, pepitas, and za'atar served with pita chips	
Onion Dip	8.00
Ocean State Pepper Co. Hangry Onion Dip served with kettle chips	
Buffalo Chicken Dip	9.00
Buffalo chicken dip served with tortilla chips	

AVAILABLE AFTER 3 PM

FRIES

Salt & Vinegar	8.00
Fries tossed in salt & vinegar powder	
Sambal	9.00
Fries topped with spicy sambal sauce, sesame seeds, and scallions	
Buffalo Chicken	14.00
Fries topped with buffalo chicken dip, hot sauce, and cheddar cheese	
Cheese Plate	22.00
Selection of three cheeses served with warm focaccia, jam, mustard, and olives	



MENU

BREAKFAST

Available Starting at 7 AM

Strictly Biscuit

3.45

Grilled house made buttermilk biscuit with house made seasonal jam and butter

Cheddar biscuit +\$1

Borealis Breakfast Sando

6.00

Fried egg over a homemade biscuit with Cabot white cheddar. Try it with an add on; see below. It'll fill you up! (Available until 11 AM or while biscuits last). Cheddar Biscuit + \$1.00

The Third Wave

7.50

Our version of avocado toast. Smashed avocado, pickled radish, everything spice and sprouts. (Plant Based) (Vegan/Gluten Free Bread Upon Request)

Jessie's Hummus Toast

7.50

Our house hummus (from Jessie's family recipe), pepitas, Moroccan carrots, olive oil & za'atar spice on multigrain toast. (Plant Based) (Vegan/Gluten Free Bread Upon Request)

LUNCH

Just the Cheese, Please

6.00

White cheddar cheese on buttered and grilled sourdough bread. Available with add ons!

Boom Roasted

FULL 11.00 / HALF 7.00

Roasted sweet potato sandwich with vegan pesto, tomato, caramelized onions, wilted kale and white cheddar on grilled multigrain bread. (Gluten Free Bread Upon Request)

B.L.T

FULL 10.00 / ~~HALF 5.00~~

Crispy turkey bacon, mesclun greens, tomato, pickled red onions on grilled sourdough
Please choose: Mayo, Pesto Mayo, Chipotle Mayo, Russian or Honey Mustard

Add egg +\$2 Add Avocado +\$2

COLD CASE

AVAILABLE ALL DAY WHILE SUPPLIES LAST

Caprese Sandwich

8.50

Turkey and Cheese Sandwich

9.50

Quinoa Bowl (seasonal)

7.00

Pasta Salad Bowl (seasonal)

6.00

ADD ONS

Two Strips Turkey Bacon + 2.25
House Made Chicken Sausage + 4.00
Gluten Free Bread (No Up Charge)

Tomato + 0.50
Avocado + 2.00
Carmelized onions + 0.75
Vegan Pesto + 1.50

GENERAL NOTES:
 1. ALL WORK SHALL BE IN ACCORDANCE WITH THE LATEST EDITIONS OF THE BUILDING CODES AND STANDARDS.
 2. THE OWNER SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS.
 3. THE ARCHITECT SHALL BE RESPONSIBLE FOR THE DESIGN AND CONSTRUCTION OF THE BUILDING.
 4. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE INSTALLATION AND MAINTENANCE OF THE BUILDING.
 5. THE OWNER SHALL BE RESPONSIBLE FOR THE OPERATION AND MAINTENANCE OF THE BUILDING.

NO.	DESCRIPTION	DATE	BY
1	REVISION		
2	REVISION		
3	REVISION		
4	REVISION		
5	REVISION		
6	REVISION		
7	REVISION		
8	REVISION		
9	REVISION		
10	REVISION		



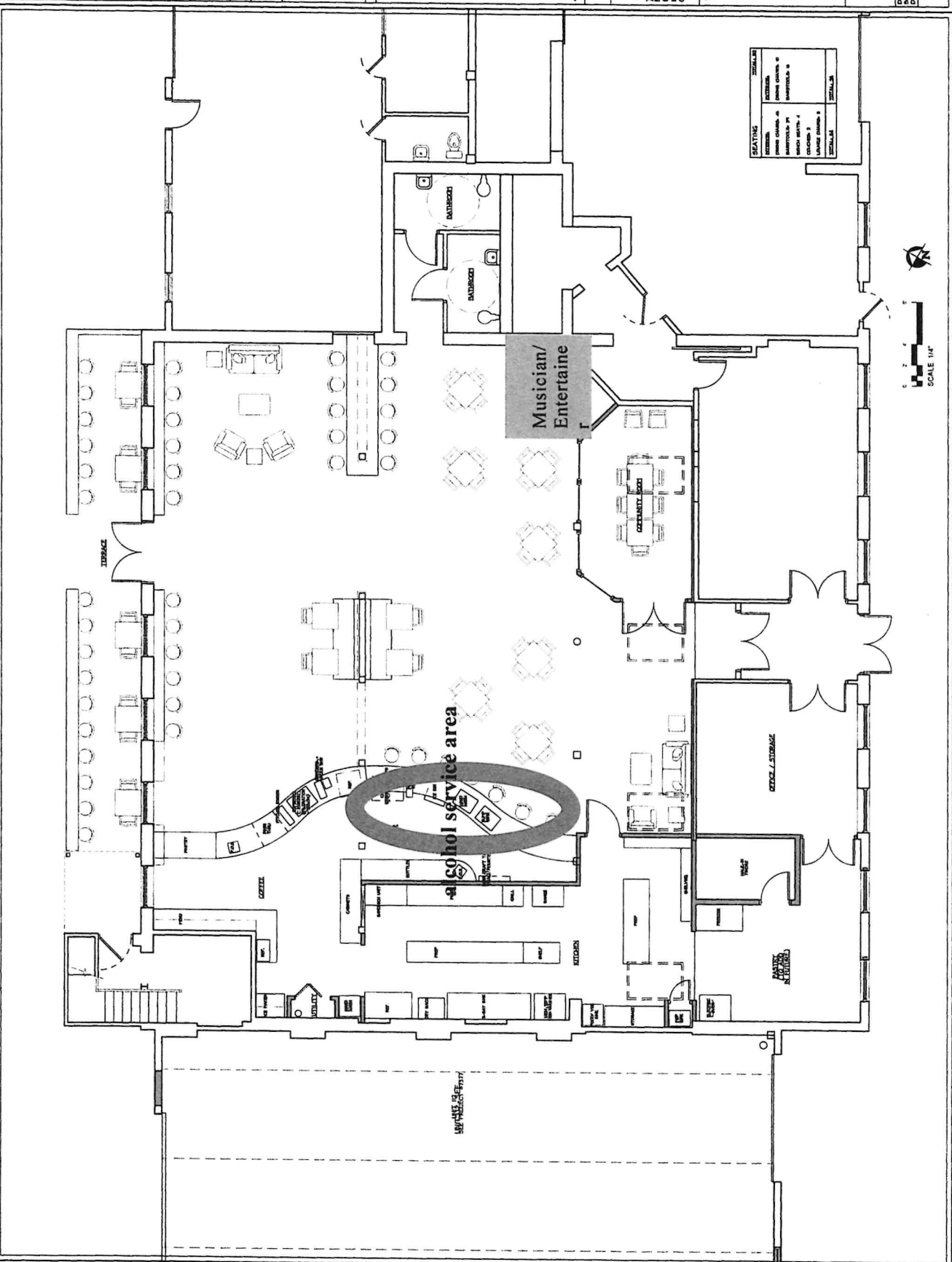
TECTURE
 ARCHITECT • ENGINEER, P.C.
 100 High Street • Bristol, RI 02809
 401.336.8800 • Fax 401.410.0079

ISSUED FOR:
 PRELIMINARY ONLY
 NOT FOR CONSTRUCTION
 THIS PLAN HAS BEEN REVIEWED BY THE ARCHITECT AND ENGINEER, P.C. AND IS SUBJECT TO THE FOLLOWING CONDITIONS:
 1. THE ARCHITECT AND ENGINEER, P.C. SHALL BE RESPONSIBLE FOR THE DESIGN AND CONSTRUCTION OF THE BUILDING.
 2. THE CONTRACTOR SHALL BE RESPONSIBLE FOR THE INSTALLATION AND MAINTENANCE OF THE BUILDING.
 3. THE OWNER SHALL BE RESPONSIBLE FOR THE OPERATION AND MAINTENANCE OF THE BUILDING.

TENANT FIT-OUT FOR:
BOREALIS COFFEE COMPANY
 UNITY PARK
 500 WOOD STREET
 BRISTOL, RI 02809

FIRST FLOOR PLAN

DATE: 05/20/2014
 SCALE: AS NOTED
 PROJECT NUMBER: 7401
 DRAWING NUMBER: A1.01





LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Brick Pizza Co.

ADDRESS: 500 Wood Street. Bristol, RI 02809

APPLICANT NAME: Jordan Sawyer

HOURS OF OPERATION: M 4-10 T 4-10 W C Th 4-12 F 12-12 S 12-12 S123-12

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

*SIGNATURE: _____

NAME: Jordan Sawyer

PETITION MUST BE RETURNED

BY: NOVEMBER 1, 2023

ADDRESS: _____

TOWN: Bris

DATE OF BI

BUSINESS T

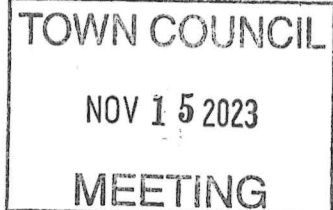
HOME TELE

EMAIL: jor

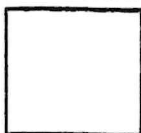
Petition to applicant mailed:

September 28, 2023

Date Returned: _____



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

***BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.**

BRICK

Pizza Co.

Corporate Chef : Andy McWilliams
Executive Chef : Barry Liseno
Bar Manager : Mike Zito

Sous Chef : Jesse Komiega
Sous Chef : D.J. Kreuzer
Pastry Chef : Katie Wiley

SALAD + SOUP

CAESAR romaine lettuces, reggiano parmesan, homemade croutons, Brick Pizza Co caesar dressing \$12

GREENS SALAD baby greens, roasted native squashes, pepitas, Narragansett Creamery Atwell's Gold cheese, apple cider vinaigrette \$13

ADD PROTEIN TO YOUR SALAD : Dasilva Farm Chicken \$18, Atlantic Salmon \$19, Beef Tenderloin \$24

MINESTRONE SOUP mirepoix, kidney and garbanzo beans, braised short ribs, gemelli pasta, baby spinach, tomato broth, focaccia croutons, california olive oil \$8

APPETIZERS

BRICK OVEN WINGS all types \$14, choice of:

•SPICY DRY RUBBED served with peri-peri sauce, buttermilk whipped blue cheese

•BBQ DRY RUBBED served with dill-scallion crema

•WING OF THE DAY ask for today's wing preparation

SALT WATER FARM MUSSELS garlic, bacon, apples, fennel, vinho verde, parsley, housemade focaccia \$13

BURRATA burrata cheese, house made giardiniera, rosemary pesto, house focaccia, newport sea salt \$15

BRICK MEATBALLS three house made meatballs, herbed and whipped local ricotta cheese, crispy parmesan \$14

CALAMARI cornmeal fried Point Judith calamari, shishito peppers, roasted garlic remoulade, lemon \$13

GARLIC KNOTS garlic oil and parmesan basted, served with house marinara sauce : six \$8/ twelve \$10

PASTA

made daily in house

BUCATINI AND CLAMS native littlenecks, house made italian sausage, parmesan, bucatini pasta, parsley, california olive oil \$24

BRICK BOLOGNESE pork, beef, veal, tomato, parmesan, rigatoni pasta, california olive oil, local ricotta cheese, micro basils \$24

ROASTED PORK PAPPARDELLE slow roasted pork shoulder, tomato, mirepoix, pappardelle pasta, pecorino romano, baby arugula, fried parsley, natural jus \$24

FALL VEGETABLE ORECCHIETTE local squashes, baby kale, orecchiette pasta, brown butter, sage, aged parmesan, brussels sprout petals, aleppo pepper, lemon \$23

SANDWICHES

served with a side salad

THE ITALIAN BEEF braised prime short rib, house made giardiniera, sweet peppers, torpedo roll, jus \$16

MEATBALL PARM house made meatballs, grated parmesan, mozzarella, basil, torpedo roll \$15

ENTREES

BEEF TENDERLOIN* farro, hillside farm mushrooms, fall greens, marsala gastrique \$28

ATLANTIC SALMON* butternut squash risotto, watercress, citrus-maple glaze \$25

DASILVA FARM CHICKEN roasted baby carrots + turnips, herbed marble potatoes, baby spinach, natural jus \$25

PIZZA

CLASSIC CHEESE red sauce, mozzarella \$14

MARGHERITA parmesan, fresh mozzarella, tomatoes, basil \$16

PEPPERONI red sauce, mozzarella, Rosa Grande pepperoni, fresh oregano \$17

SAUSAGE red sauce, sliced sausage, red onion, cherry peppers, mozzarella, ricotta \$17

SHROOM local ricotta cheese, roasted hillside farm mushrooms, mozzarella, roasted garlic, California olive oil \$19

BRISTOL sauce fra diavolo, mozzarella, native chourico and linguica, cherry pepper rings, fresh parsley \$18

VEG red sauce, mozzarella, roasted red peppers, baby spinach, sweet onions, hillside farm roasted mushrooms, roasted butternut squash, parmesan \$18

BUFFALO housemade buffalo sauce, buffalo spiced dasilva farm chicken, green onions, mozzarella, buttermilk-blue cheese sauce, scallions \$17

BBQ CHICKEN bbq sauce, mozzarella cheese, dasilva farm bbq chicken, red onions, scallions, house dill-scallion crema \$17

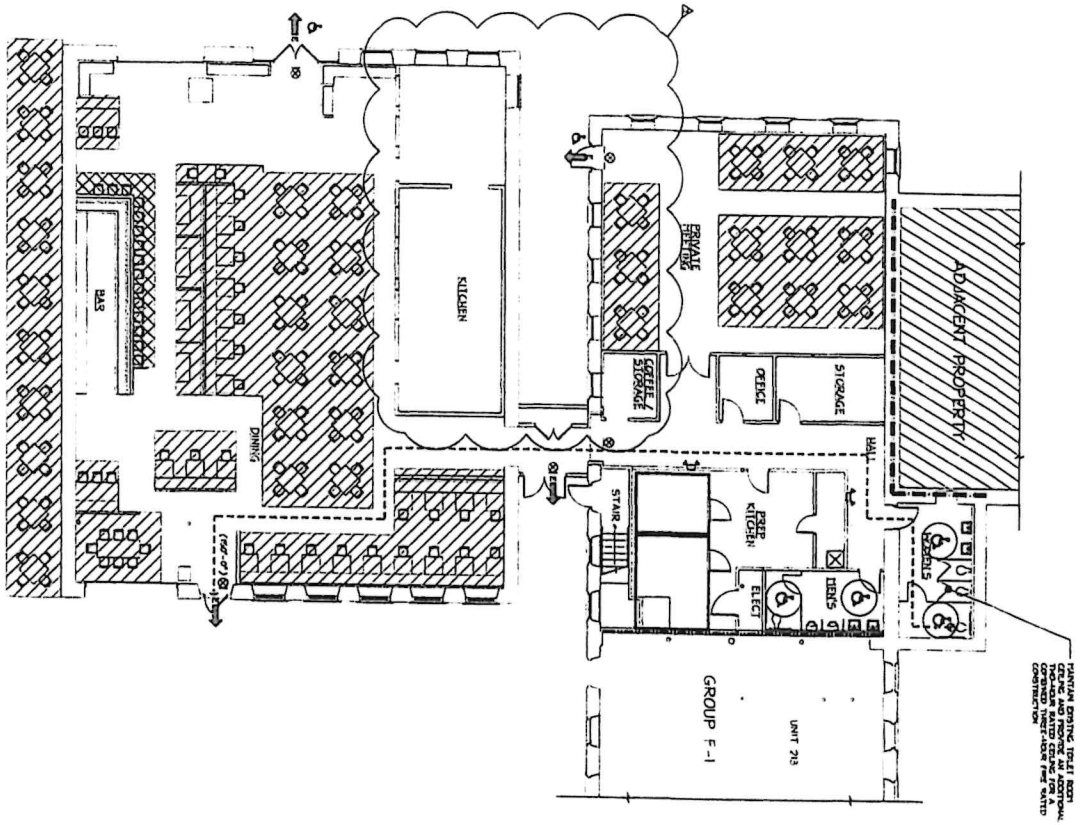
PIZZA OF THE DAY ask you server about today's specialty pizza \$MP

Brick Pizza Co is pleased to offer a variety of gluten-free options on our menu. However, we are not a gluten-free restaurant and cannot ensure that cross contamination will never occur. We have processes in place to minimize that happening but there is a great deal of gluten in the air and on our work surfaces.

A 3% service charge will be added to every check to help support our culinary team.

*Raw or partially cooked items can increase the risk of food borne illness in vulnerable individuals.

Please inform your server of any food allergies.



FIRST FLOOR
 LIFE SAFETY PLAN
 SCALE: 1/8" = 1'-0"

LEGEND	
	WALLS EXISTING OR NEW
	DOOR EXISTING OR NEW



PRELIMINARY PLAN
 LAYOUT FOR
BRICK, LLC
 UNIT 211 & 212
 45 KINGSBURY AVENUE
 BRISTOL, RHODE ISLAND 02809
 UNITY PARK, LLC
 300 WOOD STREET
 BRISTOL, RHODE ISLAND 02809

LIFE SAFETY
 PLANS AND
 BUILDING DATA

DATE: 11-11-20
 SCALE: 1/8" = 1'-0"
 PROJECT NUMBER: 7387



J. H. L.
 ARCHITECT
 100 North Street - Bristol RI 02809
 401.256.0000 - Fax 401.410.0070

ISSUED FOR:
 PERMIT (01-39-2021)

REVISION	DATE	DESCRIPTION
1	11-11-20	GENERAL REVISIONS
2	11-11-20	GENERAL REVISIONS
3	11-11-20	GENERAL REVISIONS
4	11-11-20	GENERAL REVISIONS
5	11-11-20	GENERAL REVISIONS
6	11-11-20	GENERAL REVISIONS
7	11-11-20	GENERAL REVISIONS
8	11-11-20	GENERAL REVISIONS
9	11-11-20	GENERAL REVISIONS
10	11-11-20	GENERAL REVISIONS



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Bristol House of Pizza Inc
ADDRESS: 55 State St Bristol

APPLICANT NAME: Demetria Gatos

HOURS OF OPERATION: Tue - Sun 11-10

Fee for License: \$1300 per year plus advertising costs
Virtualling License: \$75 per year
(Payable after Council approves the license.)

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND
2023 OCT 17 PM 2:25

Please attend the Council
Meeting on:
November 15, 2023

**PETITION MUST BE RETURNED
BY: October 19, 2023**

Petition to applicant mailed:
September 23, 2023

Date Returned: _____ EMAIL: G

*SIGNATURE: [Signature]

NAME: Demetria Gatos

ADDRESS: _____

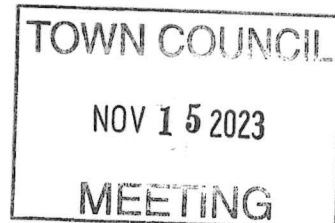
TOWN: B

DATE OF BIRTH: _____

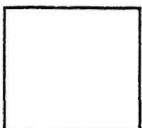
BUSINESS TELEPHONE: _____

HOME TELEPHONE: _____

EMAIL: G



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

Grinders

	Small	Large
Meatball	8.50	10.50
Sausage	8.50	10.50
Meatball & Sausage	9.50	11.50
Eggplant	8.50	10.50
Veal	8.95	10.95
Chicken Parm	8.95	10.95

Above Grinders Served Hot with sauce and provolone cheese
Add cooked peppers 1.00



Italian	8.50	10.50
Ham	8.50	10.50
Roast Beef	9.50	11.50
Turkey	9.50	11.50
Chicken Cutlet	9.50	11.50
Chicken Salad	9.50	11.50
Tuna	9.50	11.50
Bacon	9.50	11.50
Vegetarian	8.00	10.00
Buffalo Chicken	9.75	11.75
Cheese Burger	9.00	11.00
Grilled Chicken	9.50	11.50

(Above Grinders Topped & Served with lettuce, tomato, onion, sweet peppers and provolone cheese)
 Add Extra Cheese .75
 Add Bacon 1.50
 Add Mushrooms or Olives .50

(All grinders served hot with melted provolone cheese, unless otherwise noted)
(Most Small Grinders available in Pocket Bread)
Most Large Grinders available in Wraps

Grinders (continued)

	Small	Large
*Steak Cheese	9.95	11.95
*Steak Bomb	11.45	13.45
<i>(Mushrooms, onion, peppers & cheese)</i>		
Chourico	8.50	10.50
Chourico & Chips	9.25	11.25
Pepper & Eggs	8.50	10.50
Ham & Eggs	8.50	10.50
Chourico & Eggs	8.50	10.50
Sausage & Eggs	8.50	10.50
Bacon & Eggs	8.50	10.50
Steak & Eggs	9.95	11.95
Grilled Chicken Pita		10.95
<i>(w/ mushrooms, onion, pepper & cheese)</i>		
Grilled Chicken Caesar Wrap		10.95
Grilled Chicken Wrap		10.95
<i>(w/ lettuce, tomato, & balsamic dressing)</i>		
Greg's Specialty Wrap		11.95
<i>(grilled chicken, mushrooms, olives, onion, peppers, spinach, feta w/ honey balsamic dressing)</i>		
Greek Salad Wrap		8.50
Greek Salad w/Chicken Wrap		12.50
Grilled Chicken Gyo		11.50
Greek Gyo		10.50
Spinach Pie		4.95
<i>Additional Toppings</i>		.75

Club Sandwiches

Tuna	10.95
Turkey	10.95
Roast Beef	10.95
Cheeseburger	11.95
Chicken	11.95
Chicken Salad	11.95
Cheeseburger on hamburger roll with fries	11.95

Substitute salad or sweet potato fries additional 1.00

Pasta

	w/ Ziti or spaghetti	w/ cheese ravioli
Sauce	9.95	11.95
Meatballs	11.95	13.95
Sausage	11.95	13.95
Meatball & Sausage	13.95	15.95
Eggplant Parm	12.95	14.95
Veal	12.95	14.95
Chourico	12.95	14.95
Chicken Parm	13.95	15.95
Chicken Broccoli Alfredo	15.95	

Meatball or Sausage on the side, each with melted Mozzarella cheese
All pasta served with bread & butter

4 Piece Chicken	12.95
<i>(Served with Salad and Fries)</i>	
Signature Burger	12.25
<i>(8 oz. 100% Angus beef burger, cheese, lettuce, tomato, bacon and fries served on a bulgery roll)</i>	
Shrimp Stir Fry	15.95
<i>(Grilled shrimp w/mushrooms, onion, peppers, broccoli over rice pilaf)</i>	
Chicken Stir Fry	15.95
<i>(Fresh grilled chicken w/mushrooms, onion, peppers, broccoli over rice pilaf)</i>	
Souvlaki Plate	15.95
<i>(grilled chicken served with salad, rice pilaf, pita and tsatsiki sauce)</i>	
xtra tsatsiki	1.00

Children's Menu

Spaghetti or Ziti (with Sauce)	5.95
Spaghetti or Ziti (with Sauce & one Meatball)	6.95
Macaroni & Cheese	5.50
Chicken Fingers & Fries	9.99
Grilled Cheese & Fries	5.75

Check for Daily Specials

(Consumer Advisory: Partially cooked foods can increase your risk of illness.)
Prices subject to change without notice.
Prices do not include sales taxes

Bristol House of Pizza

Family owned and operated since 1977

OPEN

Closed Mondays

Sunday	12 pm - 9 pm
Tues-Thur (winter)	11 am - 9 pm
Tues-Thur (summer)	11 am - 10 pm
Friday	11 am - 10 pm
Saturday	11 am - 10 pm

Proprietors

George, Tula & Greg Gatos

(401) 253-2550

Eat In

Take Out

Delivery



We accept:

Gift Certificates

55 State Street

Bristol, RI

bhopri.com



Online Ordering Available

Now taking reservations for parties!



Pizza

	Small	Large
Cheese	10.00	14.25
w/ one (1) topping	11.00	15.75
w/ two (2) toppings	12.00	17.25
w/ three (3) toppings	13.00	18.75
w/ four (4) toppings	14.00	20.25
Extra Cheese	2.70	3.70
Grilled Chicken	14.50	18.95
Extra Pizza toppings	1.00	2.00

Mini Pita Pizza w/ cheese 4.50

Additional toppings .75 each

*Toppings

for Pizza, Calzone & Stromboli

onions	meatball	broccoli
peppers	eggplant	spinach
sausage	hamburger	ham
pepperoni	olives	pineapple
mushroom	anchovies	garlic
chourico	bacon	tomatoes
chicken * 2 toppings		



Calzones

All served with sauce on the side

Cheese & Sauce	9.75
Each additional pizza *Topping	1.00
Grilled Chicken	12.75
BBQ Chicken	12.75
Buffalo Chicken	12.75
Steak & Cheese	12.75
Spinach	11.25

SPECIALTY PIZZA

	Small	Large
Greek Pizza (Fresh spinach, feta, garlic, tomato, olives and cheese)	14.50	19.50
Buffalo Chicken (Grilled chicken, buffalo sauce and cheese) blue cheese on side	14.50	19.50
B.B.Q. Chicken (Grilled chicken, barbeque sauce, red onions and cheese)	14.50	19.50
Vegetarian Pizza (Mushrooms, olives, onion, peppers broccoli, & cheese)	14.95	19.95
Hawaiian Pizza (Ham, pineapple and cheese)	12.00	17.25
Ranchero (Grilled chicken, bacon, onion, ranch sauce and cheese)	15.75	20.75
Steak Bomb (Steak, onion, peppers, mushrooms and cheese)	15.75	20.75
Chicken & Broccoli (Grilled chicken, broccoli, tomato, garlic, olive oil and cheese)	15.75	20.75
White Pizza (Cheddar, mozzarella, feta)	11.75	17.00
Meat Lovers (Hamburger, pepperoni, sausage, chourico, bacon)	15.50	20.50
House Special (Hamburger, mushroom, olives, sausage, pepperoni, chourico, onions, peppers and cheese)	16.50	23.95
Chicken Alfredo Pizza (Grilled chicken, bacon, broccoli, alfredo sauce & cheese)	15.75	20.75

Pizza Slice

Cheese	2.50
Cheese w/ Pepperoni	3.00
Combo	3.50

Small size gluten-free pizza add \$2.00

If you have an allergy
please inform us.



Stromboli

Perfect for Parties!!

Cheese	14.25
Grilled Chicken	18.25
Each additional *Topping	2.00
Sauce on the side	



Salads

Garden	8.00
Greek	9.50
Antipasto	11.50
Tuna	10.50
Greek w/ tuna	12.50
Chicken Salad	12.00
Buffalo Chicken	12.00
Greek Salad w/ chicken	13.50
Cesar	8.00
Grilled Chicken	12.00
Grilled Chicken Cesar	12.00
Tula's Cranberry Almond (romaine, tomato, cucumber, feta, roasted almonds, dried cranberries, honey balsamic dressing)	9.50
Extra Chicken	4.00
Pita Bread	1.00
Dressings: House, Blue cheese, Ranch, Honey Balsamic Extra dressing .95	

Appetizers

French Fries	5.00
Sweet Potato Fries	5.95
Cheese Fries	6.95
add bacon	1.50
Onion Rings	5.75
Mozzarella Sticks	8.00
Chicken Fingers	10.50
Chicken Wings	10.50
Buffalo Wings	10.50
Boneless Buffalo Wings	10.50
Wings & Fries	11.50
Wings & Rings	11.50
Garlic Bread	sm 3.50 lg 4.25
Garlic Bread w/cheese	sm 4.50 lg 5.75

Beverages

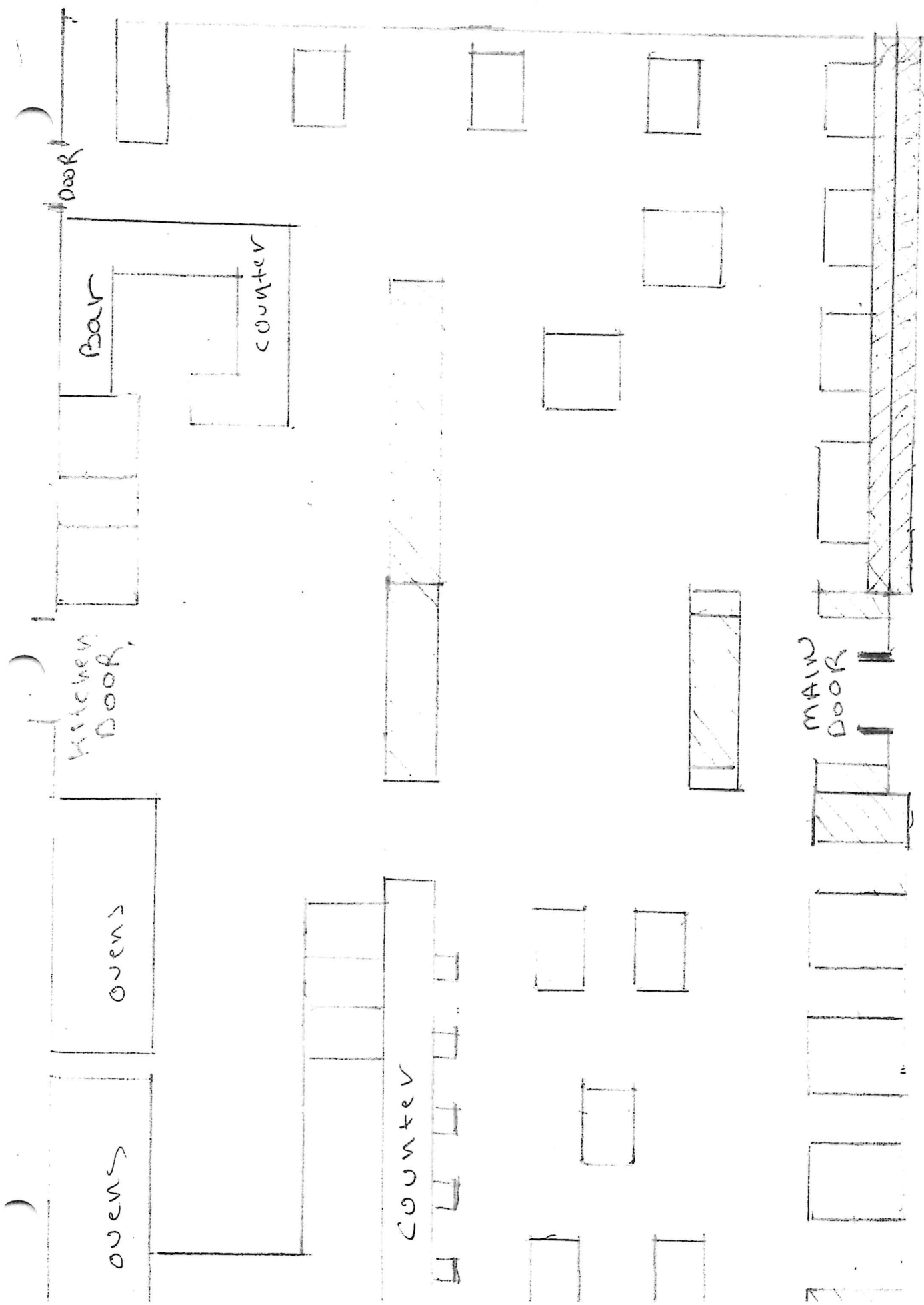
Soda	2.50
Bottle Water	1.75
Juice	2.50
Vitamin Water	2.75
Coffee / Tea	1.95
Hot Chocolate	1.95

Bottled Beer

Domestic	5.50
Import	7.00

Wine

Wine	Burefoot (glass)	6.00
Wine	Burefoot (bottle)	15.95
Sangria	(glass)	9.00
Sangria	(pitcher)	21.00



55 STATE ST.
RESTAURANT HOUSE OF PIZZA



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Bristol Oyster Bar

ADDRESS: 448 Hope St. Bristol RI 02809

APPLICANT NAME: Jordan Sawyer

HOURS OF OPERATION: M - Cl, T-4-8, W 4-8, Th 4-8, F 4-9, S 12-9, S 12-8

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

*SIGNATURE: _____

NAME: Jordan Sawyer

PETITION MUST BE RETURNED

BY: NOVEMBER 1, 2023

ADDRESS: _____

TOWN: Br

DATE OF

BUSINESS

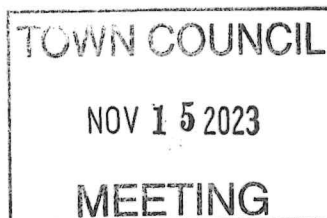
HOME TEL

EMAIL: j

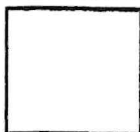
Petition to applicant mailed:

September 28, 2023

Date Returned: _____



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

***BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.**

OWNER / CO-FOUNDER
ANDY MCWILLIAMS

EXECUTIVE CHEF
MATT LERISH



COUSIN
BRIAN SCHOFIELD

PASTOR / CHEF
GATIE WILEY

RAW BAR

CHOOSE YOUR ACCOMPANIMENTS

HOUSEMADE COCKTAIL SAUCE /
RED WINE MIGNONETTE /
PICKLED JALAPEÑO & SHALLOT /
FRESH LEMON / HORSERADISH

LOCAL RI OYSTERS ON THE HALF SHELL* \$MP

NARRAGANSETT BAY LITTLENECKS* \$MP

SHRIMP COCKTAIL* \$MP

SMALL PLATES

NATIVE BUTTERNUT SQUASH SOUP \$10
BACON JAM / MAPLE CREMA / CHIVES / OLIVE OIL

BABY GREENS SALAD \$13
ROASTED NATIVE SQUASHES / HILLSIDE FARM APPLES /
NARRAGANSETT CREAMERY CHEESE / TOASTED PINE NUTS /
WHITE BALSAMIC-FALL HERB VINAIGRETTE

JONAH CRAB CAKE \$18
BRUSSELS SPROUT-CARAMELIZED FENNEL SLAW / RADISHES /
FINES HERBS / OLIVE OIL

OYSTERS CASINO \$16
SIX AQUIDNECK FARM OYSTERS / HOUSE BACON / FOCACCIA
BREADCRUMBS / HERB BUTTER

BRAISED PORK BELLY \$14
PUMPKIN AGRODULCE / JOHNNY CAKE / GARLIC-CHILI CRUNCH /
ROSEMARY JUS

MUSSELS \$15
HOUSE MADE ITALIAN SAUSAGE / GARLIC CONFIT / SAMBUCA /
FALL HERBS / HOUSE MADE FOCACCIA

GRILLED SPANISH OCTOPUS \$17
RED BLISS POTATOES / ARUGULA / PIQUILLO PEPPER COULIS /
CHORIZO-OLIVE VINAIGRETTE

TEMPURA FRIED DELICATA SQUASH \$13
ALEPPO CHILE / HONEY ROASTED PEPITAS / PARMESAN /
MEYER LEMON AIOLI

BIG PLATES

PASTRAMI SPICED DUCK BREAST* \$29
LONG ISLAND DUCK BREAST / HEIRLOOM SQUASH PUREE /
ROMANESCO / HEN OF THE WOODS MUSHROOMS / BABY KALE /
MADEIRA JUS

CAST IRON SEARED SCALLOPS* \$30
BROWN BUTTER-CAULIFLOWER PURÉE / CRISPY PANCETTA /
ROASTED BRUSSELS SPROUTS / APPLE BUTTER

BLACKENED ATLANTIC SALMON* \$26
CARAMELIZED BROCCOLINI / AGED PARMESAN POLENTA /
SAUTÉED FALL GREENS / SMOKED RED PEPPER EMULSION

BRAISED CHICKEN RIGATONI \$24
DASILVA FARM CHICKEN / HOUSE MADE RIGATONI / ROASTED
BUTTERNUT SQUASH / OYSTER MUSHROOMS / PECORINO /
BROWN BUTTER GREMOLATA / SAGE / BABY ARUGULA

PULLED PORK SANDO \$18
SMOKED CHILE-CIDER BRAISED PORK / CELERY ROOT SLAW /
HOUSE MADE HOT SAUCE / BUTTER LETTUCE / BULKIE ROLL /
SIDE SALAD

GRILLED SWORDFISH \$27
SAFFRON RICE / KOHLRABI / BRAISED CIPOLLINI ONIONS /
PEA GREENS / ROSEMARY-ORANGE GASTRIQUE

FRIED SHRIMP TACOS \$18
NAPA CABBAGE / SWEET CHILI SAUCE / CILANTRO /
LEMONGRASS PICKLED CHILES

GRILLED NY STRIP STEAK* \$30
BROCCOLI-WHEAT BERRY GRATIN / BABY SPINACH /
GRILLED RED ONION / PEPPERCORN-THYME JUS

OUR FARMS & FRIENDS

LOCAL PATCH FARM / DASILVA FARM / AQUIDNECK OYSTER FARM /
HILLSIDE FARM / NEWPORT SEA SALT / WAINER FAMILY FARMS /
HAWK AND HANDSAW FARM / FOLEY SEAFOOD / ANDRADE'S
CATCH / VIENNA BAKERY / CAMBRIDGE MEAT COMPANY /
NARRAGANSETT CREAMERY / SALT WATER FARM /
KENYONS GRIST MILL

RAW OR PARTIALLY COOKED ITEMS CAN INCREASE THE RISK
OF FOOD BORNE ILLNESS IN VULNERABLE INDIVIDUALS

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

*2.5% SALES TAX WILL BE ADDED TO EVERY ITEM
SOURCES: LOCAL FARMERS AND CRAFT FOOD TRUCKS

COCKTAILS

SPICY PEAR MARGARITA	\$13
JALAPEÑO-INFUSED ALTOS TEQUILA / COINTREAU / PEAR PURÉE / LIME JUICE / CLUB SODA	
POMEGRANATE SPRITZER	\$13
KETEL ONE ORANGE / POMEGRANATE JUICE / SIMPLE SYRUP / BUBBLES	
DELEKTABLE	\$13
STOLI VANILLA / ST. GEORGE NOLA LIQUEUR / ESPRESSO / DELEKTA'S COFFEE SYRUP / WHIPPED CREAM	

SAGE GIMLET	\$13
HENDRICK'S GIN / SAGE SYRUP / LIME JUICE	
BOURBON APPLE CIDER	\$13
FOUR ROSES BOURBON / APPLE CIDER / LEMON JUICE	
SMOKY CRANBERRY MULE	\$12
WAHAKA MEZCAL / ALTOS TEQUILA / COINTREAU / LIME JUICE / CRANBERRY PURÉE / GINGER BEER	
GRAPEFRUIT MARTINI	\$13
TITO'S VODKA / GRAPEFRUIT JUICE / LIME JUICE / ST. GERMAIN ELDERFLOWER / COINTREAU	

DRAFT BEER

ROTATING TAP	SMP
SHADZON BUFFALO CZECH PILSNER 5.2%	\$8
TWELVE GUNS THE MEG BLONDE ALE 5.5%	\$7
SONS OF LIBERTY CHAIR 2 LAGER 4.3%	\$7
WHALERS RISE APA 5.5%	\$9
BUTTONWOODS OBJECT PERMANENCE NE-IPA 6.8%	\$8
GREY SAIL CAPTAIN'S DAUGHTER DIPA 8.5%	\$9
GUINNESS STOUT 4.2%	\$7

BOTTLES & CANS

BUDLIGHT	\$5
COORS LIGHT	\$5
NARRAGANSETT LAGER	\$5
STELLA ARTOIS	\$6
CORONA	\$5
COLLECTIVE ARTS ROTATING	\$8
MAINE BEER CO. ROTATING	\$14
CANNON & ANCHOR HARD SELTZER	\$6
BECK'S NON-ALCOHOLIC	\$5

POSE & SPRINGLING

TERRA SERENA	\$13	\$44	
PROSECCO BRUT			
CASTELLER	\$13	\$44	
SPARKLING ROSÉ			
ARMAS DE GUERRA	\$9	\$14	\$40
ROSÉ			

WHITE WINE

NESSA	\$11	\$16	\$42
ALBARIÑO			
BELISARIO	\$12	\$17	\$44
"CABRACCIO" VERDICCHIO DE MATELICA			
FRANÇOIS CHIDAINE	\$11	\$16	\$42
TOURAINE, SAUV. BLANC			
OTTO'S CONSTANT DREAM	\$11	\$16	\$42
SAUV. BLANC			
COLTERENZIO	\$12	\$17	\$44
PINOT GRIGIO			
MOUNT EDEN	\$14	\$19	\$52
CHARDONNAY			
LE CAPITAIN	\$12	\$17	\$44
VOUVRAY			

RED WINE

KINGS RIDGE	\$14	\$19	\$52
OREGON PINOT NOIR			
VAGLIO	\$12	\$17	\$44
MALBEC			
OSTATU	\$12	\$17	\$44
RIOJA CRIANZA TEMPRANILLO			
ORACLE	\$12	\$17	\$44
MENDOCINO CAB. SAUV.			

DATE:

SERVER	COVERS	
○	○	8
○	○	7
○	○	6
○	○	5
○	○	4
○	○	3
○	○	2
○	○	1



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: *Cafe Central LTD*

ADDRESS: *173 Bradford Street*

APPLICANT NAME: *Fernando Afonso*

HOURS OF OPERATION: *Tuesday - Saturday 11:30 am - 11pm*
Sunday 11:30am - 8pm

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

*SIGNATURE: *Fernando Afonso*

NAME: *Fernando Afonso*

PETITION MUST BE RETURNED

BY: October 19, 2023

ADDRESS: _____

TOWN: *Bristol*

DATE OF BIRTH: _____

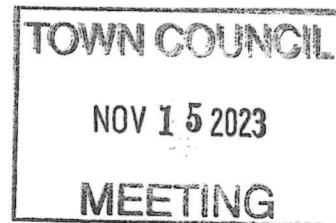
BUSINESS TELEPHONE: _____

HOME TELEPHONE: _____

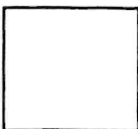
Petition to applicant mailed:

September 23, 2023

Date Returned: _____ EMAIL: _____



TAX STAMP



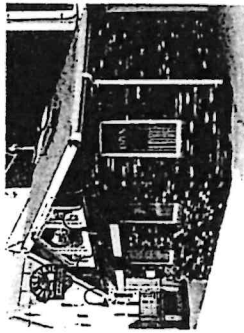
TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

Sandwiches

- Steak Sandwich / Pregos no Pão \$7.95
5oz. Sirloin steak served on a roll with peppers & fries
- Pork Loin Sandwich / sandes de Bifana \$6.95
Center cut pork served on a roll with fries
- Grilled Chicken Sandwich /
Sandes De Galinha \$6.95
Marinated Chicken breast grilled, lettuce, tomato,
red pepper and served with fries
- Chouriço Sandwich \$6.95
Fried chouriço served on a lightly buttered roll with fries
- Central Burger \$7.95
8oz. Black Angus beef patty burger, lettuce, tomato, cheese,
served with fries and toppings of your choice
- Fish Sandwich \$7.95
Fresh scrod in a torpedo roll, lettuce, tomato,
and served with tartar sauce and fries

Add a topping: 50¢ each
sautéed onions, bacon, or mushrooms



*Prices subject to change
without notice*

Consumer advisory warning for raw foods in compliance with
the Department of Public Health.
We advise that eating raw or undercooked meat,
poultry or seafood poses a risk to your health.

TO ALL OUR CUSTOMERS:
Before ordering please inform your server
if someone in your party has a food allergy.

ADD STATE MEAL TAX TO ALL PRICES

*/Thank You
Please Come Again!*

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rmiranda101@gmail.com

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John Barbosa - Owner
401-572-3330

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FAX: 401.572.3331

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HOURS:
Tuesday- Thursday, & Sunday 11:30am-9pm
Friday-Saturday 11:30am-10pm

Catering Available		
	Small	Large
• Seafood Rice	\$70	\$100
• Fish Fillet.....	\$65	\$100
• Pork & Neck.....	\$60	\$85
• Chicken & Neck.....	\$60	\$85
• House Shrimp	\$65	\$125
• Roasted Pork.....	\$70	\$90
• Codfish Cakes.....	\$60	\$90
• Codfish Salad.....	\$65	\$95
• Chicken Wings.....	\$60	\$85
• Octopus Stew.....	\$90	\$140
• Clams Casino.....	\$65	\$90

(Add tax)

173 Bradford Street
Bristol, RI 02809
Phone: (401) 254-6164

Appetizers

Shrimp and Littlenecks Mozambique / Camarão e Amêijoas Moçambique	\$14.95
Stuffed	\$3.00
Shrimp Mozambique / Camarão Moçambique	\$10.95
Shrimp Cocktail	\$10.95
Codfish Cakes / Pasteis de Bacalhau	\$8.95
Clams Casino / Amêijoas Recheadas no Forno	\$8.95
Littlenecks on the Half Shell / Amêijoas ao Natural	lg \$12.95 sm \$7.95
Littlenecks with Garlic and Oil / Amêijoas à Bulhão Pato	\$12.95
Chicken Wings (Plain or spicy) / Asas de Galinha	\$8.95
Chicken Tenders	\$6.95
Mozarella Sticks	\$7.95
Fried Calamari	\$10.95
Scallop Wrap w/ Bacon	\$10.95
Chouriço à Bombeiro	\$8.95

Soups/Salads

Portuguese Soup / Sopa Portuguesa	 pint \$3.50 quart \$6.50
Garden Salad	\$6.00
Fresh iceberg lettuce with cucumbers, tomatoes, onion and olives w/choice of dressing	
Shrimp Salad	\$12.95
Grilled shrimp over a bed of iceberg lettuce w/choice of dressing	
Grilled Chicken Salad	\$12.95
Grilled chicken breast served over iceberg lettuce red tomatoes, sliced cucumbers, grated carrots and red onion	

Seafood

Fish n' Chips / Filetes de Peixe	\$11.95
Fresh Scrod battered and deep-fried served with homemade fries	
Grilled Tuna / Atum	\$14.95
Yellow Fin tuna grilled or fried served with boiled potatoes topped with a pepper and wine sauce	
Grilled Swordfish / Espadarte Grelhado	\$14.95
Swordfish grilled and topped with our own shrimp sauce	

Seafood

Shrimp Mozambique / Camarão Moçambique	13.95
Shrimp sautéed in a spicy, garlic and lemon sauce served with hand cut fries & rice	
Shrimp & Littlenecks	\$16.95
Shrimp & littlenecks sauteed in a Mozambique sauce with choice of a side dish (Add \$1.00 for spaghetti)	
Shrimp & Spaghetti / Camarão com Spaghetti	\$13.95
Shrimp Mozambique over pasta	
White Clam Sauce / Amêijoas com Molho Branco	\$13.95
Native Littlenecks cooked in a white clam sauce over a bed of pasta	
Seafood Rice / Arroz de Marisco	\$16.95
Combination of Shrimp, Scallops, Littlenecks, Muscles, Squid and Octopus mixed in rice	
Baked Stuffed Shrimp / Camarão Recheado	\$14.95
Four Jumbo Shrimp stuffed with a buttery seasoned cracker stuffing served with choice of sides	
Baked Scrod / Pescada no Forno	\$11.95
Scrod topped with a buttery seasoned cracker stuffing served with choice of sides	
Baked Scallops	\$15.95
Large Sea Scallops topped with a buttery seasoned cracker stuffing, served with choice of sides	
Grilled Codfish / Bacalhau Grelhado	\$15.95
Lightly salted Codfish served with boiled potatoes and chic peas topped with onions and garlic peppers sauteed in olive oil	
Hake / Abrotea	\$12.95
Two pieces of Hake lightly battered and deep fried served with boiled potatoes with a pepper and wine sauce w/ salad	
Baked Scrod	\$11.95
Native Atlantic Ocean scrod topped with a buttery seasoned cracker stuffing served with choice of sides	
Fish Fillet	\$14.95
Lightly battered scrod coated with panko crumbs and mozambique sauce w/ choice of a side	

Chicharros Dinner	\$10.95
Portuguese white fish served with red wine sauce, served w/ boiled potatoes and salad	
Swordfish tips and Shrimp Mozambique	\$16.95
Grilled and served with choice of sides	
Octopus Stew (Fridays only)	\$15.95

Beef, Pork & Chicken

House Steak / Bife à Casa	\$16.95
Hand cut 10oz steak seasoned Portuguese style with hand cut fries & rice	
Sirloin Steak / Bife Sirloin	\$17.95
12oz Sirloin choice cut seasoned Portuguese style with round fries & rice	
T-Bone Steak	\$17.95
12oz T-Bone steak seasoned Portuguese style with hand cut fries & rice	
Sirloin Tips	\$16.95
Marinated in our own recipe and sauteed to your perfection served with rice or fries	
Surf & Turf / Mar e Terra	\$21.95
Sirloin steak with littlenecks & shrimp, served with hand cut fries & rice	
Grilled Center Pork Loin / Lobinhos de Porco	\$12.95
Two pieces of center cut pork loin marinated and grilled, served with hand cut fries & rice	
Spiced Pork with Little Necks / Carne Alentejana	\$13.95
Diced center cut pork loin marinated and sautéed with diced potatoes & littlenecks	
Boneless Chicken Breast / Peito de Galinha	\$12.95
Two pieces of chicken breast marinated and grilled, served with homemade fries & rice	
Chicken Mozambique/ Galinha Mozambique	\$13.95
Diced chicken breast marinated and sautéed with handcut fries and rice.	

The floor plan illustrates a restaurant layout with the following sections and features:

- Restrooms:** Located on the left, including a "MEN'S ROOM" (6' x 8'), a "WOMEN'S ROOM" (6' x 8'), and a "WAITRESS STATION" (3' x 6').
- Storage:** A "CLOSET" is situated near the restrooms.
- Dining Area:** The central space containing several rectangular tables, each with four chairs, and a "2 x 4" table.
- Hall:** A central corridor labeled "HALL" connecting the dining area to the kitchen and bar.
- Kitchen:** Labeled "KITCHEN" (13'-4" x 18'-0"), featuring a "REFRIGERATOR" and a "PREP TABLE".
- Bar Area:** Located on the right, including a "BAR AREA", a "COOLER", and a "BEER/WINE COOLER".
- Entry:** An "ENTRY" area at the top right of the plan.
- Exterior Features:** A "HANDICAP ACCESSIBLE DOOR" is marked on the right wall, and a "3066" label is present near the bottom right corner.

CARE CENTRAL LTD
FLOOR PLAN

- A GAS RANGE
B CHAR BROILER
C FRYOLATOR
D EXHAUST HOOD
E HAND WASH SINK
F EXISTING 3/2" ROUND STEEL COLUMN



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT:

ADDRESS: 200 Gooding Ave
Bristol RI

APPLICANT NAME: Don Patron

HOURS OF OPERATION:

11 am - 11 p.m.

Fee for License: \$1300 per year plus advertising costs
Virtualling License: \$75 per year
(Payable after Council approves the license.)

Please attend the Council
Meeting on:
November 15, 2023

PETITION MUST BE RETURNED
BY: October 19, 2023

Petition to applicant mailed:
September 23, 2023

Date Returned: 10-19-23

*SIGNATURE:

NAME: Jordan Moreno

ADDRESS:

TOWN:

DATE OF BIRTH:

BUSINESS TELEPHONE:

HOME TELEPHONE:

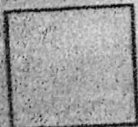
EMAIL: C

2023 OCT 19 PM 3:03

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

TOWN COUNCIL
NOV 15 2023
MEETING

TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

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RELEASE OF RECORDS AND INFORMATION REGARDING MY
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INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.



APPETIZERS

Fresh Guacamole 11.99
(Prepared by your table side)

Corn On The Cob 6.99

Mini Flautas 13.99
Crispy deep fried mini taquitos with lettuce, guacamole, sour cream and shredded chicken.

Nachos Fries 13.99
Seasoned french fries with steak, topped with melted cheese, pico de gallo, sour cream and guacamole

Nachos 13.99
Pico de Gallo, sour cream and guacamole.
Choice of Ground Beef or Shredded Chicken

Queso Fundido 13.99
Melted Cheese with Mexican chorizo, onions and peppers on a flour tortilla

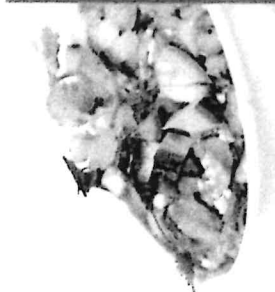
Chile Con Queso 7.99
Add
Chorizo (Mexican Pork Sausage) 1.49
Ground Beef 1.49

ENCHILADAS

Enchiladas Verdes 17.99
Two corn tortillas stuffed with choice of shredded chicken, pork or cheese. Tomatillo sauce on top, served with Spanish rice, refried beans, lettuce, tomatoes and sour cream on the side

Enchiladas Rojas 16.99
Two corn tortillas stuffed with ground beef, Red sauce and melted cheese on top, served with Spanish rice, refried beans, lettuce, tomatoes, and sour cream on the side

Supreme Enchiladas 17.99
Four Enchiladas - cheese, refried beans, shredded chicken and ground beef one each, topped with red mild sauce, melted cheese, lettuce, tomatoes, ranchero cheese, guacamole and sour cream.

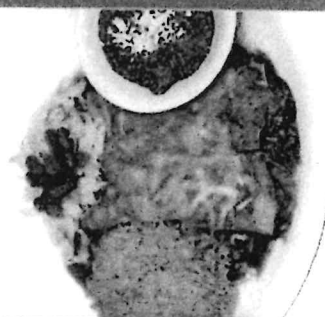


SOUPS & SALADS

Tortilla Soup 10.99
Traditional Mexican soup with grilled chicken, tortilla strips, avocado slices and jack cheese

Taco Salad 15.99
Large flour tortilla shell with choice of ground beef, pork or shredded chicken topped with iceberg lettuce, tomato, shredded cheese, sour cream, and guacamole

Caesar Salad 15.99
Romaine lettuce, tomatoes, ranchero cheese and croutons, choice of grilled chicken, steak or shrimp



BURRITOS

Traditional Burrito 18.99
Four Tortilla stuffed with Spanish rice, refried beans, choice of shredded chicken, pork or ground beef. Topped with mild sauce, melted cheese, sour cream and guacamole on the side

Burrito on the Go 16.99
Mexican Street Style
Pinto beans, Spanish rice, guacamole, sour cream, lettuce, Pico de Gallo and ranchero cheese wrapped in flour tortilla, served with french fries
Your choice of:
"Steak" (Marinated Pork)
Grilled Chicken
Burrito Bowl
Your choice of:
"Steak" (Grilled Chicken)
"Ground beef"

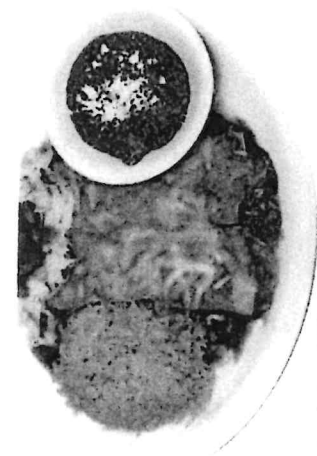
over a bed of Spanish rice, pinto beans, lettuce, ranchero cheese, sour cream, pico de gallo and guacamole



PORK

Served with Spanish rice, refried beans and warm flour tortillas

Chile Verde 17.99
Pork cooked in fresh green tomatillo sauce, garnished with lettuce and tomatoes



COMBINATIONS

ENCHILADA | BURRITO |

HARD SHELL TACO

Choice of combination
Shredded Chicken*, Ground Beef or Pork

CHOICE OF ONE ITEM 12.99
with two sides

CHOICE OF TWO ITEMS 15.99
with two sides

CHOICE OF THREE ITEMS 18.99
with two sides

SIDES

French Fries, Refried Beans, Vegetables, Spanish Rice, Pinto Beans
Chiles Tostados
(Grilled jalapeno peppers, scallions and lime)

AL A CARTE

Enchilada 5.99

Burrito 5.49

Taco 4.99



FAJITAS

Served with Spanish rice, refried beans, shredded cheese, sour cream and guacamole. Choice of:

Chicken 19.99

Steak 20.99

Shrimp 21.99

Choice of Meat
Grilled Chicken, Steak & Shrimp

Combo for one 22.99

Combo for two 35.99

VEGETARIAN DISHES

Veggie Fajitas 17.99

Sizzling mix vegetables on iron skillet served with Spanish rice, black beans, sour cream, shredded cheese, warm flour tortillas and avocado slice

Veggie Quesadilla 14.99

Flour tortilla with cheese, grilled vegetables and side of black beans, garnished with lettuce, tomatoes, sour cream and avocado slice

Vegetarian Burrito 14.99

Mix vegetables, Spanish rice, black beans, wrapped in a flour tortilla, topped with green tomatillo sauce, ranchero cheese, sour cream and avocado slice



SEAFOOD

Served with warm flour tortillas

Camaron Arroz

18.99

Shrimp, sautéed with bell pepper, onion, mushroom and red mild sauce on a bed of rice with melted cheese, lettuce, tomatoes, sour cream and avocado salsa

Camaron A La Diabla

18.99

Shrimp sautéed with mushroom in hot sauce, with Spanish rice, refried beans, lettuce, tomatoes and avocado slice



TACOS

Served with Spanish rice and refried beans

Birria Tacos

18.99

Three soft corn tortillas with beef stew, seasoned with chili pepper, melted cheese, cilantro and onions

Bacon Shrimp Tacos

17.99

Three soft flour tortillas with shrimp, bacon, cabbage and Pico de Gallo

Gringo Tacos

14.99

Three hard or soft shell tacos with lettuce, tomatoes and cheese. Choice of shredded chicken or ground beef



CHICKEN

Served with warm flour tortillas

Arroz Con Pollo

18.99

Chicken sautéed with bell pepper, onion, mushroom and red mild sauce, on a bed of Spanish rice with lettuce, sour cream and avocado slice

Pollo A La Crema

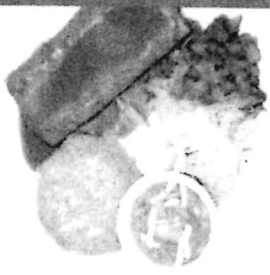
17.99

Chicken sautéed with mushrooms and cream sauce, served with Spanish rice, refried beans, lettuce and tomatoes

Pollo Fundido

17.99

Grilled chicken breast topped with charzo (Mexican pork sausage) and cheese. Served with Spanish rice and refried beans, garnished with lettuce, tomatoes. Sour cream on the side



CHIMICHANGA

Served with Spanish rice and refried beans

Traditional Chimichanga

17.99

Choice of ground beef or shredded chicken, deep fried in a flour tortilla, garnished with lettuce and tomato, choice of topping red mild sauce or cheese sauce

Monday to Friday 11AM to 3PM

LUNCH MENU

9.99

tomatoes and shredded cheese, served with refried beans and Spanish rice, choice of Ground beef or Shredded Chicken

Ala Mexicana

Chorizo

Scrambled eggs with Mexican sausage

Ranchero

Over easy eggs with red mild sauce and melted cheese on top

Arroz Pollo

Chicken sautéed with bell peppers, onion, mushrooms and red mild sauce, served in a bed of rice with warm flour tortillas, garnish with lettuce tomatoes, sour cream and avocado slice

Chile Verde

Stew pork in green tomato sauce, served with Spanish rice, refried beans and warm flour tortillas, garnish with lettuce and tomatoes

Vegetarian Burrito

Mix vegetables, Spanish rice, pinto beans, wrapped in a flour tortilla, topped with green tomato sauce, ranchero cheese, sour cream and avocado slice



DESSERTS

CHURROS

Traditional Mexican crispy pastry with cinnamon sugar and caramel

FLAN

Caramel custard, made with egg, milk and coffee liquor, glazed with caramel

GANSITO

Mexican snack cake filled with strawberry jelly, sweet cream, chocolate flavor coating and vanilla icecream

Catch us on



200 Gooding Ave, Bristol, RI 02809

401-396-8933

Sunday - Thursday 11AM - 10 PM
Friday & Saturday 11 AM - 11PM

DON PATRON
Mexican Grill & Cantina
www.donpatronmexican.com

*NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
*TO ALL OUR CUSTOMERS - BEFORE ORDERING PLEASE INFORM YOUR SERVER IF SOMEONE IN YOUR PARTY HAS FOOD/ALLERGY. MOST PLATE ARE NOT BE CAREFUL

ENTRANCE

MAIN
ENTRANCE

HOST
STATION

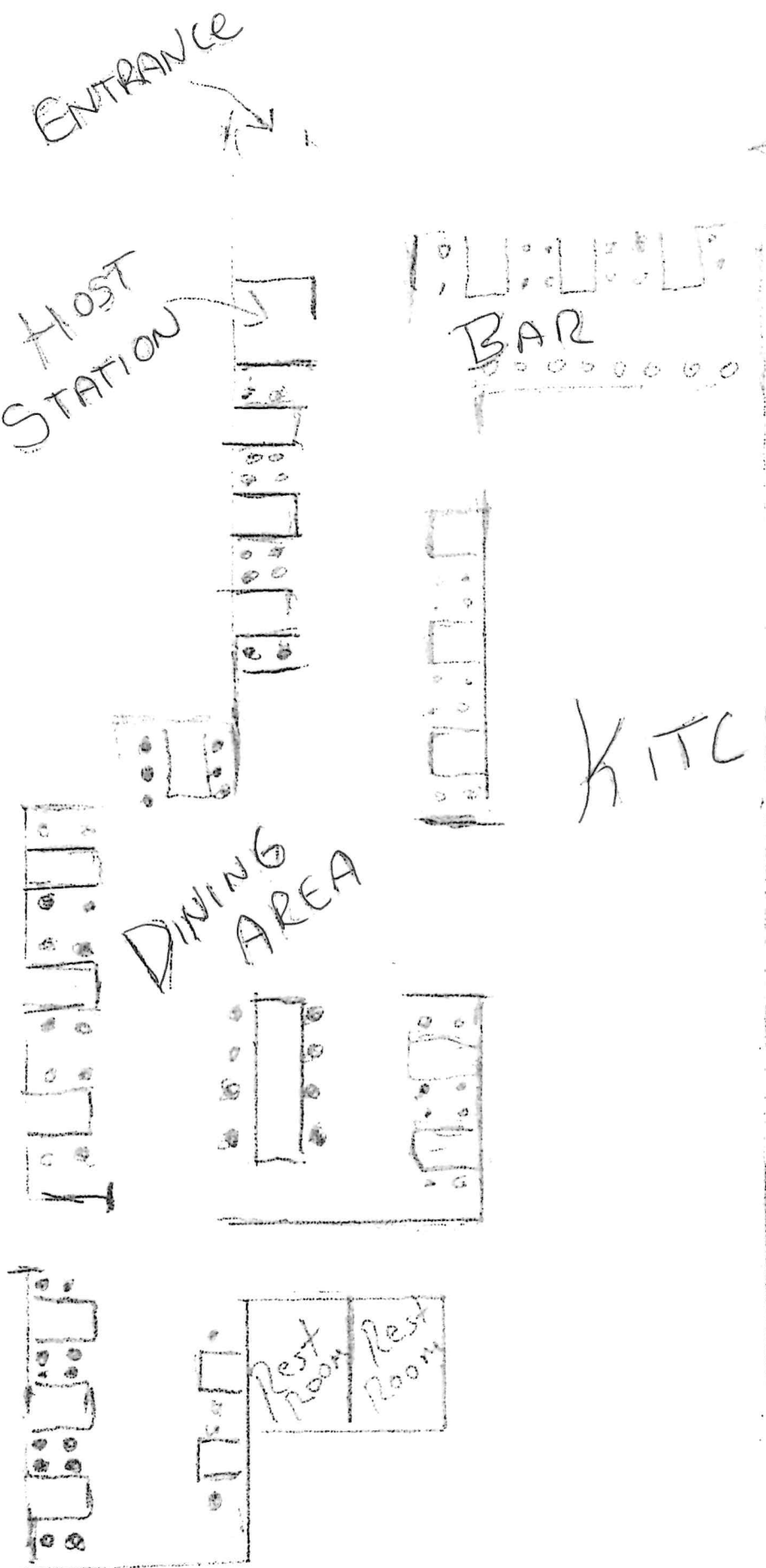
BAR

KITCHEN

DINING
AREA

Rest
Room

Rest
Room





LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Casual Inn

ADDRESS: 170 Franklin St Bristol RI

APPLICANT NAME: Carmina Benevides

HOURS OF OPERATION: Wed Saturday
4-10 pm

Fee for License: \$1300 per year plus advertising costs
Virtualling License: \$75 per year
(Payable after Council approves the license.)

Please attend the Council
Meeting on:
November 15, 2023

PETITION MUST BE RETURNED
BY: October 19, 2023

Petition to applicant mailed:
September 23, 2023

Date Returned: _____

*SIGNATURE: Carmina Benevides

NAME: Casual Inn Restaurant

ADDRESS: _____

TOWN: Y

DATE OF B

BUSINESS T

HOME TEL

EMAIL: C



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

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THE CASUAL INN RESTAURANT

Where Friends Meet ~ Wednesday through Saturday 4-9

(401) 253-0204

170 FRANKLIN ST. BRISTOL, RI

Starters

Portuguese Soup	4.50 5.95
New England Clam Chowder	4.75 6.25
Lobster Bisque	6.95 9.95
Mozzarella Sticks	7.95
Clams Casino	9.95
Stuffed Quahog	5.25
Fried Calamari	10.95
Buffalo Tenders/Wings	9.95

Seafood

Grilled Salmon <i>Topped with a white wine garlic sauce served over a warm, vegetable chutney</i>	19.95
Baked Scrod <i>Scrod seasoned with breadcrumbs, lemon, and spices</i>	18.95
Baked Stuffed Shrimp	19.95
Fish & Chips	13.95
Fried Sea Scallops	MARKET
Fried Clam Plate	MARKET

Sandwiches served with French fries

Blademeat	12.95
Chourico and Peppers	11.95
Hamburger	10.95
Meatball	11.95

Italian Favorites

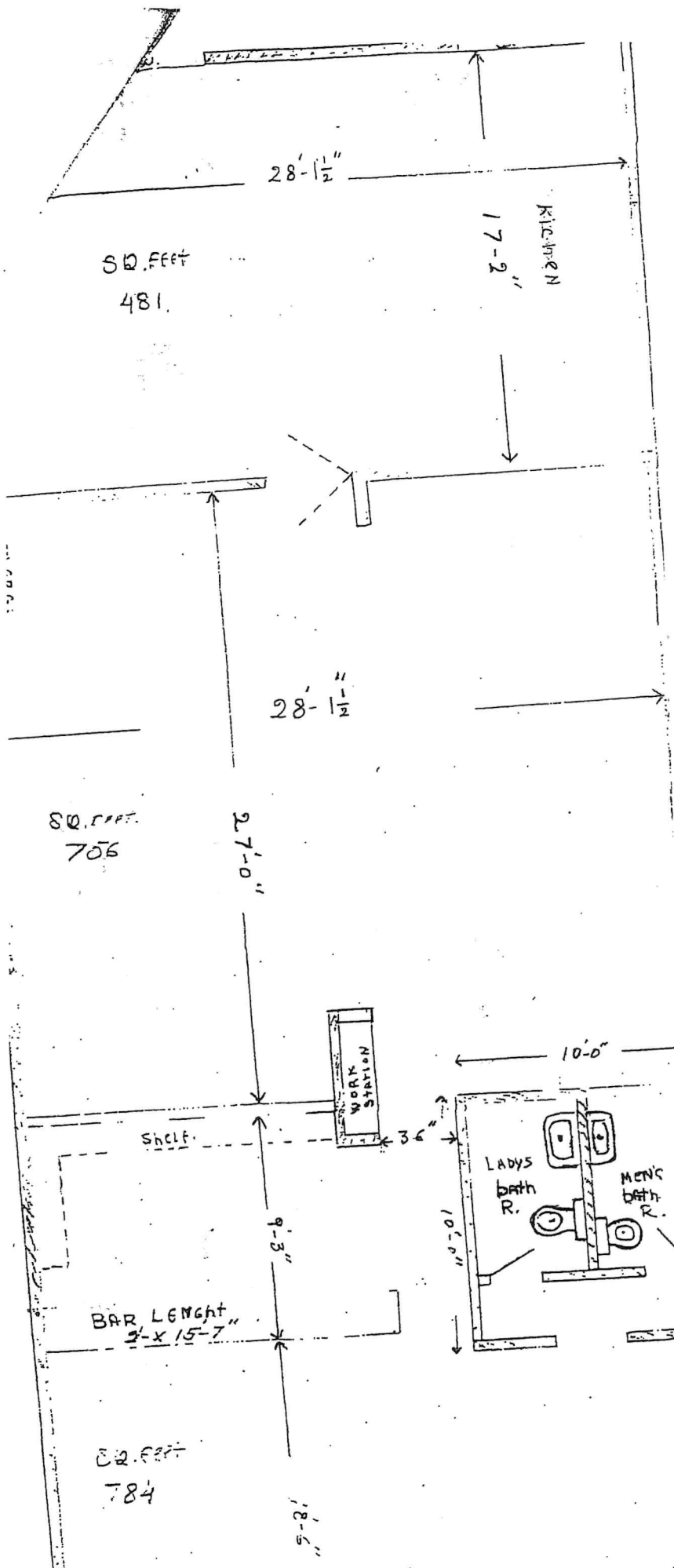
Chicken Parmesan <i>Breaded chicken breast topped with zesty red sauce, mozzarella cheese and served with a side of pasta</i>	17.95
Chicken Marsala <i>A tender breast of chicken topped with sautéed mushrooms and Marsala wine sauce</i>	18.95
Seafood White Sauce <i>A generous portion of lobster, littlenecks, scallops, and shrimp in a white wine, garlic aioli sauce over pasta</i>	22.95
Eggplant Parmesan <i>Breaded eggplant topped with zesty red sauce, mozzarella cheese and served with a side of pasta</i>	15.95
Spaghetti and meatballs <i>Just like mom used to make.</i>	14.95

Specials

Lobster Roll <i>Hot or Cold Roll Served with French fries</i>	MARKET
Littleneck Boil	MARKET
Clamboil	MARKET

Portuguese Favorites

Carne de Porco Alentejana <i>Marinated pork, roasted potatoes, and littlenecks</i>	20.95
Shrimp Mozambique <i>Tender, spicy shrimp over rice with french fries</i>	17.95
Portuguese Style Fish <i>Scrod topped with a sweet and tangy cebolada</i>	18.95
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.	





LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Bristol Golf Club Inc.

ADDRESS: 95 Tupelo St. Bristol, RI

APPLICANT NAME: Theresa Francis

HOURS OF OPERATION: 12 pm - 1 am

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

*SIGNATURE: Theresa Francis

NAME: Theresa Francis

PETITION MUST BE RETURNED

BY: October 19, 2023

ADDRESS: _____

TOWN: B

DATE OF BIR

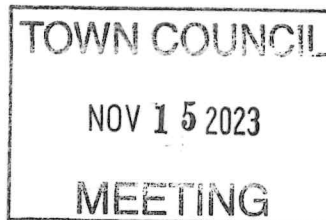
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HOME TELEF

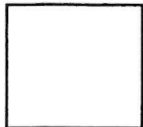
Petition to applicant mailed:

September 23, 2023

Date Returned: _____ EMAIL: E



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The Clubhouse



95 Tupelo St. Bristol, RI 02809
401-253-9844

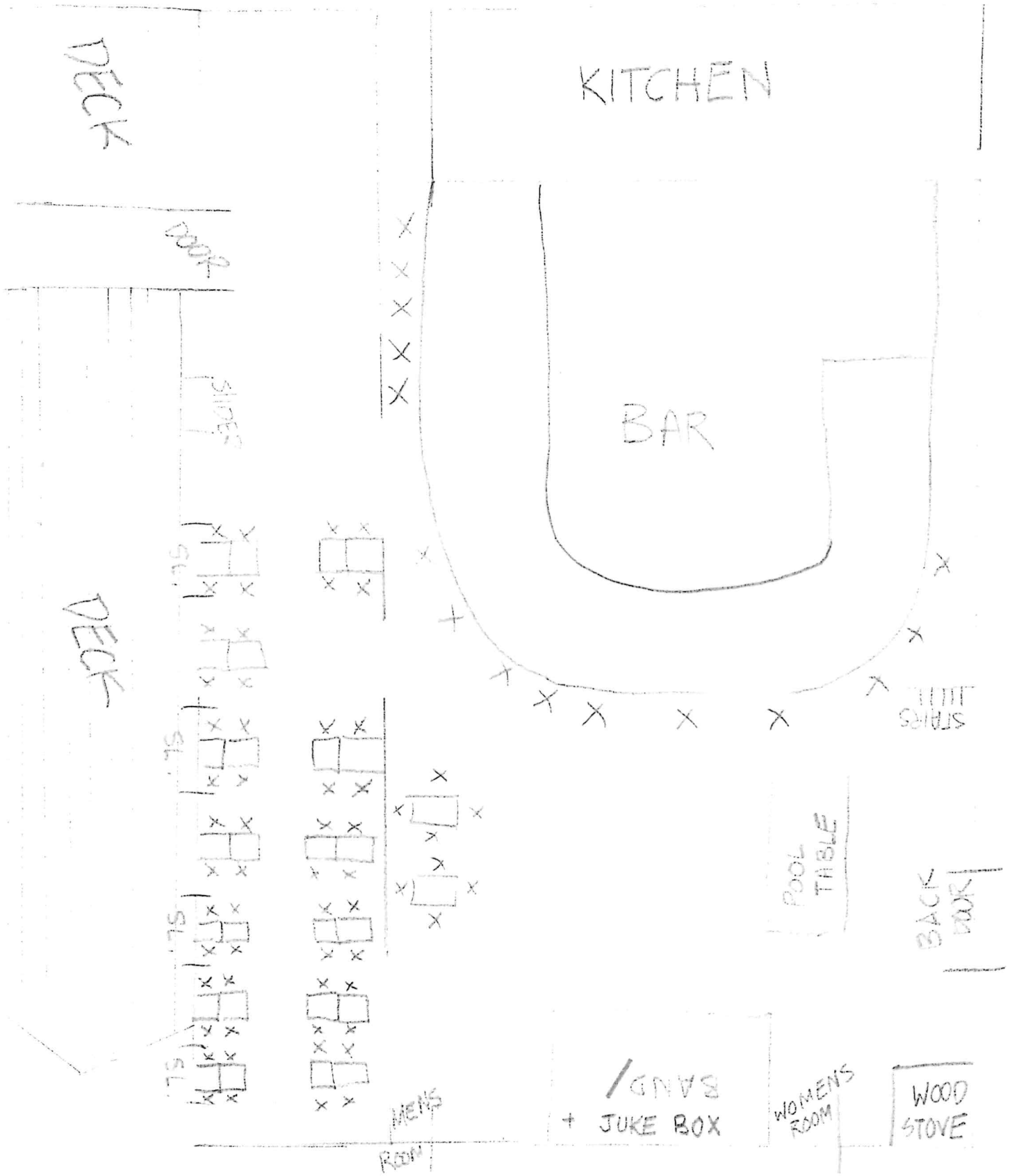
Sandwiches

*BLT on White	\$3.50
*Grilled Cheese w/Bacon	\$3.25

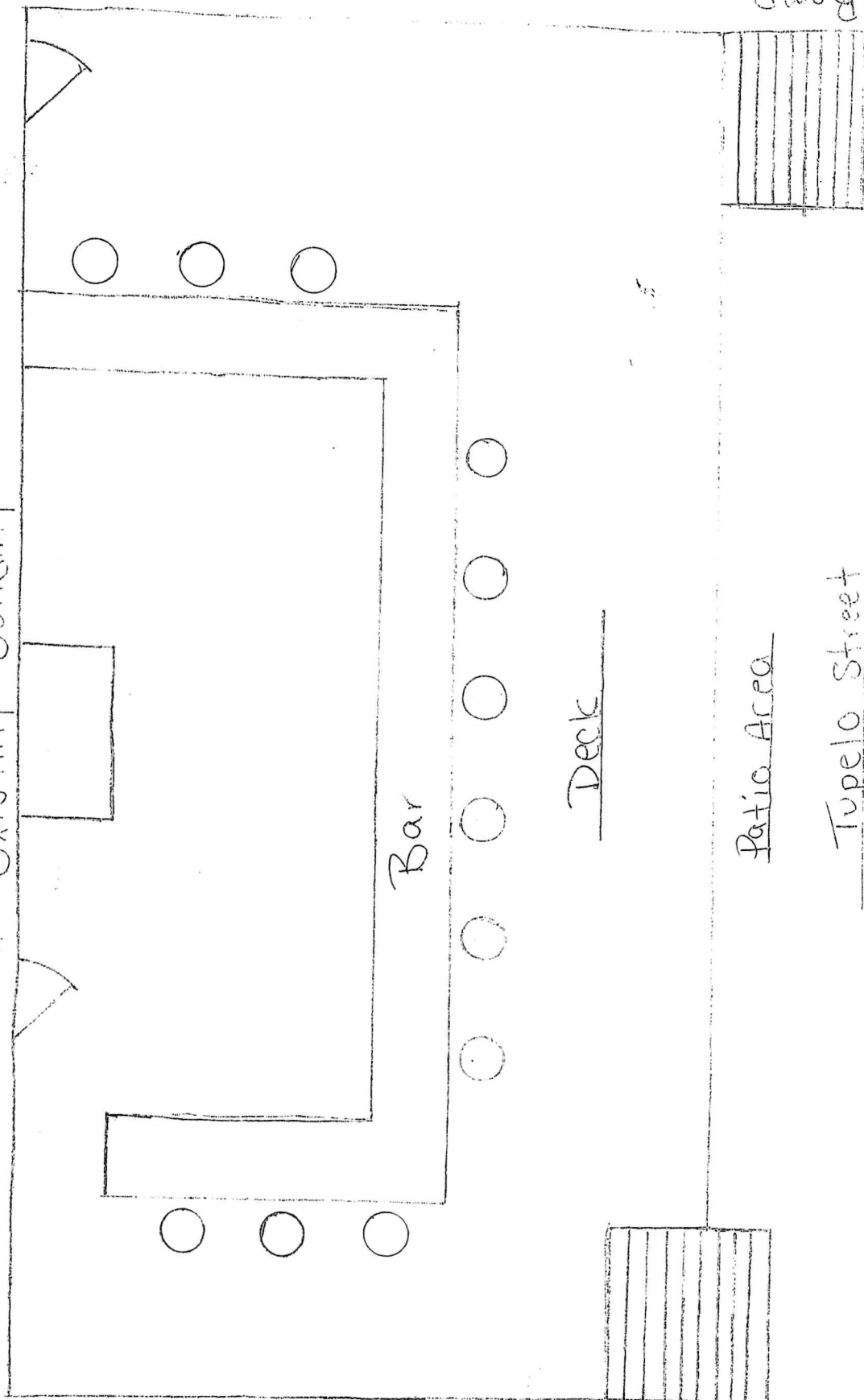
Burgers



*4 oz. Hamburger	\$3.50
*8 oz. Hamburger	\$5.50
*4 oz. Cheeseburger	\$3.75
*8 oz. Cheeseburger	\$5.75
*4 oz. Bacon Cheeseburger	\$4.75
*8 oz. Bacon Cheeseburger	\$6.75



Existing Building



Ramp

Deck

Patio Area

Tupelo Street

Ramp

Patio Area



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Common Pub & Grill

ADDRESS:

421 Wood St.

APPLICANT NAME:

Courtney Poissant

HOURS OF OPERATION:

Tuesday - Thursday 3pm - 1am Friday - Sunday 12pm - 1am

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

*SIGNATURE: Courtney Poissant

NAME: Courtney Poissant

PETITION MUST BE RETURNED

BY: October 19, 2023

ADDRESS: _____

TOWN: _____

DATE OF B

BUSINESS T

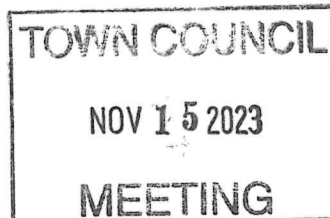
HOME TEL

Petition to applicant mailed:

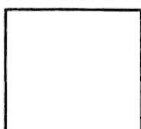
September 23, 2023

Date Returned: _____

EMAIL: CI



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Littlenecks, shrimp, scallops, and fish baked in our white wine sauce, topped with Ritz cracker breadcrumbs, served with a house salad and your choice of side \$23.95

KIDS MENU

12 & UNDER

Fish Nuggets

Chunks of fried Haddock, served with fries \$6.95

Popcorn Chicken Basket

Basket of breaded and fried all natural white meat popcorn chicken, served with fries \$6.95

Pasta

Your choice of pasta, topped with Alfredo or Meat Marinara sauce \$5.95

Cheese & Pepperoni Flatbread

Naan bread topped with meat marinara sauce, mozzarella, and pepperoni \$5.95

FLAT BREADS

Margherita

Naan topped with pesto, sliced tomato, mozzarella cheese, drizzled with a porcini mushroom balsamic glaze \$7.00

Chicken Bacon Ranch

Three cheese cheddar blend, topped with southern chicken, red onion, and a chipotle ranch drizzle \$8.95

Buffalo Chicken

Three cheese cheddar blend, topped with buffalo chicken, and a blue cheese crumble \$8.95

Greek

Three cheese mozzarella blend, topped with olives, tomatoes, peppers, and feta cheese \$8.00

PASTA

Can be made with Gluten Free Penne \$3.00

Pasta Options- Penne - Bowtie - Spaghetti

Seafood Choppin'

Shrimp, scallops, littlenecks, and fish sautéed in a red seafood based stew served over rice or your choice of pasta, topped with crispy bread \$23.95

Creamy Chicken Marsala

Chunks of all natural white meat chicken sautéed in our house marsala wine with a touch of cream, tossed over your choice of pasta \$14.99

Broccoli Alfredo

Shrimp- 8 Jumbo Shrimp sautéed in a creamy Alfredo sauce, tossed with your choice of pasta \$14.99

Chicken- All natural white meat chunks of chicken sautéed in a creamy Alfredo sauce, tossed with your choice of pasta \$13.99



421 Wood St. Bristol, RI 02809
(401) 253-9801

Kitchen Hours: Tuesday - Sunday
11 A.M. - 10 P.M.
Catering Available

WEEKLY LINE UP

Taco Tuesday
1/2 Price Wine Wednesdays

N/A anymore

CP 10/16/2023
CANTARY

WEEKLY LINE UP

Tuesday

TACO MANIA

Wednesday

1/2 price Wine Wednesday

Ⓢ - Gluten Free - New Item
Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness.

STARTERS

- 🍷 * Little Necks
Garlic & Oil-sautéed with port wine, garlic butter, and olive oil **\$11.99**
Mozambique- garlic, white wine, sautéed with fresh lemon **\$11.99**
- 🍷 **Shrimp Cocktail**
Five Jumbo shrimp, served with cocktail sauce **\$8.95**

Popcorn Chicken
Basket of all natural white meat hand breaded southern fried chicken, served with your choice of dipping sauce **\$8.95**

Pub Wings
7 spicy breaded fried chicken wings, served with your choice of dipping sauce **\$7.50**

Mozzarella Sticks
5 Real Wisconsin mozzarella cheese dipped in our specialized batter, served with marinara sauce **\$6.95**

* **Fried Calamari**
Sweet Asian Chili- hand breaded fried rings, topped with a sweet spicy chili sauce and garnished with a wasabi smear **\$10.99**
Sicilian- hand breaded fried rings, topped with sautéed garlic, butter, port wine, crushed red pepper, and banana peppers **\$10.99**
Diablo- hand breaded fried rings, topped with our house made spicy red sauce **\$10.99**

Frickles
Basket of fried dill pickle chips, served with ranch dressing **\$7.95**

Onion Petals
Basket of crispy seasoned onion pieces, served with boom boom sauce **\$5.00**

Shore Fries - String Fries - Sweet Potato Fries - Tater Tots \$5.00
Loaded - Bacon, cheese & ranch **\$2.50**

Sauces
BBQ - Buffalo - Sweet & Sour - Ranch - Honey Mustard - Teriyaki - Honey Garlic - Sweet Asian Chili - Blue Cheese - Buffalo - Marinara - Cocktail

SANDWICHES

Choose from a *Wrap, Brioché Bun, or Sub Roll*
Served with *Shore Fries or Shoestring Fries*
ADD *Sweet Potato Fries, Onion Petals, or Tater Tots \$4.00*

🍷 **Southern Fried Chicken**
Southern fried and breaded all natural white meat chicken, topped with cheddar cheese, lettuce, tomato, and chipotle ranch served on a brioche **\$9.99**

🍷 * **Blackened Fish Tacos**
Grilled blackened haddock served in a flour tortilla, topped with cheddar cheese, lettuce, pico de gallo, and a chipotle ranch drizzle **\$9.99**

Steak Bomb

6oz USDA Prime Iowa Premium Black Angus
Flat iron grilled with bell peppers, onions, and mushrooms, topped with your choice of cheese **\$12.99**

* **Stuffed Burger**
8oz Locally sourced Black Angus ground Chuck STUFFED with mushrooms, onions, bacon, and your choice of cheese **\$11.99**

Pub Life Burger
6oz Locally sourced Black Angus ground Chuck, topped with lettuce and tomato with your choice of cheese **\$9.99**

Blade Meat
Marinated pork loin grilled with banana peppers and your choice of cheese **\$9.50**
Sweet Asian Chili Wrap
Grilled chicken tossed in a sweet asian chili sauce, wrapped with cashews, lettuce, and tomato **\$9.99**

Chicken Caesar Wrap
Grilled chicken with creamy caesar dressing, romaine lettuce, cucumbers, croutons, and fresh shaved parmesan cheese **\$8.99**

Tuna
Solid white albacore tuna, topped with lettuce and tomato **\$9.50**
Cheese options- Swiss - Cheddar - American - Provolone - Mozzarella - Fresh Shaved Parmesan - Feta

SALADS

🍷 * **Strawberry Balsamic Glazed Salad**
Romaine lettuce topped with sliced strawberries, feta cheese, red onion, and glazed walnuts **\$11.99**

Caesar Salad
Romaine lettuce topped with cucumbers, croutons, and shaved parmesan cheese tossed in a creamy caesar dressing **\$11.99**

🍷 **Tuna Salad**
Solid white albacore tuna topped over romaine lettuce with sliced red onion, cucumbers, and cherry tomatoes **\$12.99**

🍷 **Garden Salad**
Romaine lettuce topped with cherry tomatoes, cucumbers, red onions, and bell peppers **\$10.99**

🍷 * **Pear & Gorgonzola**
Romaine topped with sliced pears, red onion, croutons, gorgonzola cheese, and glazed walnuts **\$11.99**

🍷 **Greek Salad**
Romaine lettuce topped with cucumbers, cherry tomatoes, peppers, red onion, black olives, and feta cheese **\$11.99**

Add Protein
Chicken- \$3.00 Shrimp- \$4.00 Blackened Fish- \$5.00 Steak- \$6.00
Seared Sea Scallops- Market Price

Dressings
Honey Mustard - Ranch - Blue Cheese - Creamy Caesar - Dark Balsamic - White Balsamic - Italian Vinaigrette

FRIED SEAFOOD

Served with *Coleslaw, Tartar Sauce, and Shore Fries or Shoestring Fries* ADD
Sweet Potato Fries or Tater Tots \$4.00

* **Fish & Chips**
Fresh Haddock fried in a light crispy batter **\$10.99**

Calamari Plate
Lightly fried squid rings **\$10.99**
Sweet Asian Chili- Topped with a sweet and spicy chili sauce garnished with a wasabi smear **\$2.00**
Sicilian- topped with sautéed garlic, butter, port wine, crushed red, and banana peppers **\$2.00**
Diablo- Topped with our housemade spicy red sauce **\$2.00**

Shrimp Plate
8 Jumbo shrimp battered and fried to perfection **\$12.99**

Scallop Plate
Fresh George's Bank Sea Scallops battered and fried to perfection
MARKET PRICE

ENTREES

All entrees served with your choice of side
SIDES- House Salad - Veggie of the day - Baked Potato - Fries - Broccoli - Rice Plate

Baked Haddock
White- Fresh Haddock baked in our white wine sauce, topped with Ritz cracker breadcrumbs
Red- Fresh Haddock baked in our house red clam sauce, topped with red onions **\$12.99**

Baked Scallops
Fresh George's Bank Sea Scallops baked in our white wine sauce, topped with Ritz cracker breadcrumbs **MARKET PRICE**

Baked Shrimp
8 Jumbo Shrimp baked in our white wine sauce, topped with Ritz cracker breadcrumbs **\$13.99**

* 🍷 **Mozambique**
Shrimp Mozambique- 8 Jumbo shrimp, sautéed with garlic, butter, lemon juice, house wine, and a dash of hot sauce, served over rice and shoestring fries **\$15.99**

Chicken Mozambique- Chunks of all natural white meat chicken, sautéed with garlic, butter, lemon juice, house wine, and a dash of hot sauce, served over rice and shoestring fries **\$14.99**

Seafod Mozambique- Little necks, shrimp, and scallops, sautéed with garlic, butter, lemon juice, house wine, and a dash of hot sauce, served over rice and shoestring fries **\$19.99**

🍷 **Flat Iron Steak**
10oz USDA Prime Iowa Premium Black Angus
Flat Iron grilled to perfection topped with Gorgonzola cheese served with rice plate and veggie of the day **\$19.95**

Southern Fried Chicken
Seasoned and breaded all natural white meat chicken breasts, served with a loaded baked potato and veggie of the day **\$15.95**

10/4/17
Patterson

WOOD ST

10/11/20
CP

10/6/20
Country Club
Kitchen

STAGE

DANCE FLOOR

10/16/2003
Country Club

12/4/01
CP

Men's Room

Ladies Room

10/5/20

10/1/20

Country Club
10/1/20



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: *THAMES STREET LANDING TAVERN COMPANY*

ADDRESS: *DBA DEWOLF TAVERN*

259 THAMES STREET, BRISTOL, RI 02809

APPLICANT NAME: *Sai VISWANATH*

HOURS OF OPERATION:

M-F 11:30am - 12:30pm SAT - SUN 8:00am - 10:30pm

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

*SIGNATURE: *Viswanath*

NAME: *Sai VISWANATH*

PETITION MUST BE RETURNED

BY: October 19, 2023

ADDRESS: _____

TOWN: *B*

DATE OF B

BUSINESS

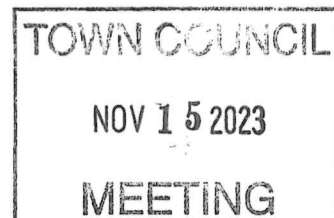
HOME TEL

EMAIL: *e*

Petition to applicant mailed:

September 23, 2023

Date Returned: _____



2023 OCT 18 PM 12:09
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.



DeWolf
Tavern

Breakfast

Sat & Sun 8:00am-12:30pm

Shakshuka

Peppers, onions, tomatoes, brown rice, cheddar cheese, crisp tortilla, and red pepper sauce topped with a fried egg.

Lamb -17 Vegetable -10 Chicken * -14
Steak* -16 Seafood * -16

Benedicts

(Served with home fries)

Choice of:

Traditional -12
Two poached eggs, an English muffin,
Canadian Bacon, & hollandaise sauce

Smoked Salmon -14
Two poached eggs, English muffin, sautéed
Spinach, smoked salmon, & hollandaise sauce*

Lobster -24

Two poached eggs, Rye Bread, 3oz Lobster meat & hollandaise sauce *

Tomato Goat Cheese -14

Two poached eggs on English muffin, with Fresh tomatoes, Goat Cheese, and
Lemon Arugula with hollandaise sauce

Dulces

(powered sugar, maple sugar)

pancakes -8

French Toast - 8

Waffles - 8

Eggs

Dewolf Omelet -14

Scallions, potato chips, truffle oil, home fries, toast

Traditional Benny -12

Two poached eggs, English muffin, Canadian bacon, home
fries, hollandaise sauce

Steak & Egg Naan - 14

Egg, shaved steak, caramelized onions,
cheddar cheese on Naan, house made chips

Lamb Hash Benny -17

Two poached eggs, english muffin, lamb hash, home fries,
mint hollandaise sauce

Two Egg -9-

Two eggs any style, home fries, toast

Entrees

Swordfish - 26

Pepper sunflower seed sauce, lemon caper ginger turmeric rice, seasonal
vegetable.

Chicken -25

Tandoori, cheddar, brussels sprout hash, cardamom tomato masala

Salmon -26

Blackened, olive oil chick pea purée, apple, pecans, dried cranberries, carrots
salad.

Bistro Steak - 28

Teres major mashed potatoes, red wine mushroom sauce

Vegetable Plate -24

Cauliflower Manchurian , braised cannellini beans , sautéed seasonal
vegetable, cornbread brussels sprout hash, rice, naan, mint chutney, tamarind
chutney, carrot salad

Classic Stuffed -48

1 lb 1/4 oz. Lobster stuffed with shrimp, scallops, & crab claws with
a cornbread stuffing served with mashed potato & seasonal vegetable*

Seafood Stew - 34

Shrimp, scallops, mussels, clams, lobster, local fish, in a coriander,
coconut, Thai-chili broth w/ broccoli rabe.

Filet Mignon Dinner - 38

House made Mash, seasonal vegetable , poblano butter

Pork Chop - 22

Ancho jaggers glazed, bok Choy, basmati rice

Lobster Pop Over - 28

Light airy popover, 3 oz lobster meat, sherry cream, field greens

Raw Bar

Gold Jumbo Shrimp (each)- 3

*Oysters on a half shell (each) - 2.75

*Littlenecks on a half shell (each)-2.50

Naan Pizzas

Cheddar, Sun-Dried Tomato, & Bacon -13

Truffle Oil, Parmesan, Arugula, Aged Balsamic -13

Smoked Salmon, Sour Cream, Capers, Mustard Oil, Cilantro -13

Tandoor Baked Naan Selections

Plain - 3

Olive - 4

Garlic -4

Cheddar Cheese -6

Appetizers

Soup Du Jour -9

Mixed green salad -8

Balsamic vinaigrette

Kale & Apple Salad -11

Radish, cranberries, carrots, pecans &
parmesan peppercorn dressing

Pakora Vegetable Fries -14

Assorted vegetables, chickpea battered & fried
with mango sour cream

Steamed Littleneck Clams -16

Tomato, garlic, curry leaf, olive oil, garlic bread *

Steamed Mussels -14

Coconut milk broth, Thai chilis, curry leaf*

Shrimp Pakora -14

Chickpea battered & fried with sweet chili sauce *

Petit Lamb Rack -15

3 pc carrot salad and mint chutney *

Chicken Empanada -11

Tamarind, mint chutney

Sandwiches

(All sandwiches served with house made chips)

Chicken -16

Pulled chicken, avocado, lettuce, onions, mango sour
cream on naan*

Shaved Steak -16

Swiss cheese, caramelized onion, horseradish
sour cream on naan*

Vegetable -15

Braised sprouts, spinach, sun dried tomatoes,
potatoes, fresh mozzarella cheese on naan *

Blackened Salmon Sandwich -16

Arugula, red onion, avocado, harrisa honey aioli on
naan*

Classic Lobster Roll - 28

Grilled brioche bun with three sauces*

A La Carte

Proteins

Chicken Breast 8 oz * - 18

Roasted Salmon 8 oz *- 18

Filet Mignon 8 oz * - 28

A La Carte

Sides

Mashed Potatoes -7

Seasonal Vegetables - 7

French Fries -6

Basmati Rice -5

Cauliflower Manchurian -9

Brussels Sprout Cornbread Hash -9

House made pasta -8



DeWolf
Tavern



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Foglia

ADDRESS: 31 STATE ST.

APPLICANT NAME: PETER CARVELLI

HOURS OF OPERATION: TH 5-9 SAT 5-9
FRI 5-9 SUN 10-2
4-8

Fee for License: \$1300 per year plus advertising costs

Virtualing License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

*SIGNATURE: 

NAME: PETER CARVELLI

ADDRESS: _____

TOWN: B

DATE OF BIRTH: _____

BUSINESS TELEPHONE: _____

HOME TELEPHONE: _____

EMAIL: CL

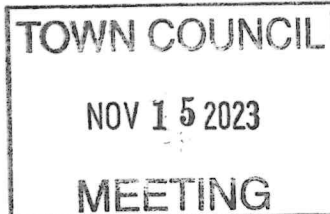
PETITION MUST BE RETURNED

BY: October 19, 2023

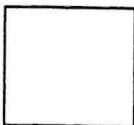
Petition to applicant mailed:

September 23, 2023

Date Returned: _____



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

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RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

foggia

MARINATED OLIVES 8

FOCACCIA 4

Baked Fresh Daily

FOCACCIA PIZZA 7/9

Baked Fresh Daily (Serves 1-2)

Margherita | Mushroom | Sausage

CHICKPEA FRIES 12

Beet Ketchup | Roasted Garlic Aioli | Cucumber Salad

WALDORF SALAD 11

Apple | Grape | Golden Raisins | Walnuts

SEARED ARTICHOKE HEARTS 12

Black Olive Caramel | Caramelized Artichoke Puree | Seared Polenta

BEET ROSES 12

Feta | Pickled Red Onion | Beet Emulsion | Beet-Pistachio Crumble

MOM'S FAVE NO-CRAB CAKE 22

Napa Slaw | Chef's Choice Potatoes | Dill Remoulade

EGGPLANT TRICOLORE 24

Pomodoro | Mozzarella | Pesto | Toasted Pine Nuts | Lemon-Scented Fregola Sarda

AGNOLOTTI 24

House made Pasta | Honeynut Squash | Toasted Pecans | Cranberry | Sage Butter

SPAGHETTINI 22

House made Pasta | Cashew Cacio e Pepe or Pomodoro

RISOTTO 22

Farro-Fennel Sausage | Shiitake Bacon

CHEF'S CHOICE TASTING MENU

FIVE COURSES 66

PAIRED WITH WINE 96

SEVEN COURSES 90

PAIRED WITH WINE 130

Priced per guest; to be enjoyed by the whole table.

NOTE: 20% Gratuity added to Tasting Menus/Pairings

31 STATE STREET BRISTOL RHODE ISLAND

fogliabristol.com @fogliabristol

401.253.1195

Chef Peter Carvelli

VEGETARIAN

Best New
Restaurants
2022

WINNER

Join us for Brunch

Saturday 10 a.m. to 3 p.m.

Gift Cards & Take-Out Available

COCKTAILS

GINA-TINI VODKA MARTINI	\$13
Vodka Blue Cheese-Stuffed Green Olives	
APEROL SPRITZ	\$13
Aperol Prosecco Club Soda	
THE ESQUIRE G&T	\$13
Rhodium Foragers Gin Tonic Rosemary	
THE VICTOR	\$13
Woodford Reserve Sweet Vermouth Bitters	
Cherry Ginger Ale	
ESPRESSO MARTINI	\$13
Rhodium Coffee & Black Walnut Vodka Espresso	

BEERS

	<i>ON TAP</i>
GREY SAIL LITTLE SISTER SESSION IPA	\$9
SHADZON WHEAT	\$9
ARTIFACT WILD THING CIDER	\$9

BOTTLES & CANS

GREY LADY	\$8
GREY SAIL FLYING JENNY EXTRA PALE ALE	\$8
WILALERS AMERICAN PALE ALE	\$8
WORMTOWN BE HOPPY IPA (16 OZ)	\$10
NANTUCKET CRAFT SELTZER	\$8
SPINDRIFT SPIKED	\$8

UNLEADED

LURISA CARBONATED SPRING WATER	\$8
LURISA NATURAL SPRING WATER	\$8
EMPIRE SODA	
Cola, Diet Cola, Lemonade, Ginger Ale, Lemon Lime	\$3.50
SAN PELLEGRINO FLAVORED SELTZER	\$4
Limonata, Aranciata, Prickly Pear & Orange	
ESPRESSO	
Caffe Carlito, Switzerland	\$3.50
DECAF ESPRESSO	
Miscela D'oro, Italy	\$3.50

foglia

WINE

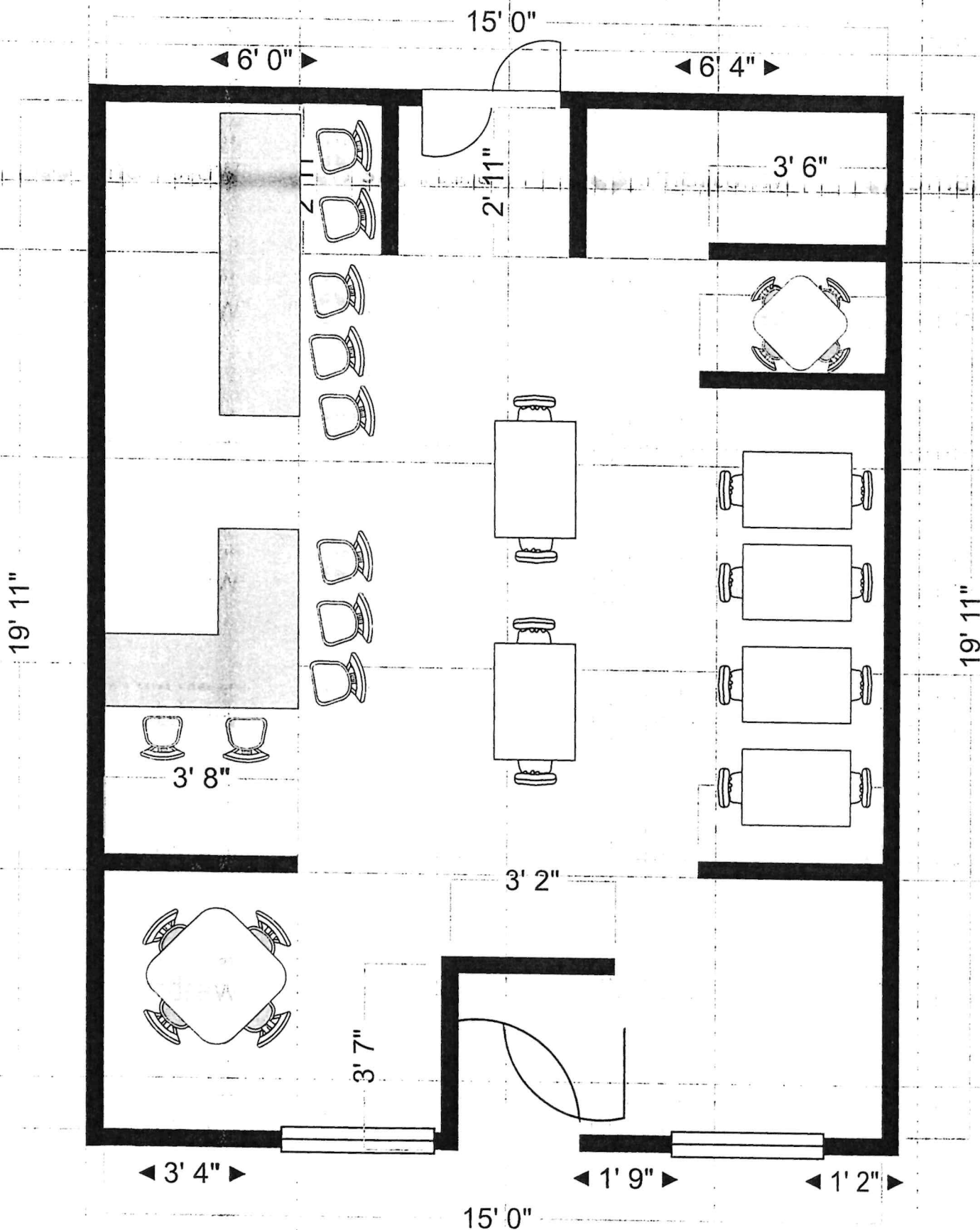
Glass/Bottle

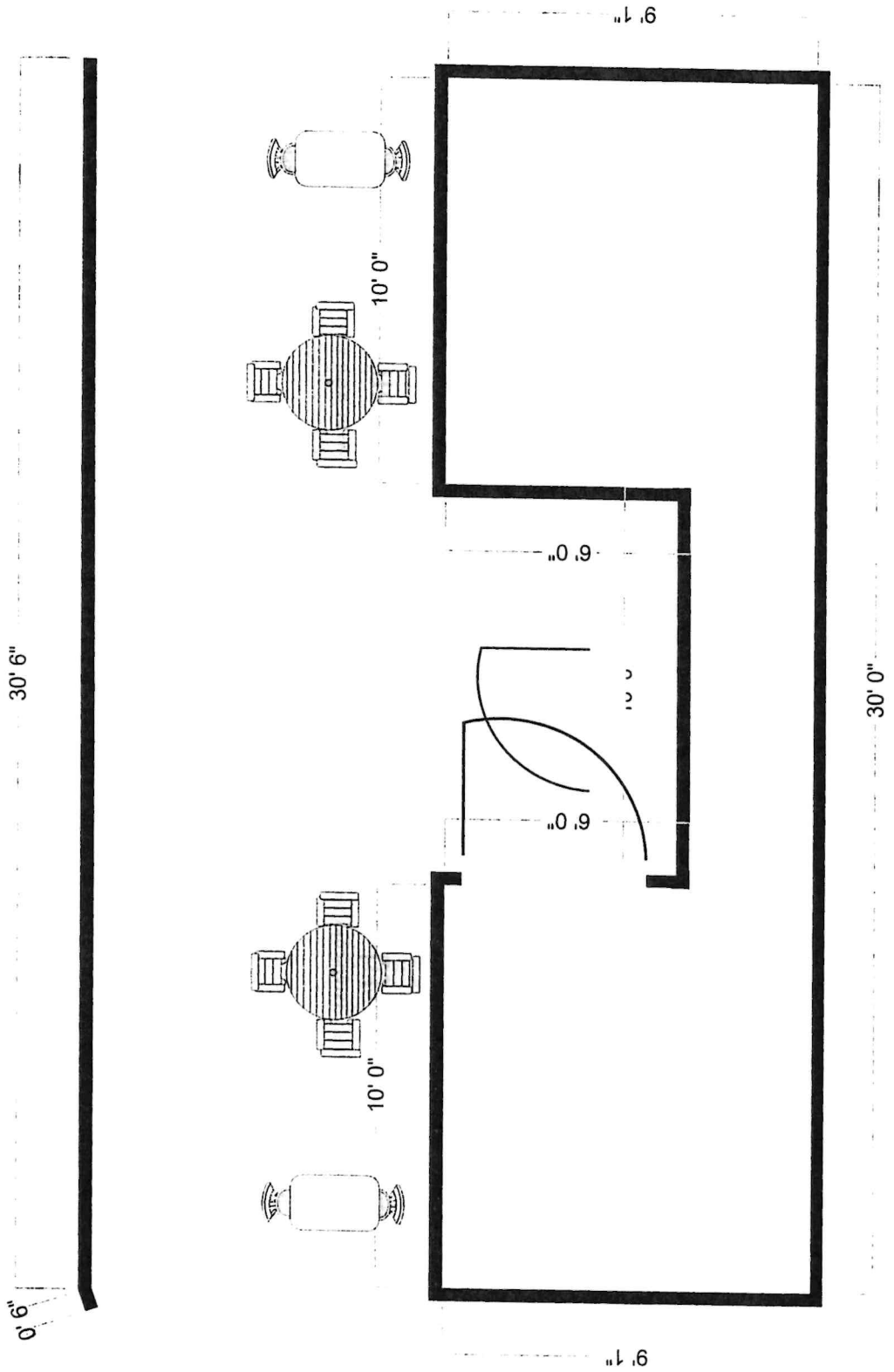
	<i>SPARKLING</i>
MASCHIO PROSECCO BRUT	
Prosecco, Veneto, Italy	\$12
DISEGNA PROSECCO	
Prosecco, Friuli-Venezia Giulia, Italy	- / \$38
	<i>WHITE</i>
JURTSCHITSCH	
Gruner Veltliner Terrassen Austria	\$13 / \$45
FIELD RECORDINGS	
Chenin Blanc California	\$14 / \$49
CADRE. STONE BLOSSOM	
Sauvignon Blanc California	\$16 / \$56
HUSCH	
Chardonnay California	\$12 / \$39
TENDU	
Vermontino California	\$14 / \$49
BANFI	
Pinot Grigio, San Angelo Tuscany, Italy	\$10 / \$31
TENUTA SAN PIETRO GAVI	
Gavi Gavi, Italy	\$12 / \$41
	<i>ROSE</i>
CHÂTEAU GUILHEM Le Pot de Vin	
Pays d'Oc, France	\$12 / \$38
DOMAINE LA BLAQUE	
Coteaux de Pierrevet, France	\$13 / \$42
	<i>RED</i>
QUERCIABELLA MONGRANA	
Sangiovese Blend Greve in Chianti, Italy	\$14 / \$45
FATTORIA SAN LORENZO. IL CASOLARE	
Sangiovese Marche, Italy	\$11 / \$35
G.D. V.M.J.A.	
Langhe Rosso Langhe, Italy	\$11 / \$33
BEDROCK SHEBANG	
Red Blend California	\$10 / \$32
LE PAVILLION CHAMP FLEURY	
Bordeaux France	\$12 / \$40
FIELD RECORDINGS WONDERWALL	
Pinot Noir California	\$16 / \$56
NATURA	
Pinot Noir Chile	\$10 / \$35

31 STATE STREET | BRISTOL | RHODE ISLAND
 fogliabristol.com | @fogliabristol
 401.253.1195



Chef Peter Carvelli







LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: *Harbor House*

ADDRESS: *198 Thames St*

APPLICANT NAME: *A25Thames St LLC*

HOURS OF OPERATION:

Fee for License: \$1300 per year plus advertising costs
Virtuallising License: \$75 per year
(Payable after Council approves the license.)

Please attend the Council
Meeting on:
November 15, 2023

PETITION MUST BE RETURNED
BY: October 19, 2023

Petition to applicant mailed:
September 23, 2023

Date Returned: _____

*SIGNATURE: _____

NAME: *Jeffrey Quinton*

ADDRESS: _____

TOWN: _____

DATE OF BIRTH: _____

BUSINESS TELEPHONE: _____

HOME TELEPHONE: _____

EMAIL: _____



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

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RELEASE OF RECORDS AND INFORMATION REGARDING MY
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INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

APPETIZERS*

• SHRIMP COCKTAIL	\$16
• DUNGENESS CRAB COCKTAIL	\$MKT
• LOBSTER CLAW COCKTAIL	\$MKT
• CHILLED ALASKAN KING CRAB LEGS	\$MKT
• ALASKAN RED KING CRAB CLAWS	\$MKT
• OYSTERS ON HALF SHELL	\$MKT
• JUMBO LUMP CRAB CAKES	\$16
• SAUTÉED CAJUN SHRIMP	\$20
• SAUTÉED SEA SCALLOPS	\$20
• BIGEYE TUNA TARTARE	\$22
• SEARED BIGEYE TUNA	\$22

SOUPS & SALADS*

• LOBSTER BISQUE	\$12
• FRENCH ONION SOUP	\$8
• CAESAR SALAD	\$12
• SPICY MAMBO SALAD	\$14
• CHOPPED SALAD	\$14
• HOUSE SALAD	\$12
• CHOPPED ICEBERG WEDGE	\$13
• HEIRLOOM TOMATO & BURRATA CHEESE	\$15

STEAKS & CHOPS*

• PETITE FILET 6OZ	\$24
• FILET 8OZ	\$29
• BONE-IN FILET 12OZ	\$36
• NEW YORK STRIP 16OZ	\$36
• BONE-IN KANSAS CITY STRIP 18OZ	\$37
• BONE-IN RIBEYE 22OZ	\$36
• PORTERHOUSE 24OZ	\$37
• RACK OF LAMB 22OZ	\$29
• DOUBLE CUT PORK CHOP 16OZ	\$24
• HERB ROASTED CHICKEN 24OZ	\$22

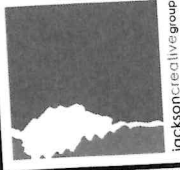
SEAFOOD*

• CHILEAN SEA BASS	\$28
• NEW ZEALAND KING SALMON FILLET	\$22
• BIGEYE TUNA	\$29
• BLACKENED SWORDFISH	\$26
• ALASKAN HALIBUT	\$28
• TWIN LOBSTER TAILS	\$32
• ALASKAN KING CRAB LEGS	\$MKT
• LIVE MAINE LOBSTER 2-6 LB	\$MKT

ACCOMPANIMENTS*

• LOBSTER MASHED POTATOES	\$18
• GORGONZOLA MAC & CHEESE	\$12
• 1 LB BAKED POTATO	\$12
• GARLIC MASHED POTATOES	\$11
• FRENCH-FRIED POTATOES	\$11
• ROSEMARY GARLIC SAUTÉED MUSHROOMS	\$10
• ROASTED BRUSSELS SPROUTS	\$10
• LOBSTER MAC & CHEESE	\$18
• WILD MUSHROOM & BLACK TRUFFLE GNOCCHI	\$16
• CREAMED SPINACH	\$12
• CREAMED CORN	\$12
• SPINACH - STEAMED OR SAUTÉED	\$11
• BROCCOLI FLORETS - STEAMED OR SAUTÉED	\$11
• ASPARAGUS - STEAMED OR SAUTÉED	\$11

**CONSUMPTION OF RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY / ALL FOOD ALLERGIES.*



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architects & interior designers
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box 13 | studio 105
pawtucket, ri 02861
p 401-948-4550
jacksoncreativegroup.com

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11.04.17

PROJECT
HARBOR HOUSE
146 THAMES STREET
Bristol, RI 02804

ISSUED FOR

No.	DESCRIPTION	DATE
1	REVISION	11-22-17
2	PRESENTATION	02-22-18

REVISIONS

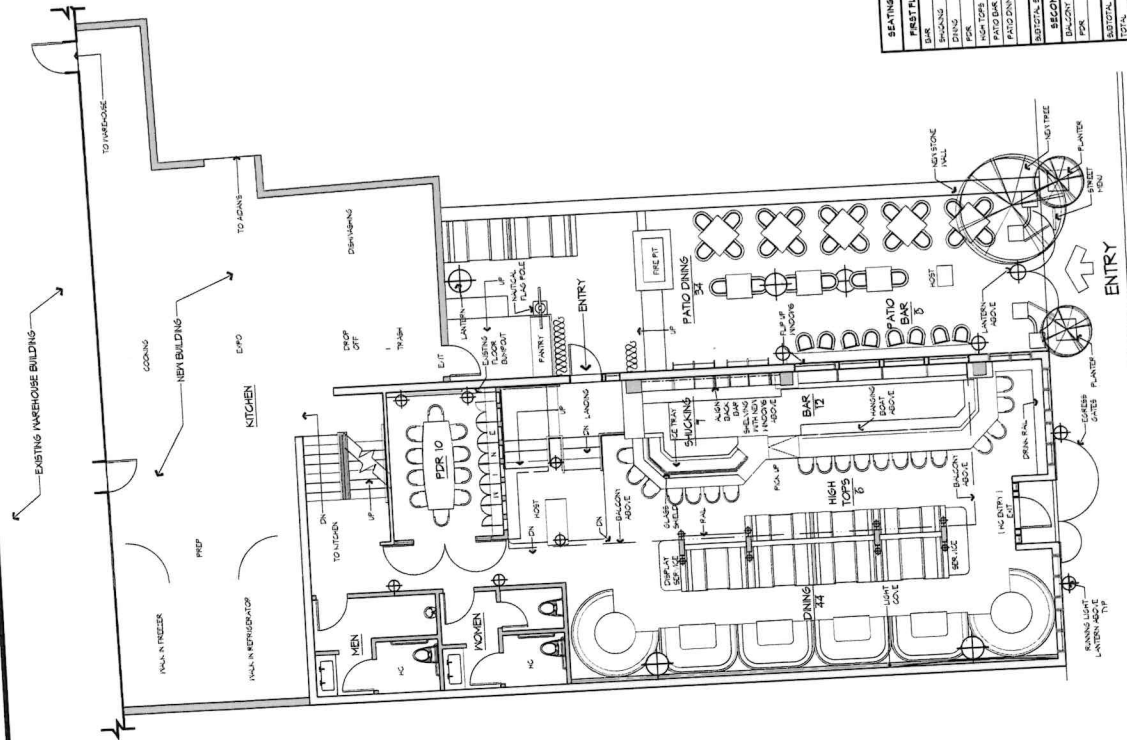
No.	DESCRIPTION	DATE

CONCEPT PLAN

DATE	BY	AS NOTED
11-22-17	DJ	08-24-18
02-22-18	RA	02-22-18

SK
1.0

3.5.2018 11:53 AM



SEATING COUNTS	
FIRST FLOOR	SECOND FLOOR
BAR	12
DINING	44
PATIO DINING	24
HIGH TOPS	6
STORAGE	5
PATIO DINING	24
TOTAL SEAT COUNT	
FIRST FLOOR	110
SECOND FLOOR	12
TOTAL	122

THAMES STREET

1.0 **FIRST FLOOR CONCEPT PLAN**
SCALE: 3/16" = 1'-0"

THAMES STREET

2.0 **SECOND FLOOR CONCEPT PLAN**
SCALE: 3/16" = 1'-0"



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: *Jack's Galaxie Restaurant*

ADDRESS: *383 Metacom Ave. Bristol, RI 02809*

APPLICANT NAME: *KO. KIN WAH (Jacky)*

HOURS OF OPERATION: *12-9:30pm Mon-Thu*
12-10:30pm Fri-Sat
12-9pm Sun

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council
Meeting on:
November 15, 2023

PETITION MUST BE RETURNED
BY: October 19, 2023

Petition to applicant mailed:
September 23, 2023

Date Returned: *10/17/23*

*SIGNATURE: *[Signature]*

NAME: *KO. KIN WAH*

ADDRESS: _____

TOWN: _____

DATE OF BIRTH: _____

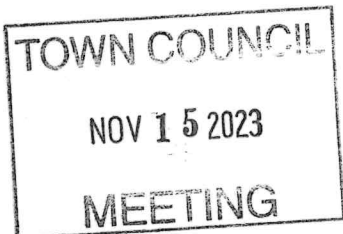
BUSINESS PHONE: _____

HOME TEL: _____

EMAIL: *[Signature]*

2023 OCT 18 PM 2:26

TOWN CLERK
BRISTOL, RI 02809



TAX STAMP



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LUNCH SPECIALS

11:30 am - 3:00 pm, Except Holidays

Choose One

Crab Rangoon | Chicken Fingers

Served with Steamed White Rice, Brown Rice, or Plain Fried Rice. Except Noodle Dishes
(No Substitution)

Thai Curry Chicken	\$9	Shrimp with Cashew Nuts	\$10
Chicken with Thai Basil	\$9	Shrimp with Garlic Sauce	\$10
Chicken and String Beans with Spicy Garlic Sauce	\$9	Shrimp with Asparagus	\$10
Chicken with Broccoli	\$9	Chicken Fingers & Beef Skewers	\$10
Sweet and Sour Chicken	\$9	Boneless Ribs & Crab Rangoon	\$10
Chicken Chow Mein	\$9	Nine Chow & Beef Skewers	\$10
Sauteed String Beans with Fresh Garlic and Basil	\$9	General Tao's Shrimp	\$11
Sesame Chicken	\$10	Tempura with Shrimp and Vegetables	\$13
General Tao's Chicken	\$10	Chicken and Vegetables	\$13
Beef with Broccoli	\$10	Assorted Vegetables	\$11

Not Include an Appetizer and Rice

Singapore Noodles Choice of Chicken, Pork, Shrimp or Vegetables	\$12	Stir Fried Beef with Cantonese Noodles	\$12
Shanghai Noodles Choice of Chicken, Pork, Shrimp or Vegetables	\$12	Lo Mein Choice of Chicken, Pork, Shrimp or Vegetables	\$10
Pad Thai Noodles Choice of Chicken, Pork, Shrimp or Vegetables	\$12	Japanese Udon Noodles Choice of Chicken, Pork or Shrimp	\$12

LUNCH SPECIAL FROM SUSHI BAR

Salmon with Mango, Seaweed Salad & California Roll	\$12	Sushi & Sashimi Combo 5 pcs Sushi, 5 pcs Sashimi & California Roll	\$20
Salmon Lover 3 pcs Salmon Sushi, 3 pcs Salmon Sashimi, & 6 pcs Salmon Roll	\$15	Any Two Maki Rolls Any Three Maki Rolls California, Boston, Philadelphia, Avocado, Cucumber, Sweet Potato, Tuna, Salmon, Yellowtail, Tuna, Avocado, Ed Cucumber, Spicy Shrimp California, Spicy Kanikama, Spicy Salmon, Spicy Tuna, Spicy Yellowtail	\$15 \$18
Tuna Lover 3 pcs Tuna Sushi, 3 pcs Tuna Sashimi, & 6 pcs Tuna Roll	\$17	Any Single Fusion Roll Any Two Fusion Rolls Dragon, Rainbow, Hawaii, Snow White, Fire Cracker, American Dream, Tiger, Mr. Mango, French Crunchy	\$15 \$26
Sushi Lunch 5 pcs Sushi (Chef's Choice) & California Roll	\$16		
Sashimi Lunch 5 pcs Sashimi (Chef's Choice) & Spicy Tuna Roll	\$16		

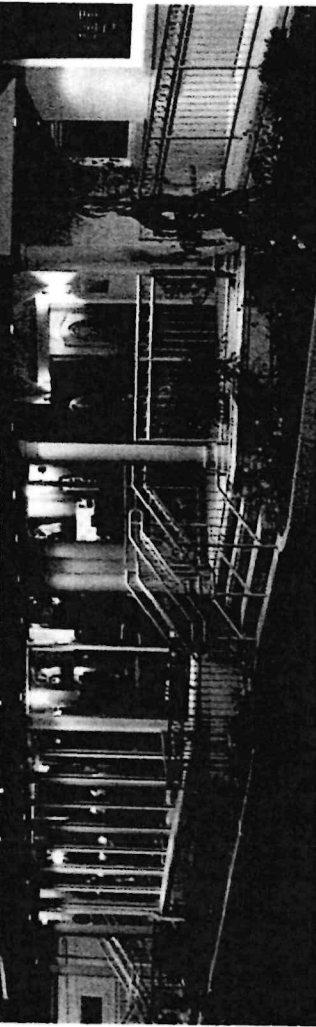
SIDE DISHES

Plain Fried Rice	\$6	French Fries	\$4
Plain Lo Mein	\$6	Steamed Broccoli or Tofu	\$4
Steamed Brown Rice	\$4	Any Chef Special Sauce (cup-8oz)	\$3
Steamed White Jasmine Rice	\$4		

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Chinese, Japanese, Thai and Vietnamese



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Bristol, RI 02809



OPEN HOURS

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Friday: 11:30 am - 10:30 pm

Saturday: 12:00 pm - 10:30 pm

Sunday: 12:00 pm - 9:00 pm

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200 Exchange Street, Providence, RI

PRIVATE & CORPORATE
BANQUETS & CATERING

Eastern & Western Banquet Menu Available

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APPETIZERS

🍱 Nime Chow (2) Fresh Roll with Lettuce, Bean Sprouts, Basil Leaves & Rice Noodles Served w/ Peanut Sauce		Chicken Fingers (6)	8
🍱 Cucumber 6.5		Crab Rangoon (6)	8
🍱 Chicken 7.5	Shrimp 7.5	Satay Chicken Skewers (5)	12
🍱 Lettuce Wraps (3)		Plain Chicken Wings (8)	10
		Beef Skewers (5)	12
🍱 Chicken or Duck or Shrimp 10.5		Coconut Shrimp with Mango Sauce (6)	10
Waterchestnuts, Shiitake Mushrooms, Carrots, Celery and Pine Nuts		Honey Glazed Boneless Ribs	10
🍱 Pu Pu Platter (for 2) 24		Sticky Chicken Wings with Oyster Sauce (8)	12
Beef Skewers, Chicken Skewers, Spring Rolls, Chicken Wings, Coconut Shrimp, Chicken Fingers and Crab Rangoons		🍱 Crispy Chicken Wings with Garlic & Chili Pepper (8)	12
🍱 Edamame 5.5		🍱 Five Spice Calamari Stir-Fried with Scallions, Bell Peppers and Jalapeno Peppers	14
🍱 Vegetable Spring Rolls (2) 6			
🍱 Egg Rolls (2) 6		Stir Fried Pepper Steak Garnished with Cucumber	14
🍱 Scallion Pancakes (6) 6		🍱 Walnut Shrimp Large Shrimp & Pineapple in a Fruit Mayonnaise Sauce, Topped w/ Crispy Honey Sesame Walnuts	14
🍱 Pork Dumplings (Gyoza) (6) 8			
Steamed or Pan Fried			

Tempura

Sweet Potato (6)	7	Chicken and Vegetables (3 + 5)	11
Assorted Vegetables (8)	8	Shrimp (5)	12
Chicken (5)	9	Shrimp and Vegetables (3 + 5)	14

SUSHI OR SASHIMI A LA CARTE

(Two Piece Per Order)

Raw Fish

🍱 Sea Scallops 8	🍱 Sea Bass 8	🍱 Japanese Suzuki 6.5	🍱 Salmon 7
🍱 Sweet Shrimp 8	🍱 Mackerel 8	🍱 Saba 6.5	🍱 Smoked Salmon 7.5
🍱 Tuna 7.5	🍱 Red Snapper 7.5	🍱 Madai 7.5	🍱 Fresh Fish Roe Tobiko 6.5
🍱 White Tuna 6.5	🍱 Fluke 6.5	🍱 Hirame 6.5	🍱 Salmon Roe Ikura 7
🍱 Striped Bass 6.5	🍱 Yellowtail 6.5	🍱 Hamachi 7	🍱 Sea Urchin Uni 8

Cooked

🍱 Crab Stick 6	🍱 Kanikama 6	🍱 Octopus 6	🍱 Tofu Skin Inari 5
🍱 Alaskan King Crab 7	🍱 Egg Omelet 7	🍱 Tamago 5.5	🍱 Avocado 5
🍱 Shrimp 6	🍱 Ebi 6	🍱 Unagi 5.5	

Vegetarian

SOUP & SALAD

🍲 Hot & Sour Soup Sm 5.5 Lg 8.5	🍲 Jacky's Green Salad 6
🍲 Wonton Soup Sm 5.5 Lg 8.5	Baby Greens, Onions, Bean Sprouts, Basil, Cucumbers and Tomatoes, Served with House Vinaigrette or Ginger Dressing.
🍲 Miso Soup with Tofu Sm 5.5 Lg 8.5	🍲 Spicy Seafood Salad 8
🍲 Chicken Rice Soup Sm 5.5 Lg 8.5	Avocado, Shrimp, Crab Stick, Octopus, Cucumber, Tobiko Mixed with Spicy Mayo Dressing
🍲 Seafood Egg Drop Soup Sm 10 Lg 17	🍲 Tartar, Choice of Salmon, Tuna or Yellowtail 10
Lobster, Shrimp, Scallops, Chinese Broccoli, Enoki Mushrooms and Egg White	Finely Chopped Fish with Scallion and Topped with Tobiko and Quail Egg
🍲 Seaweed Salad 6	🍲 Salmon with Mango, Cucumber, Avocado & Seaweed Salad 10
🍲 Kanikama Salad 7	Served with Yuzu Sauce
Crabmeat, Tobiko, Cucumber & Mayo Dressing	

SUSHI BAR APPETIZER

🍱 Seared Black Pepper Crusted Tuna Sashimi (5) 10	🍱 Tuna Dumplings 16
Served w/ Baby Greens & Balsamic Vinaigrette	Tuna, Avocado, Tempura Flakes, Tobiko and Lobster Salad, Served with Mango and Honey Wasabi Sauce
🍱 Nigiri Sampler (5) 12	🍱 Salmon Belly Roll 14
🍱 Sashimi Sampler (5) 12	Salmon Belly, Avocado, Tobiko, Scallion Wrapped in Radish (White Carrot), Served with Seaweed Salad and Ikura with Yuzu Sauce
🍱 Yellowtail Jalapeno (5) 12	🍱 Sushi "Pizza" 16
Yellowtail Sashimi with Yuzu Sauce, Jalapeno, Scallion and Masago	Choice of Tuna or Salmon or Scallion pancake with kanikama, Avocado, Jalapeno, Scallion, Tobiko, Served with Spicy Mayo, Eel Sauce and Mayonnaise
🍱 Sushi Sandwich (4) 14	
Spicy Tuna, Cucumber, Avocado, Tempura Flakes, Masago and Soy Paper	

SUSHI ENTREES

🍱 Sushi Regular (14 pcs) 28	🍱 Dragon Deluxe (24 pcs) 35
8 pcs Assorted Nigiri & 6 pcs of Tuna Maki	8 pcs of Dragon Maki (Eel and Cucumber Inside, Avocado Outside)
🍱 Sashimi Regular (16 pcs) 32	8 pcs of Red Dragon Maki (Scallion & Yellowtail Inside, Tuna on Top)
Chef's Choice of Assorted Raw Fish Fillets	8 pcs of White Dragon Maki (Spicy Tuna Inside with White Tuna on Top)
🍱 Salmon Lover 25	🍱 Sushi & Sashimi Regular (18 pcs) 35
4 pcs Salmon Sushi, 4 pcs Salmon Sashimi, and 6 pcs Salmon Maki	6 pcs of Assorted Fillets of Raw Fish & Octopus Plus 6 pcs of Sushi Nigiri, 6 pcs of Spicy Tuna Maki Served with White Radish
🍱 Tuna Lover 28	🍱 Sushi & Sashimi Deluxe (34 pcs) 65
4 pcs Tuna Sushi, 4 pcs Tuna Sashimi, and 6 pcs Tuna Maki	10 pcs of Nigiri Sushi, 8 pcs of Rainbow Maki, 6 pcs of Spicy Tuna Maki, and 10 pcs of Selected Sashimi
🍱 Maki Roll Platter (18 pcs) 20	🍱 Love Bowl (60 pcs) 95
6 pcs of Tuna Maki, 6 pcs of California Maki & 6 pcs Salmon Maki	16 pcs of Nigiri Sushi, 8 pcs of Rainbow Maki, 6 pcs of Spicy Tuna Maki, 16 pcs of Selected Sashimi, and 14 pcs of Scorpion (Dancing Eel & Spider Roll)
🍱 Spicy Maki Platter (18 pcs) 20	
Spicy Tuna Maki, Spicy Salmon Maki & Spicy Yellowtail Maki	

SPECIAL FUSION ROLLS

Dragon Roll 16
Eel, Cucumber, Avocado, and Eel Sauce

Dancing Eel Roll 16
Shrimp Tempura, Eel, Avocado, and Cucumber. Topped with Eel Sauce and Spicy Mayo

Crazy Roll 16
Spicy Yellowtail and Pineapple Inside. Topped with Avocado, Red and Black Tobiko

Hawaii Roll 16
Spicy Shrimp, Cucumber, Asparagus, and Crab Meat. Served Mango Sauce

Narudo Roll 16
Tuna, Salmon, White Fish, Avocado, Scallion, Tobiko. Wrapped in Cucumber Slices. Served with House Ponzu Sauce

Totoro Roll 16
Crab Meat, Avocado, Cream Cheese inside, Topped with Spicy Tuna, Crunchy, Red & Black Tobiko, and with Sweet Spicy Cherry Mayo

Sweet Heart Roll 18
Spicy Crunch Tuna, Avocado, Tobiko and Tuna. Served with Strawberry Sauce

Torpedo Roll 16
Tuna, Yellowtail, White Fish, Avocado, Scallion, Tempura Flake, Eel and Honey Wasabi Mayo

Northeastern Tiger Roll 16
Spicy Shrimp, Avocado, Cucumber, Salmon, Masago and Scallion. Served with Sweet Chili Lobster Sauce, Eel Sauce and Chili Powder

Fire Cracker Roll 16
Shrimp Tempura Roll with Spicy Kanikama on Top

Rainbow Roll 16
Crab Stick, Avocado, Cucumber Topped with Salmon, Tuna, Flake, White Tuna, Shrimp and Salmon Roe

Snow Mountain Roll 18
Soft Shell Crab, Crabstick, Eel, Avocado and Asparagus Wrapped in Soy Paper Spicy Tuna, Tempura Flakes, Tobiko and Scallion on top. Served with Spicy Mayo and Honey Wasabi Mayo

Godzilla Roll 16
Spicy Tuna, Avocado with Deep Fried Eel on Top. Served with Eel Sauce & Spicy Sriracha Sauce

Northeastern Tiger Roll



Mr. Mango Roll

Untouchable Roll 16
Shrimp Tempura and Cucumber Inside. Eel and Avocado Outside with Torched and Served with Eel Sauce and Spicy Mayo

American Dream Roll 16
Eel, King Crab, Shrimp, Avocado, Seaweed Salad, Deep Fried Whole Roll Served with Scallion and Deep Fried Crabstick

Tricolor Roll 16
Salmon, Tuna, Yellowtail, Cucumber, Scallion, Tobiko and Konbu Seaweed

Galapagos Roll 16
Peppered Tuna, Avocado Inside, Topped with Snow Crab Spicy Tuna, Eel and Miso Sauce

French Crunchy Roll 16
Spicy Salmon & Avocado Inside. Topped with Yellowtail, Tuna & Panko Flakes. Served w. Eel Sauce, Spicy Mayo, and Honey Wasabi Mayo

Mr. Lonely Roll 16
Spicy Shrimp and Cucumber Inside, Topped with Seared Pepper Tuna, Avocado and Avocado Sauce

Mr. Mango Roll 16
Alaskan Snow Crab, Tempura Flakes, Mango and Avocado, Topped with Sweet Mango and Mango Sauce

Out Of Control Roll 16
Inside with Spicy Tuna, Avocado, Tempura Flakes, Outside with Tuna, Salmon, Yellowtail, White Fish, with Torched Mayonnaise and Eel Sauce

Volcano Roll 18
Shrimp and Crab Stick Tempura Topped with Scallion and Alaskan King Crab Mixed with Spicy Mayo and Eel Sauce

Lobster Passion Roll 18
Lobster Tempura, Avocado, Pineapple, Cream Cheese, Mayo, Wonton Skin & Soy paper. Served with Lobster Sauce & Blue Berry Sauce

Scorpion Roll (14) 22
Soft Shell Crab Tempura, lettuce, cucumber, Eel Sauce and Spicy mayo

CLASSIC MAKI

California Maki 8
Crab Stick, Avocado and Cucumber

Philadelphia Maki 8
Smoked Salmon, Cream Cheese and Avocado

Boston Maki 8
Shrimp, Lettuce, Cucumber, Masago and Mayo

Tuna Maki 8
King Crab Meat, Avocado and Cucumber

Salmon Maki 8
Shrimp Tempura Maki

Yellowtail Maki 8
Tuna, Avocado Maki

Eel Cucumber Maki 8
AAC Maki

Spicy Shrimp Maki 8
Asparagus, Avocado and Cucumber

Avocado Maki 6
Cucumber Maki

French Crunchy



SUSHI PARTY PLATTER MENU

Philadelphia Roll (54 pcs) 50
4 pcs Nigiri each of Tuna, Salmon, Yellowtail, Eel, Shrimp, Octopus, Sea Bass, Red Snapper and 1 Roll each with Tuna Avocado Roll, Salmon Cucumber Roll and Dragon Roll

Sushi and Maki Combo (50 pcs) 100
Sushi Assortments (Nigiri) (50 pcs) 120
10 Tuna Sushi, 10 Salmon Sushi, 5 Yellowtail Sushi, 5 Shrimp Sushi, 5 Eel Sushi, 5 White Tuna Sushi, 4 White Fish Sushi, 2 Octopus Sushi, 2 Tobiko Sushi, 2 Ikura Sushi

Sashimi Assortments (50 pcs) 120
10 Tuna Sashimi, 10 Salmon Sashimi, 10 Yellowtail Sashimi, 5 Octopus Sashimi, 5 Eel Sashimi, 5 White Fish Sashimi, 5 White Tuna Sashimi

Sushi and Sashimi Combo (50 pcs) 130
5 Tuna Sushi, 5 Salmon Sushi, 5 Yellowtail Sushi, 5 White Fish Sushi, 5 Eel Sushi, 5 Tuna Sashimi, 5 Salmon Sashimi, 5 Yellowtail Sashimi, 5 White Tuna Sashimi, 5 Octopus Sashimi

★ Raw or Undercooked | ★ Gluten Free | ★ Hot & Spicy

★ Consuming Raw or Undercooked Meats, Fish, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness

ENTRÉES

(Served with White Rice or Brown Rice)

Sesame Chicken	\$16	Chicken with Asparagus in Oyster Sauce	\$15
Lemon Chicken	\$16	Chicken with Thai Basil	\$15
Sweet and Sour Chicken	\$15	Onions, Scallions, Green and Red Bell Peppers and Jalapeno Peppers	
Chicken with Broccoli	\$15	Chicken with Thai Red Curry	\$15
General Tao's Chicken	\$16	General Tao's ToFu	\$13
Chicken with String Beans in Spicy Garlic Sauce	\$15		
Beef Broccoli	\$18	Beef with Thai Basil	\$18
Mongolian Beef	\$18	Onion, Scallion, Green and Red Bell Peppers and Jalapeno Peppers	
Chili Pepper, Scallion, Onion Bamboo Shoot, and Mushrooms, Served on a Bed of Crispy Rice Noodles		Stir Fried Steak with Asparagus and Sesame Walnuts	\$20

Shrimp with Cashew Nuts	\$18	Scallops with	
Shrimp with Lemongrass	\$18	Spicy Black Bean Sauce	\$20
Carrots, Green Peppers, Onions, Baby Corn, Basil & Peanuts		Shrimp and Chicken	\$20
Shrimp with Asparagus	\$18	Spicy General Tao's Shrimp and Sesame Chicken	
Shrimp with Garlic Sauce	\$18	Seafood Delights	\$30
Water Chestnuts, Red & Green Peppers and Broccoli		Lobster Meat, Shrimp, Scallop, Squid with Fresh Chinese Vegetables	
General Tao's Shrimp	\$20	Steamed Whole Fish with	S.P.
Steamed Salmon with		Soy Sauce, Ginger & Scallion	
Ginger and Scallion	\$20	Choice of Seabass or Striped Bass	
Stir Fried Shrimp, Scallops	\$22	Crispy Whole Striped Bass Fish	S.P.
and Squid		with Spicy Hunan Sauce	
with Celery, Peapods, Carrots, Straw Mushrooms		Stir Fried Fresh Lobster Shell on	S.P.
Steamed Sea Scallops with	\$22	with Ginger and Scallion	
Garlic and Vermicelli Noodle			

VEGETABLES

Stir Fried Baby Bok Choy with Garlic	\$12	Chinese Eggplant with Spicy Garlic Sauce	\$12
Asparagus or Chinese Broccoli with Oyster Sauce	\$12	Sauteed String Beans with Fresh Garlic and Basil	\$12
Stir Fried Chinese Broccoli with Garlic	\$12		

DINNER COMBINATION SPECIALS

The Following Combinations Are Served With Plain Fried Rice And One Piece of Egg Roll
Add \$1.50 for Pork Fried Rice Instead Of Plain Fried Rice.

Chicken with String Bean	\$13	Beef with Mixed Vegetable	\$14
Chicken with Broccoli	\$13	Beef with Thai Basil	\$14
Sweet and Sour Chicken	\$13	Shrimp with Asparagus	\$14
Chicken Chow Mein	\$13	Shrimp with Lemongrass	\$14
Chicken with Asparagus	\$13	Shrimp with Cashew Nuts	\$14
Chicken with Lemongrass	\$14	Shrimp Spicy Garlic Sauce	\$14
General Tao's Chicken	\$14	General Tao's Shrimp	\$14
Sesame Chicken	\$14	Vegetable Delights	\$12
Chicken with Thai Red Curry	\$14		

The Following Dishes Are Served w. Plain Fried Rice, Brown Rice or Steamed White Rice Only

Boneless Ribs, Crab Rangoon, Spring Roll	\$14	Chicken Fingers, Coconut Shrimp, Crab Rangoon	\$14
Chicken Wings, Beef Skewers, Egg Roll	\$14	Sticky Chicken Wings with House Oyster Sauce	\$14

NOODLES

Choice of Beef, Pork, Chicken, Shrimp, Seafood, Vegetable, Bean Curd Or House Combination (Chicken, Pork and Shrimp)

Pad Thai	\$13	Chow Mein	\$12
with Bean Sprouts, Scallions, Cabbage, Egg, Fresh Lime, and Ground Peanuts		with Crunchy Egg Noodle	\$13
Cantonese Hor Fun Stir Fried	\$13	Singapore Noodle	\$13
Wide Rice Noodle 'Dry Style'		with Bean Sprouts, Cabbage, Scallions, Eggs, Jalapeno Pepper and Curry	
with Bean Sprouts, Onion, Scallion and Soy Sauce		Japanese Udon Noodle	\$13
Cantonese Hor Fun Stir Fried	\$13	Shiitake Mushroom, Onions, Bean Sprouts, Napa Cabbage and Scallion	
Wide Rice Noodle 'Wet Style'		Shanghai Noodle	\$15
with Egg, Chinese Broccoli, Carrot, Onion, Baby Corn and Oyster Sauce		with Chinese Mixed Vegetables	
Lo Mein	\$12		
Chinese Stir Fried Round Egg Noodle			

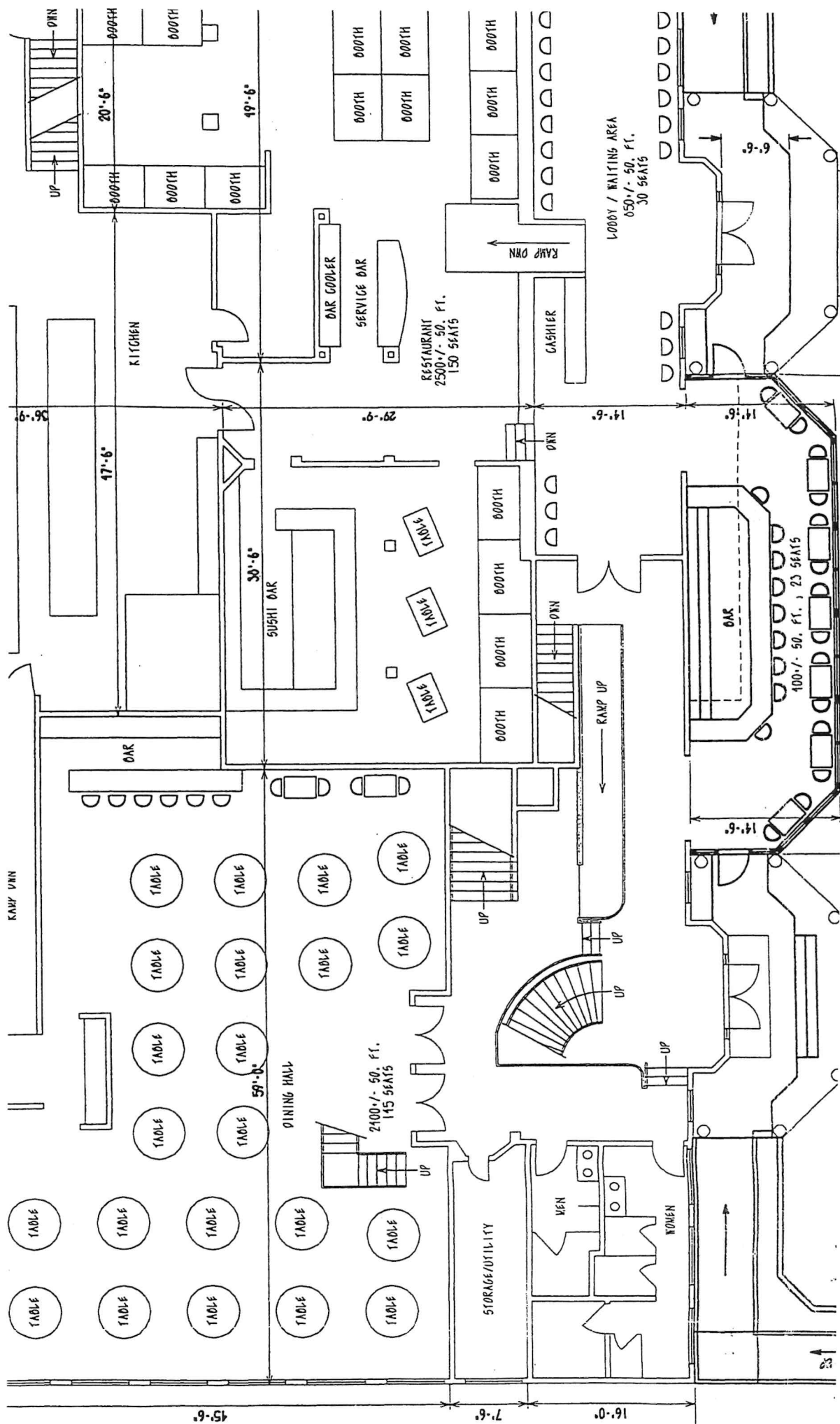
RICE

Oriental Fried Rice	\$12	Pineapple Fried Rice, Thai Style	\$13
Your Choice of Beef, Chicken, Pork, Vegetables, Shrimp, Seafood or Home Style Combination of Chicken, Pork and Shrimp		with Shrimp, Chicken, Onion, Diced Fresh Pineapples and Eggs No Soy Sauce	

★ Raw or Undercooked | 🍷 Gluten Free | 🌶 Hot & Spicy

★ Consuming Raw or Undercooked Meats, Fish, Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness

Before Placing Your Order, Please Inform Your Server If A Person in Your Party Has A Food Allergy





LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: RIRO Enterprises, Inc (dba Judge Roy Bean Saloon)

ADDRESS: 1 State St, Bristol, RI

APPLICANT NAME: RIRO Enterprises Inc
Zach Rivers

HOURS OF OPERATION: 9:30 Am - 1 Am

Fee for License: \$1300 per year plus advertising costs
Virtualling License: \$75 per year
(Payable after Council approves the license.)

2023 OCT 13 11:05 AM
TOWN OF BRISTOL

Please attend the Council
Meeting on:
November 15, 2023

*SIGNATURE: [Signature]
NAME: RIRO Enterprises (Zach Rivers)

PETITION MUST BE RETURNED
BY: October 19, 2023

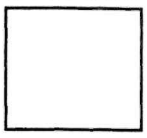
ADDRESS: _____
TOWN: B
DATE OF B
BUSINESS
HOME TEL
EMAIL: ?

Petition to applicant mailed:
September 23, 2023

TOWN COUNCIL
NOV 15 2023
MEETING

Date Returned: _____

TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.



JUDGE ROY BEAN SALOON

1 State Street
Bristol RI, 02809

Mon-Sat 11:30AM-1AM
Sun 9:30AM-1AM

WWW.JUDGEROYBEANSALOON.COM

APPETIZERS

HOUSE MADE GUACAMOLE	\$15.95
WITH TORTILLA CHIPS	
CHICKEN BACON RANCH QUESADILLA	\$11.95
SHORT RIB CHEESE TOTS	\$15.95
BEER BATTERED CHEESE CURDS	\$13.95
CHICKEN WINGS (7)	\$13.95
CLASSIC BUFFALO, HONEY WHISKEY BBQ, SESAME GINER, JAMAICAN JERK, SMOKY CHIPOTLE DRY RUB	
PRETZEL STICKS (5)	\$10.95
SERVED WITH BEER CHEESE SAUCE	
CHICKEN TENDERS	\$12.95
FRIED PICKLES	\$9.95
SERVED WITH SRIRACHA AIOLI	
NEW ENGLAND CLAM CHOWDER	\$8.95

SALADS

GOAT CHEESE SALAD	\$14.95
ROASTED ALMONDS, DRIED CRANBERRIES, FRIED GOAT CHEESE CROQUETTES, MIXED GREENS, HONEY VINAIGRETTE	
CHOPPED SALAD	\$15.95
ROASTED CHICKEN, BACON, TOMATO, CUCUMBER, CARROT TOSSED WITH MIXED GREENS WITH A BALSAMIC VINAIGRETTE	
CAESAR SALAD	\$10.95
CRISP CHOPPED ROMAINE, GARLIC PARMESAN CROUTONS CREAMY CAESAR DRESSING	

SALAD ADD ONS

ADD CHICKEN	\$6
ADD SHRIMP	\$7
★ ADD TUNA	\$11
★ ADD SALMON	\$11

TACOS

SERVED WITH HANDCUT FRIES

3 SOFT SHELL FLOUR TORTILLAS

SERVED WITH CORN SALSA, COLESLAW, SRIRACHA AIOLI & CRISPY ONIONS

SHRIMP TACOS	\$18.95
★ TUNA TACOS	\$18.95
SHORT RIB	\$18.95

PIZZA

PERSONAL NAAN FLATBREADS

CHICKEN, BACON, & RANCH	\$11.95
BUFFALO OR BBQ CHICKEN	\$11.95
TOMATO, BASIL, & CHEESE	\$11.95

SANDWICHES

SERVED WITH HANDCUT FRIES

STEAK & CHEESE \$17.95 WRAP

SERVED IN A FLOUR WRAP WITH
SHAVED STEAK, CHEDDAR CHEESE,
BANANA PEPPERS & HORSE RADISH

SHORT RIB \$18.95 GRILLED CHEESE

BRAISED SHORT RIB, JALAPENO
JACK CHEESE & PICKLED RED
ONIONS ON GRILLED SOURDOUGH

FRIED CHICKEN \$16.95 SANDWICH

LETTUCE, PICKLED RED ONIONS &
BUTTERMILK RANCH ON GRILLED
POTATO BUN

BBQ GRILLED \$16.95 CHICKEN SANDWICH

CRISPY ONIONS, CHEDDAR, CORN
SALSA & COLESLAW ON NAAN BREAD

AVOCADO SANDWICH ... \$17.95

FRIED GOAT CHEESE CROQUETTES,
LETTUCE, TOMATO & RANCH ON
GRILLED SOURDOUGH

FRIED BUFFALO \$16.95 CHICKEN SANDWICH

ON A GRILLED POTATO BUN WITH
BLUE CHEESE OR RANCH

CHICKEN PARMESAN ... \$16.95 SANDWICH

MARINARA SAUCE & MOZZARELLA ON
GRILLED POTATO BUN

CHICKEN CAESAR \$16.95 WRAP

BURGERS

SERVED WITH HANDCUT FRIES

★ GUACAMOLE & \$18.95 BACON BURGER

HOUSEMADE GUACAMOLE, BACON,
CRISPY TORTILLA

★ JR BEAN BURGER \$16.95

BACON JAM, FRIED EGG &
WHITE CHEDDAR

★ CHIPOTLE BURGER \$17.95

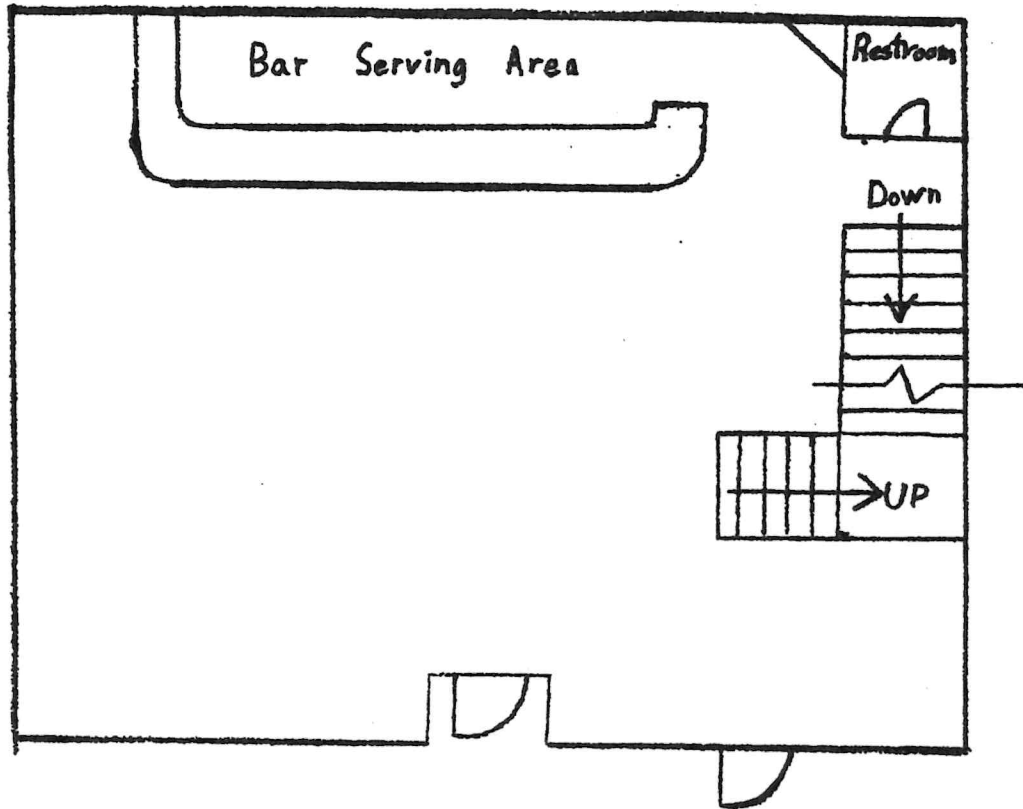
CHIPOTLE CHEESE SAUCE, BRAISED
SHORT RIB CRISPY ONIONS &
CHEDDAR CHEESE

★ WESTERN BURGER \$16.95

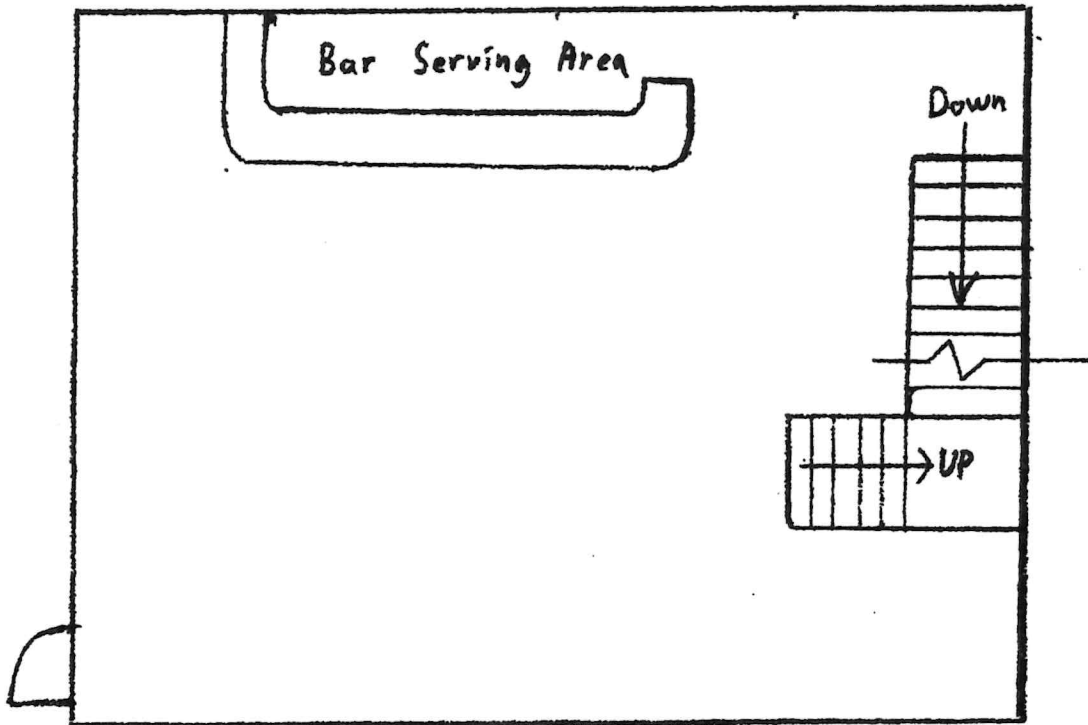
HONEY WHISKEY BBQ SAUCE, BEER
BATTERED ONION RINGS &
CHEDDAR CHEESE

★ BACON CHEESE \$16.95

1st Floor



2nd Floor



Scale: $\frac{1}{8}'' = 1'$



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: J.G + BD Tavern INC, D/B/A Kinsmen Tavern

ADDRESS: 241 State St. Bristol RI

APPLICANT NAME: Robert Drew

HOURS OF OPERATION: 2:00 pm - 1:00 AM

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

PETITION MUST BE RETURNED

BY: October 19, 2023

Petition to applicant mailed:

September 23, 2023

Date Returned: _____

*SIGNATURE: _____

NAME: Robert Drew

ADDRESS: _____

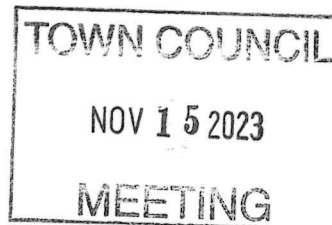
TOWN: _____

DATE OF B

BUSINESS

HOME TEL

EMAIL: J



TAX STAMP



TO BE USED BY FINANCE
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*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
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Kinsmen's TAVERN

STARTING LINE UP

Jalapeno Cheddar Poppers (6)	\$7.00
Mozzarella Sticks (6)	\$7.00
Onion Rings	\$6.00
French Fries	\$5.00
Onion Petals	\$6.00
Fried Pickles	\$6.00
Popcorn Shrimp & French Fries	\$9.50
Stuffed Quahog	\$4.00
Conch Salad	11.00 10.75

WINGS & TENDERS

add \$1.00

Chicken Wings	\$8.00
Chicken Tenders	\$8.00
Buffalo Wings	\$8.50
Buffalo Tenders	\$8.50

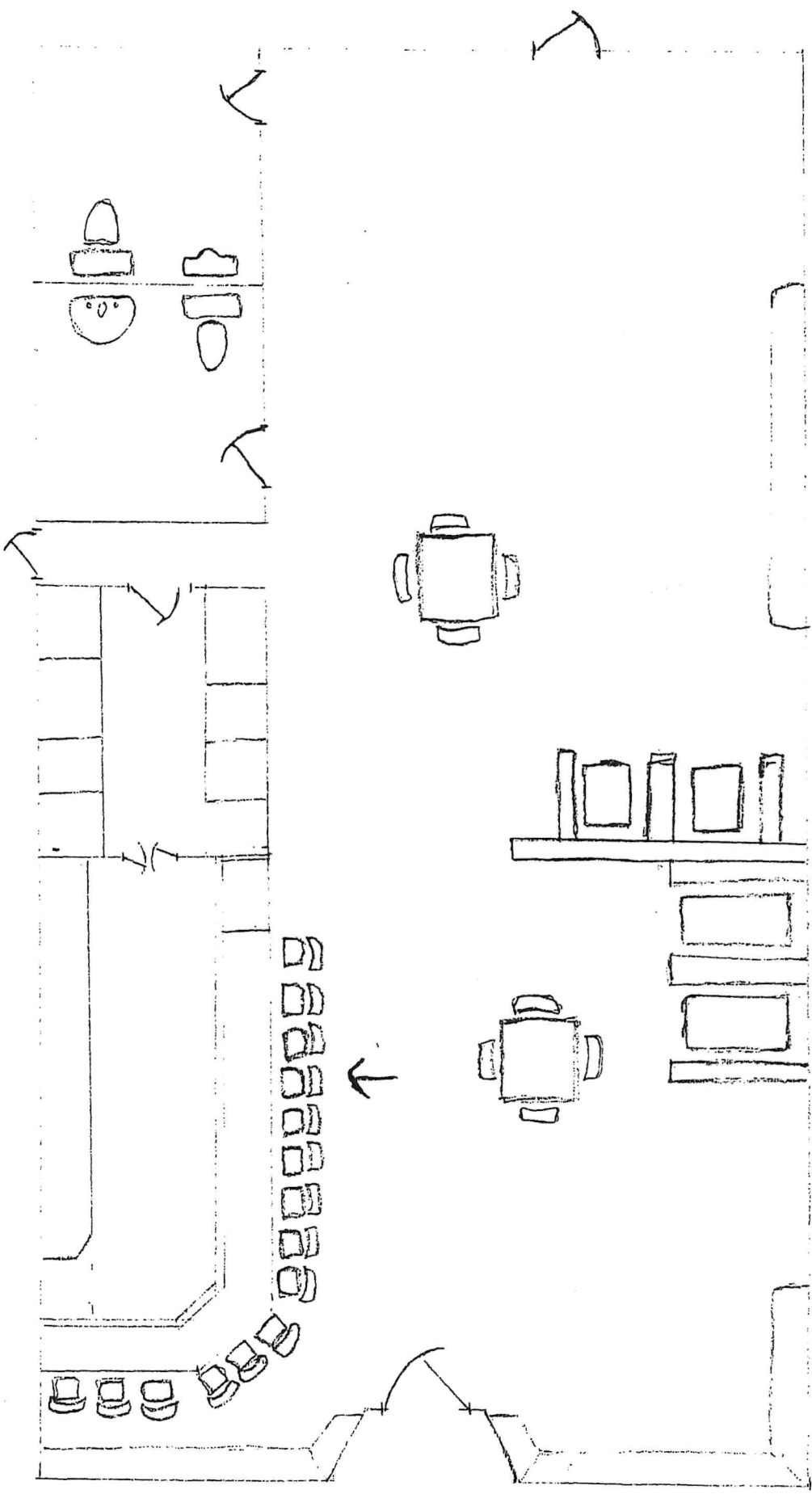
SANDWICHES

Chicken Sandwich <i>Served with French Fries</i>	10.00 9.00
Chourico Sandwich <i>Served with French Fries</i>	10.00 9.00

BURGERS

Hamburger	\$5.00
Cheeseburger	\$5.00

Kinsmen Tavern





LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: *Marcassin LLC, dba Le Central*

ADDRESS: *483 Hope St*

APPLICANT NAME: *Jesse James*

HOURS OF OPERATION: *12-7 Tues-Thurs, 12-8 Fri + Sat, 11-7 Sun*

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

*SIGNATURE: *[Signature]*

NAME: *Jesse James*

ADDRESS: _____

TOWN: L

DATE OF E

BUSINESS

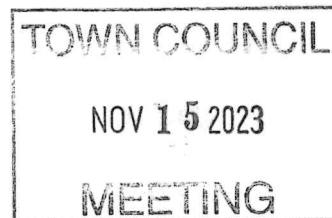
HOME TEL

EMAIL:

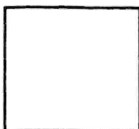
**PETITION MUST BE RETURNED
BY: October 19, 2023**

Petition to applicant mailed:
September 23, 2023

Date Returned: _____



TAX STAMP

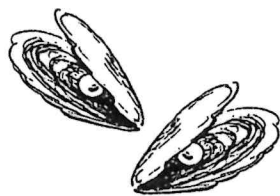


TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.



POUR COMMENCER



Chilled Oysters*
market price
Mignonette Sauce

Plateau Grande* 26

Four Jumbo Shrimp, Four Oysters, & Ceviche;
Sriracha Aioli, Mignonette Sauce



Onion Soup Gratinée 9
Caramelized Onions & Beef Broth;
Gruyère, Toasted Country Bread

Salade Maison 8

Local Baby Greens; Mustard-Shallot Vinaigrette

Goat Cheese & Spinach Salad 11

Baby Spinach, Red Bell Pepper, & Toasted Almonds with
Herbed Goat Cheese on Grilled Country Bread;
Sherry Vinaigrette

Endive & Roasted Beets 12

Endive, Chilled Roasted Beets, Walnuts, & Roquefort;
Walnut-Cider Vinaigrette

Grilled Shrimp & Avocado Salad 15

Coriander & Garlic Grilled Shrimp,
Avocado, Tomato, Cucumber & Baby Greens;
Hot Pepper-Lime Vinaigrette

Duck Liver Mousse 14

Duck Liver Mousse, Seasonal Fruit Compote,
Pickled Onions, & Grilled Country Bread

Pâté de Campagne 16

Pork & Green Pepper corn Pâté;
House Pickles, Cornichons, Olives,
Meaux Mustard, & Grilled Country Bread

Charcuterie 19

Pâté de Campagne, Duck Liver Mousse, &
Rosette de Lyon Dry Sausage; Cornichons,
Herbed Goat Cheese, House Pickles, & Olives



LES PLATS

Bistro Burger* 18

Grilled Organic Beef Burger & Gruyère on
Brioche Bun; House Pickles, Frites
(Substitute Cheddar, Roquefort, Goat Cheese)
Add Applewood-Smoked Bacon 3

Salmon Niçoise 28

Grilled Salmon, Arugula, Green Beans,
Roasted Peppers & Fingerling Potatoes;
Tapenade, Lemon-Caper Compote

Steak Frites* 28

Grilled Hanger Steak with Bordelaise Onions;
Arugula, Frites

Moroccan Chicken 24

Roulade of Organic Chicken with Paprika, Coriander,
Cumin, & Ginger; Melting Greens, Root
Vegetables, Oil-Cured Olives, & Preserved Lemon

Coq au Vin 24

Red Wine-Braised Organic Chicken,
House-Cured Bacon, Mushrooms, Onions;
Parsleyed Fingerling Potatoes

Duck Leg Confit 32

Chili-Glazed Grilled Duck Leg Confit with
Pork & Fennel Sausage, House-Made Kimchi, &
Sweet Potato Purée

Grilled Lamb market price

Grilled Lamb (*please see Specials menu for current cut*)
with Panko-Baked Cassoulet Beans & Roasted Garlic;
Lamb Jus

Grilled Lobster market price

Grilled Charmoula-Rubbed Sakonnet Lobster with
Roasted Beets, Fingerling Potatoes, & Green Beans;
Lemon Butter, Onion Jam

Lobster Mac & Cheese market price

Sakonnet Lobster & Panko-Baked Penne
with Porcini, Fontina, & Gruyere

Bread Service (for two) 3

Toasted Bag
Please ask

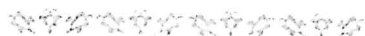
Armont Butter
*warmed

Frites 6

Sriracha Aioli



A service charge of 20% may be added to parties of 5 or more.
Maximum of six credit/debit cards per party.

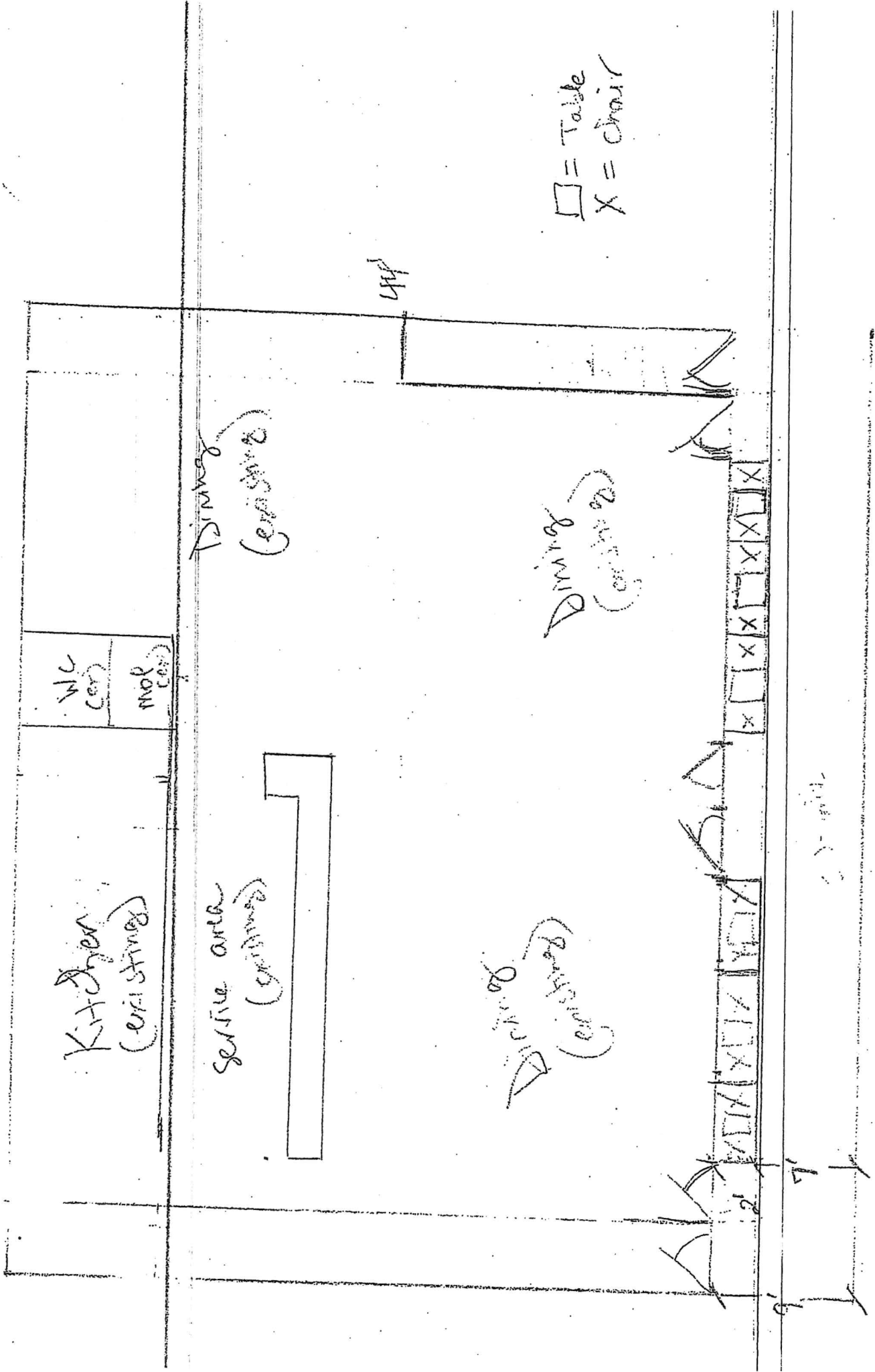


Please advise your server of any allergies before ordering

*Eating raw or undercooked fish, shellfish, egg, or meat
products increases the risk of foodborne illnesses.



□ = Table
 X = Chair



1000



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Leads Ristorante

ADDRESS: 365 Hope St.

APPLICANT NAME: Paul Mancieri

HOURS OF OPERATION: Tue-Thu, Sun 12:00 pm - 8:00 pm
Fri - Sat 12:00 pm - 9:00 pm

Fee for License: **\$1300 per year plus advertising costs**

Victualling License: **\$75 per year**

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

PETITION MUST BE RETURNED

BY: October 19, 2023

Petition to applicant mailed:

September 23, 2023

Date Returned: _____

*SIGNATURE: _____

NAME: Paul Mancieri

ADDRESS: _____

TOWN: B

DATE OF E

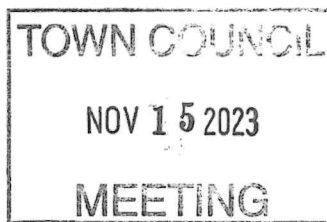
BUSINESS

HOME TEL

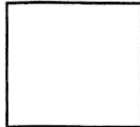
EMAIL: L

2023 OCT 17 PM 1:22

JOHN OLIVAS JR
DEPUTY TOWN CLERK



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

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LEO'S
RISTORANTE



STARTERS

LEO'S CLASSIC CHEESY GARLIC BREAD ^V

Oven toasted Italian bread brushed with garlic and herb butter, topped with melted provolone and mozzarella cheeses Regular 7.5 Large 10.25

LEO'S POLENTA WITH RABE ^{GF}

Homemade polenta pan fried till crisp and topped with fresh broccoli rabe and Italian sausage 13.75

MARIO'S STUFFIES

Three RI cherry stone clams filled with Mario's own stuffing recipe. Loaded with local quahogs and clams 12

CALAMARI RINGS ^{GF}

Marinated with olive oil, parsley and fresh garlic, then breaded and fried. Served with hot banana pepper rings and Leo's Marinara sauce 15.75

ARANCINI ^V

Small risotto balls coated with breadcrumbs and sautéed in olive oil. Served with balsamic glaze drizzle and side of Leo's Marinara 12.50

SALADS

MEDITERRANEAN SALAD ^{GF}

Mixed greens topped with black olives, tomatoes, cucumbers, red onions and crumbled feta cheese. Served with balsamic vinaigrette 15
Add Grilled Chicken 6

THE CLASSIC CEASAR ^{GF} ^V

Crisp romaine tossed with croutons and shredded parmesan cheese 11.50
Add Grilled Chicken 8
Add Tortellini 5
Add Grilled Shrimp 10.50 (5)

MANDARIN CHICKEN SALAD ^{GF}

Grilled chicken breast served over a bed of mixed greens and garnished with mandarin oranges, candied walnuts and dried cranberries. Served with a honey ginger dressing 19

ANTIPASTO SALAD ^{GF}

An Italian classic. Genoa salami, capicola, provolone, roasted red peppers, hot banana pepper rings, tomatoes and cucumbers over a bed of crisp lettuce 17.50

LEO'S HOUSE MADE SOUPS

LEO'S PASTA FAGIOLI
Cup 6 Bowl 8

NEW ENGLAND CLAM CHOWDER
Cup 8 Bowl 10

AUNT VICK'S CHICKEN
Cup 6 Bowl 8

PASTA

Pasta choices are penne, spaghetti, linguini, rigatoni & angel hair
Gluten Free penne available for an extra 4

LEO'S LASAGNA

Layered lasagna noodles, ground beef, ricotta and mozzarella cheeses, baked in classic red sauce 18

PASTA ALLA CATERINA ^{GF} ^V

Homemade basil pesto, mushrooms, roasted red peppers and black olives 22

PASTA ALLA ANTOINETTA ^{GF}

Rabe and Italian sausage sautéed in white wine and garlic 23

TORTELLINI ALLA CAROLINA

Tricolor cheese tortellini with diced chicken, sautéed in white wine and garlic 24

PENNE WITH MEATBALLS OR SAUSAGE ^{GF}

A generous helping of pasta and meatballs or Italian sausage served with Leo's classic Marinara sauce 18

EGGPLANT PARMESAN ^V

Layered breaded eggplant baked in Leo's classic Marinara and topped with melted provolone. Served with a choice of pasta 17.50

CHICKEN AND BROCCOLI ALFREDO

Tender grilled chicken breast and fresh broccoli florets coated with our rich Alfredo sauce and topped with romano cheese 22.50

LOBSTER RAVIOLI

Egg pasta ravioli stuffed with lobster, topped with pink vodka sauce 28

CHEESE RAVIOLI

Four-cheese ravioli in our homemade Marinara sauce, with your choice of meatballs or Italian sausage 22.50

LOBSTER MAC AND CHEESE

Creamy four-cheese penne blended with lobster, topped with our seasoned breadcrumbs and baked. **Market price**

LINGUINI IN WHITE CLAM SAUCE ^{GF}

Local littlenecks and chopped clams steamed with white wine, garlic, fresh herbs and a touch of crushed red pepper flakes. Served over linguini and a side of garlic bread 24

6 GLUTEN FREE
10 GLUTEN FREE FRIENDLY
12 VEGETARIAN

POULTRY

CHICKEN PICATTA

Pan sautéed chicken breast cutlet topped with baby capers and a classic lemon and white wine sauce. Served with your choice of pasta **23**

CHICKEN MARSALA

Chicken cutlet lightly floured and pan sautéed with fresh button mushrooms, Marsala wine and fresh garden herbs. Served with a choice of pasta **23**

CHICKEN PARMESAN

A classic, topped with Leo's Marinara and melted provolone. Served with a choice of pasta **22**

CHICKEN ALLA GINA

Nonni's unique savory red sauce slow cooked with a blend of butter and cheeses. Served with your choice of pasta **22.50**

VEAL AND BEEF

VEAL PARMESAN

Tender, hand pounded veal cutlet topped with provolone and Leo's classic Marinara. Served with a choice of pasta **26.50**

VEAL ALLA GINA

Tender, hand pounded veal, breaded and topped with Nonni's famous sauce. Served with your choice of pasta **29.50**

VEAL SALTIMBOCCA

Tender hand pounded veal lightly breaded, layered with prosciutto, fresh mozzarella and sage **27.50**

LEO'S BRACIOLE

Thin slices of Angus beef round, rolled with herbs, provolone cheese, capicola and Genoa salami. Braised and then simmered in tomato sauce until tender. Served with a choice of pasta **25.25**

SEAFOOD

FISH & CHIPS

Fresh haddock coated with panko crumbs. Served with cole slaw, tartar sauce and fries **20**

BAKED SCROD

Fresh Atlantic scrod baked with butter, white wine and herbed breadcrumbs. Served with your choice of two sides: mashed potatoes, rice pilaf, broccoli or sautéed spinach with black olives and roasted red peppers **23.75**

ITALIAN BAKED FISH

Baked haddock topped with a light tomato sauce. Served with your choice of two sides: mashed potatoes, rice pilaf, broccoli or sautéed spinach with black olives and roasted red peppers **23.75**

SHRIMP SCAMPI

Large shrimp perfectly sautéed in Leo's garden fresh herbs, lemon, garlic, butter and white wine. Topped with cherry tomatoes and served over angel hair pasta **26.50**

BURGERS

Our Burgers are cooked to medium unless specified

SUPER MARIO BURGER*

Half pound fresh Angus burger cooked over an open flame and served with a choice of cheese, lettuce and a beef tomato slice **16.50**

Add an additional topping 2.75

Additional toppings: bacon, blue cheese, BBQ sauce, goat cheese, caramelized onions, sautéed mushrooms, basil pesto

LEO'S CLASSIC PIZZAS

Regular 12" Large 17" x 12"

Gluten Free Regular Pizza available for an extra 4.50

LEO'S CLASSIC

Leo's classic pizza sauce, herbs, grated romano and shredded mozzarella and provolone cheese
Regular 12 Large 17.50

1 TOPPING

2 TOPPINGS

3 TOPPINGS

Regular 13.75
Large 20.50

Regular 15.50
Large 23.50

Regular 17.25
Large 26.50

Classic Toppings

Anchovies, black olives, green olives, pepperoni, green peppers, bacon, mushrooms, onion, hot peppers, spinach, broccoli, Italian sausage, meatballs, chopped chourico, grilled chicken, grilled eggplant, fresh tomatoes

Gourmet Toppings

Basil pesto, roasted red peppers, rabe, caramelized onions, goat cheese, feta cheese, ricotta

Per each Gourmet Topping add an additional:

Regular 2.50 Large 3.50

LEO'S AWARD WINNING GOURMET WHITE PIZZAS

Gluten Free Regular Pizza available for an extra 4

All our gourmet pizzas have a white base with olive oil, garlic and herbs

THE "NUMBER ONE" PIZZA

Basil pesto, aged romano cheese blended with provolone and mozzarella
Regular 19 Large 26.50

ATHENIAN PIZZA

Sliced tomatoes, red onion, crumbled feta cheese, basil pesto, mozzarella and provolone cheese
Regular 19 Large 26.50

THE "NUMBER THREE" PIZZA

Olive oil, garlic, herbs, caramelized onions, red roasted red peppers, mozzarella and provolone
Regular 18 Large 25.50

BUFFALO CHICKEN PIZZA

Buffalo chicken tenders topped with crumbled blue cheese and shredded mozzarella
Regular 22 Large 28.50

VEGETARIAN PIZZA

Sautéed zucchini, squash, broccoli, mushrooms, black olives and diced tomatoes
Regular 18.50 Large 26

FETA FLORENTINE PIZZA

Spinach, onions, pepperoni, feta, mozzarella and provolone cheeses
Regular 18.50 Large 26

SCAMPI & GARLIC PIZZA

Shrimp sautéed in lemon, herbs and roasted garlic, tomatoes, black olives, sprinkled with parmesan cheese
Regular 25 Large 31

BEVERAGES

San Pellegrino Water 4

Juices 3.50

Fountain Soda 3.50

Coffee/Tea 3

Espresso 4.50

Capuccino 5.50



Leo's was first opened in 1948 by Pantaleone (Leo) Mancieri and his wife Virginia (Nonni), who immigrated to the United States from Italy. Established mainly as a pizzeria in the State Street section of Bristol, the restaurant quickly gained a local following and became a popular eatery. In the years after World War II, Leo's served as a popular lunch destination for workers and families alike. Leo and Virginia, along with sons Mario and Reno, worked tirelessly to produce great fresh Italian favorites and create a friendly environment for their customers.

The original Leo's remained open until 1976 when the family decided to close after Leo passes away, and in the year 2000 Leo's grandson, Paul Mancieri, relocated to 365 Hope Street in the heart of historic downtown Bristol. Paul and his wife Adriana pride themselves on bringing back the spirit and the recipes of the pizzeria ran by Leo and Nonni. Welcome to Leo's Ristorante! Enjoy our family recipes, preserved for three generations and plated with care and love by Paul, Adriana and their staff.

**Prices do not include sales taxes. Prices subject to changes. Substitutions may result in an upcharge.
A 20% gratuity may be added to parties of six or more.**



SANDWICHES

The Leo

Classic Italian grinder with Genoa salami, capicola, provolone, lettuce, tomato, hot banana pepper rings, olive oil and balsamic vinegar served on a torpedo roll **15.50**

The Margee

Grilled chicken breast, roasted red peppers, tomato, basil pesto mayo and provolone cheese on a kaiser roll **16**

The BLT Sandwich

Classic deli sandwich with crispy smoked bacon, sliced beef tomato and lettuce. Served on your choice of white or wheat bread **15.50**

Chicken Parmesan Sandwich

Chicken breast cutlet, cooked crisp and golden then baked with Leo's Marinara sauce and melted provolone cheese on a torpedo roll **16**

Eggplant Parmesan Sandwich

Breaded eggplant, golden baked with Leo's Marinara sauce and melted provolone cheese on a torpedo roll **15**

The Mom

Roasted chicken breast with lettuce, beef tomato, bacon, Swiss cheese and pesto mayonnaise on a kaiser roll **16**

Lobster Roll

Lobster meat tossed in a light lemon mayonnaise and served on a toasted roll. **MP**

Sandwiches served during Lunch only.

All sandwiches come with french fries or chips. Sweet Potato Fries for an extra **2.50**

BEERS

Domestic

Blue Moon, Coors Lite, Sam Adams

6

Imported

Peroni, Corona, Heineken, Amstel Light

7

Non Alcoholic

St. Pauli's Girl

6

Draft

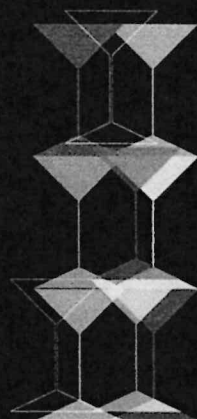
Harpoon IPA, Sam Adams Seasonal

6

Whalers Rise

7

MARTINIS



Tiramisu Martini

Espresso Vodka, Kahlua, Baileys
and a dash of crème de cacao

12

Pink Lemonade Martini

Bacardi Limon Rum, Limoncello, lemonade
and a splash of Chambord Raspberry Liqueur

12

Chocolate Raspberry Martini

Chocolate Vodka, Chambord Raspberry Liqueur,
Godiva White Chocolate Liqueur and chocolate sauce

12

Italian Wedding Cake

Vanilla Vodka, Amaretto DiSaronno, pineapple juice,
cranberry juice and a dash of white crème de cacao

12

Espresso Martini

Espresso shot, Espresso Vodka,
Kahlua and Frangelico

14

SPECIALITY COCKTAILS

CREAMSICLE

Vanilla Vodka,
orange juice and
Sprite 12

LIMONCELLO ICED TEA

Limoncello, Bacardi Rum,
Tito's Vodka,
lemon juice and
Coke 14

CITRUS RUSH

Red Grapefruit Vodka,
cranberry juice and
orange juice 12

BRISTOL HARBOR

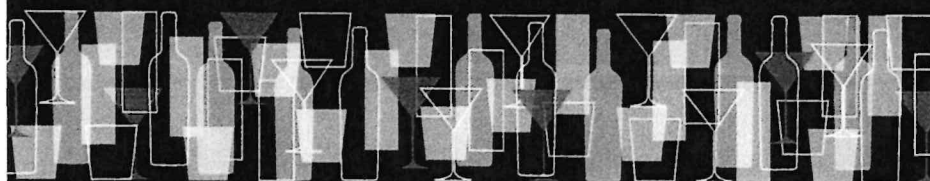
Bacardi Rum,
Malibu, Midori, Sprite
and pineapple juice 13

COCONUT MARGARITA

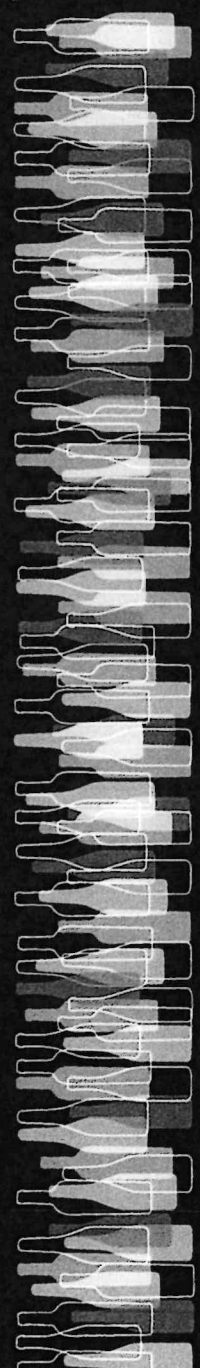
1800 Coconut Tequila,
coconut water,
lime juice 15

COCKTAIL OF THE MONTH

Ask your server about it!



WINE



WHITES

	GLASS	BOTTLE
Casillero Del Diablo Chardonnay <i>(Valle de Casablanca, Chile)</i>	11	40
Chateau Souverain Sauvignon Blanc <i>(California)</i>	10	36
Sartori Pinot Grigio <i>(Veneto, Italy)</i>	11	40
Starling Castle Riesling <i>(Germany)</i>	10	36

REDS

Ruffino Chianti DOCG <i>(Italy)</i>	11	40
Fantini Montepulciano <i>(Abruzzo, Italy)</i>	12	44
Conquista Malbec <i>(Mendoza, Argentina)</i>	11	40
Frontera Blend Cabernet Sauvignon/Merlot <i>(Chile)</i>	10	36
Casillero Del Diablo Cabernet Sauvignon <i>(Valle Central, Chile)</i>	11	40
Frontera Merlot <i>(Chile)</i>	10	36
Natura Organic Pinot Noir <i>(Valle de Casablanca, Chile)</i>	11	40

ROSÉ

Stemmari <i>(Sicilia, Italy)</i>	11	40
Champs de Provence <i>(Provence, France)</i>	13	48
Proverb <i>(California)</i>	9	32

HOUSE WINES

Canyon Road <i>(California)</i>	9	32
Chardonnay Pinot Grigio White Zinfandel	Cabernet Sauvignon Merlot Pinot Noir	

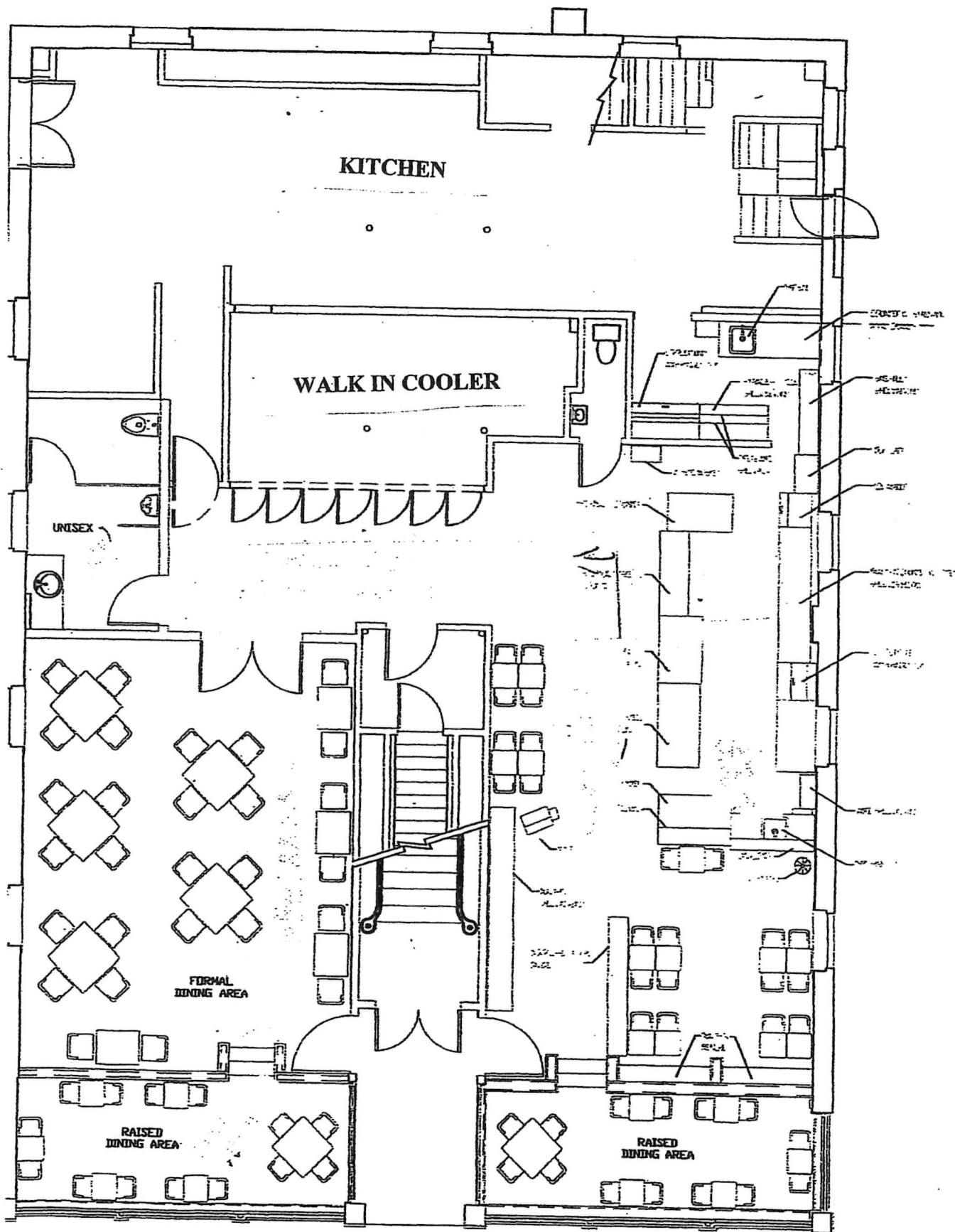
SPARKLING

	SPLIT
Zonin Prosecco DOC <i>(Veneto, Italy)</i>	13
Risata Moscato DOCG <i>(Asti, Italy)</i>	14
Ruffino Sparkling Rosé <i>(Friuli Venezia Giulia, Italy)</i>	13

SANGRIA

	GLASS	PITCHER
White Sangria <i>(Seasonal Flavor)</i>	11	42
Rosé Sangria <i>(Seasonal Flavor)</i>	11	42
Red Sangria <i>(Seasonal Flavor)</i>	11	42

LEO' RISTORANTE FLOOR PLAN





LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: *Lobster Pot, Inc*

ADDRESS: *119 - 121 Hope Street*

APPLICANT NAME: *R. Jeffrey Hirsch*

HOURS OF OPERATION: *Wed - Sunday 12-10pm*

Fee for License: \$1300 per year plus advertising costs

Virtualing License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

PETITION MUST BE RETURNED

BY: October 19, 2023

Petition to applicant mailed:

September 23, 2023

Date Returned: _____

*SIGNATURE: _____

NAME: *Jeffrey Hirsch*

ADDRESS: _____

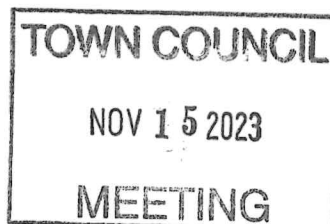
TOWN: _____

DATE OF BIRTH: _____

BUSINESS TELEPHONE: _____

HOME TELEPHONE: _____

EMAIL: _____



TAX STAMP



TO BE USED BY FINANCE
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LUNCH MENU

selected wines by the glass/bottle

WHITE		
Ferrari-Carano Chardonnay - Sonoma	15	56
Cambria Chardonnay - Napa	14	50
La Crema Chardonnay - California	12 ¹⁵	46
Chateau Ste. Michelle Chardonnay - Washington	11 ¹⁵	40
Macon - Chardonnay - France	12	42
Kendall-Jackson Chardonnay - California	10 ¹⁵	38
Bonterra Chardonnay - California	9	30
Erath Pinot Gris - Oregon	14	48
Mezzacorona Pinot Grigio - Italy	8	28
Murphy-Goodie Sauvignon Blanc - California	9	32
Ferrari-Carano Fume Blanc - California	13	46
La Cala Vermentino - Sardinia, Italy	12	45
Fouassier Sancerre - Loire, France	19	64
Kim Crawford Sauvignon Blanc - New Zealand	12 ¹⁵	46
Kendall-Jackson Riesling - California	9 ²⁰	34
Bartenura Moscato - Italy	10 ²⁰	46
Bellavue Rosé - Provence, France	12 ²⁰	34
Whispering Angel Rosé - Provence, France	16	58
Notorious Red Rosé - Provence, France	13	46
RED		
La Crema Pinot Noir - California	14	48
Murphy-Goodie Pinot Noir - California	9 ²¹	34
Murphy-Goodie Cabernet - California	11	38
J. Lohr Cabernet - California	12	42
Chateau Ste. Michelle Merlot - Washington	15	52
Enviene Cabernet - California	9	30
Ferrari-Carano Siena Blend - California	14 ²¹	50
Baril Chianti - Italy	10	38
Ravenswood Merlot - California	8 ²¹	30
Invenio Malbec - Argentina	10	38
Quinto de Francisco - Douro, Portugal	10	35
CHAMPAGNE		
Kobel - California	11	35
Veuve Clicquot (Half or Full Bottle) - France	50	98
Veuve Clicquot Rose - France	105	
Maschio Prosecco (Split) - Italy	10	34
Moet - France	55	
Veuve Clicquot - France	18	
Rosé Prosecco - Italy	11	40

LOBSTERS ARE ALWAYS AVAILABLE FOR LUNCH!
Please inquire with your server

build your own plate

Jumbo Shrimp each	4 ³⁰
Oysters* each	3
Littlenecks* each	2
Cold Lobster Cocktail	22
Cherrystones* each	2
raw bar	
Jumbo Shrimp Cocktail	4 pieces 18
Oyster Plate*	6 pieces 18
Bristol Harbor Plate*	6 pieces 18
Oysters 4 pieces, littlenecks 4 pieces, shrimp 2 pieces	26
Littlenecks Plate*	6 pieces 12
Cherrystone Plate*	6 pieces 12
Narragansett Bay Grand Plate*	
lobster & crabmeat, oysters 8 pieces, littlenecks 6 pieces, shrimp 6 pieces	96
* all served with housemade seafood sauces - add a protein	

salads

Harvest Salad	boston lettuce, candied walnuts, cranberry, onion, apple, blue cheese 11
Mixed Baby Greens Salad	7
Caesar Salad	housemade dressing, croutons 9
Chopped House Salad	parmesan cheese, vinaigrette 7 ¹⁵
Wedge Salad	creamy blue cheese, bacon, tomato, onion 10 ¹⁵
add a protein	
grilled chicken 7	• grilled jumbo shrimp (2) 14
grilled salmon 16	• grilled seafood steamer 13

luncheon salads

Lobster Salad Plate	29
Grilled Salmon Salad	baby greens, asparagus & citrus vinaigrette 22
Tuna Salad Plate	15
Cobb Salad	boston lettuce, chicken, blue cheese, bacon, eggs, avocado and vinaigrette 18

Gluten-free options available. Inform your server of any allergies.
*The House is and Narragansett Bay Grand Plate are constructed on the basis of safety. We cannot guarantee that these items are 100% gluten-free. We do not have a dedicated gluten-free kitchen. Please inform your server of any allergies and we will do our best to accommodate you.

The Lobster Pot

Waterfront Restaurant & Bar

Since 1929, the Lobster Pot has provided Rhode Islanders with the very best in dining experiences. Our kitchen works tirelessly to prepare the finest traditional New England classics especially seafood - as well as blending dishes with a new and contemporary twist.

Bristol, Rhode Island, a classic New England seaside town is steeped in history and home to the oldest Independence Day Celebration in the country. Our premier location, alongside Bristol Harbor, provides one of the most spectacular views of Rhode Island's greatest treasure, Narragansett Bay.

The Lobster Pot's warm and attractive atmosphere is enhanced by our gallery of fine paintings and our collection of exquisite jewelry by "Van Busch."

Our longstanding reputation and commitment to provide you with the best in food, service and atmosphere and our desire to make your visit a true pleasure is what makes the Lobster Pot a New England favorite.

It is our pleasure to serve you.

The Lobster Pot is a proud Participant of "Farm & Sea To Table" buying local products from local, hard-working farmers and fishermen, including our own local Hope & Main

Gift Certificates Available • Private Functions • Follow Us on 

DINNER MENU

LUNCH MENU ON REVERSE

The Lobster Pot is a proud Participant of "Farm & Sea To Table" buying local products from local, hard-working farmers and fishermen, including our own local Hope & Main

Selected wines by the glass / bottle

WHITE		RED	
Ferrari-Carano Chardonnay - Sonoma	15	56	48
Cambria Chardonnay - Napa	14	50	34
La Crema Chardonnay - California	12 ⁿ	46	38
Chateau Ste. Michelle Chardonnay - Washington	11 ⁿ	40	12
Macon - Chardonnay - France	12	42	15
Kendall-Jackson Chardonnay - California	10 ⁿ	38	52
Bontena Chardonnay - California	9	30	9
Erath Pinot Gris - Oregon	30	30	30
Mezzacorona Pinot Grigio - Italy	14	48	14 ⁿ
Murphy-Goodie Sauvignon Blanc - California	8	28	10
La Cila Vermentino - Sardinia, Italy	9	32	38
Poussier Sancerre - Loire, France	13	46	30
Kim Crawford Sauvignon Blanc - New Zealand	12 ⁿ	46	38
Kendall-Jackson Riesling - California	9 ⁿ	34	10
Bellavine Moscato - Italy	12 ⁿ	46	34
Bellavine Rosé - Provence, France	10 ⁿ	34	95
Whispering Angel Rosé - Provence, France	16	58	18
Notorious Red Rosé - Provence, France	13	46	11

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build your own plate

Jumbo Shrimp each	4.99
Oysters* each	3
Littlenecks* each	2
Cold Lobster Cocktail	22
Cherrystones* each	2
raw bar	
Jumbo Shrimp Cocktail	4 pieces 18
Oyster Plate*	6 pieces 18
Bristol Harbor Plate*	oysters 4 pieces, littlenecks 4 pieces, shrimp 2 pieces 26
Littleneck Plate*	6 pieces 12
Cherrystone Plate*	6 pieces 12
Narragansett Bay Grand Plate*	
lobster & crabmeat, oysters 8 pieces	
littlenecks 8 pieces, shrimp 8 pieces 96	
- all served with housemade seafood sauces -	

soups

Quahog Chowder	6 / 10
Lobster Bisque	7 / 13 ⁿ
Baked French Onion Soup	8 ⁿ
Soup of the Day	5 ⁿ / 9

appetizer salads

Harvest Salad	boston lettuce, candied walnuts, cranberry, onion, apple, blue cheese 11
Mixed Baby Greens Salad	7
Caesar Salad	housemade dressing, croutons 9
Chopped House Salad	parmesan cheese, vinaigrette 7 ⁿ
Wedge Salad	creamy blue cheese, bacon, tomato, onion 10 ⁿ
add a protein	
grilled chicken	7 • grilled jumbo shrimp (3) 14
grilled salmon	16 • grilled seafood steamer 13

appetizers

Jumbo Lump Crab Cakes	chili-time aioli 16
Oysters Rockefeller	19
Clams Casino	16
Smoked Salmon	17
Fried Calamari	rhode island style with hot peppers 14
Escargot	15
Fried Oysters	remoulade sauce 18
Steamers plain or seasoned	MKT
Steamed Mussels	parmesienne shallots, wine and cream 15
Fire-Cracker Shrimp	lightly fried, tossed with a fiery sweet and sour sauce 14
Avocado Toast	vegetarian 12

GIFT CERTIFICATES AVAILABLE | PRIVATE FUNCTIONS | FOLLOW US ON

lighter fare

Lobster Salad Roll	29
french fries & housemade slaw	
Grilled Lobster Salad Sandwich	14
tomato, cheese, french fries	
Clam Roast	24
served with grilled artisan bread	
Fish and Chips	18
french fries & housemade slaw	
Grilled Chicken Sandwich	14
roasted pepper, mozzarella, basil mayo	
Hope Street Burger	15
french fries & housemade slaw	
with bacon & cheese	17
extra items add \$1	
Huntsman's Burger	18
caramelized onions, mushrooms, cheddar, french fries & housemade slaw	
French Dip Sandwich	24
prime rib, cheese, au jus	
Lobster Pizza	26
lobster, artichoke, asparagus	

GLUTEN-FREE BULKY ROLLS AVAILABLE \$1.99

simple fish

Scrod • Salmon • Swordfish • Scallops
Most of our fish dishes can be prepared broiled, grilled or blackened...
Please inquire if you wish, served with local vegetables and jasmine rice.

lobster pot classics

Lobster, Boiled, Broiled, Grilled	(please inquire for sizes)
Baked Stuffed Fisherman Style	claws removed & stuffed with lobster meat & scallops 25
Baked Stuffed Jumbo Shrimp	crabmeat dressing 34
choice of 2 sides	
Lobster Sauté	light seafood crumbs, butter 45
New England Broiled Scrod	light seafood crumbs 25
Atlantic Salmon	grilled, broiled or blackened 26
Lobster Salad Plate	45
Broiled Local Scallops	lightly buttered & crumbed 33
Baked Seafood Casserole	medley of fish, scallops, crab, shrimp, clams, seafood bread crumbs 33

lobster pot favorites

Petite Filet Mignon*	7 oz., with 2 sides 46
Rib-Eye Steak*	boneless Delmonico, herb steamed butter, with truffle fries and vegetable 46
Chicken Parmigiana	linguini 25
Chicken Marsala	mashed potato, asparagus 25
Veal Oscar	with lobster 30
surf and turf	choice of 2 sides
Petite Filet Mignon*	accompanied with:
Lobster Meat	sautéed or salad 58
Baked Stuffed Shrimp	crabmeat dressing 55
surf and turf options with whole lobsters	are available on request MKT
Grilled Swordfish & Local Vegetables	balsamic drizzle, rice 32
Pan-Seared Cod	lemon cream sauce, spinach, roasted potato 29
Sauteed Shrimp & Scallops	roasted red pepper cream sauce, linguini 30
Grilled Vegetable Plate	jasmine rice 23
Bouillabaisse	seafood stew new england style with linguini +3
Pistachio-Crusted Salmon	basil vinaigrette, asparagus, rice 27
Seared Local Sea Scallops	bacon corn risotto 29
Mushroom Ravioli	seared scallops, beurre blanc 32

side dishes

a la carte	4
baked potato	
baked house spinach	
jasmine rice	
mashed potato	
cole slaw	
grilled asparagus	
french fries	
pickled beets	

fried fish

Fried Lobster	45
Fried Clams	29
Fried Oysters	30
Fried Shrimp	34
Fried Scallops	33
Fish & Chips beer-battered	18
Fisherman's Platter	39
- all served with french fries, housemade slaw, housemade seafood sauces -	

GLUTEN-FREE BULKY ROLLS \$1.99
GLUTEN-FREE PASTA AVAILABLE

Please inquire about our gluten-free options and inform your server of any allergies.

Menu Subject to Change

*The Rhode Island Department of Health advises against the consumption of raw oysters and other shellfish from the Narragansett Bay area due to the risk of hepatitis A. Please inquire about the current status of local seafood harvest.

When appropriate a gratuity of 18% may be added to the check for service of eight or more.

Dining Room
7 TABLES of 4 persons
1 TABLE of 6 persons

Exit

STORAGE

PIANO

WINDOWS



6 PERSONS

SEATING

SEATING

20'

BAR

16 BAR STOLLS

10'

SERVICE AREA

← SEATING →

Exit

FRONT DOOR



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: PORTSIDE TAVERN

ADDRESS: 444 Thames St. BRISTOL RI 02809

APPLICANT NAME: RICHARD CORRENTE / PORTSIDE TAVERN

HOURS OF OPERATION: M-F → 11am - 12am Sat → 10am - 1am Sun → 9am - 1am

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

*SIGNATURE: [Signature]

NAME: RICHARD CORRENTE

PETITION MUST BE RETURNED

BY: October 19, 2023

ADDRESS

TOWN: B

DATE OF

BUSINESS

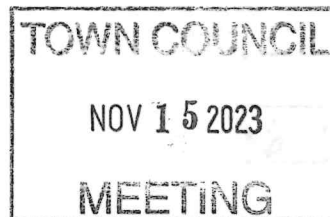
HOME TE

EMAIL: 1

Petition to applicant mailed:

September 23, 2023

Date Returned: 10/16/23



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

PORTSIDE APPS

LAND

PRETZELS & CHEDDAR ALE v | 12
baked pretzel sticks | pretzel salt | cheddar-ale dip

KOREAN BBQ WONTON NACHO 15
*Korean pulled pork | fried wontons | Asian slaw |
fried garlic | cilantro sour cream | scallions*

THAI VEGGIE WRAPS gf | (v) 12
*bibb lettuce | Asian slaw | bean sprouts |
peanut sauce | sesame seeds | scallion
add: chicken 4 | sesame tuna 5 | grilled shrimp 6*

SOUTHWEST CHICKEN EGG ROLLS 12
*shredded chicken | black beans | corn | bell pepper |
cheddar | jalapeño aioli*

CHICKEN WINGS gf 16

BUFFALO - celery | blue cheese

GENERAL AL'S - scallion | fried garlic | pickled carrots | sesame

CAJUN - Cajun dry rub | fried leeks | blue cheese

PORTSIDE GREENS

PORTSIDE SALAD (gf) | (v) 12
*bibb lettuce | arugula | cherrywood bacon |
sunflower seeds | pickled onion | crumbled cornbread |
cucumber peppercorn ranch*

CRUNCHY SESAME ASIAN (gf) | v 12
*cabbage | kale | fried wontons | pickled carrots |
sugar snap peas | pickled red onion | sesame ginger vinegar*

CLASSIC CAESAR (gf) | v 11
*red romaine lettuce | baby kale | garlic croutons |
parmesan cheese | house Caesar dressing*

ADD ONS: chicken 7 | shrimp (3) 7 | steak tips* 11
| sesame tuna* 10 | marinated tuna steak* 11 |
scallops (3) 12 | salmon* 12

PORTSIDE KIDS

FOR GUESTS UNDER
THE AGE OF 13

KIDS CHOWDER | 5 with oyster crackers
GRILLED CHICKEN gf | 12 *mashed potato and broccoli*
STEAK TIP* gf | 12 *mashed potato and broccoli*
FISH & CHIPS | 12 with coleslaw and tartar

SEA

SESAME CRUSTED AHI TUNA* (gf) | 18
*citrus-soy glaze | seaweed salad | sriracha aioli |
pickled veggies | wasabi paste | wonton chips*

MUSSEL FRITES gf | 17
*mussels | shallot | garlic | ginger | sherry wine |
cream | parmesan fries | parsley
add warm baguette 1.75*

CRAB CAKES (2) 16
*lump crab | pickled onion | pickled carrots | Cajun
remoulade | lemon*

PORTSIDE CALAMARI 14
*pickled jalapeño | pickled onion | Sriracha aioli |
sesame seeds | scallion*

MINI CHORIZO CLAM CAKES 12
*chopped clams | chorizo | bell pepper |
Cajun remoulade | lemon*

CHEESE SELECTIONS

PORTSIDE CHEESE PLATE (gf) | (v) 22
*Prairie Breeze | Red Dragon Cheddar Cheese | Point Reyes blue |
fruit | salami | sopressata | chutney | crackers | baguette*

GRILLED BRIE v | 15
*basil pesto | sweet drop baby peppers | roasted garlic |
toasted baguette*

SOUP

VEGGIE CHILI (gf) | v 7 +2 *toasted corn bread*
*sweet potato | peppers | beans | carrots | cilantro
sour cream | cheddar | scallions*

CREAMY CLAM CHOWDER 8
*cherrywood smoked bacon | celery | onion |
potato | fresh dill | parsley | paprika*

KIDS BURGER & FRIES* (gf) | 12
GRILLED CHEESE & FRIES (gf) | v 10
MAC & CHEESE v | 8
PASTA & BUTTER v | 8 with parmesan
KIDS SUNDAE gf | v | 4 *vanilla ice cream |
chocolate sauce | whipped cream | cherry*

gf=gluten free | v=vegetarian | (gf)=can be made gf | (v)=can be made vegetarian

*THIS ITEM IS RAW OR PARTIALLY COOKED AND CAN INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
CONSUMERS WHO ARE ESPECIALLY VULNERABLE TO FOOD BORNE ILLNESS SHOULD ONLY EAT SEAFOOD AND OTHER FOOD FROM ANIMALS THOROUGHLY COOKED.
KIDS MEALS MUST BE COOKED MEDIUM WELL - WELL • A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

PORTSIDE ENTREES

LAND

PRIME FLAT IRON STEAK FRITES* (gf) | 27

Prime Black Angus flat iron steak | parmesan fries | parsley | béarnaise sauce

GUINNESS & MUSHROOM STEAK TIPS* (gf) | 27

beef tenderloin tips | Guinness gravy | Cremini mushroom | mashed potato | broccoli | fried leeks

GENERAL AL'S CHICKEN (gf) | 20

smoked sweet chili peppers | orange zest | red pepper | Jasmine rice | broccoli | sesame seeds

BOURBON STEAK RICE BOWL* (gf) | 27

beef tenderloin tips | Sriracha bourbon glaze | Jasmine rice | shallots | broccoli | spicy mayo | sesame seeds | scallions

GRILLED PORK CHOP (gf) | 24

bone in pork chop | Grand Marnier glaze | fried onion straws | mashed potato | broccoli

SEA

COLMAN'S

HONEY GLAZED SALMON* (gf) | 28

Colman's hot mustard | honey | Jasmine rice | fried leeks | sugar snap peas

PAN SEARED SCALLOPS (gf) | 28

sea scallops | soy lime reduction | Jasmine rice | broccoli rabe | scallion

PINEAPPLE SHRIMP SKEWERS (gf) | 22

toasted coconut rice | pineapple salsa | sugar snap peas

FISH & CHIPS 21

fried cod loin | coleslaw | house tartar | lemon | fries | **add extra fried cod loin 5**

AHI TUNA RICE BOWL (gf) | 24

sesame crusted ahi tuna | Jasmine rice | pickled veggie | spicy mayo | sesame seeds | scallion | seaweed salad

PORTSIDE BURGERS/SANDWICHES

PORTSIDE BURGER* (gf) | 17

short rib-chuck patty | VT cheddar | caramelized onion | A-1 aioli | candied cherrywood bacon | potato bun

FUEGO BURGER* (gf) | 17

spicy short rib-chuck patty | fried onion straws | avocado aioli | pepper jack | potato bun

CORNERED BEEF REUBEN (gf) | 16

house made corned beef | sauerkraut | Swiss cheese | thousand island dressing | grilled marble rye

PESTO GRILLED CHICKEN (gf) | 16

pickled onion | arugula | smoked gouda | pesto | mayo | potato bun

FRIED CHICKEN BAHN MI | 15

pickled carrots | pickled jalapeño | Sriracha aioli | cilantro | toasted baguette

TURKEY CLUB (gf) | 14

bibb lettuce | tomato | bacon | mayo | toasted sourdough

FRENCH DIP (gf) | 15

roast beef | caramelized onion | Swiss cheese | A1-au jus | toasted baguette

VT CHEDDAR GRILLED CHEESE (gf) | 12

sourdough | roasted tomato bacon dip | fries

SERVED WITH HOUSE PICKLES AND CHOICE OF
FRIES OR GREENS WITH SESAME GINGER VINAIGRETTE

CRABBY PATTY 20

lump crab | bibb lettuce | tomato | pickled onion | Cajun remoulade | potato bun

GRILLED TUNA STEAK* (gf) | 18

seaweed salad | wasabi mayo | potato bun

SALMON BURGER | 18

fresh ground salmon | bibb lettuce | tomato | white onion | house tartar | potato bun

CAJUN MAHI MAHI TACOS (gf) | 16

pickled red cabbage | pineapple salsa | cilantro-lime sour cream | corn tortillas

FISH REUBEN (gf) | 16

fried cod fish | coleslaw | Swiss cheese | house tartar | grilled marble rye

VEGETARIAN

BLACK BEAN BURGER (gf) | v | 15

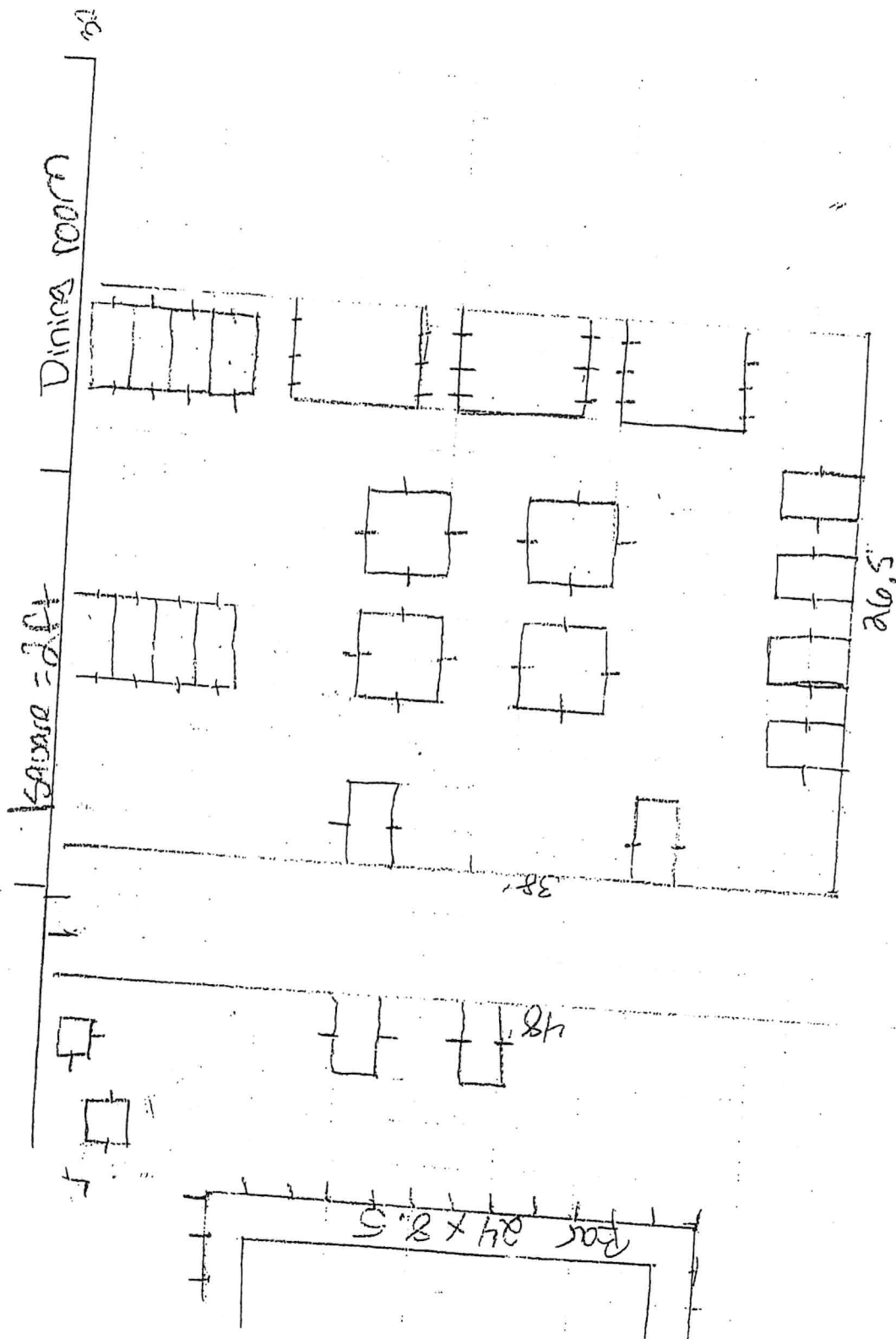
VT cheddar | tomato | bibb lettuce | avocado ranch | potato bun

VEGGIE MELT (gf) | 15

roasted zucchini | sauteed mushroom | pesto | mayo | Swiss cheese | wheat bread

gf=gluten free | v= vegetarian | (gf)=can be made gf | (v) = can be made vegetarian

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CONSUMERS WHO ARE ESPECIALLY VULNERABLE TO FOOD BORNE ILLNESS SHOULD ONLY EAT SEAFOOD AND OTHER FOOD FROM ANIMALS THOROUGHLY COOKED.
KIDS MEALS MUST BE COOKED MEDIUM WELL - WELL • A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE



Portside Tavern

Dining room

Tables: 21

Bar: 16 seats

Tables: 9 tables



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: QUITO'S SHELLFISH AND RESTAURANT, INC.

ADDRESS: 411 THAMES ST.
BRISTOL, RI 02809

APPLICANT NAME: ALBERT QUITO

HOURS OF OPERATION:

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

*SIGNATURE: _____

NAME: ALBERT QUITO

PETITION MUST BE RETURNED

BY: October 19, 2023

ADDRESS: _____

TOWN: _____

DATE OF B

BUSINESS T

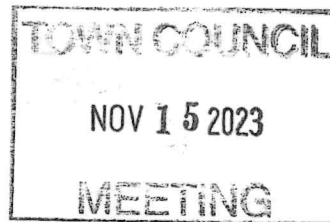
HOME TEL

EMAIL: _____

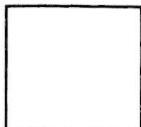
Petition to applicant mailed:

September 23, 2023

Date Returned: 10/11/23



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

Quito's

Fall Specials



APPETIZERS

MINI SALMON CAKES - 20

Fresh salmon, parsley, bread crumbs, and just a touch of mayo hold these cakes together. Pan-seared and served with a sriracha lemon aioli sauce

SWEET CURRIED MUSSELS - 18

Steamed mussels tossed with sautéed shallots and red bell peppers are added to a broth using grade A pure maple syrup, heavy cream, and aromatic yellow curry. The perfect fusion of briny mussels, sweet maple syrup, and rich flavorful yellow curry, this sauce is genuinely bread-worthy.

ENTRÉES

APPLE CIDER GLAZED SALMON - 32

We start by pan-searing fresh Atlantic salmon in a sweet, but tart apple cider balsamic reduction served on a creamy cloud of mashed sweet potatoes. Accompany this sacchariferous duo is our apple slaw, a blend of juicy granny smith apples, celery, shaved fennel, and red onions tossed in a simple lemon vinaigrette, champagne vinegar, olive oil, and fresh squeezed lemon juice, the perfect match to our sweet cider glazed salmon.

STUFFED FILET OF SOLE - 40

Autumn is here and with the colder weather comes rich creamy decadent dishes like this one. Fresh Atlantic sole, filled with shrimp, lobster, crab meat, and cracker crumbs. Baked in a creamy lobster sauce and topped with a touch more bread crumbs for a little texture and crunch. Served with garlic steamed broccoli and parsley smashed potatoes

SCALLOPS WITH POMEGRANATE BEURRE BLANC - 38

Atlantic Sea Scallops are seared to a caramel perfection then perched atop a velvety mix of sweet potatoes, cream and brown butter, topped with a crimson glaze of pomegranate beurre blanc and, served with sautéed kale. This dish is a feast for the senses, vibrant red and orange hues, flavorful fresh fall ingredients, all brought together with a tangy pomegranate sauce.

PEPITA PESTO - COATED PASTA - 32

Jumbo Shrimp are grilled with garlic, white wine, and zingy lemon juice then tossed in our pepita seed pesto; fresh basil, roasted pepita's, nutty parmesan cheese, fragrant garlic and extra virgin olive oil are all blended together into this seasonal pesto that is every bit as flavorful as it sounds. We use thick ribbon pappardelle pasta since so you're sure to get a mouthful of pesto in every bite.



Quito's Fall Cocktails

Pistachio Martini

Vanilla vodka, Bailey's, amaretto, and blue curacao.

Caramel Appletini

Apple pie vodka, Sour Apple Puckers, Bailey's Apple Pie Irish Cream Liqueur, a drizzle of caramel syrup, and topped with cinnamon.

Pink Pear Cocktail

A beautifully balanced cocktail that captures the essence of fall perfectly. A refreshing combination of tangy pink grapefruit juice, smooth pear nectar, fresh floral forward Hendricks gin, and just a splash of Cointreau to add a hint of orange flavor.

Cinnamon Cider Dog

We start by infusing silver tequila with fragrant cinnamon sticks, mix in a little triple sec, fresh squeezed lemon juice, and a dash of cinnamon simple syrup, finished with local apple cider and a cinnamon sugar rim.

Vanilla Mule

A combination of spiced ginger beer, smooth vanilla whiskey, tart lime juice, and fresh mint is the perfect fall spin on this classic summer cocktail

Harvest Sangria

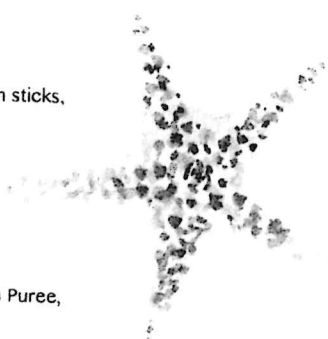
Vodka, pear liqueur, sweet white wine, triple sec, cinnamon sticks, sliced fresh pears, and cranberries

Frozen Jack O' Lantern

A pumpkin twist on a boozy classic...Vanilla Vodka, Pumpkin Puree, Kahlua, Bailey's, and Ice Cream Mix.

Fall Beers and Ciders

Downeast Pumpkin Hard Cider
Downeast Cider Donut Hard Cider



ROLLS & TACOS

SERVED WITH HANDMADE COLESLAW OR FRENCH FRIES

WHOLE BELLY CLAM ROLL | market price

Local clams are lightly battered in our seasoned flour and fried
Served on a toasted brioche roll

FISH TACOS | 17

Marinated cod, pan seared and, served in your choice of grilled corn
or flour tortilla shell shredded cabbage, diced tomatoes, organic
lemon mayonnaise

CLAM STRIP ROLL | 16

Clam strips are lightly battered in our seasoned flour and fried
Served on a toasted brioche roll

SCALLOP ROLL | market price

Sea scallops are lightly battered in our seasoned flour and fried.
Served on a toasted brioche roll

OYSTER ROLL | market price

Native oysters lightly battered in our seasoned flour and fried
Served on a toasted brioche roll

SANDWICHES

SERVED WITH HANDMADE COLESLAW OR FRENCH FRIES

FRIED FISH SANDWICH | 14

Fresh cod, lightly fried topped with sliced tomato & romaine lettuce

PAN-SEARED FISH SANDWICH | 15

Fresh cod, pan-seared in garlic-infused butter, topped with sliced
tomato & romaine lettuce

GRILLED CHICKEN SANDWICH | 14

Fire-grilled organic chicken breast topped with lettuce, tomatoes
& honey-ginger sauce

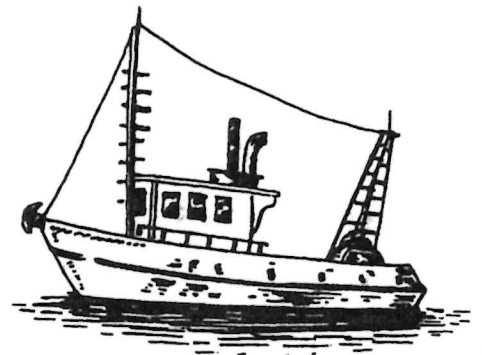
*** ANGUS BURGER** | 14

Natural Grass Fed Free Range Angus beef, grilled to perfection with
lettuce & tomato on a toasted brioche bun

ADD AMERICAN, MOZZARELLA, OR CHEDDAR CHEESE FOR - 2
ADD BACON FOR - 3

Quito's

Simple, Fresh
Flavorful Seafood!



411 THAMES STREET
BRISTOL RI
02809

Take Out - (401) 253-4500
Reservations - (401) 253-9042

Menu prices change frequently in the seafood industry to keep our prices low we have chosen to update our online digital menu daily. Our in house menus will not be updated as frequently. Please check our online digital menus for the most accurate pricing on all menu items. Quito's reserves the right to charge a service fee for parties of six or larger. Fees and services charges are subject to change.

Thank You, Quito's

STANDOUT STARTERS

STUFFED QUAHOG | **ONE STUFFIE** - 5.50
TWO STUFFIES - 9.25

Rhode Island clams filled

with our signature stuffing; baked until golden brown

CLAM CAKES | **1/2 DOZEN** - 6.50
ONE DOZEN - 10.50

A Rhode Island favorite!

Our signature fried dough recipe filled with clams.

CRAB CAKES | 18

Lump crab meat, pan seared and served with a sweet & tangy honey-ginger sauce, sliced tomatoes & romaine lettuce.

COCONUT MANGO SHRIMP | 17

Five Atlantic jumbo shrimp, lightly fried & tossed in our coconut mango sauce

SHAREABLE STARTERS

FRIED CALAMARI | 16

Served with hot pepper marinade & marinara sauce on the side.

HOT CRAB DIP | 17

Fresh lump crab meat, scallions, parmesan and mozzarella cheeses baked & served with fresh tortilla chips

STEAMED LITTLE NECKS | Market price

Choose from garlic white wine sauce or tomato zuppa sauce

STEAMED MUSSELS | 16

Choose from garlic white wine sauce or tomato zuppa sauce

BUCKET OF STEAMERS | Market Price

125lbs of soft shelled clams served with drawn butter & broth.

RAW BAR

✱ **ATLANTIC OYSTERS** | market price

✱ **JUMBO SHRIMP COCKTAIL** | 3.75 - Per shrimp

✱ **NATIVE LITTLENECKS** | 2.00 - per clam

✱ **RI RAW PLATTER** | market price

(Includes 3 littlenecks, 3 oysters & 3 jumbo shrimp cocktail)

CHOWDER • STEW • BISQUE

NEW ENGLAND CLAM CHOWDER

Cup - 6.25 | Bowl - 8.25

RHODE ISLAND CLAM CHOWDER

Cup - 6.25 | Bowl - 8.25

MANHATTAN CLAM CHOWDER

Cup - 6.25 | Bowl - 8.25

CHOWDER TRIO

Three 4oz Cups of Each Chowder - 8.25

QUITO'S SEAFOOD STEW

Cup - 9.25 | Bowl - 11.25

CLASSIC LOBSTER BISQUE

Cup - 10.50 | Bowl - 12.50

SALADS

GARDEN SALAD | 8

Romaine lettuce, cherry tomatoes, cucumbers, red onions, & bell peppers. Dressings: House Italian, lemon vinaigrette, ranch, blue cheese, honey ginger

CAESAR SALAD | 10

Romaine lettuce, parmesan cheese & croutons drizzled with caesar dressing

SPINACH SALAD | 13

Baby Spinach, crispy pancetta, creamy goat cheese, tart dried cherries, fresh local pears, and pecans served with our lemon balsamic vinaigrette on the side

ADD TO ANY SALADS

Organic Grilled Chicken Breast | 11

Pan-Seared Scallops | Mkt price

Jumbo Grilled Shrimp | 16

*Pan-Seared Salmon Filet | 16

Pan-Seared Crab Cake | 10

Lobster Meat | Mkt price

STEAMED LOBSTER DINNER

Local Lobster, fresh & steamed to order Served with French Fries & Coleslaw. Size and price vary daily please ask your

LOBSTER

LOBSTER ROLL | Market Price

Fresh hand-picked lobster meat, your choice of preparation style. Choose either the classic Maine lobster roll, chilled lobster meat, tossed with just a taste of mayo and a touch of dill. Or prepared the Connecticut style, sautéed with butter. Both are served in a toasted brioche bun.

LOBSTER PAPPARDELLE | Market Price

Local Lobster is hand picked and tossed in a rich creamy cheese sauce served over pappardelle noodles

LOBSTER CASSEROLE | Market Price

Local hand picked lobster is tossed in butter and sherry wine, topped with ritz cracker crumbs & more butter for a truly decadent dish

BAKED STUFFED LOBSTER | Market Price

Steamed Lobster, filled with our signature seafood stuffing & baked. Served with smashed potatoes and steamed broccoli

PASTA

SEAFOOD MEDLEY | 35

Littleneck clams, jumbo shrimp, & sea scallops tossed in your choice of garlic, white wine scampi or Italian tomato zuppa sauce

LINGUINE WITH LITTLE NECKS | 24

Littlenecks sautéed in your choice of a garlic, white wine scampi sauce or our Italian tomato zuppa sauce

SHRIMP SCAMPI | 26

Jumbo shrimp sautéed in our classic scampi sauce, minced garlic, dry white wine, fresh parsley atop a plate of linguine

CHICKEN PARMESAN | 22

Two pieces of hand-breaded organic chicken breasts served over a half pound of linguine topped with marinara sauce & mozzarella

CALAMARI MEDITERRANEAN | 20

Our award winning zuppa sauce infused with garlic, kalamata olives, peperoncini peppers, and red pepper flakes over linguine, your choice of fried or sautéed calamari (We recommended this dish fried)

SEAFOOD MEDITERRANEAN | 32

Our award winning zuppa sauce infused with garlic, kalamata olives, peperoncini peppers, and red pepper flakes over linguine. Your choice

GRILLED & PAN-SEARED

Served with Smashed Potatoes & Garlic Steamed Broccoli

***PAN-SEARED SALMON** | 25

Atlantic salmon, pan seared in garlic infused butter, olive oil, white wine and Italian herbs

PAN-SEARED TRIO | Market Price

Sea Scallops, Atlantic Cod & Shrimp are pan seared in garlic infused butter, olive oil, white wine and Italian spices

PAN-SEARED COD | 25

Atlantic cod pan-seared with garlic infused butter, olive oil, white wine and Italian spices

PAN-SEARED SCALLOPS | Market Price

Sea scallops; seared just long enough to give them a light golden brown crust

GRILLED SWORDFISH | 30

Thick-cut Atlantic swordfish lightly seared in garlic-infused butter, dry white wine, and Italian spices. Served with steamed garlic broccoli and parsley smashed potatoes.

BAKED SEAFOOD

Served with Smashed Potatoes & Garlic Steamed Broccoli

SEAFOOD CASSEROLE | Market Price

Filled with seafood; sea scallops, jumbo shrimp, local lobster, Atlantic Cod, butter and white wine. Topped with seasoned cracker crumbs.

SCALLOP CASSEROLE | Market Price

Atlantic Sea Scallops are tossed with butter, sweet sherry wine, topped with ritz cracker crumbs & baked until golden.

LEMON BUTTER BAKED COD | 25

Atlantic cod is topped with butter, lemon juice, white wine seasoned ritz cracker crumbs, baked until golden brown.

BAKED STUFFED SHRIMP | 27

Five jumbo shrimp are stuffed with our signature seafood stuffing, then baked in butter, white wine and fresh herbs

BAKED STUFFED SOLE | 29

Fresh Atlantic sole, filled with shrimp, lobster, crab meat, sea scallops, and cracker crumbs. Baked in a creamy lobster sauce and topped

NON-ALCHOLIC DRINKS

- BOTTLED ROOTBEER** | 3.75
BOTTLED ORANGE SODA | 3.75
BOTTLED GRAPE SODA | 3.75
BOTTLED GINGERALE | 3.75
FOUNTAIN SODA PEPSI, DIET PEPSI, SIERA MIST | 2.75
BOTTLED WATER | 3.25
SPARKLING BOTTLED WATER | 3.75
LEMONADE | 3.25
ICED TEA SWEETENED OR UNSWEETENED | 3.75
JUICE APPLE, CRANBERRY, PINEAPPLE, ORANGE | 3.50
HOT TEA | 2.75
HOT COFFEE | 3.25
COLD BREW COFFEE Seasonal | 3.75
HOT COCOA Seasonal | 4.25
HOT APPLE CIDER Seasonal | 4.25
CHOCOLATE MILK or **PLAIN MILK** | 3.50

SIDES

- SAUTÉED GARLIC SPINACH** | 5
QUITO'S COLESLAW | 4
STEAMED ITALIAN BROCCOLI | 4
CLASSIC FRENCH FRIES | 4
SWEET POTATO FRIES | 5
SMASHED PASLEY POTATOES | 5
MASHED SWEET POTATOES | 5
SAUTEED KALE | 6
FRIED CHICKEN TENDERS | 13
SIDE OF LINGUINE
MARINARA -12 | **SCAMPI SAUCE** - 12
MEDITERRANEAN SAUCE | 14

Tomato sauce infused with garlic, kalamata olives,
herbs, onion & red pepper flakes topped with linguine

FRIED SEAFOOD PLATERS

SERVED WITH OUR HOUSE COLESLAW & FRENCH FRIES

- FISH N' CHIPS** | 20
Atlantic cod lightly battered and fried until golden brown
WHOLE CLAM SEAFOOD PLATTER | market price
Hand-battered cod, shrimp, scallops and whole belly clams
WHOLE CLAM PLATTER | market price
Native whole bellied clams, fried in our light batter
CLAM STRIP PLATTER | 18
Strip clams, fried in our light batter
FRIED SHRIMP PLATTER | 27
Jumbo shrimp, fried in our light batter served
with cocktail sauce
FRIED OYSTERS PLATTER | market price
Native oysters, fried in a light batter served with tartar sauce
FRIED CHICKEN TENDER DINNER | 15
Five organic breaded chicken tenders served with your choice of
Ranch or Honey Ginger Dipping Sauce

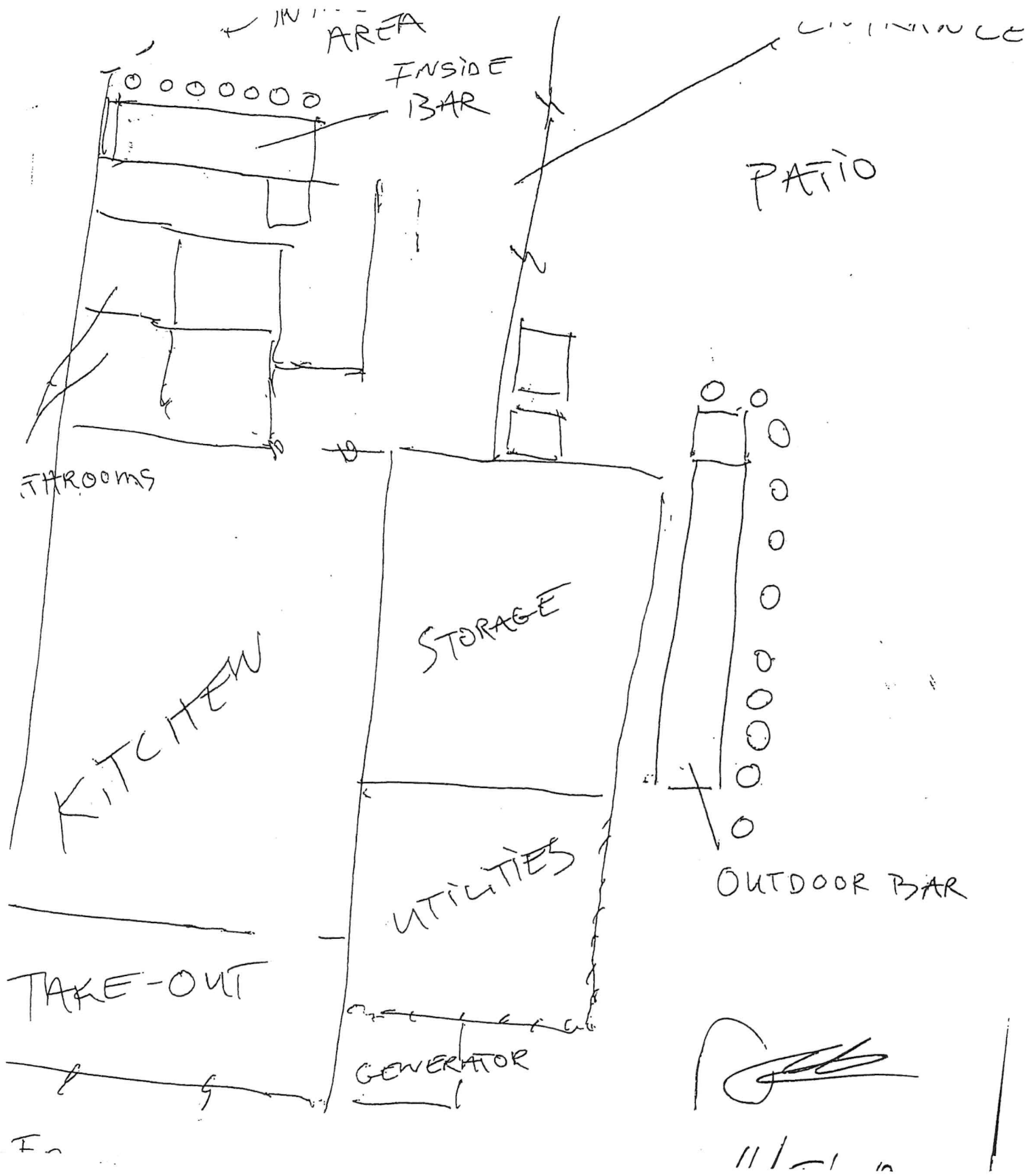
FRIED HALF AND HALF | 30

Can't choose pick any two!
(Whole Clams, Clam Strips, Scallops, Calamari, Shrimp, Oysters,
Whole clams are an additional 5 dollars when selected

SUBSTITUTE SWEET POTATO FRIES FOR AN ADDITIONAL | 2

SEAFOOD SIDES

- SIDE OF COD FISH**
Fried 10 | Pan-Seared 12
FRIED CLAM STRIPS
Small 9 | Large 15
FRIED JUMBO SHRIMP
Small 16 | Large 22
FRIED SEA SCALLOPS
Small / Mkt Price | Large / Mkt Price
FRIED WHOLE CLAMS
Small / Mkt Price | Large / Mkt Price





LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Roberto's

ADDRESS: 450 Hope St. Bristol RI 02809

APPLICANT NAME: Richard Corrente

HOURS OF OPERATION: Cafe/B-3 days / Rest Tue-Sun 5-10

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

*SIGNATURE: [Signature]

NAME: Richard Corrente

PETITION MUST BE RETURNED

BY: October 19, 2023

ADDRESS:

TOWN: Br

DATE OF E

BUSINESS

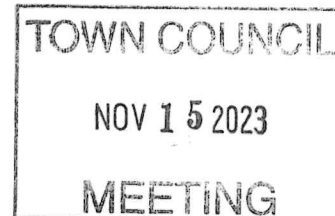
HOME TEL

EMAIL: Ri

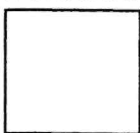
Petition to applicant mailed:

September 23, 2023

Date Returned: _____



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

Mare Roberto's Restaurant

SEAFOOD POSSILLIPO ~ 32

fresh cod, littlenecks, shrimp, garlic, red pepper flakes, tomato broth, served over spaghetti

SHRIMP FRA DIAVOLO ~ 28

shrimp, crushed red pepper, garlic, pepperoncini, tomato, spaghetti, parmesan

SHRIMP SCAMPI ~ 28

sautéed shrimp in a white wine and garlic sauce with plum tomato and parsley over spaghetti

SHRIMP NINA ~ 28

sautéed shrimp, spinach, tomato, in a pink vodka cream sauce over spaghetti

TUSCAN SCALLOPS ~ 30

pan seared scallops topped with Tuscan sun-dried tomato pesto, served with green peas & couscous

BAKED STUFFED COD ~ 30

fresh cod, seafood stuffing, Roberto's mashed, topped with a shrimp veloute, seasonal vegetable

COD ROBERTO ~ 28

8oz. sautéed fresh local cod, spinach and tomato in a lemon dijon sauce, served with couscous

SALMON PICATTA ~ 30

8oz. pan seared salmon with tomato capers and butter in a white wine sauce with spinach & couscous

CHILDREN'S MENU

SPAGHETTI & MEATBALLS ~ 14

PLAIN PASTA with MARINARA or BUTTER ~ 10

MAC & CHEESE ~ 10

CHICKEN TENDERS ~ 12

Roberto's mashed:

a mix of white and sweet potatoes blended with heavy cream, sour cream and minced garlic

PRIVATE EVENTS

Email us at paul@robertosbristol.com

or

Call/Text Paul @ 858-354-7212

**Ask about our gluten-free options*

***A 20% gratuity may be added to parties of 6 or more*

**Consuming raw or under cooked meat will increase your risk of foodborne illness especially if you have certain medical conditions, please inform your server of any food allergies.*

Terra

*Roberto's
Restaurant*

SPAGHETTI & MEATBALLS ~ 20

roberto's meatballs served over spaghetti, tossed in our house marinara, topped with fresh shaved parmesan

ROBERTO'S BOLOGNESE ~ 28

ground beef, pulled pork, stewed tomato, tossed with garganelli pasta & topped with shaved parmesan

NEW YORK STRIP ~ 36

12 oz grilled NY strip steak, over our house steak sauce, with Roberto's mashed and seasonal vegetables

12 HOUR BRAISED BEEF SHORT RIB ~ 34

served over portabella mushrooms, spinach, gnocchi, au jus and topped with blue cheese

SAUSAGE CAVATELLI ~ 26

sweet italian sausage, spinach, tomato tossed in aglio-olio sauce, topped with grated parmesan cheese

VEAL SALTIMBOCCA ~ 32

veal cutlet, prosciutto, fresh sage, white wine demi, fresh mozzarella cheese served with Roberto's mashed and seasonal vegetable

VEAL CACCIATORE ~ 32

green peppers, mushrooms, onion, brandy and tomatoes tossed in our marinara and served over spaghetti

CHICKEN CARBONARA ~ 28

pancetta, prosciutto, shallots, peas, pecorino romano, cream sauce, served with spaghetti

CHICKEN MARSALA ~ 28

sautéed chicken, topped with marsala gravy and mushrooms served with Roberto's mashed and seasonal vegetables

CHICKEN PARMESAN ~ 28

breaded chicken cutlet, topped with fresh mozzarella and marinara sauce over spaghetti

Vegetariano

MUSHROOM RAVIOLI ~ 26

porcini, portabella & black trumpet ravioli, spinach, pine nuts, madeira wine reduction cream sauce

EGGPLANT PARMESAN ~ 26

thinly sliced breaded eggplant, topped with mozzarella cheese and marinara sauce over spaghetti

VEGGIE CAVATELLI ~ 24

zucchini, squash, tomato, mushroom, tossed in aglio-olio sauce topped with parmesan cheese

*Consuming raw or under cooked meat will increase your risk of foodborne illness
especially if you have certain medical conditions, please inform your server of any food allergies.

Zuppa

*Roberto
Restaurant*

SOUP OF THE DAY ~ 10
ask your server for today's selection

PASTA FAGIOLI ~ 10
tubettini, cannellini beans, tomato broth, oregano, parmigiano reggiano

Insalate

HONEY MUSTARD CAESAR ~ 7 / 14
romaine lettuce, housemade garlic croutons, fresh shaved parmesan,
honey dijon caesar dressing

HOUSE SALAD ~ 7 / 14
mixed greens, cucumbers, tomatoes, radish, bermuda onions, choice of dressing

TUSCAN BREAD SALAD ~ 14
warm tuscan bread, shallot, zucchini, tomato, mushrooms, cannellini beans

ROBERTO'S BEET SALAD ~ 14
red beets, goat cheese, candied walnut, spinach, arugula, bermuda onion, fresh strawberries,
white balsamic vinaigrette

Salad Add-ons: Salmon ~12 - Scallops (3) ~14 - Shrimp (4) ~12 - Chicken ~8

Antipasti

BURRATA ~ 14
roasted red pepper pesto, baguette, olives, roasted garlic & tomato

LITTLENECK ZUPPA ~ 16
sauteed onions, garlic, red pepper flakes, pepperoncini rings, tomato broth

FRIED MOZZARELLA ~ 12
fried buffalo mozzarella, house marinara, fresh basil

R.I. CALAMARI ~ 14
fried squid, pepperoncini rings, garlic, white wine, house marinara

GRILLED BRUSCHETTA ~ 12
Add Prosciutto ~ 4
grilled italian bread, buffalo mozzarella, tomato, basil, olive oil, balsamic glaze

STUFFED MUSHROOMS ~ 12
sausage stuffed mushrooms topped with Parmesan

ROBERTO'S MEATBALLS ~ 14
beef and pork, basil, italian bread, fresh parmesan, ricotta, house marinara

GARLIC BREAD ~ 6
Add fresh mozzarella cheese ~ 2
grilled baguette, garlic butter, grated parmesan, marinara

Good Morning

Served 8 - 3

Muffins, Pastries Baked Fresh Daily

Bagel

Plain, Everything, Onion, Cinnamon Raisin 4
add cream cheese .50

Egg & Cheese

Fried Egg | American | Croissant or Bagel 7

Add Bacon, Sausage, Grilled Pancetta, Hot Capicola or Prosciutto 2

Italian Breakfast Sandwich

Fried Egg | Herb Cream Cheese | Grilled Hot Capicola
Baby Spinach | Croissant 9

Italian Breakfast Toast

Whole grain garlic bread | House Marinara | Fried Egg |
Arugula | Basil | Crispy Beets | Parmesan Cheese 9

Italian Style Quinoa

Quinoa | Basil | Parsley | Peppers | Onions | Corn
Cucumbers | Feta | Balsamic Glaze 6

Add 1 Egg 2

Parfait

Stonyfield Farms Organic Yogurt | Granola |
Fresh Berries 7

Tater Tots 4

Homemade Cannoli

Filled to order with our own sweet ricotta filling and finished
with chocolate chips 3

Coffee

HOT

	<u>Small</u>	<u>Large</u>
Americano	2.50	3.50
Cappuccino	3.25	4.25
Chai Tea	3.75	4.75
Espresso	2.50	3.00
Espresso Con panna.	2.75	
Hot Chocolate	3.00	4.00
Macchiato	2.75	
Mexican Hot Chocolate	3.75	4.75
Mocha	3.75	4.75
Latte	3.50	4.50
Red Eye	3.50	4.50

COLD

	<u>Small</u>	<u>Large</u>
Nitro Coffee	3.50	4.50
Cold Brew Coffee	3.50	4.50
Real Italian Soda		3.75
(raspberry, lemon-lime, orange, blueberry, strawberry)		
Pellegrino		3.50
(Limonata, Aranciata, Pompelo)		
Coca Cola bottle		3.50
Lemonade		3.00
Iced Tea		3.00
Tropicana Orange Juice		3.50
Apple Juice		3.00
Bottled Water		3.00

ICED

Brewed Flavored Iced Coffee	3.50 / 4.50
(Banana Hazelnut, French Vanilla, Carmel Toffee)	
Flavor shots	
(Caramel, Chocolate, Hazelnut, Vanilla, Sugar free Carmel, Sugar free Hazelnut)	

COCKTAILS

Roberto's Red Sangria	10.00	Espresso Martini	12.00
Red wine, triple sec, Blood orange purée, ginger soda, fresh fruit		Light or Dark Stoli Vanil, Kahlua, Francelico, Baileys, fresh espresso	

WINE

Ruffino pinot grigio	11.00	J Lohr Cab	11.00
White Haven Sav Blanc	11.00	J Black Pinot Noir	11.00
Whispering Angel Rose'	11.00		

BEER

Draft			
Peroni	5.00		
Cans			
Whalers Rise Pale ale	6.00	Litchfield Distillery-Spiked Lemonade, The Litchfielder	7.00
Hi Noon - Lemon, Lime, Black cherry	7.00		
Bottles			
Sierra Nevada	6.00	Michelob Ultra	5.00
Corona	5.50	Heineken	5.00

Cafe
Roberto

Lunch

Served 11-3

Salads

Caesar Salad

Romaine | Honey Mustard Caesar |
Croutons | Parmesan 7

House

Mixed Greens | Cucumber | Tomato | Red Onion |
Radish | Balsamic | Crouton 7

Roberto's Beet Salad

Red beets | Goat Cheese | Candied Walnut | Spinach |
Arugula | Bermuda Onion | Fresh Strawberries |
White Balsamic Vinaigrette 12

Chef's Antipasto

Romaine | Iceberg | Arugula | Pepperoncini |
Red Onion | Tomato | Roasted Pepper |
Ham | Capicola | Turkey | House Italian Dressing 10
Add Chicken Salad 6, Add Roasted Portabella 6,
Add Chicken 7, Add Shrimp 7

Deli Wraps & Subs

w/chips, greens or pasta salad

Italian Sub

Salami | Ham | Hot Capicola | Pepperoncini |
Provolone | Tomato | Red Onion |
Iceberg | Oil & Vinegar 12

Tuscan Chicken Salad Wrap

White Meat Chicken | Sun Dried Tomato | Basil |
Parsley | Mayo | Balsamic | Romaine 11

Grilled Chicken Caesar Wrap

Grilled Chicken | Romaine | Honey Mustard Caesar |
Crouton | Parmesan 12 Shrimp Add 3

Caprese Sub

Tomato | Arugula | Basil | Buffalo Mozzarella |
Balsamic Glaze 11

Buffalo Chicken Wrap

Fried Chicken | Buffalo Sauce | Iceberg Lettuce |
Tomato | wBlue Cheese Dressing 13

Save Time, Call Ahead
401-254-9732

Hot Paninis & Subs

choose as a grilled panini or hot sub
w/chips, greens or pasta salad

Italian

Salami | Ham | Hot Capiola | Pepperoncini
Provolone | Tomato | Red Onion | Iceberg 12

Pesto Chicken

Grilled Chicken | Pesto | Provolone 13

Roasted Veggie

Portabella Mushroom | Red Pepper | Basil |
Mozzarella 11

Roberto's Meatball

Roberto's Meatballs | Marinara | Provolone 13

Chicken Parmesan

Chicken Cutlet | Marinara | Provolone 13

Grilled Cheese

Swiss | Provolone | American 8
Add Grilled Pancetta, Hot Capicola or Prosciutto 2

Cuban Sandwich

Pulled Pork | Ham | Pickles | Swiss |
Dijon Mustard 13

Eggplant Parm

Fried Eggplant | House Marinara | Provolone 12

Turkey & Bacon

Turkey | Lettuce | Tomato | Bacon | Provolone 12

Chicken Cutlet

Chicken Cutlet | Lettuce | Tomato | Pepperoncini |
Provolone | Pickles | Mayo 13

Soup

~SOUP OF THE DAY ~ 8

ask your server for today's selection

PASTA FAGIOLI

Tubettini | Cannellini Beans | Tomato Broth | Oregano |
Parmigiano Reggiano 8

Want to book a party?

Email us at paul@robertosbristol.com or
Call/Text Paul @ 858-354-7212

*THIS ITEM IS RAW OR PARTIALLY COOKED AND CAN INCREASE YOUR RISK OF FOOD BORNE ILLNESS.
CONSUMERS WHO ARE ESPECIALLY VULNERABLE TO FOOD BORNE ILLNESS SHOULD ONLY EAT
SEAFOOD AND OTHER FOOD FROM ANIMALS THOROUGHLY COOKED.
KIDS MEALS MUST BE COOKED MEDIUM WELL - WELL

ROBERT'S

HALL

KITCHEN

DINING ROOM

BATH

STORAGE

BED

BRIDGE ROOM



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: *SS DION, INC*

ADDRESS: *520 THAMES ST*

APPLICANT NAME: *STEPHAN DION*

HOURS OF OPERATION: *TUES - SAT 4:00PM To 9:00PM*

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

PETITION MUST BE RETURNED

BY: October 19, 2023

Petition to applicant mailed:

September 23, 2023

Date Returned: *10/12/23*

*SIGNATURE: *Stephan Dion*

NAME: *Stephan Dion*

ADDRESS: *520 Thames St*

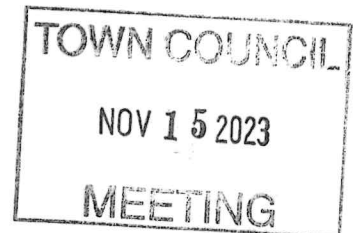
TOWN: *Bristol*

DATE OF BIRTH: *10/12/23*

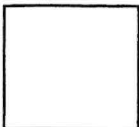
BUSINESS TELEPHONE: *508-233-1111*

HOME TELEPHONE: *508-233-1111*

EMAIL: *stephan.dion@ssdion.com*



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

ROASTED BEET GRAIN BOWL - 14
red quinoa, local greens, narragansett
creamery sea salt feta, roasted nuts,
edamame, balsamic marinated beets

VEGGIE BIBIMBAP - 14
sticky rice, roasted ri mushrooms,
fermented sesame slaw, spinach saute,
pea tendrils, bibimbap sauce
ADD FRIED BAFFONI FARM EGG - 2

CAESAR SALAD - 10
romaine, parmesan, shaved asiago,
garlic croutons

TUNA POKE BOWL* - 18
sticky rice, wakame, cucumber,
scallion, marinated tuna, edamame,
avocado, sriracha mayo, sesame seeds

ENTRÉES.

add first course of local greens or
chowder for \$2

ROASTED MUSHROOM CAMPANELLE - 19
house made pasta, roasted RI
mushrooms, sautéed leeks, asparagus,
tarragon, white truffle oil, pecorino
romano, pea tendrils

PARMIGIANA
mom's marinara, sharp provolone, penne
EGGPLANT - 21
BAFFONI FARM CHICKEN - 23
FED-RICK VEAL - 25

BOLOGNESE - 23
blackbird farm beef, danielle pancetta,
fed-rick veal, house made campanelle
pasta, shaved asiago

STEAK FRITES* - 31
10oz sirloin, house fries, herb aioli,
au jus
ADD ROASTED RI MUSHROOMS -OR-
SMOKED BLUE CHEESE / 5.5

CHARGRILLED SWORDFISH* - M.P.
roasted asparagus, whipped local
potatoes

ADD: HORSERADISH REMOULADE
-OR-
DILL + SHALLOT MUSTARD SAUCE

BAKED SEAFOOD.

with choice of sides

BAKED SCROD - 21.5
herbed butter cracker crumbs

BAKED STUFFED SHRIMP - 29
crabmeat stuffing

ADDITIONS.

AVOCADO - 3.5
CHILI GLAZED SHRIMP - 13
FAROE ISLAND SALMON* - 18
PT. JUDITH CALAMARI - 9
NEW BEDFORD SEA SCALLOPS* - M.P.
GRILLED BAFFONI FARM CHICKEN - 14
GRILLED 10oz SIRLOIN* - 25
SEARED YELLOWFIN TUNA* - M.P.

THE BIG SALAD - 11
Local greens, parmesan frico,
marinated artichoke hearts, kalamata
olives, red onion, cucumber, tomato
vinaigrette

WHALER'S RISE FISH + CHIPS - 21.5
beer battered haddock, fries and slaw

SEARED YELLOWFIN TUNA* - 23
sesame & black pepper crust, wakame,
sticky rice, sriracha mayo, wasabi

GRILLED FAROE ISLAND SALMON* - 26
lemon, blistered cherry tomatoes,
capers, roasted garlic, red quinoa

SEARED NEW BEDFORD SEA SCALLOPS - 29
roasted RI mushrooms, caramelized
fennel & parmesan risotto, pea
tendrils

PT. JUDITH CALAMARI LINGUINI - 23
fried calamari, arrabbiata sauce,
kalamata olives

SHRIMP + SAUSAGE PASTA - 25
roasted tomatoes, spinach, capers,
artichoke hearts, cream, linguini

SEAFOOD CAPELLINI - 31
littlenecks, sea scallops, shrimp,
mussels, choose either:

FRA DIAVOLO: spicy marinara
-OR-

SCAMPI: herbed garlic butter

BAKED SEA SCALLOPS - 29
herbed butter cracker crumbs

SEAFOOD CASSEROLE - 28.5
sea scallops, stuffed shrimp, scrod

CHEESE BOARD - 23

selection of local cheeses, rhode island: clethra honey, nuts, house made preserves, grilled sourdough

ZA'ATAR FRIED CAULIFLOWER - 8.5

narragansett creamery yogurt tzatziki, lemon, parsley

CRISPY CONFIT CHICKEN WINGS - 13.5

baffoni farm chicken wings, local honey & sriracha, toasted sesame seeds, scallions

ROASTED RI MUSHROOM NAAN - 11

vermont cheddar mornay, truffle honey, artichoke hearts, pea tendrils

CLAMS CASINO - 14.5

narragansett bay littlenecks baked with herbed cracker crumbs and bacon

STEAMED LITTLE NECKS - 14

herbed garlic -or- spicy marinara

SMOKED BLUEFISH PÂTÉ - 14

local bluefish, calabrian chilicrisp, EVOO, grilled sourdough

PT. JUDITH CALAMARI - 15

banana peppers, lemon, parsley, marinara

YELLOWFIN TUNA TARTARE* - 16

ginger and sesame ponzu, avocado, cucumber, scallion, fried pita

RI LITTLE NECKS* - 1.75

on the half shell, mignonette, cocktail sauce, lemon

SHRIMP COCKTAIL - 4

with cocktail sauce

CLAM CHOWDER - 7

narragansett bay quahogs, maplewood farm potatoes, wright's farm cream

MAINE MUSSELS + FRIES - 14

dill & shallot mustard sauce

SANDWICHES.

choice of fries or local greens

LOBSTER SALAD SANDO - M.P.

quarter pound -or- double

VEGGIE PITA - 9.5

sauteed spinach, kalamata olives, roasted tomato, artichoke hearts, vermont cheddar, tzatziki

RI MUSHROOM GRILLED CHEESE - 12

sourdough, roasted RI mushrooms, vermont cheddar, marinara

FISHWICH - 16

beer battered haddock, sesame slaw, house made "everything" milk bun

BLACKBIRD FARM BURGER* - 18

(21 DAY DRY-AGED, GRASS FED)
local bacon, vermont cheddar, fried red onion, burger sauce, house made "everything" milk bun

SHRIMP TACOS - 15

togarashi, soft flour tortilla, citrus slaw, sriracha mayo

BLT - 14

local bacon, herb aioli, tomato, local lettuces, banana peppers, grilled sourdough

JOHN EDDY STYLE - add ½ pound of lobster - M.P.

BUFF CHIC SANDO - 14

baffoni farm chicken thighs, rhed's fermented hot sauce, lettuce, tomato, house blue cheese, house made "everything" milk bun

SIDES.**CHOOSE 2:**

FRENCH FRIES - 3.5

RED QUINOA - 4

CHILLED BALSAMIC BEETS - 3.5

STEAMED BROCCOLI - 4

STICKY RICE - 4

COLE SLAW - 3

WHIPPED LOCAL POTATOES - 3.5

CHOOSE 1:

SAUTÉED SPINACH W/ GARLIC - 4.5

RI MUSHROOM RISOTTO - 7

PENNE W/ MARANARA - 5

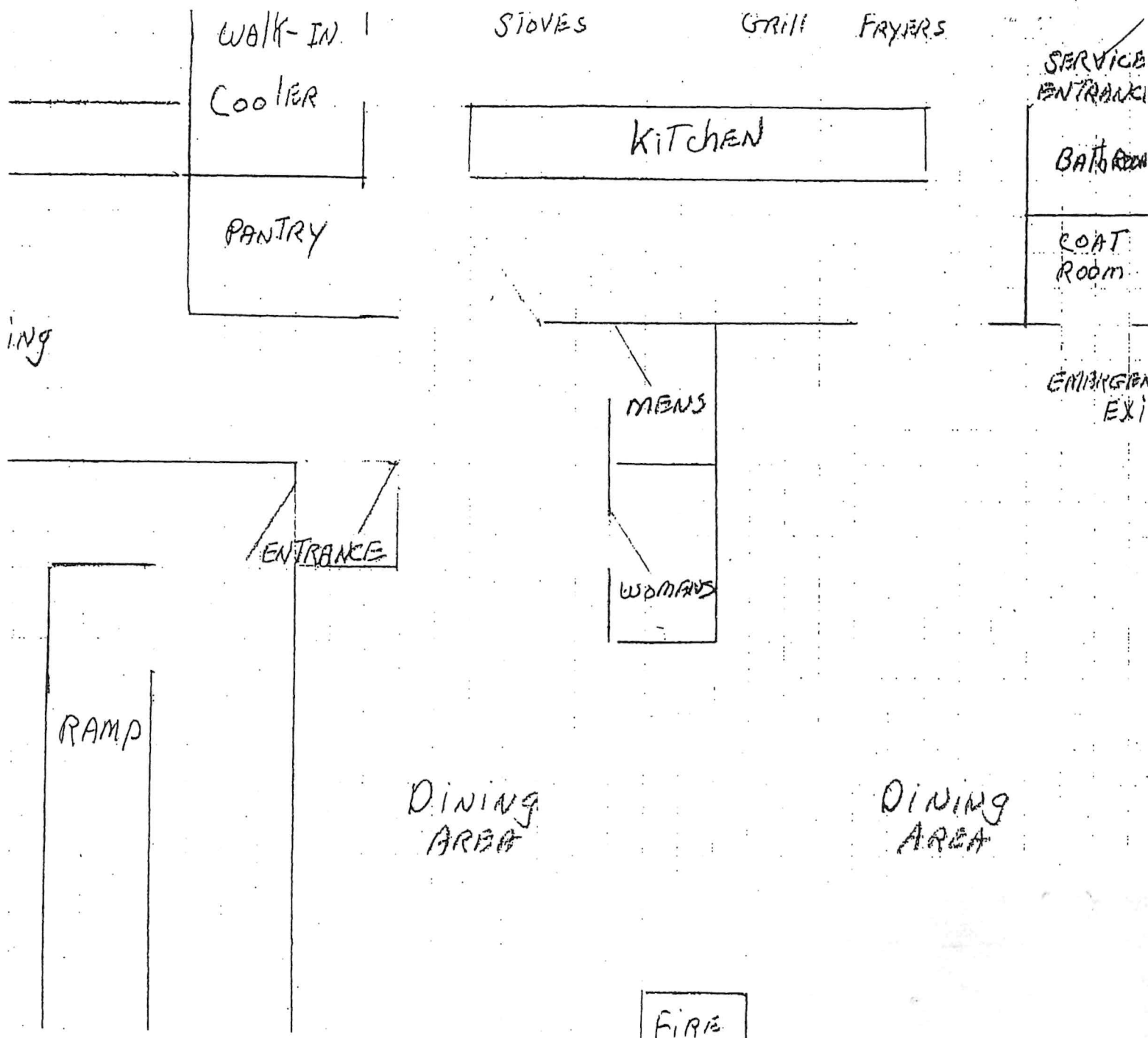
LOCAL GREENS - 5

GRILLED ASPARAGUS - 6

WAKAME - 5

ROASTED RI MUSHROOMS - 5.5

*This item is raw or partially cooked and will increase your risk of foodborne illness. Consumers who are especially vulnerable to foodborne illness should only eat seafood and other food from animals thoroughly cooked. Please inquire with your server for details. If you have any food allergies, please notify your server.





LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Sakuratani Ramen & Izakaya Inc

ADDRESS: 531 Wood street, Bristol. RI. 02809

APPLICANT NAME: XinHong Wang

HOURS OF OPERATION: 11:15 - 9:15 pm
am

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

PETITION MUST BE RETURNED

BY: October 19, 2023

Petition to applicant mailed:

September 23, 2023

Date Returned: _____

*SIGNATURE: _____

NAME: XinHong Wang

ADDRESS: _____

TOWN: RI

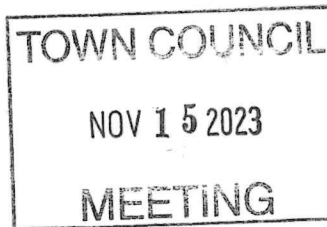
DATE OF BIRTH: _____

BUSINESS TELEPHONE: _____

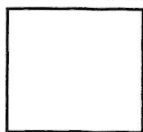
HOME TELEPHONE: _____

EMAIL: S

2023 OCT -4 AM 9:24
TOWN CLERK OFFICE
BRISTOL, RHODE ISLAND



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.



APPETIZER

Edamame 4.25

Steamed soybeans w. salt.

Gyoza (shrimp or pork) 5.75

Pan-fried shrimp or pork dumplings. (5 pcs.)

Pork belly Bun (2 pcs) 6.75

Steamed buns filled with chashu pork, cherry tomato, lettuces and mayo.

Fresh spring roll Gluten free

Chicken/beef/shrimp/tofu w. homemade pickled carrot and radish, fresh cucumber, fresh leaf lettuce wrapped in rice paper w. side roasted sesame sauce.

Inari tofu 5.75
Chicken 6.75
Shrimp 7.75
Beef 7.75

Shrimp/Veg Tempura Vegs: 11.95
w. Shrimp: 14.95

Deep Fried shrimp and assorted vegetables.

Ika - Yakitori 17.25

Grilled whole squid w. homemade yakitori sauce.

Takoyaki 3pcs: 4.75 5pcs: 7.75

Fried octopus balls topped with homemade takoyaki sauce, mayo, parsley flakes and dried bonito flakes.

Flamingo 7.75

Deep fried mozzarella cheese, cream cheese, avocado and rice warped in nori (dried seaweed)

Kani roll 7.75

Cream Cheese mixed imitation crab meat wrapped in spring roll pastry deep fried topped w. homemade sauce.

Age dashi tofu 8.75

Deep fried tofu in dashi broth topped with dried bonito flake and nori.

Ika Geso karaage Gluten free 9.25

Fried squid legs. (3 skewers)

Chicken karaage Gluten free 10.75

Fried boneless chicken thigh meat ball, w. homemade karaage sauce.

SALAD

House Salad 6.95

Mixed greens w. homemade salad ginger dressing.

Seaweed Salad 6.95

Marinated seaweed salad.

SIDES

Miso soup 3

Side salad 3

White rice 2



Please let us know if you have any food allergies or dietary restrictions. Consuming raw or undercooked eggs, meats, seafood or shellfish may increase your risk of foodborne illness.



Ramen



1. Tonkotsu ramen 16.85

Pork broth based straight thin noodle topped with chashu pork, soft boiled egg, bamboo shoot, wood ear mushroom, naruto, scallion, and pink ginger.



2. Miso ramen 16.85

Miso Pork broth based curly noodle, topped with chashu pork, soft boiled egg, bamboo shoot, wood ear mushroom, sweet corn, naruto and scallion.



3. Vegetable Shoyu ramen 15.85

Vegetable broth with soy sauce based vegetable noodle topped with inari tofu, soft boiled egg, broccoli, bamboo shoot, wood ear mushroom, sweet corn, scallion, and dried seaweed.



4. Shoyu ramen 15.85

Vegetable broth with soy sauce based straight thin noodle topped with chashu pork, soft boiled egg, bamboo shoot, wood ear mushroom, naruto, scallion, and dried seaweed.



5. TanTan-men 16.85

Sesame broth based straight thin noodle topped with pork miso paste, soft boiled egg, bamboo shoot, scallion, wood ear mushroom and naruto.



6. Chicken ramen 16.85

Chicken broth based straight thin noodle topped with fried chicken, soft boiled egg, bamboo shoot, wood ear mushroom, naruto, and scallion.



7. Seafood ramen 19.85

Pork broth based curly noodle, topped with shrimp, Hokkaido scallop, squid, mussel, sweet corn and scallion.



Extra Ramen Topping

Soft boiled egg	2.5
Fried Chicken (3pcs)	5.75
Chashu pork (3pcs)	5.75
Inari Age Tofu	3.5
Bamboo shoot	3
Wood ear mushroom	2.5
Sweet corn	2
Nori (dried seaweed)	1

Homemade chili oil  1.25

Black garlic oil  1.25

Extra Noodle 3.95

thin noodle

curly noodle

veg noodle

Udon noodle 4.95

Rice noodle 4.95



* Udon/rice noodles \$1

* make spicy broth /garlic broth \$1

*  Vegetarian Available

* Naruto : imitation fish cake.

Please let us know if you have any food allergies like soft boiled eggs, seafood or shellfish may increase your risk of foodborne illness.





YAKITORI (Grilled meat or vegetables on skewers).

Sakurataki

Meats :

Gyu-Kushi w. salt	6.5
sliced beef w. sea salt	
Gyu-Kushi w. yakitori sauce	6.5
sliced beef w. homemade yakitori sauce	
Butabara Kushi	4
pork belly	
Torimune	4
chicken breast	
Tebasaki	3.5
chicken wing w. yakitori sauce(2 pcs)	
Reba	3
chicken liver w. yakitori sauce	
Sunagimo	3
chicken gizzard	



Bacon + Veggies :

Enoki bacon maki	4.5
enoki mushroom wrapped in bacon	
Aspara bacon maki	4.5
asparagus wrapped in bacon	
Okura bacon maki	4.5
Okura wrapped in bacon	
Tomato bacon maki	4
tomato wrapped in bacon	

Seafood :

Hotate bacon maki	8.5
Hokkaido scallops wrapped in bacon	
Hotate	7
Hokkaido scallops	
Ebi	7
whole shrimp (2 pcs)	
Yaki-Shumai	3.5
shrimp shumai (2 pcs)	



Vegetables :

Shiitake	3.5
shiitake mushroom with soy sauce	
Aspara	2.5
asparagus with soy sauce topped bonito flake	
Okura	2.5
Okura with soy sauce topped bonito flake	
Nasu	2.5
eggplant with homemade miso paste	
Zucchini	2.5
zucchini with homemade miso paste	
Tomato	2.5
cherry tomato w. soy sauce	

Please let us know if you have any food allergies or dietary restrictions. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Entrees

< Served with side of miso soup & house salad >



Ika Yakitori

19.25

Grilled whole squid with homemade yakitori sauce, with side of steamed white rice.

TEMPURA



Vegetable tempura

15.95

Deep fried assorted vegetable, with side of steamed white rice.

Tempura moriawase

18.95

Deep fried shrimp and assorted vegetable, with side of white rice.

DONBURI

1. Yakitori Don

18.95

Grilled boneless chicken thigh meat w. homemade Yakitori sauce and kinshi tamago over steamed white rice.

2. Salmon Don

23.95

Pan-Seared salmon with homemade yakitori sauce and kinshi tamago over steamed white rice.



3. Gyu Don

23.95

Pan-Seared top sirloin steak with homemade yakitori sauce over steamed white rice.



4. Unagi Don

24.95

Sweet caramelized homemade eel sauce drizzled on whole eel over steamed white rice.

(*Kinshi Tamago : shredded egg crepe garnish)

Please let us know if you have any food allergies or dietary restrictions. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Sakurataki

Sake - menu



Hot/cold House Sake (by carafe)



Good acidity, mineral driven, well-balanced with a clean, medium finish. Let it warm you in the winter and cool you in the summer.

Alc./Volume: 15.6% SMV: +2

Served warmed or chilled

S 6oz : 6 L 10 oz : 9

GEKKEIKAN - Nigori Sake



An unfiltered (cloudy), creamy, sweet sake with crisp, vibrant taste which is good for any occasion. Rich and fruity unfiltered sake.

Alc./Volume: 10% SMV: -23

Shake well and served chilled

S 6oz : 8 L 10 oz : 14 Bottle: 26

MOMOKAWA Organic Sake



Variety: • Nigori
• Junmai Gingo

Alc./Volume: 16%-19%
served chilled

375ml/bottle: 15

Miyozakura Junmai Cup



Smooth and plush with a nice dry finish and a shy but flowery aroma. When warmed, the deep, hearty and almost fierce flavor is revealed, but quite enjoyable at almost every temperature, and very good with almost any meal.

Alc./Volume: 15.5% SMV: +6.5

Served warmed or chilled

180ml/cup : 9

HANA Flavored Sake

Variety: • Fuji Apple • Lychee • White Peach

Premium Sake with Natural Fruit Flavors HANA reflects a contemporary beverage that produces appealing fruit aromas followed by a smooth, mellow taste. This beautifully balanced drink pairs well with many dishes and tastes refreshing as an aperitif

Alc./Volume: 8% SMV: NA

Served chilled

375ml/bottle: 15

Kiku-Masamune Dry Sake Cup



Smooth, umami-rich flavor. Clean, dry and crisp finish.

Alc./Volume: 14-15% SMV: +10.5

Served chilled

180ml/cup : 8

Kunizakari -Nigori Sake Cup



This sake gives a completely different texture, much creamier and almost milky. Moderately sweet and be drink very cold for the best flavor.

Alc./Volume: 14% SMV: -5

Shake well and served chilled

200ml/cup: 8

Bushido - Gingo Genshu



Way of the warrior sake can, premium Gingo Genshu sake. Tart raspberry, Asian pear and watermelon rind with hint of white flowers and a spicy finish. Try with seafood, yakitori skewers or by itself!

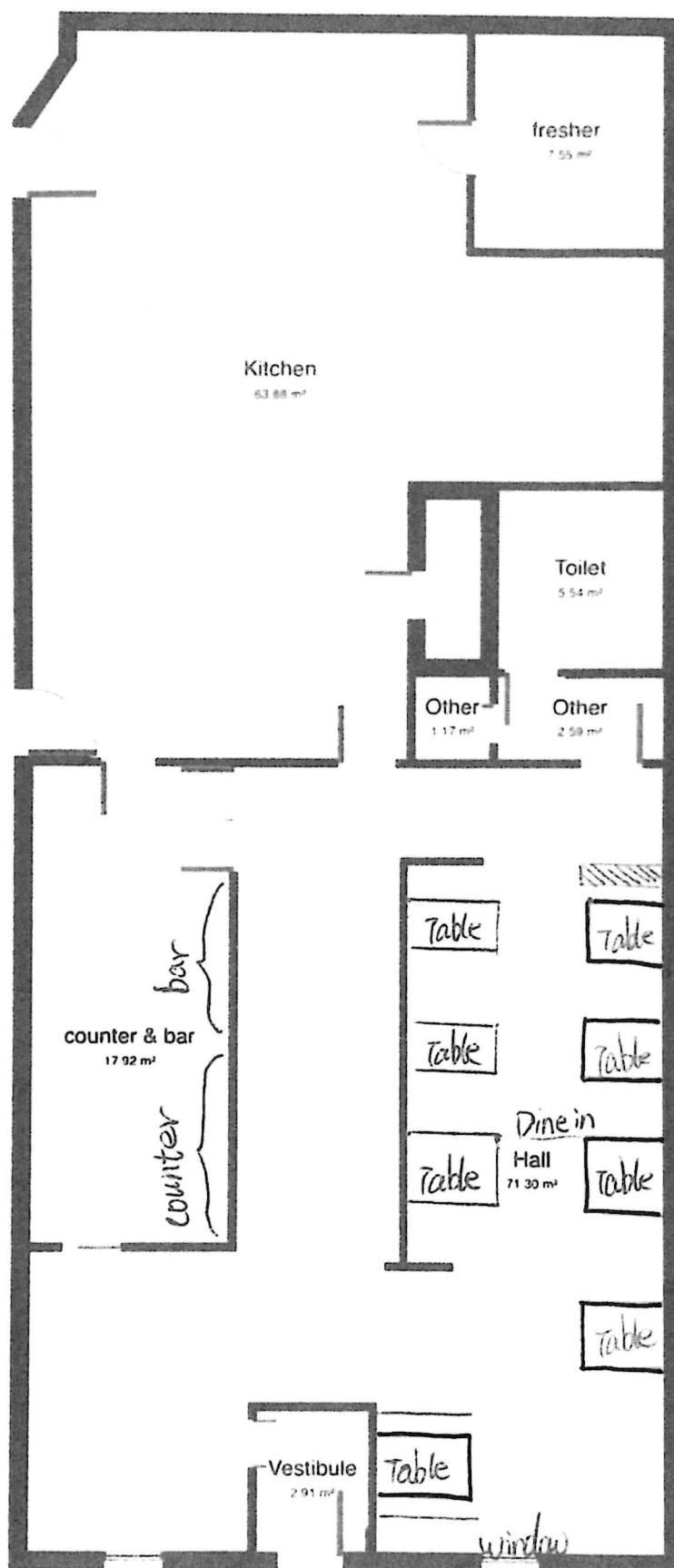
Alc./Volume: 18% SMV: +6.5

Served chilled

180ml/Can : 8

Sakuratan Ramen & Izakaya "floor plan"

531 wood st. Bristol. RI 02808





LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Thames Waterside

ADDRESS: 251 Thames ST.

APPLICANT NAME: Gerasimos Liberatos

HOURS OF OPERATION: 11-30 am - 10 pm

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

*SIGNATURE: 

NAME: Gerasimos Liberatos

ADDRESS: 4

TOWN: 13

DATE OF BI

BUSINESS T

HOME TELE

EMAIL: in

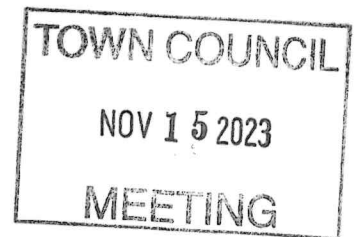
PETITION MUST BE RETURNED

BY: October 19, 2023

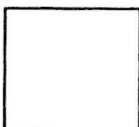
Petition to applicant mailed:

September 23, 2023

Date Returned: _____



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.



STARTERS

COLSPY CALAMARI

Lightly breaded, olives, banana peppers, garlic, tomatoes, served with marinara • 17

SCALLOPS WAPPED IN BACON

Sweet chili sauce • 19

COAB CAKES

Mango salsa, chipotle aioli • 20

JUMBO STUFFED QUAHOGS LOCAL

Two local quahogs, chourico, bread crumbs • 16

LITTLE NECKS LOCAL

9 Local little necks, Portuguese chourico, peppadew peppers, garlic, onions, beer broth • 25

PUB NACHOS

Corn tortilla chips, house made chili, cheddar jack cheese, pico de gallo, pickled jalapenos, sour cream and guacamole • 18

CHICKEN WINGS OR TENDERS

Buffalo, Asian sweet chili, bourbon BBQ, cajun dry rub • 15

PUB STYLE PRETZELS

Bavarian style pretzel bites, house-made beer cheese • 14

STEAK & CHEESE EGG ROLLS

Shaved steak, peppers, onion, American cheese, AI dipping sauce • 16

BACON CHEDDAR CHIVE TATER KEGS

Jumbo bacon cheddar tater tots, sriracha ketchup, sour cream • 14

THE QUICK BITE

SERVED WITH YOUR CHOICE OF FRENCH FRIES, POTATO CHIPS OR SALAD
SWEET POTATO FRIES \$3 CAJUN FRIES \$2

BOUDDON BBQ BACON SANDWICH

8 oz certified Angus beef patty or grilled chicken breast, bacon, cheddar, honey bourbon BBQ • 18

SMASHBURGER

8 oz certified angus beef patty, cheddar and American cheese, caramelized onions, mushrooms, house AI sauce • 18

BACON BANCH TENDER WRAP

Crispy chicken tenders, bacon, cheddar cheese, lettuce, tomato, ranch dressing • 16

GRILLED CHICKEN CAESAR WRAP

Grilled chicken, romaine, Caesar dressing, shaved parmesan cheese flour tortilla wrap • 16

FRIED CHICKEN SANDWICH

Fried chicken breast, pickles, mayo, potato roll • 16

SHRIMP TACOS

Cajun speed shrimp, shredded lettuce, mango salsa, chipotle aioli • 18

FISH SANDWICH

Battered wild caught haddock, brioche bun, tartar sauce • 19

LOBSTER ROLL LOCAL

A New England tradition...fresh Maine lobster salad, served on a grilled brioche roll • MARKET



We Support our Local Farmer

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER LOCAL

Local hand shucked clams, bacon, potatoes, creamy broth • 10

CLASSIC CAESAR

Romaine, Parmesan, herb croutons, house made dressing • 13

BABY GREENS SALAD

Baby field greens, cucumbers, tomatoes, red onion, choice of dressing • 13

TUNA POKE SALAD

Baby spinach, gochujang marinated ahi tuna, cucumber, sliced avocado, radishes, edamame, honey ginger dressing • 19

SPINACH SALAD

Baby spinach, blueberries, strawberries, candied walnuts, red onion, feta cheese, balsamic dressing • 15

* ADD TO ANY SALAD - GRILLED OR BLACKENED

CHICKEN \$8, STEAK \$15, SHRIMP \$13, LOBSTER SALAD MARKET, SALMON \$13

FLATBREAD

MARGHERITA PIZZA

Garlic oil, tomatoes, fresh mozzarella, fresh basil, balsamic glaze • 15

PROSCIUTTO

Strawberry fig jam, fresh mozzarella, prosciutto, baby arugula, olive oil drizzle • 16

PEPPERONI

Pizza sauce, mozzarella blend, pepperoni • 15

THE MAIN DISH

FLAT IRON AU POIVRE

8 oz pepper crusted flat iron steak, Dijon cream demi glaze, mashed potatoes, vegetable of the day • 32

BBQ CHICKEN

Bone-in 1/2 chicken, honey bourbon BBQ sauce, mashed potatoes, vegetable of the day • 25

SHRIMP & LOBSTER RAVIOLI

Lobster raviolis, 3 jumbo sautéed shrimp, lemon white wine butter sauce, baby spinach, grape tomatoes • 40

SNOW CRAB CLUSTERS

1/2 Lb or full lb snow crab cluster, clarified butter, basmati rice, vegetable of the day • 30/45

FISH & CHIPS LOCAL

Hand battered, wild caught haddock, french fries & house made slaw • 27

MEDITERRANEAN SALMON

Grape tomato, caper, spinach, artichokes hearts, lemon white wine butter sauce, feta cheese, linguine pasta • 29

LINGUINE AND CLAM SAUCE

5 Local littlenecks, fresh chopped clams, choice of red sauce or white wine butter sauce, linguine • 28

BAKED HADDOCK

Ritz crumb topping, basmati rice, seasonal vegetable • 27

* WE ADVISE EATING RAW OR UNDER COOKED MEAT, POULTRY, OR SEAFOOD POSES A THREAT TO YOUR HEALTH. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 20% GRATUITY ADDED TO PARTIES 8 OR MORE. PRICING SUBJECT TO CHANGE



WINE LIST

WHITE & BLUSH

	<u>BTL.</u>	<u>GLS.</u>
Chardonnay, Kendall-Jackson, "VR"	\$27.05	\$8.50
Chardonnay, Mezzacorona	\$20.06	\$7.00
Chardonnay, Bonterra	\$25.06	\$7.50
Pinot Grigio, Mezzacorona	\$20.07	\$7.00
Pinot Grigio, Santa Margherita	\$42.06	\$11.50
Sauvignon Blanc, Geyser Peak	\$26.06	\$8.00
White Zinfandel, Beringer	\$18.07	\$6.50
Riesling, Hogue Cellars	\$21.06	\$7.00

RED

Merlot, Blackstone	\$22.06	\$7.50
Merlot, Mezzacorona	\$20.06	\$7.00
Merlot, Tangley Oaks	\$28.06	\$8.50
Cabernet Sauvignon, Geyser Peak	\$29.05	\$8.00
Cabernet Sauvignon, Mezzacorona	\$24.06	\$7.00
Cabernet Sauvignon, Ray's Station	\$27.05	\$7.50
Shiraz, Black Opal	\$24.06	\$20.00
Shiraz, Greg Norman Estates	\$30.06	\$20.00
Pinot Noir, Mezzacorona	\$24.06	\$7.00
Pinot Noir, Estancia	\$29.06	\$9.50
Pinot Noir, Wild Horse	\$42.06	
Chianti Classico, Quercetto	\$27.06	\$7.50

INTERESTING REDS

Sangiovese/Cabernet/Merlot, Banfi, Cantine	\$8.50
Cabernet/Sangiovese, Banfi, Col di Sasso	\$8.00

SPARKLING

Brut, Korbel	\$28.00
Moet & Chandon	\$70.00

THAMES WATERSIDE SPECIAL SELECTION

BEER LIST

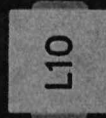
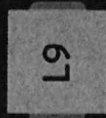
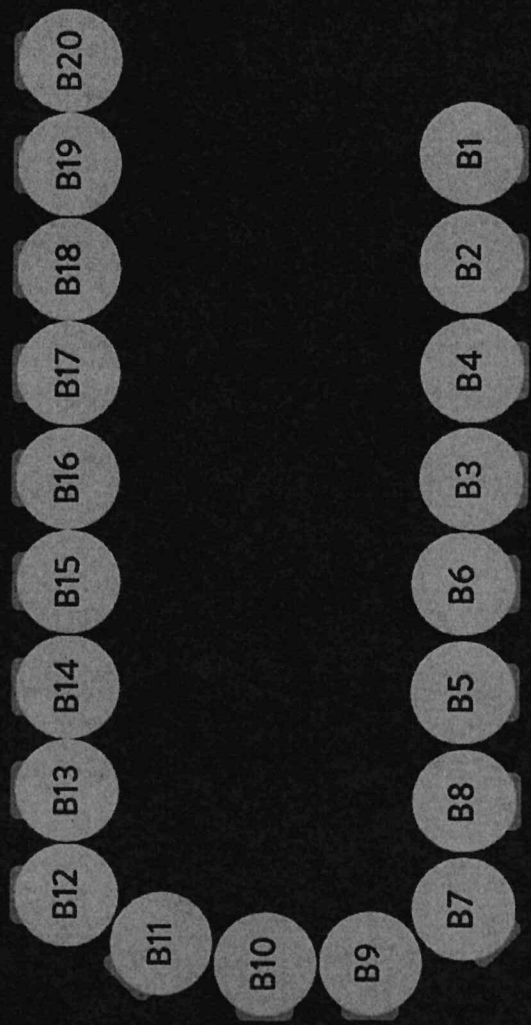
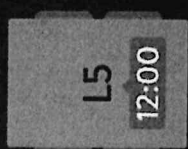
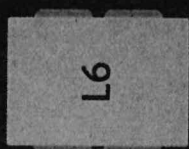
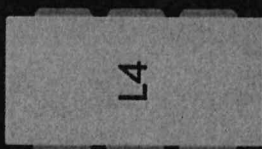
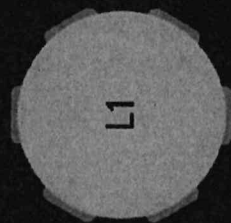
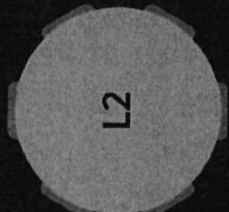
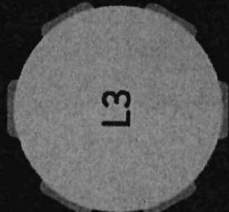
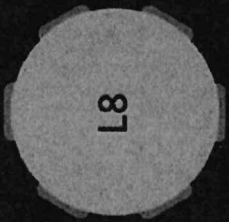
DRAFT

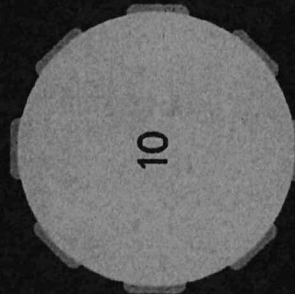
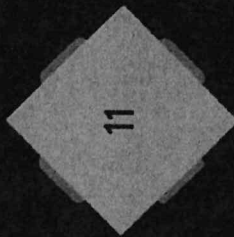
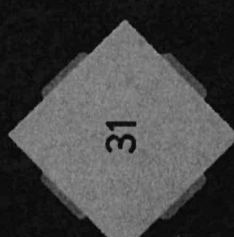
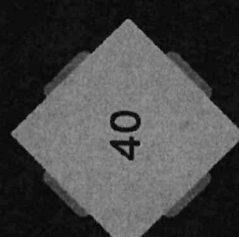
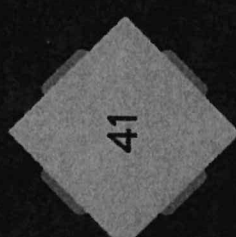
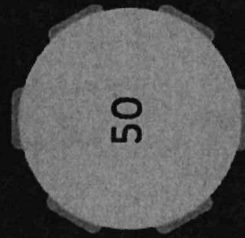
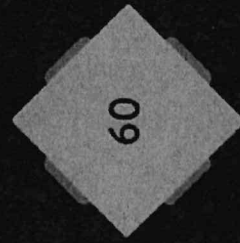
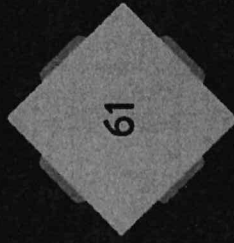
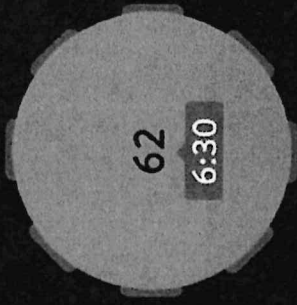
Samuel Adams Boston Lager
 Samuel Adams Seasonal
 Newport Storm Hurricane Amber Ale
 Newport Storm Blueberry
 Miller Lite
 Harpoon I.P.A.
 Newcastle Brown Ale
 Guinness Stout
 Blue Moon
 Bass Ale
 Stella Artois

* Ask your server about special additions

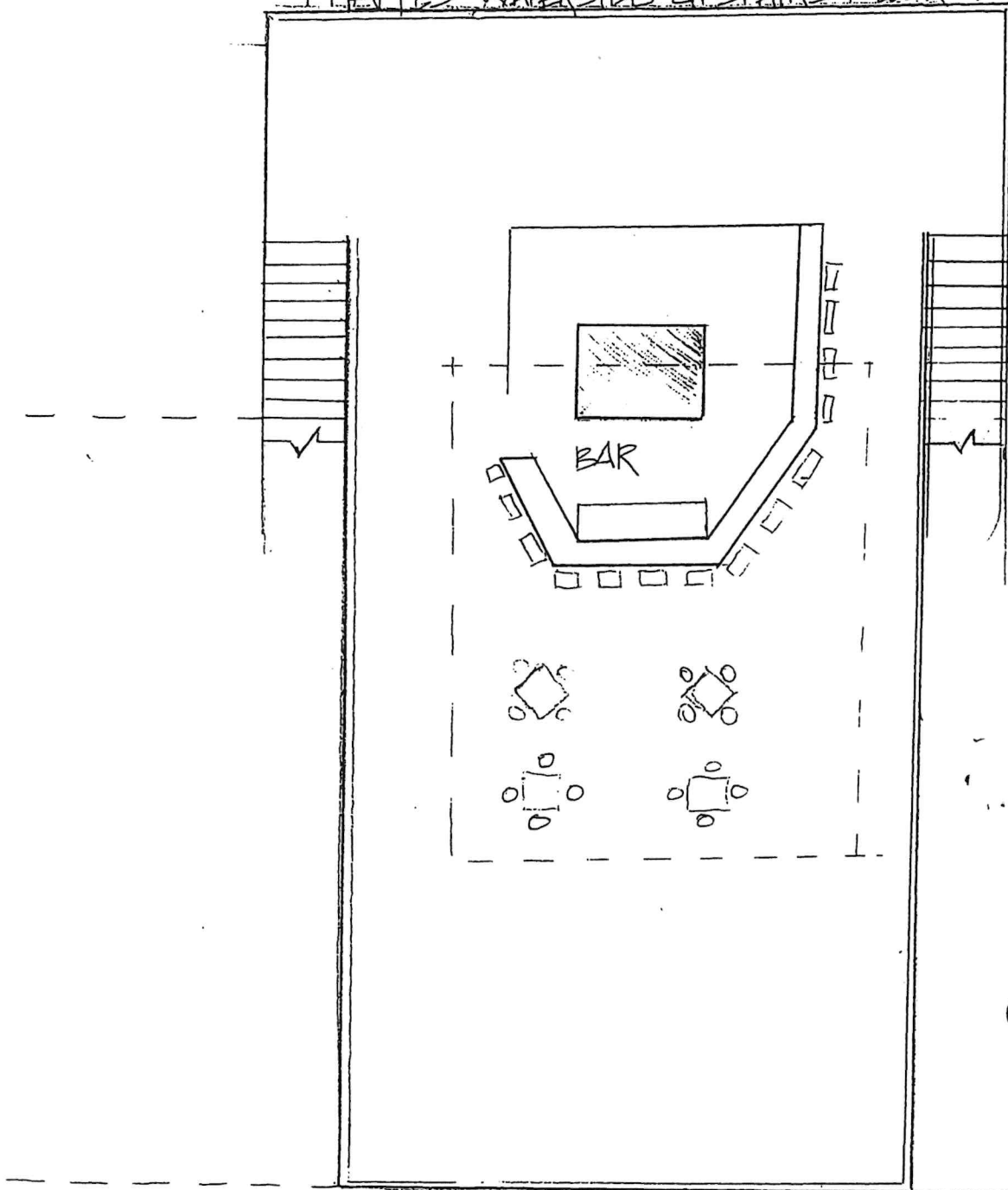
BOTTLES

Sam Adams Light
 Miller Lite
 Corona Extra
 Corona Light
 Budweiser
 Bud Light
 Coors Light
 Heineken





THAMES WATERSIDE UPSTAIRS FLOOR PLAN



EC

10/19/23

Samuel Hto

Dec. 1, 2010.



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: The Franklin

ADDRESS: 195 Franklin St.

APPLICANT NAME: David Fierabend

HOURS OF OPERATION: 7am - 10pm

Fee for License: \$1300 per year plus advertising costs
Virtualling License: \$75 per year
(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

PETITION MUST BE RETURNED

BY: October 19, 2023

Petition to applicant mailed:

September 23, 2023

Date Returned: 10/19/23

*SIGNATURE: [Signature]

NAME: David Fierabend

ADDRESS: I

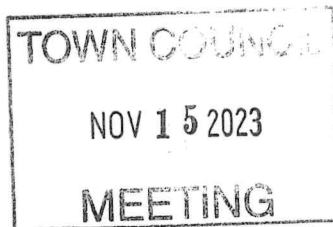
TOWN: I

DATE OF BI

BUSINESS T

HOME TELE

EMAIL: joh



TAX STAMP



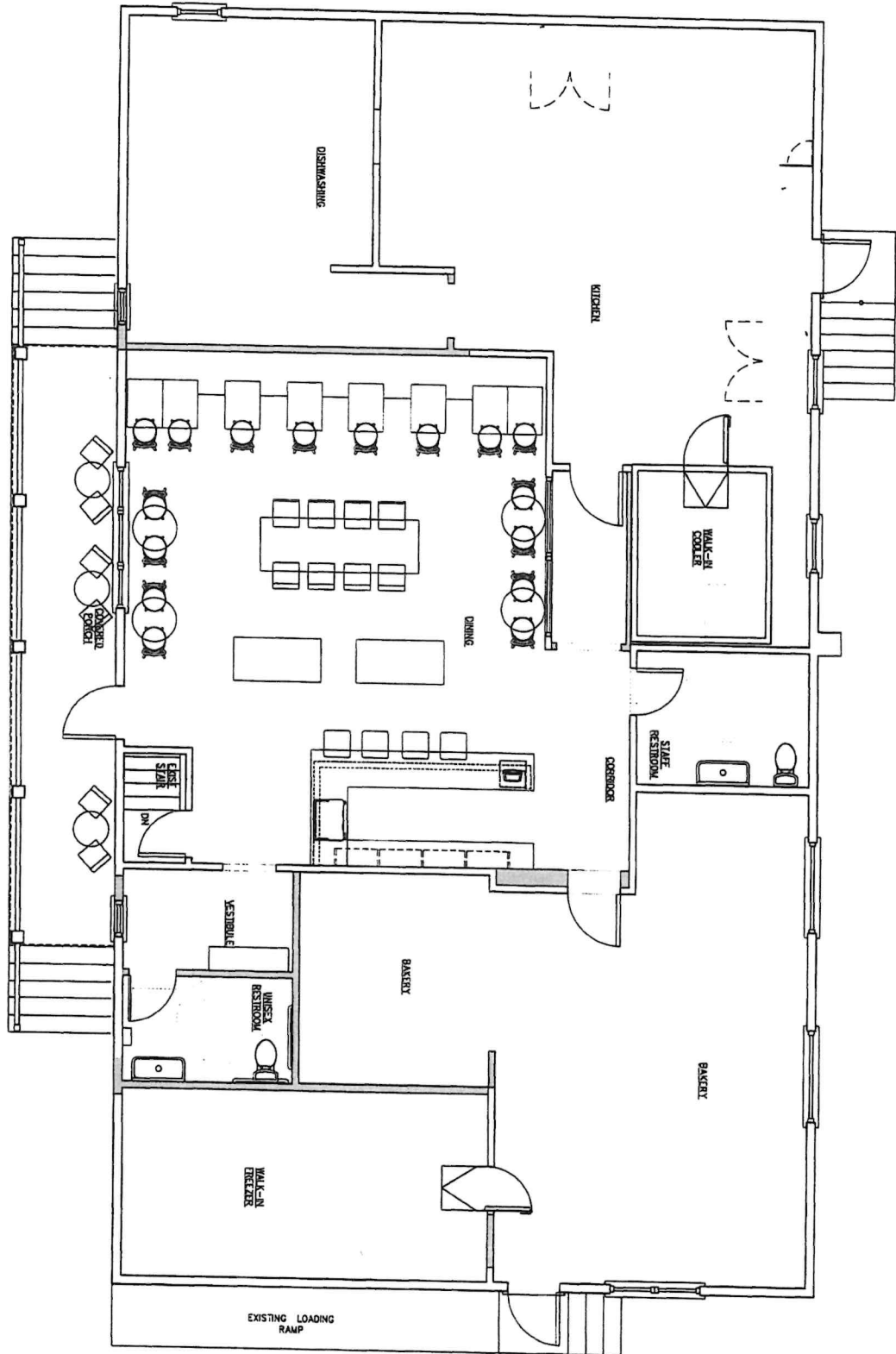
TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
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RECORDS.

the FRANKLIN
(proposed menu)

- Roasted beet salad \$16
- Cheese Plate \$ 22
- Charcuterie Plate \$24
- Chicken Liver Mousse \$18
- Steak Tartare \$20
- Shrimp Cocktail \$18
- Curry Mussels \$21
- Steak Frites \$28
- Lobster Ravioli \$24
- Chocolate Cake \$8

FURNITURE PLAN
SCALE: $\frac{1}{8}" = 1'-0"$



ID4.0



DATE: AUGUST 2023
DRAWN BY:
SCALE:
DESCRIPTION:
APPROVED BY:
DATE:

195 FRANKLIN STREET
BRISTOL, RI 02809

Copyright 2016 Groundwell Design Group, Inc.



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: WOOD STREET CAFE

ADDRESS: 240 1/2 WOOD ST
BRISTOL RI 02809

APPLICANT NAME: SEBASTIAN J Wordell

HOURS OF OPERATION: 3:00 PM - 1:00 AM

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

*SIGNATURE: Sebastian J Wordell

NAME: SEBASTIAN J Wordell

ADDRESS: _____

TOWN: _____

DATE OF BIRTH: _____

BUSINESS TELEPHONE: _____

HOME TELEPHONE: _____

EMAIL: S

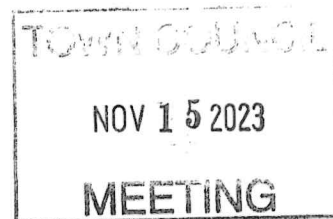
PETITION MUST BE RETURNED

BY: October 19, 2023

Petition to applicant mailed:

September 23, 2023

Date Returned: _____

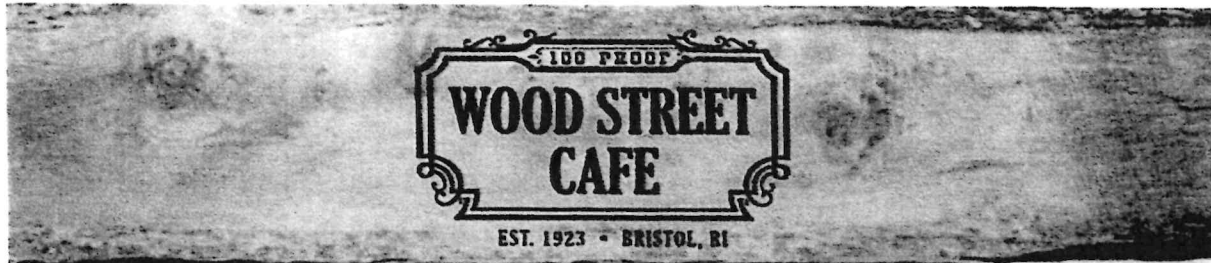


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Oldest Family-Owned Liquor Establishment in Rhode Island

APPETIZERS

House Chips	5
French Fries	4.50
Sweet Potato Fries	5.50
Onion Rings	5.75
Mozzarella Sticks	7.50
Cheese Fries and Bacon ...	10.75
Quesadilla	9.75
Chicken or Beef	
Jalapeno Poppers	7.50
Nacho Supreme	10.75
Three Cheese, Lettuce, Tomatoes, Jalapenos, Red Onion	
Add Chicken or Beef +2.00	

SANDWICHES

ALL SANDWICHES SERVED WITH FRENCH FRIES AND A PICKLE

Hamburger	9.50
Add Cheese, Mushrooms, or Bacon(.50)	
Veggie Burger	9.50
Chourico.....	10
Grilled Chicken Sandwich ...	10
Regular, Buffalo or Blackened	
Eggplant Parmesan	10
Chicken Parmesan	10
Italian Grinder	10
Italian Sausage Grinder	10
Sweet or Hot with Onions & Peppers	

WINGS & TENDERS

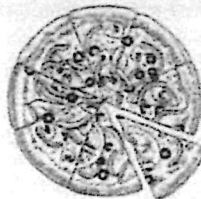
Chicken Wings (8)	9.75
Choice of: Teriyaki, House, Buffalo, BBQ, Honey Garlic, Golden Gloves, Asian or Parmesan Garlic	

Chicken Tenders (5)	9.75
Choice of: Blue Cheese, Ranch, Honey Mustard, BBQ, Honey Garlic, Sweet Chili or Marinara Sauce	

PIZZA

The Italian ... 14
Red sauce, mozzarella, parmesan cheese, pepperoni, fresh oregano

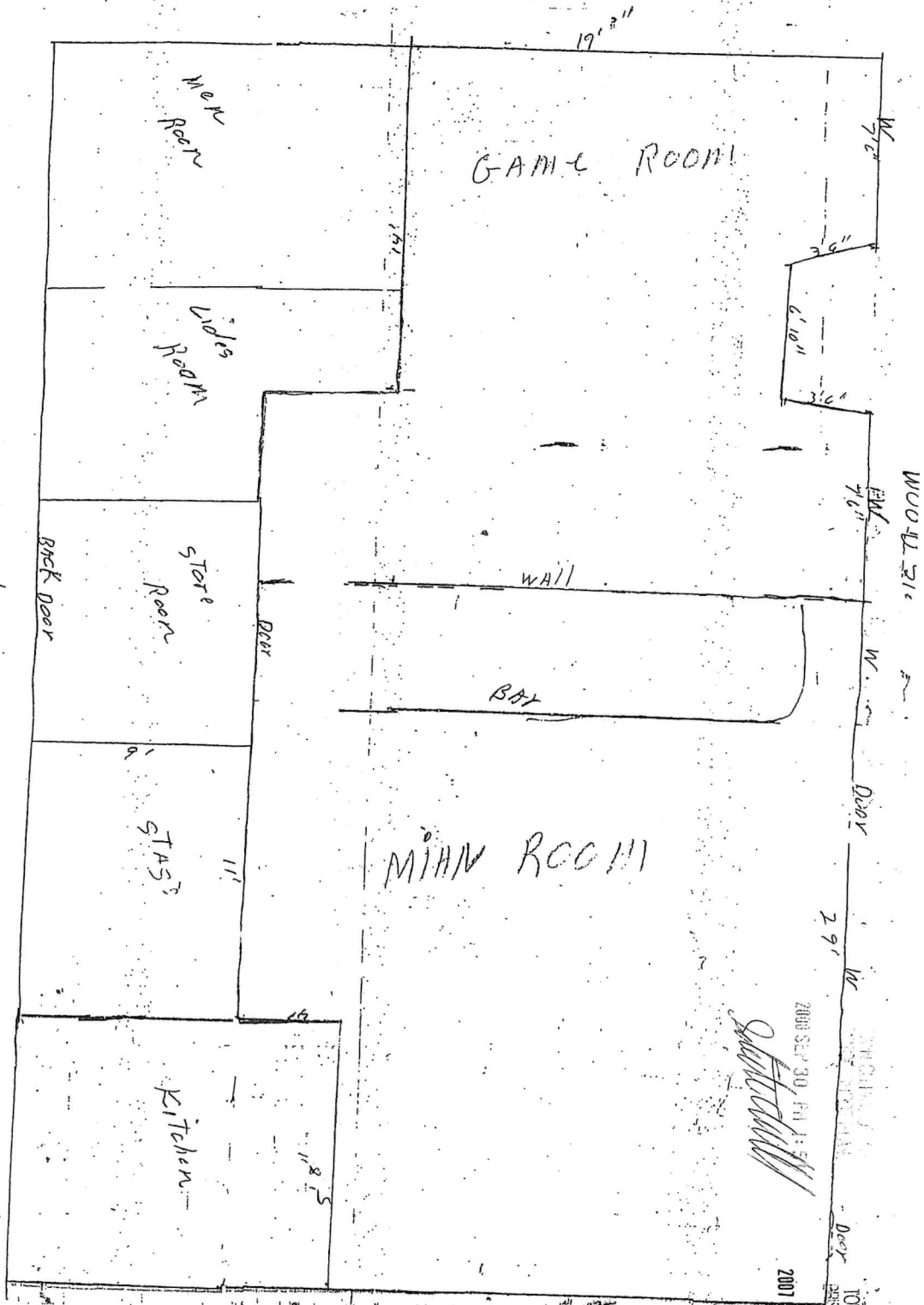
The Sicilian ... 14
Shrimp scampi, mozzarella, parmesan cheese, chopped tomatoes, fresh parsley



The Buffalo ... 14
Red sauce, grilled buffalo chicken, mozzarella cheese, blue cheese drizzle, fresh scallions

The Napolitano ... 14
Red sauce, eggplant, mozzarella, ricotta cheese, basil

Consumption of raw or under-cooked foods of animal origin will increase your risk of food borne illness. Consumers who are vulnerable to food borne illness should only eat food from animals thoroughly cooked. It is the consumer's responsibility to notify staff of any food allergies prior to ordering



800' 1/4" = 1'

2008 SEP 30 PM 1:50
[Signature]

2007 OCT -4 PM 1:29
 TOWN CLERKS OFFICE
 BOSTON, RHODE ISLAND

10/4/07
 S.O.V.
[Signature]



LICENSE REQUEST: BV LTD. INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body to
be granted a

BV LTD INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Basil & Bunny
ADDRESS: 500 Wood Street unit 215
APPLICANT NAME: Luslie Medeiros
HOURS OF OPERATION: 12-9pm

Fee for License: \$500 per year plus advertising costs.
Virtualling License: \$75 per year.
(Payable after Council approves the license.)

Please attend the Council
Meeting on:
November 15, 2023

PETITION MUST BE RETURNED
BY October 19, 2023

Petition to applicant mailed:
September 23, 2023

Date Returned: _____

*SIGNATURE: _____

NAME: Luslie Medeiros

ADDRESS: _____

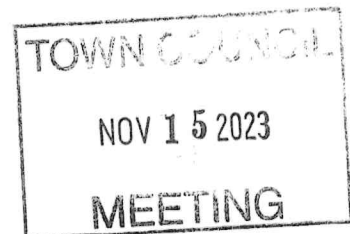
TOWN: 3

DATE OF BIRTH: _____

BUSINESS TELEPHONE: _____

HOME TELEPHONE: _____

EMAIL: Bas



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

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INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

BURGERS

SUB ANY BURGER FOR A HOUSE
BURGER OR SWAP HOUSE BURGER
FOR IMPOSSIBLE +\$3

Bunny Mak \$12

Two house-made bean and mushroom patties, cheese, lettuce, onions, pickles, fancy sauce on a double decker bun (Contains Wheat, Soy, Sesame, GF Avail)

Bunny Blake \$13

Seasoned Impossible patty, cheese, lettuce, tomato, onions, pickles, bunny sauce on a brioche bun (Contains Wheat, Soy, GF Avail)

Bunny Bacon Ranch \$12

Two house-made bean and mushroom patties, maple tempeh bacon, cheese, lettuce, onions, pickles, ranch on a double decker bun (Contains Wheat, Soy, Sesame, GF Avail)

Bacon Hopper \$14

Seasoned Impossible patty, maple tempeh bacon, cheese, lettuce, tomato, crispy onions, pickles, ketchup, mayo on a brioche bun (Contains Wheat, Soy, GF Avail)

Jalapeno Hopper \$14

Seasoned Impossible patty, jalapenos, cashew nacho cheese, cheese, lettuce, tomato, crispy onion, ranch on a brioche bun (Contains Wheat, Soy, Cashew, GF Avail)

Crab Rangoon Burger \$15

Seasoned Impossible patty, cheese, scallion cashew cream cheese, slaw, crispy wontons, lettuce, ducky sauce on a brioche bun (Contains Wheat, Soy, Cashew)

Impossible Bunny Cheezesteak \$14

Seasoned Impossible grounds grilled with onions, peppers, cashew nacho cheese, seasonal bbq, ranch on a sub roll (Contains Wheat, Soy, Sesame, Cashew, GF Avail)

ADD ONS

Avocado	\$2
Cashew Nacho Cheese	\$2
GF Buns or Wraps	\$2
Rice Paper Bacon	\$2
Tempeh Bacon	\$2

CHICKY

HOUSE SEITAN CHICKY MADE FROM
WHEAT PROTEIN & CHICKPEAS

Buff Bunny \$13

Crispy chicky seitan with lettuce, tomato, slaw, buffalo sauce, ranch on a brioche bun or wrap (Contains Wheat, Soy)

Chicky Bunny \$13

Crispy chicky seitan with lettuce, tomato, garlic dill pickles, bunny sauce on a brioche bun or wrap (Contains Wheat, Soy)

Nashville Hot Chicky \$15

Crispy chicky seitan with lettuce, slaw, jalapenos, bread & butter pickles, hot hunny, mayo, nashville sauce on a brioche bun or wrap (Contains Wheat, Soy)

Backyard BBQ Chicky \$13

Crispy chicky seitan with slaw, crispy onions, pickles, seasonal bbq, mayo on a brioche bun or wrap (Contains Wheat, Soy)

SALAD

Hunny Crispy Chicky \$14

Crispy chicky seitan strips, greens, tomato, avocado, red onion, shredded cheese, hunny mustard on a wrap or as a salad (Contains Wheat, Soy)

Avocado Greens \$14

Seasoned tofu, greens, cabbage, tomato, avocado, red onion, lime, tortilla chips, spicy cashew dressing as a salad or wrap (Contains Wheat, Soy, Cashew, GF Avail)

GRAIN BOWLS

Chimichurri Cauliflower Burrito Bowl \$15

Roasted cauliflower and sweet potato, black beans, garlicky kale, brown rice, green onions chimichurri sauce and chipotle aioli (Contains Soy) add Avocado +\$2

Korean Ooo-Mami Bowl \$15

Gochujang spiced tofu, garlicky kale, avocado, brown rice, local kimchi, green onions, sesame seeds, sweet soy ginger dressing and garlic aioli (Contains Soy, Sesame)

SIDES

Hand Cut Fries \$4-6

Cheezy Bunny Fries \$9

Hand cut fries with cashew nacho cheese, green onions, red onion microgreens (Contains Cashew)

B&B Nachos \$14

House Tortillas with cashew nacho cheese, black beans, seitan chorizo, avocado, tomato, jalapenos, red onions, green onions, micro-greens, garlic aioli (Contains Soy, Wheat, Make it GF sub tempeh for chorizo)

Sweet Potato Tater Puffs \$6

Mac & Cheese \$8.5-\$12.5

Sweet Potato Chipotle Chili \$6-\$8

House chili topped with cashew cheese & chives (Contains Cashews)

Popcorn Chicky \$10

Mini poppable bites of our crispy seitan chicky (Contains Wheat)

Side Salad \$6

SIDE SAUCES

- Bunny Sauce** (Herb, Chili, Zesty)
- Buffalo** (Classic with some spice)
- BBQ** (Classic Brown Sugar)
- Chipotle Aioli** (Little Chipotle Little Aioli)
- Fancy** (Think Thousand Island)
- Garlic Aioli** (Garlic & Lemon)
- Hunny Mustard** (Your new obsession)
- Nashville Hot** (If you like spice)
- Ranch** (You know and love her)
- Spicy Cashew** (Flavorful & Spicy)

VARIOUS DESSERTS

LIBBY SLADER

INTERIOR DESIGN

460 Harris Ave. Unit 300
Providence, RI 02909
phone 401 373 2050
libbyslader.com

NOTED

STAMP

PROJECT
BASIL & BUNNY
BRISTOL, RI

ISSUED FOR

NO.	DESCRIPTION	DATE
1	REVISED	10/1/2021
2	CONSTRUCTION SET	10/1/2021
3		

REVISIONS

NO.	DESCRIPTION	DATE
1	REVISED	10/1/2021
2	CONSTRUCTION SET	10/1/2021
3		

DRAWING TITLE

FURNITURE PLAN

DESIGN BY: LS

DRAWN BY: JS

SCALE: AS NOTED

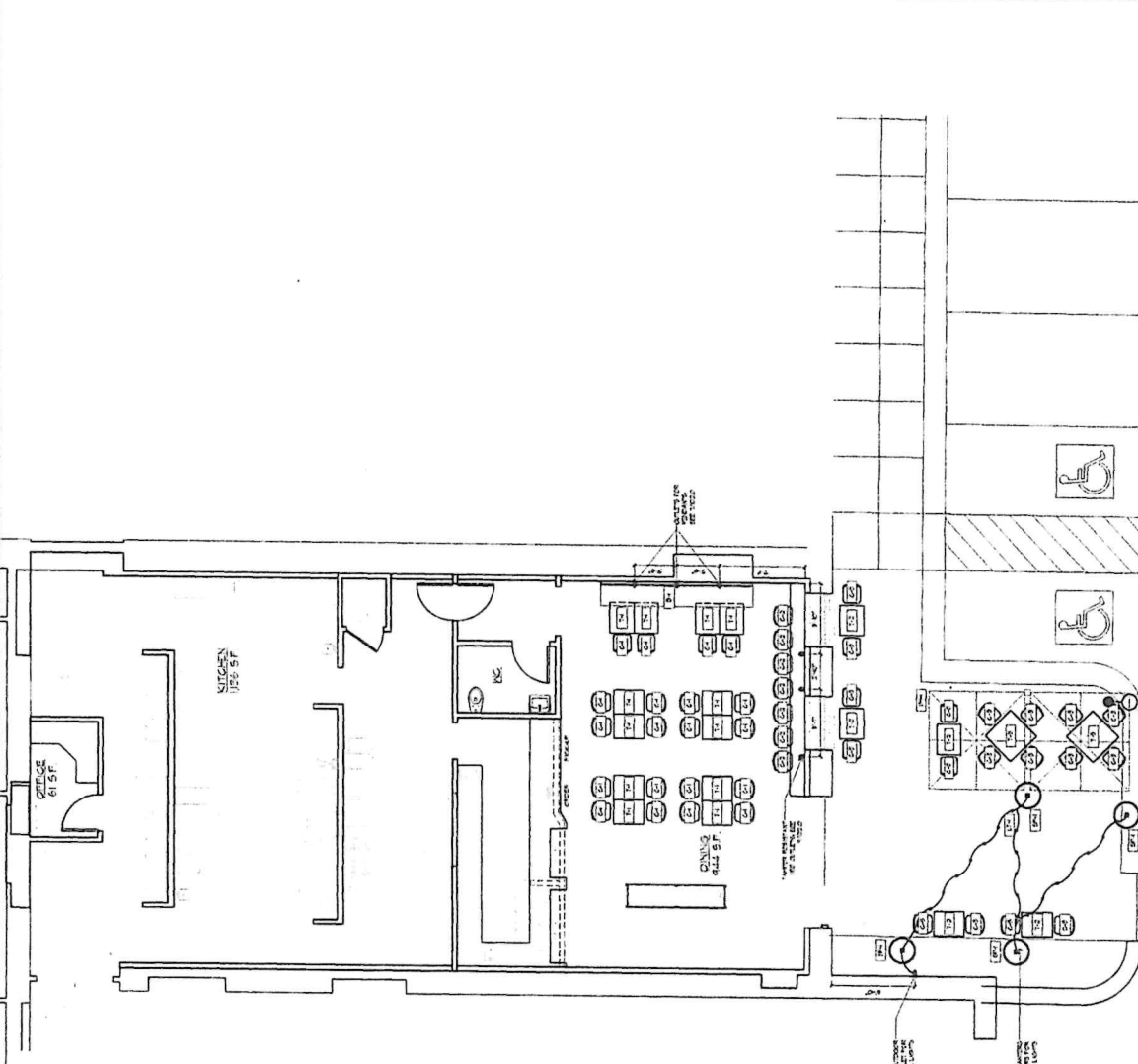
DATE: 10-1-2021



ID 1.4

1. DRAWINGS ARE NOT TO BE SCALED. ALL DIMENSIONS AND LOCATIONS SHALL BE AS SHOWN ON THE DRAWINGS. DIMENSIONS SHALL BE GIVEN TO THE CENTER OF THE ELEMENT UNLESS OTHERWISE NOTED. ALL DIMENSIONS SHALL BE CORROBORATED BY THE CONTRACTOR. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE APPROPRIATE AGENCIES.
2. THE GENERAL CONTRACTOR SHALL FIELD ALL DIMENSIONS AND LOCATIONS. THE CONTRACTOR SHALL BE RESPONSIBLE FOR OBTAINING ALL NECESSARY PERMITS AND APPROVALS FROM THE APPROPRIATE AGENCIES.
3. ALL DIMENSIONS INDICATED ARE FROM THE FINISHED FLOOR UNLESS OTHERWISE NOTED.

NO.	DESCRIPTION	DATE
1	REVISED	10/1/2021
2	CONSTRUCTION SET	10/1/2021
3		



FURNITURE PLAN
SCALE: 1/4" = 1'-0"



LICENSE REQUEST: BV LTD. INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body to
be granted a

BV LTD INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Pro's Pizzeria
ADDRESS: 381 Methuen Ave
APPLICANT NAME: Mark MICHELETTE
HOURS OF OPERATION: 11:00 To 10PM

Fee for License: \$500 per year plus advertising costs.
Virtualling License: \$75 per year.
(Payable after Council approves the license.)

Please attend the Council
Meeting on:
November 15, 2023

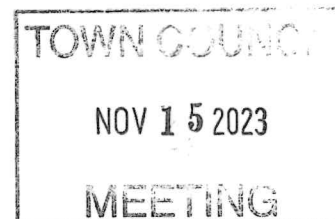
PETITION MUST BE RETURNED
BY October 19, 2023

Petition to applicant mailed:
September 23, 2023

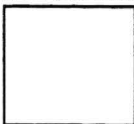
Date Returned: _____

*SIGNATURE: Mark Michelette
NAME: MARK MICHELETTE

ADDRESS: _____
TOWN: RI
DATE OF BIRTH: _____
BUSINESS TELEPHONE: _____
HOME TELEPHONE: _____
EMAIL: _____



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

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BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

Signature

APPETIZERS

MOZZARELLA STICKS	8.99
ONION RINGS	7.95
FRIES	5.95
CHICKEN WINGS PLAIN/BUFF/BBQ	12.95
FRIED RAVS	9.95
JALAPENO POPPERS	10.95
FRIED MAC CHEESE	9.95
CHICKEN TENDERS PLAIN/BUFF/BBQ	8.95

SALADS

CAESAR	11.95
MIXED GREEN SALAD	11.95
ANTIPASTO SALAD	12.95
GARDEN SALAD	7.95

SANDWICHES

ITALIAN GRINDER	7.95	12.95
TUNA BLT	7.95	12.95
TURKEY SUB	7.95	11.95
IMPORTED HAM SAND	7.97	10.95
MEATBALL SUB	8.95	11.95
CHICKEN PARM	8.98	11.95
EGGPLANT PARM	7.95	11.95
STEAK CHEESE	9.95	13.95
CAPRESE SANDWICH	9.95	13.95
THE PARMA	10.95	13.95

CALZONES

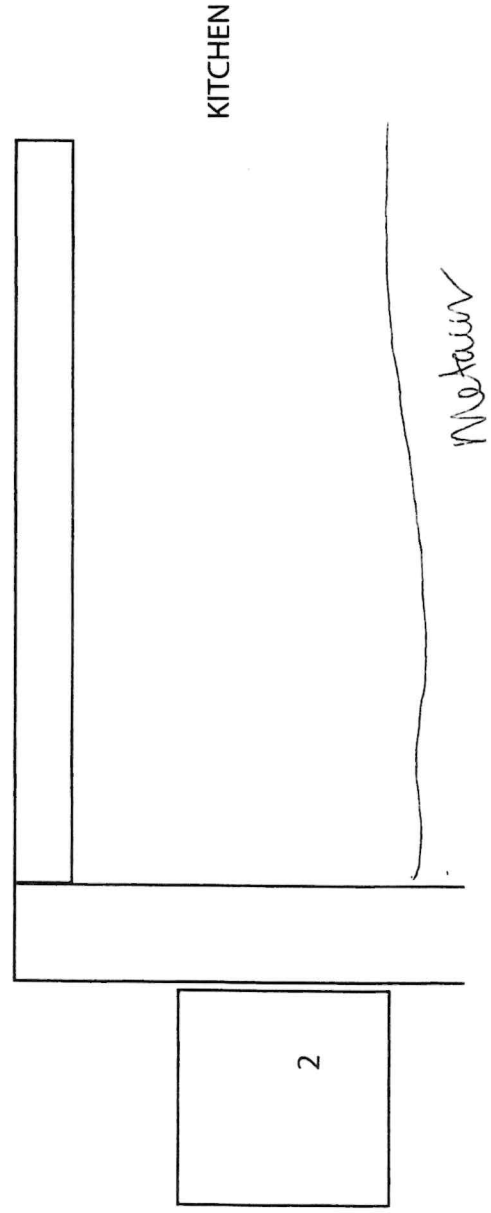
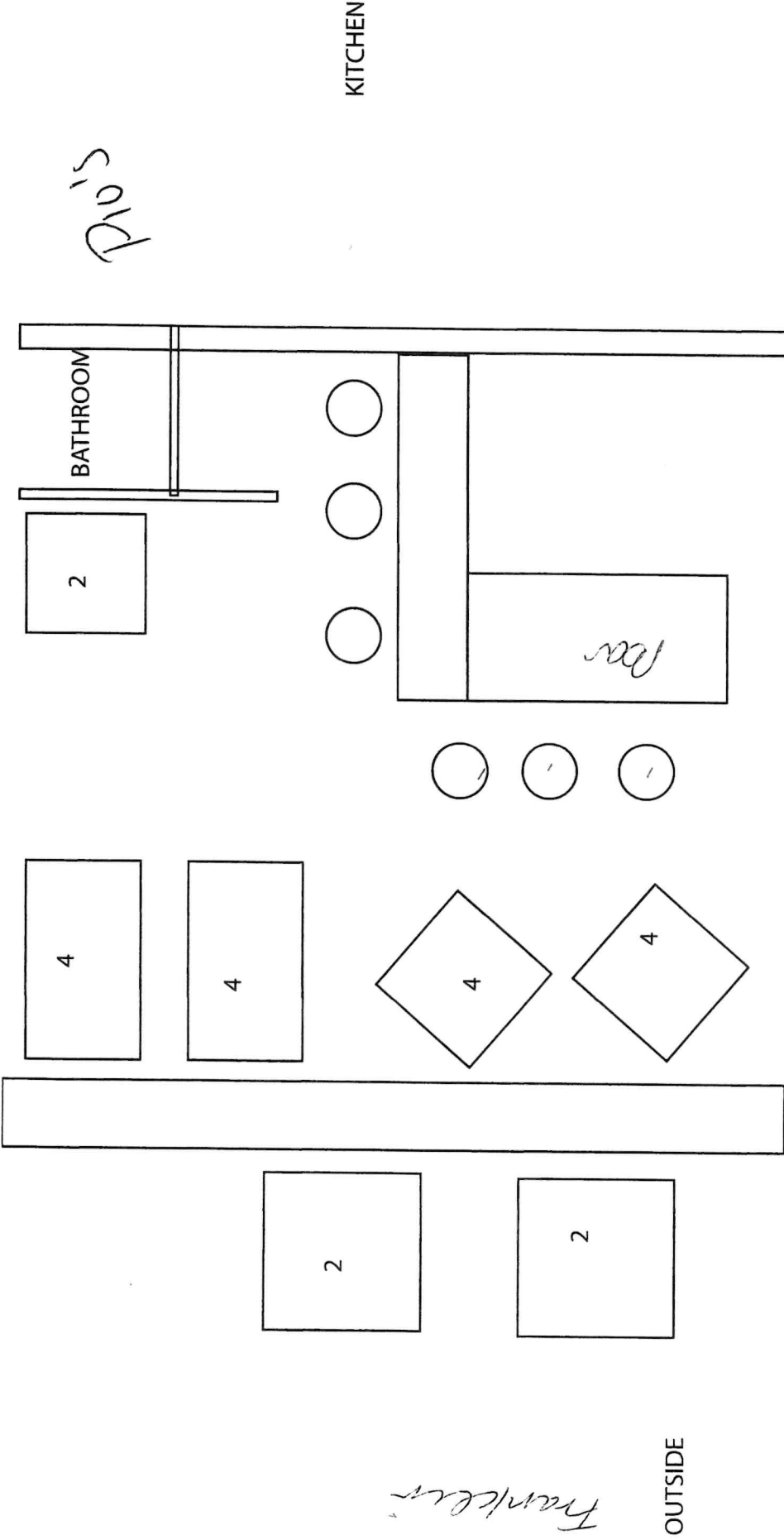
CHICKEN PARM, EGGPLANT,	13.95
ITALIAN, BBQ CHICKEN, BUFFALO	
CHICKEN , MEATBALL , SPINACH	

PIZZA

THE CLASSIC PIZZA	11.95	16.95
THE POMODORO	12.95	20.95
THE BIG DADDY	13.95	22.95
THE KATIE	13.95	22.95
THE BUFFALO CHICKEN PIZZA	12.95	20.95
THE BBQ CHICKEN PIZZA	12.95	20.95
THE PIO	13.95	22.95
TOPPINGS	2.95	3.95
PEPPERONI, MEATBALL, SAUSAGE, CHICKEN, OLIVES, PEPPERS, ONIONS, MUSHROOMS, BANANA PEPPERS, SPINACH, CHOURICO		

DRINKS

SODA	3
COKE, DIET COKE, SPRITE, GINGER ALE	
LOCAL BEER	6.65
PIVOTAL BREWING, TWELVE GUNS, ETS	
ITALIAN WINE	9.95





LICENSE REQUEST: BV LTD. INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body to
be granted a

BV LTD INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Pizza Wave Bristol Inc.

ADDRESS: 400 Metacom Avenue

APPLICANT NAME: Anastasios J. Barakas

HOURS OF OPERATION: 11:30 Am - 9:00pm Sunday - Thursday
11:30 Am - 10:00 pm Friday & Saturday

Fee for License: \$500 per year plus advertising costs.

Victualling License: \$75 per year.

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

**PETITION MUST BE RETURNED
BY October 19, 2023**

Petition to applicant mailed:
September 23, 2023

Date Returned: _____

*SIGNATURE: _____

NAME: Anastasios J. Barakas

ADDRESS: _____

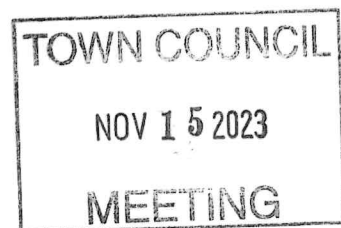
TOWN: B

DATE OF B

BUSINESS T

HOME TEL

EMAIL: P



TAX STAMP



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APPETIZERS

QUESADILLA

Jack & cheddar cheeses, with salsa & sour cream 12
Add chicken, steak*, or pulled pork \$4

POPCORN CHICKEN

Crispy chicken bites, cheese dipping sauce, sweet & sour, honey mustard, or BBQ 12

FRIED MOZZARELLA

Breaded sticks, marinara for dipping 11

CHEESY CURLY FRIES

Seasoned fries, blended cheese sauce 11

ONION RINGS

Panko breaded sweet onions, house ranch dipping sauce 11

LOADED FRIES

Bacon, melted cheese, ranch dipping sauce. Small \$11 Large \$16
Add pulled pork or chili \$4

TRUFFLE PARMESAN TOTS

Crispy potatoes, Parmesan, truffle oil 11

FISH TACOS

Mango habañero sauced Mahi, slaw, pickled onion, jalapeno crema, corn tortillas 14

PRETZELS & BEER CHEESE

Warm Bavarian pretzel sticks, creamy beer cheese dip 10

WINGS

Cheese sauce or plain. Buffalo, BBQ, sriracha glaze, sweet chili, citrus chipotle (sax) 12 | (twelve) 19 | (twenty) 32

CALAMARI

Classic: crispy fried, fresh lemon & marinara \$15
Sicilian: crispy fried, tossed with tomatoes, olives, banana peppers & garlic butter \$16.50

CRISPY CHICKEN TENDERS

Served plain or tossed in Buffalo, BBQ, sriracha glaze, sweet chili, or citrus chipotle 13

ULTIMATE NACHOS

Melted cheese blend, tomatoes, black olives, pickled jalapeños, with salsa & sour cream 13
Add pulled pork, chicken, chili, or avocado 3

CRISPY BRUSSELS

Bacon & Maple glazed sprouts 10

CARIBBEAN TENDERS

Crispy tenders, buffalo, mango salsa 14

STUFFIES

Portuguese sweet bread & chorizo stuffed Quahog clams
One 5 | Two 10

PORTUGUESE LITTLE NECKS

Chorizo, kale, beer & garlic butter broth 16

CLAM CAKES

Local clams, hand-made fritters, house tartar sauce. \$6.75 | \$7.15

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

Rich, creamy, full of clams
Cup 6.50 | Bowl 8 | Quart 14
Add 3 Clam Cakes 4

BAKED FRENCH ONION SOUP

Bone broth, house crostons, melted Swiss (crook) 8

CHILI

House-made chili, melted cheese (crook) 9

SOUP OF THE DAY

Cup 5.50 | Bowl 7 | Quart 11

BURRATA & ARUGULA SALAD

Creamy burrata, arugula, house roasted tomato, red onion, balsamic glaze. EVOD 14

APPLE WALNUT SALAD

Sweetened cranberries, bleu cheese crumbles, sliced apples, toasted walnuts, mixed greens, apple cider vinaigrette 13.50

GARDEN SALAD

Cucumbers, tomatoes, red onions, pepperoncini pepper, mixed greens 9

TACO SALAD

Mexican beef, lettuce, tomato, black olives, cheddar jack cheese, salsa, sour cream, tortilla bowl 17

GREEK

Cucumbers, tomatoes, red onions, kalamata olives, feta cheese, pepperoncini pepper, mixed greens, Aegean dressing 12

LOBSTER & AVOCADO

Lobster salad, avocado, arugula MKT

WINTER KALE SALAD

Roasted winter squash, kale & mixed greens, crispy spiced garbanzos, shaved Parmesan, cucumber, red onion, tomato, hot honey-lemon dressing 14.50

BUFFALO CHICKEN SALAD

Wing sauce tossed crispy chicken tenderloins & bleu cheese crumbles over our garden salad 15.50

CAESAR SALAD

Chopped romaine, shaved Parmesan, garlic butter crostons, house Caesar dressing 10.50

SOUTHWEST COBB

Avocado, corn, bacon, tomatoes, red onion, mixed greens, Monterey Jack & cheddar cheeses, house ranch dressing 14

Salads: add chicken 6 | add shrimp 10 | add salmon 10 | add steak* 10 | add crispy chicken 7 | add avocado 3

MARKET SANDWICHES

Choose fries, house slaw or macaroni salad | sub curly fries, sweet potato fries, onion rings, or tots add 2 | gluten free bun add 2

MONTERREY CHICKEN

Grilled chicken breast, apple wood smoked bacon, mushrooms, melted jack cheddar, BBQ, lettuce, tomato, fresh roll 15

CRISPY FISH REUBEN

Beer battered local haddock, Swiss cheese, house slaw, tartar, fresh roll 15

MELTED SHORT RIB

Slow braised beef short rib, caramelized onions, 3 cheeses, beef jus 15

PULLED PORK & CARAMELIZED ONION

BBQ pork, caramelized onions, melted pepper jack cheese, fresh roll 14.50

HOT HONEY CRISPY CHICKEN

Spicy honey tossed chicken tenders, house slaw, fresh roll 15

FAJITA WRAP*

Grilled marinated steak tips* or chicken, peppers, onions, cheddar jack cheese, crema 15.50

RHODE ISLAND RIPPER

Hot oil fried hot dog, banana peppers, pickled, chopped onions & tomatoes, griddle toasted bun, melted cheddar jack cheese, chipotle crema 12

LOBSTER ROLL

A New England favorite, fresh Maine lobster, buttered & grilled bun. Our famous Maine lobster atop a buttery roll. MKT

HANDHELDS

Choose fries, house slaw or macaroni salad | sub curly fries, sweet potato fries, onion rings, or tots add 2 | gluten free bun add 2

REUBEN

Cornd beef, melted Swiss, sauerkraut, Russian dressing, grilled marble rye 15

TUNA MELT

House tuna salad, melted Swiss, grilled marble rye 14.50

CLASSIC GREEK GYRO

Beef or chicken, warm pita, lettuce, tomatoes, tzatziki 15

NATHAN'S GRILLED HOT DOGS

All beef grilled hot dog, griddled bun 9 | additional dogs 3 each

CRISPY FISH

Beer battered local haddock, lettuce, tomatoes, creamy remoulade, fresh roll 15

BUFFALO CHICKEN WRAP

Wing sauce tossed crispy chicken tenders, bleu cheese dressing, chopped romaine 14.50

TURKEY MELT

Grilled marble rye, melted American cheese, roast turkey, bacon, tomato, Russian dressing 14.50

CHICKEN CAESAR WRAP

Grilled chicken, chopped romaine, shredded Parmesan, crostons, house Caesar dressing 14.50

GRILLED CHICKEN & AVOCADO

Marinated chicken breast, avocado, lettuce, tomatoes, house ranch, fresh roll 14.50

CLUB SANDWICH

Cheese, avocado, oven roasted turkey, grilled chicken, or Cajun chicken with lettuce, tomatoes, apple wood bacon, mayo 15

.. BURGERS ..

CAJUN SURF & TURF BURGER*

Box Certified Angus beef, Cajun seasoned grilled shrimp, garlic Dijon aioli, avocado 20

THE WAVE BURGER*

Box Certified Angus beef burger, Swiss cheese, grilled onions, mushrooms, bacon, lettuce, tomatoes 18

EXTREME CHEESEBURGER*

Box Certified Angus beef, bacon & cheese between twin grilled cheese sandwiches 18

BBQ BACON WESTERN BURGER*

Box Certified Angus beef, pepper jack cheese, bacon, crispy onion rings, BBQ sauce, lettuce, tomatoes 19.50

CLASSIC CHEESEBURGER*

Box Certified Angus beef, cheese, lettuce, tomato, pickle 13.50
Add bacon or avocado 2 add grilled onions or mushrooms 1

OUTLAW BURGER*

Box Certified Angus beef, BBQ pulled pork, bacon, pepper jack cheese, house slaw 17.50

*We advise eating raw or undercooked meat, poultry, or seafood poses a threat to your health. Before placing your order, please inform your server if a person in your party has a food allergy.

SEAFOOD

SIMPLY GRILLED SALMON

Garlic butter, fresh lemon, cheese 2 sides 23

BLACKENED SALMON

Pan seared blackened Atlantic salmon, mango salsa, choose 2 sides 24

NEW ENGLAND BAKED HADDOCK

Local haddock, butter cracker crumb topping, wine sauce, choose 2 sides 20
add seafood stuffing and Newburg sauce 5

BAKED STUFFED SHRIMP

Classic seafood stuffing over butterfired jumbo shrimp, choose 2 sides 23

SCAMPI

Garlic butter wine sauce, shrimp, tomatoes, shallots, linguine pasta 20

PORTUGUESE LITTLE NECKS

Local little necks, chorizo, kale, garlic, butter, beer, linguine pasta 18

LOCAL FRIED SEAFOOD

served with house slaw, French fries, tartar sauce

HADDOCK 17 | SCALLOPS 28 | FRIED SHRIMP 23

East Bay CLAM STRIPS 16 | CLAM REFLUES MKT

FISHERMAN'S PLATTER

Crispy haddock, scallops, shrimp & clam strips 30 | Bellini MKT

PICK TWO PLATE

choose two: haddock, scallops, shrimp, clam strips 25 | Bellini MKT

LINGUINE & CLAMS

Local little necks, choose pomodoro or butter wine sauce 18

MAHI MAHI

Pan seared, garlic, butter, fresh lemon, choose 2 sides 24

MAIN PLATES

MONTERREY CHICKEN

BBQ chicken breast, mushrooms, bacon, melted cheddar jack cheese, choose 2 sides 18

MAC N' CHEESE BAR

Creamy cheese blend, toasted butter crumbis 18
add LOBSTER MKT | add PULLED BBQ PORK 5 | add CHIU 3
add BUFFALO CRISPY CHICKEN 6 | add CHOPPED BACON 3

BABY BACK RIBS

Braised & glazed, choose 2 sides 1/ 18 50 | Full 25

CLASSIC CHICKEN ENTRÉES

Served over choice of bow tie, penne, or linguine
PARMESAN with mushroom 18 | MARSAIA with mushrooms 18 | PICATTA lemon caper sauce 18

SIMPLY GRILLED CHICKEN

Marinated and grilled breasts, choose 2 sides 16

PORTUGUESE SURF & TURF

Grilled blade meat, jumbo shrimp, Mozambique, house rice, French fries 19

CHICKEN BROCCOLI ALFREDO

Pasta, creamy Alfredo sauce, chicken, broccoli, & Parmesan cheese 18

BRAISED BEEF SHORT RIB

mashed potatoes, roasted winter squashes, house jus 24

STIR-FRY RICE BOWL

House rice, peppers, onions, mushrooms, broccoli, garlic oil, fresh herbs 14
add chicken 5 | add shrimp 8 | add steak tips 8

LASAGNA

Layers of pasta, meat, three cheeses, tomato sauce 19

EAST BAY STEAK TIPS*

(Our best seller) Marinated & grilled, choose 2 sides 25
add a side of Baked stuffed shrimp for 7

NY STRIP STEAK*

Grilled, choose 2 sides 29

CHICKEN MILANESE

Crispy hand-breaded chicken, arugula, tomatoes, shaved parmigiana, lemon vinaigrette 18

CLASSIC PASTA DISHES

choose bow tie, penne, or linguine

POMODORO house made tomato sauce 14

ALIO OIL garlic oil & fresh basil 14

ALA VODKA pork vodka sauce 15

ALFREDO cream Parmesan, fresh herbs 16

add meatballs 4 | add sausage 4 | add shrimp 8 | add grilled chicken 5

BRICK OVEN PIZZA & CALZONE

ADD CLASSIC TOPPINGS (each) 1.50 | 2 25: pepperoni | sausage | bacon | ham | meatball | green peppers | jalapeños | anchovy | red onion

ADD SIGNATURE TOPPINGS (each) 3 | 4 50: cannibal | prosciutto | roasted peppers | gorgonzola | feta cheese | ricotta | fresh mozzarella | grilled chicken
GLUTEN FREE PIZZA add 3 (small only)

CHOOSE PIZZA or CALZONE

CHEESE

red sauce, mozzarella, small 10 50 | large 14 50

TRUFFLE

ricotta, mozzarella, garlic, herbs, mushrooms, truffle oil drizzle 15 50 | 20 50

MEAT LOVERS

Pepperoni, sausage, meatball, ham, chorizo, sauce, mozzarella 15 50 | 20 50

GREEK

Fresh spinach, feta cheese, tomatoes, garlic, olives, sauce, mozzarella, oregano 14 | 19

HAWAIIAN

Ham, pineapple 14 | 19

MARGHERITA

Tomatoes, fresh mozzarella, sauce, fresh basil 14 | 19

WHITE

Alfredo sauce, mozzarella, Parmesan 13 | 18

FIG & PROSCIUTTO

Balsamic fig jam, prosciutto, onions, mozzarella, gorgonzola 16 50 | 21 50

B.L.T

Applewood smoked bacon, mozzarella, shredded lettuce, fresh tomato, mayo drizzle 15 | 20

BIANCO

Ricotta, mozzarella, garlic, herbs, olive oil 15 50 | 20 50

CHICKEN BACON RANCH

Mozarella, fresh tomatoes, grilled chicken, bacon, ranch drizzle 15 | 20

FRESH VEGGIE

Tomatoes, red onion, green peppers, mushrooms, spinach, black olives, sauce, mozzarella, oregano 15 | 20

THE BRISTOL

Fried calamari, banana peppers, chorizo, sauce, mozzarella, side of marinara 16 50 | 21 50

BUFFALO CHICKEN

Wing sauce tossed chicken, mozzarella, ranch upon request 15 | 20

BBQ CHICKEN

Que sauced grilled chicken, mozzarella 15 | 20

HOUSE SPECIAL

Pepperoni, sausage, meatball, ham, green peppers, red onion, black olives, sauce, mozzarella, oregano 17 | 22

ARUGULA

Mozarella, garlic & herbs, topped with arugula, citrus vinaigrette 15 | 20

GRINDERS

FREE TOPPINGS: lettuce | tomatoes | onions | pickles | peppers | black olives | banana peppers | mayo | oil & vinegar | mustard | ketchup

ADD CHEESE 2 | ADD BACON 3 | ADD GRILLED ONIONS 2 | ADD GRILLED MUSHROOMS 2 | ADD GLUTEN FREE 3

STEAK BOMB*

Shaved steak, grilled onions, mushrooms, peppers 13 | 16

STEAK & CHEESE*

(lean) 13 | 16

STEAK TIP*

Marinated & grilled 18 | 19

CHICKEN PARM

with marinara 13 | 16

MEATBALL

with marinara 13 | 16

CHICKEN CUTLET

Breaded chicken, provolone, lettuce, tomato, mayo 13 | 16

TURKEY COBBLER

Turkey, stuffing, cranberry sauce 14 | 17

CHOURICO & CHIPS

Rhody classic 13 | 16

B.L.T

Applewood smoked bacon, lettuce, tomato, mayo 13 | 16

FENWAY

sausage, peppers, onions 13 | 16

ITALIAN

Ham, salami, mortadella, hot & sweet capicola, provolone cheese 13 | 16

B.Y.O

choose: turkey, ham, blade meat, chorizo, tuna 13 | 16

BUFFALO CHICKEN

Crispy buffalo chicken tenders, bleu cheese 13 | 16

CHICKEN BACON RANCH

Crispy chicken tenders, bacon, lettuce, tomato, ranch 14 | 17

SIDES

French Fries 5 | Curly Fries 6 | Sweet Potato Fries 6 | Onion Rings 6 | Fats 6 | Mashed Potatoes 5 | House Rice 5 | Chef's Choice Vegetables 5 | Marinara Salad 4 | House Slaw 4
Baked Potato 5 | Loaded Baked Potato 6 | Baked Potatoes Fri & Sat after 4:00pm only

DESSERTS

add a scoop of ice cream to any dessert 2

DEATH BY CHOCOLATE CAKE 11

CHOCOLATE PUDDING 5

WARM BROWNIE 6

COLOSSAL CHOCOLATE CHIP COOKIE 5

ICE CREAM SUNDAE

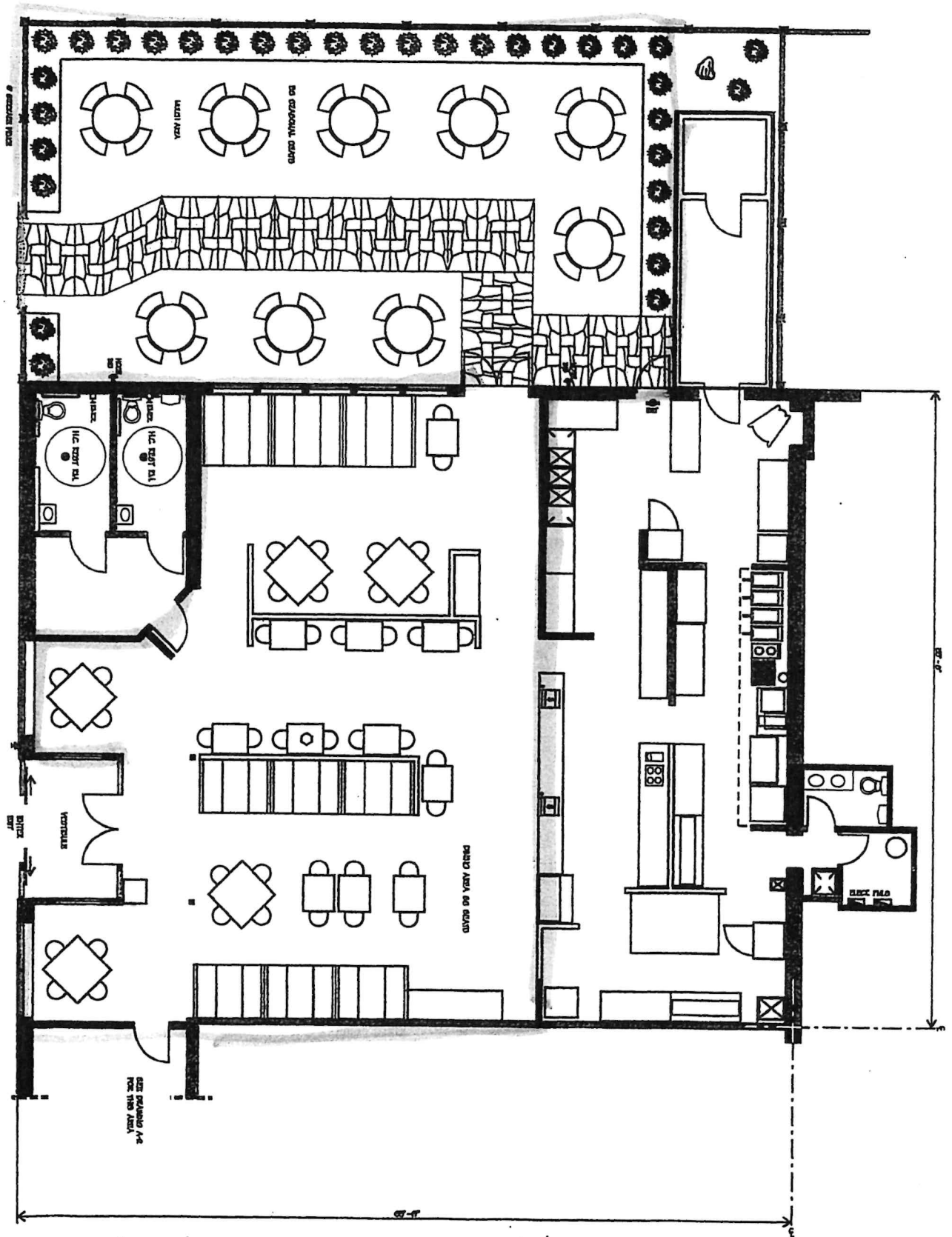
vanilla or chocolate 7

WARM BROWNIE SUNDAE

Warm brownie, chocolate or vanilla ice cream, caramel and chocolate sauce, whipped cream 10

CHEESECAKE 11 50

*We advise eating raw or under cooked meat, poultry, or seafood poses a threat to your health. Before placing your order, please inform your server if a person in your party has a food allergy



* Revised to show Service area 12/2/13



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body
to be granted a

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Carvalho Group LLC d/b/a
Pisco y Tequila

ADDRESS: 382 Thames street unit 1
Bristol RI 02809

APPLICANT NAME: Jennifer Medina

HOURS OF OPERATION: mon - thurs 11AM - 10PM
Fri - Sat 11AM - 11PM
Sun 11AM - 9PM

Fee for License: \$1300 per year plus advertising costs

Victualling License: \$75 per year

(Payable after Council approves the license.)

2023 OCT 19 PM 2:16

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

Please attend the Council

Meeting on:

November 15, 2023

*SIGNATURE: Jenny Medina

NAME: Jennifer Medina

**PETITION MUST BE RETURNED
BY: NOVEMBER 1, 2023**

ADDRESS: _____

TOWN: P

DATE OF E

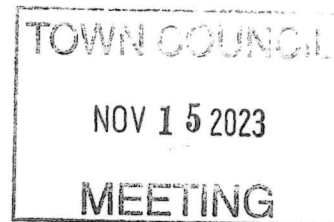
BUSINESS

HOME TEL

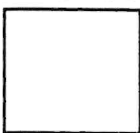
EMAIL: R

Petition to applicant mailed:
September 28, 2023

Date Returned: _____



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

STARTERS

COLD

CHOROS A LA CHALACA

OSTRAS ACHALACA

CEVICHE CARRETINERO

CEVICHE TESTING

LECHE DE TIGRE

CAUSA DE POLLO

CEVICHE DE ROCOTO

PULPO AL GRILL

HOT

CALAMARES AL PISCO

FLAUTAS

CANASTA DE LOMO

BEEF ANTICUCHOS

NACHOS Y GUACAMOL

Welcome



Pisco & Tequila
Peruvian And Mexican Cuisine

(401) 200 - 3105

(401) 200 - 3106

📍 Thames St. Bristol RI 02809

🕒 11:00 am to 10:00 pm

WARNING ALLERGIES

Please inform your server if you have any allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness.

ENTREES

LOMO SALTADO

PESCADO A LO MACHO

BISTECK A LO POBRE

FETUCCINI A LA HUACAINA CON LOMO

CHAUFA AIRE, MAR Y TIERRA

POLLADA

ARROZ CON MARISCOS

SALMON A LO PISCO

FILET MIÑON LIMEÑO

GRILL PORK CHOP VERACRUZ

MILANESA ANDINA

JALEA



VEGETARIANO

MEXICO LINDO

DRINKS

QUINOA SALAD

ENSALADA TUNA TATAKI

ENSALADA GRILL CHICKEN

ENSALADA DE LA CASA

KIDS

CHICHARRON DE POLLO

CHEESE QUESADILLA

GRILL CHICKEN

TACOS

STEAK, AL PASTOR, CARNITA Y
PESCADO

BURRITOS

STEAK, POLLADA, AL PASTOR.

QUESADILLAS

STEAK, POLLADA, AL PASTOR Y
SHRIMP

BOWL AVAILABLE

SIDE ORDER

WHITE RICE

PLATANOS MADUROS

PINTO BEANS

CHAUFA RICE

MASH POTATO

SPARRAGOS

FRENCH FRIES

YUCA FRITA

GUACAMOLE

SALSA CRIOLLA

POSTRES

CHEESE CAKE PASSION FRUIT

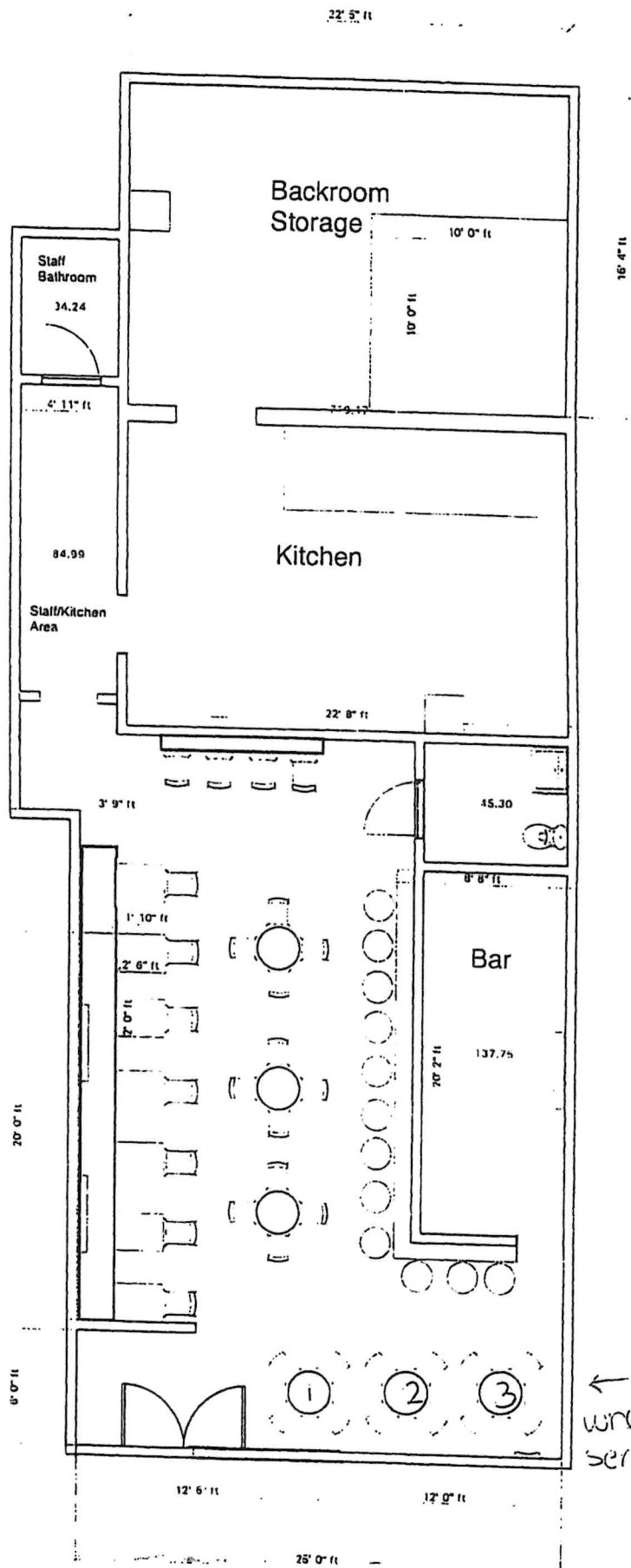
TORTA CHOCOLATE

TRES LECHES

CHURROS



Restaurant - 382 Thames St Unit 1





LICENSE REQUEST: BV LTD. INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body to
be granted a

BV LTD INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Shali

ADDRESS: 34 GOODING AVE

APPLICANT NAME: Alicia V Salama

HOURS OF OPERATION: M, T, W, Th - 11 - 8 pm
F, S, & 11 - 12 am
S. 11 - 2 pm

2023 OCT 20 PM 3:39

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

Fee for License: \$500 per year plus advertising costs.

Victualling License: \$75 per year.

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

*SIGNATURE: [Signature]

NAME: Alicia V Salama

ADDRESS: 34 Gooding Ave

TOWN: Bristol

DATE OF BIRTH: 11-15-1980

BUSINESS TELEPHONE: 401-221-1111

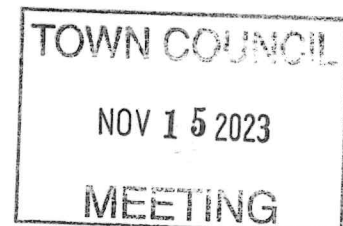
HOME TELEPHONE: 401-221-1111

EMAIL: ghc

PETITION MUST BE RETURNED
BY October 19, 2023

Petition to applicant mailed:
September 23, 2023

Date Returned: _____



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

SHAKES & SMALL BITES

BEEF BOLYUCAS

Yuca with Ground Beef, Creamy Huancaina Sauce

\$ 8.75

EMPANADAS

Corn Flour Gluten Free
- Chicken - Cheese
- Beef - Tofu

\$ 2.00

CHICHARRON DE POLLO

Crispy Chicken Thighs with Aji de Pollo

\$ 9.25

TEQUENOS

Roll Cheese, Creamy Huancaina

\$ 7.50



CAUSA CHICKEN

Aji Amarillo Pressed Potato, Avocado, Cherri Tomatoes, Creamy Aji Amarillo Sauce, Grill Chicken on top

\$ 12.75

CAUSA SHRIMP

Grilled Wild Shrimp, aji Amarillo Pressed Potato, Avocado, Tomato, Cocktail Sauce

\$ 14.00

CEVICHE CLASICO

Catch of the Day, Rocoto Leche de Tigre, Choclo, Sweet Potato, yuyo

\$ 19.00

BEEF ANTICUCHO

Beef Tenderloin marinated in Anticucho Sauce, Cocktails Yellow Potatoes, Choclo

\$ 12.50

CHICKEN WINGS

\$ 7.00

SALAD BAR

ZATAR SALAD

Brown Rise, Spinach, Chickpeas, Cherri Tomatoes, Red Onions, Cucumbers, Pita Chips, Feta Cheese

\$ 10.50

THE SOUTH BOWL SALAD

Brown Rise, Kale, Chickpeas, Roasted Broccoli, Yellow corn, Lime Pickled Onions, White Cheddar

\$ 10.50

MAY SALAD

Kale, Ferro, Sweet Potatoes, Red Onions, Goat Cheese, Avocado

\$ 10.50

Handcrafted Dressing:
- Fetta Dressing
- Lime Cilantro
- Vinaigrette
- Tahini

APANADO BACHICHE

Beef Apanado, fettuccini Pesto Peruvian Style, papa a la Huancaina



LOMO SALTADO

Beef Tenderloin, Sauteed with Red Onions, Tomatoes, Chillis, French Fries, White Rice

POLLO SALTADO

Chicken Tenderloin, Sauteed with Red Onions, Tomatoes, Chillis, French Fries, White Rice

TOFU SALTADO

TOFU, Sauteed with Red Onions, Tomatoes, Chillis, French Fries, White Rice

TALLARIN SALTADO

Fettuccine Sauteed, with Red Onion

Beef Tenderloin \$ 24.25
Chicken Tenderloin \$ 22.50
Tofu \$ 20.00

SMOOTHIES

MINTY MOJITO

HULK

GOOD GUT

PINA COLADA

PINK ELEPHANT

MANGO TANGO

PEACH COBBLER

BLUEBERRY FIELDS

BANANA MAMA

ICE CAP

WATERMELON HIGH SLUSHY

RED VELVET

QHALI SUPER STRONG

ACAI BOWL

\$ 9.75
\$ 9.75
\$ 9.75
\$ 9.75
\$ 9.75
\$ 9.75
\$ 9.75
\$ 9.75
\$ 8.25
\$ 8.25
\$ 13.50
\$ 13.50
\$ 9.25

TOAST

AVOCADO TOAST

THE PERUVIAN HAMBURGER

THE HAWAIIAN BURGER

A LO POBRE HAMBURGER

ROASTED CHICKEN SANDWICH

\$ 6.75
\$ 11.00
\$ 11.00
\$ 11.00
\$ 11.50

DESSERT

CHOCOLATE CAKE

\$ 6.50

TRES LECHES

\$ 6.50

CHEESE CAKE

\$ 5.00

DAYS SPECIALS

WING MONDAYS

Every Monday 4pm - Close

Handcrafted Sauces:

- Buffalo
- Teriyaki
- Acevichada
- Uchucluta
- Aji de Folleria

\$ 0.75
CENTS PER OZ

FRIDAY BURGER SPECIAL

Every Friday 4pm - Close

- La Colorada
- La Hulk
- El Carbon

\$ 9.00

PRICES DO NOT INCLUDE TAX.

PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY CONTAIN THESE INGREDIENTS: MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

OUR BAR

SOFT DRINKS

Inca Kola	\$ 3.00
Coke	\$ 3.00
Diet Coke	\$ 3.00
Ginger Ale	\$ 3.00
Flax seed Juice	\$ 3.00

PERUVIAN BEER

Barbarian	
- Red Al	\$ 7.00
- Quinoa	
- Lima	
Pilsen Callao	\$ 6.50
Cusqueña	\$ 7.50
- Large Ale	
- Original	

DOMESTIC BEER

Corona	\$ 6.00
Modelo	\$ 6.00
Samuel Adams	\$ 6.50
Bud Light	\$ 5.00
Coors Light	\$ 5.00

\$ 12.00

PISCO SOUR

CHILCANO

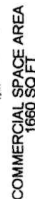
\$ 10.50

401-253-1294
34 Gooding Ave, Bristol, Rhode Island
Ohali - Healthy Choice Kitchen

Ohali
Healthy choice kitchen

www.ohalikitchen.com

KITCHEN WALLS WHERE NON STAINLESS STEEL DO NOT EXIST USE A SMOOTH FINISHABLE (FGP) PANELING OR EASY TO CLEAN SURFACE

 $\angle A = 90^\circ$



LICENSE REQUEST: BV LTD. INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body to
be granted a

BV LTD INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: *Picco's*

ADDRESS: *11 Gooding Ave, Bristol, RI*

APPLICANT NAME: *BEN HOWARTH*

HOURS OF OPERATION: *M-SAT*
10:30 - 8:30

Fee for License: \$500 per year plus advertising costs.

Virtualing License: \$75 per year.

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

PETITION MUST BE RETURNED
BY October 19, 2023

Petition to applicant mailed:
September 23, 2023

Date Returned: _____

*SIGNATURE: *[Signature]*

NAME: *BENJAMIN HOWARTH*

ADDRESS: _____

TOWN: _____

DATE OF BIRTH: _____

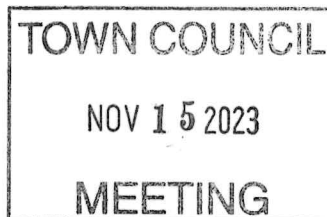
BUSINESS PHONE: _____

HOME TEL: _____

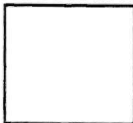
EMAIL: *[Signature]*

2023 OCT 10 AM 11:01

TOWN CLERK
BRIAN P. COLE



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

Classic Deli Sandwiches

The Italian

Our famous Italian made the same way for 50 years!
Loaded with Mortadella, Genoa Salami, Hot Ham,
Pepperoni, and Provolone. Finished with seasonings
and oil and vinegar.

7.80 10.15 12.50

Ham, Salami, Cheese 7.50 9.75 12.00
An Italian favourite!

Ham & Cheese 7.65 10.00 12.30
A true classic!

Roast Beef & Cheese 7.75 10.15 12.45
All natural top round Roast Beef
with Provolone

Turkey & Cheese 7.75 10.15 12.45
Oven roasted Turkey Breast
with Provolone

Turkey Club 9.25 12.15 14.95
Oven roasted Turkey Breast with
crispy bacon and Provolone

Tuna Salad 7.45 9.70 11.90
Freshly made in house every day!

Chicken Salad 7.60 9.90 12.15
Made by our friends at Willow
Tree Farms!

All subs come with your choice of veggies
Or get it with "The Works"

Hot Pepper Relish, Lettuce,
Tomato, Onion, and Pickle

Please inform your server of any food allergies
before ordering. Prices subject to change at any time.

Signature Hot Subs

BLT 7.45 9.70 11.90
Crispy bacon with lettuce and tomato

Buffalo Chicken 7.20 9.35 11.50
Our fried chicken cutlet smothered
in Franks' Buffalo Sauce

Cheeseburger 8.70 11.35 13.95
One of our most popular!

Chicken Parm 8.05 10.50 12.90
Fried chicken cutlet with melted
Provolone and Marinara

Chicken Stirfry 8.65 11.30 13.90
Grilled chicken with grilled Peppers,
Mushroom, Onion, and melted Provolone

Eggplant Parm 7.80 10.20 12.50
Fried Eggplant with melted Provolone and Marinara

Meatball Parm 7.80 10.20 12.50
Our Meatball sub with melted Provolone

Pastrami & Cheese 9.45 12.35 15.15
Deli sliced Pastrami with melted Provolone

Steak & Cheese 9.45 12.35 15.15
Shaved Steak with melted Provolone

Steak Bomb 10.05 13.15 16.15
Shaved Steak with melted Provolone
and grilled Peppers, Mushroom, and Onion

Vegetarian 7.05 9.15 11.30
Grilled Peppers, Mushroom, and Onion
with melted Provolone and American

Specialty Sandwiches

BBQ Burger 9.10 11.85 14.15
Our cheeseburger topped with crispy onion
rings and drizzled with sweet and smoky BBQ sauce

Brian Special 9.55 12.50 15.45
Our grilled chicken with melted Provolone,
crispy bacon, and zesty honey mustard

Chicken Bacon Ranch 9.55 12.50 15.45
Our grilled chicken with melted Provolone, crispy
bacon, creamy ranch dressing, and lettuce & tomato

Chicken Bang Bang 9.55 12.50 15.45
Fried chicken cutlet with melted Provolone,
crispy bacon, Boom Boom sauce, lettuce & tomato

Meatball & Eggplant 7.80 10.20 12.50
Our Meatball and fried Eggplant
with melted Provolone and Marinara

Pastrami Reuben 9.45 12.35 15.15
Deli sliced Pastrami with melted
Swiss, Russian dressing, and sauerkraut

Roast Beef Special 7.75 10.15 12.45
Top round roast beef with melted Swiss, horseradish
mayo, banana peppers, and lettuce & tomato

Turkey Special 9.25 12.15 14.95
Oven baked Turkey with melted Provolone, crispy
bacon, sweet cranberry sauce, mayo, lettuce & tomato

Willow Tree Special 9.95 13.05 16.05
Willow Tree chicken salad with melted Provolone,
sweet cranberry sauce, crispy bacon, lettuce & tomato

Our Famous Pies!

Spinach Pie

Our most popular pie and a Rhode Island staple! Our Spinach Pies are hand made daily and topped with Pepperoni and melted Provolone

6.65

Broccoli Pie

Our garlicky Broccoli mix with melted Provolone

6.65

Chourico Pie

Chourico with grilled onion and pepper and melted Provolone

7.15

Buffalo Chicken Pie

Our chicken tenders with Franks' Buffalo Sauce and Mozzarella cheese

7.15

Gene Special

Our Spinach Pie loaded up with grilled pepper, onion, mushroom, and melted Provolone

7.25

Rick Special

Our Broccoli Pie with grilled Chicken and melted Provolone

9.60

Sides and more!

French Fries

2.95

4.45

Sweet Potato Fries

3.95

4.95

Onion Rings

3.45

4.95

Chicken Tenders

4.65

8.95

Blondies

3.25

Whoopie Pies

3.49

Our Signature Sandwich Platters

Choose up to 2 types of sandwiches per platter. All platters come with lettuce and tomato. There's something for everyone!

Small Platter

12 pieces, feeds 5

35.95

Large Platter

24 pieces, feeds 10

61.95

Italian

Turkey & Cheese

Roast Beef & Cheese

Ham & Cheese

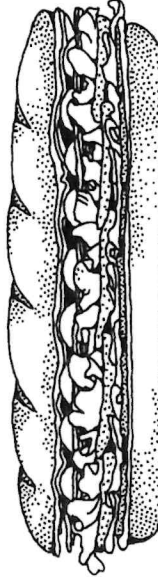
Tuna

Willow Tree

Scan or Call to Order
(401) 253-1614



Riccatti's SANDWICH SHOP



Our Famous Pie Platters

Our famous Pies cut into party size pieces and placed on a display platter. Great for any social gathering!

Small Platter

24 pieces, feeds 6

45.95

Large Platter

36 pieces, feeds 9

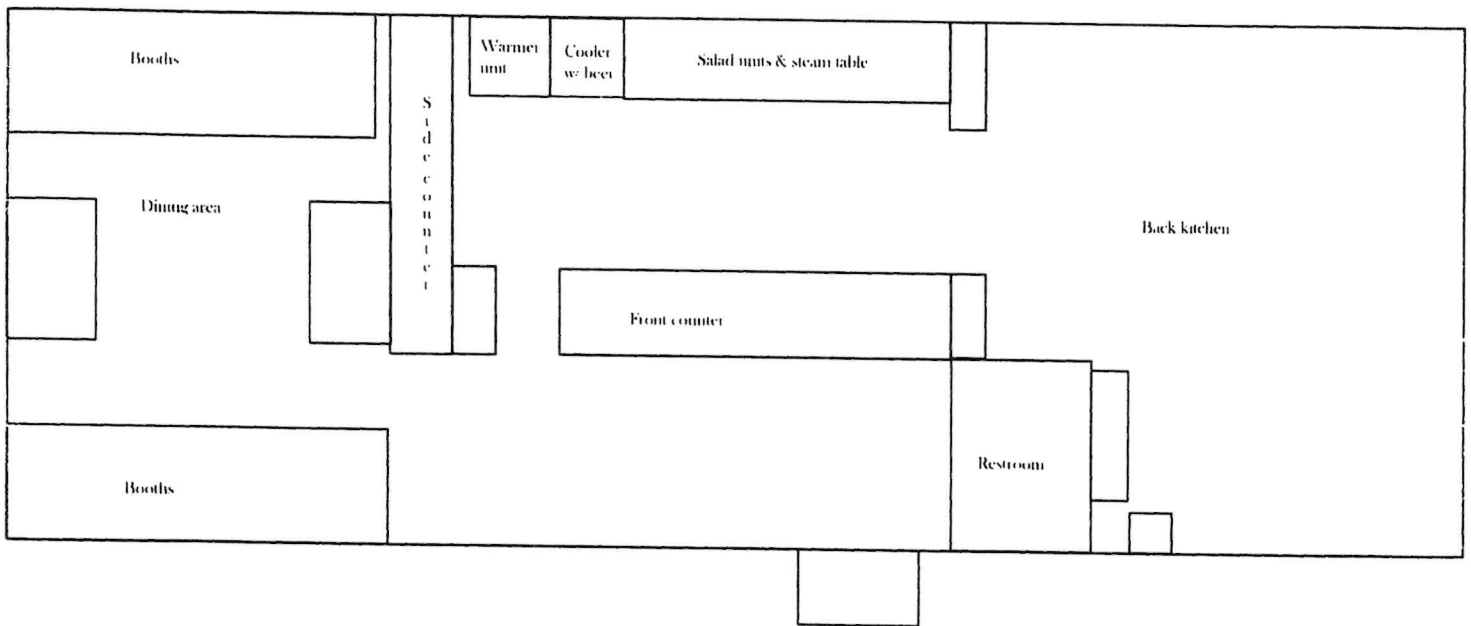
66.95

Spinach Pie
Broccoli Pie

Chourico Pie
Buffalo Pie

11 Gooding Ave
Bristol, RI

www.RiccottisBristol.com





LICENSE REQUEST: BV LTD. INTOXICATING BEVERAGE LICENSE RENEWAL

EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body to
be granted a

BV LTD INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: *Bristol Sunset Cafe*

ADDRESS: *499 Hope St., Bristol, RI 02809*

APPLICANT NAME: *Fabio Lopes*

HOURS OF OPERATION:

7:30 AM TO 2 PM.

Fee for License: \$500 per year plus advertising costs.

Virtualizing License: \$75 per year.

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

**PETITION MUST BE RETURNED
BY October 19, 2023**

Petition to applicant mailed:
September 23, 2023

Date Returned: _____

*SIGNATURE: _____

NAME: *Fabio Lopes*

ADDRESS: _____

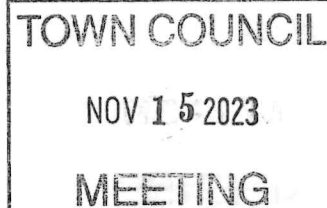
TOWN: _____

DATE OF BIRTH: _____

BUSINESS TELEPHONE: _____

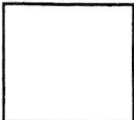
HOME TELEPHONE: _____

EMAIL: *ML*



2023 OCT 18 PM 5:00
TOWN CLERK
BRISTOL, RI 02809

TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
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Menu

Brunch Specials

#1 two eggs home fries + toast	\$8
#2 two eggs, choice of protein ham, sausage, bacon or chourico home fries + toast	\$10
#3 two eggs, sausage, bacon, choice of french toast or pancake home fries + toast	\$13
#4 two eggs, chourico hash home fries + toast	\$13
#5 two eggs, corned beef hash home fries + toast	\$14
#6 two poached eggs on english muffin spinach, tomato, topped with cheddar cheese side of home fries	\$13
#7 two poached eggs, butternut squash hash Butternut squash + cornbread hash with broccoli, caramelized onions and pepperjack cheese side of home fries	\$14
#8 two eggs, sirloin steak home fries + toast	\$18
#9 avocado toast bacon, tomato, goat cheese, arugula, poached egg, hot honey on sourdough	\$13

Eggs Sandwiches

sourdough, white, wheat, rye, english muffin, bolo, biscuit, bagel

egg + cheese over hard with american cheese	\$4
egg + protein + cheese bacon, sausage, ham or chourico	\$6
hashdog egg scrambled with scallions, bacon, cheddar cheese, hash brown patty, chipotle aioli and arugula on a bolo	\$9
so good egg scrambled with bacon, spinach, caramelized onions and goat cheese on multi grain	\$9
everything egg scrambled, chourico hash, bacon, cheddar cheese and home fries on a bolo	\$9
common egg scrambled with scallions, bacon, cheddar cheese and chipotle aioli on a biscuit	\$8
bb burrito Eggs scrambled with pepperjack cheese, black bean burger, sweet potatoes, chipotle aioli and avocado.	\$12
cc scally egg scrambled with scallions, cream cheese and bacon on a sweet bread bun	\$9

Omelets + Scrambles



Menu

Lunch Plates

served with a choice of chips, french fries or sub a side salad +\$3

Ensaladas

add chicken or turkey +\$4 add steak +\$6

house burger \$13

bacon, caramelized onions, cheddar cheese, lettuce and lemon garlic aioli

shaved steak \$13

mushrooms, onions, banana peppers, american cheese and lemon garlic aioli

spicy fried chicken \$13

cheddar, house made pickles, lettuce and chipotle aioli

portuguese steak \$16

sirloin, roasted red peppers, an egg over medium and lemon garlic aioli

crab cake sandy \$14

grilled crab cake, bacon, tomato, arugula and chipotle aioli

grilled cheese \$8

american and cheddar cheese on bread of choice
add tomato +\$1 add bacon or avocado +\$2

BLT \$9

bacon, lettuce, tomato and lemon garlic aioli on bread of choice

chicken caesar wrap \$12

romaine, parmesan cheese, caesar dressing and house made croutons

house \$9

mixed greens, carrots, cucumbers, red onions, tomatoes and house made croutons

caesar \$10

romaine, parmesan cheese, caesar dressing and house made croutons

arugula \$13

mixed greens, red onions, walnuts, avocado, goat cheese and house made croutons

Hours

Bristol Sunset Café

Bristol Sunset Café
Alcoholic Beverage Menu

Negroni

Aperol, gin and compari \$11

Espresso Martini

Vanilla vodka, espresso, Kahlua, simple syrup, Baileys, on ice
with a cold foam top
\$13

Tequila Sunrise

Orange juice, tequila and grenadine
\$10

Grapefruit Daiquiri

White rum, grapefruit juice, simple syrup
\$12

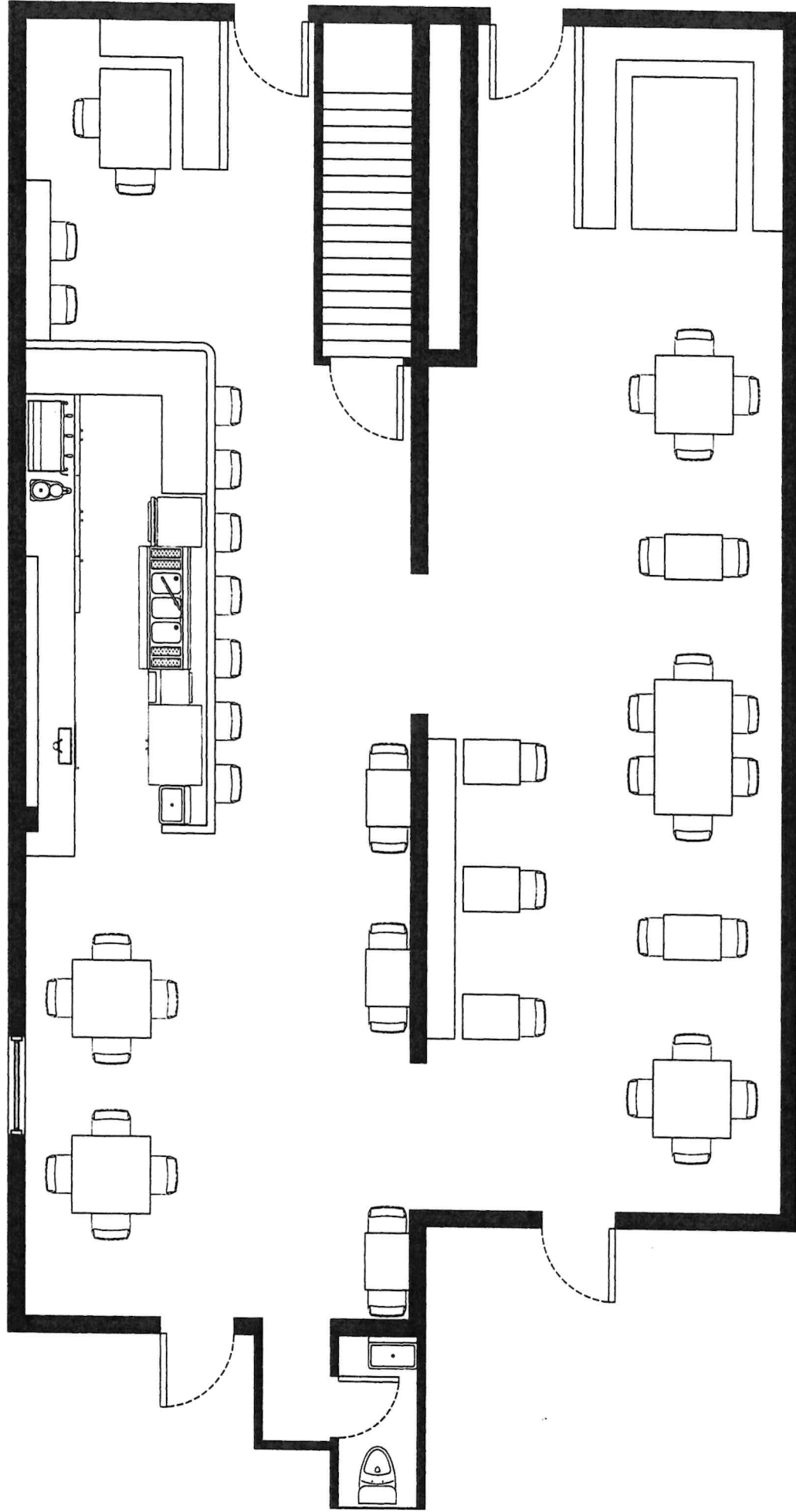
Bloody Mary

Vodka, house made tomato juice, garnishes
\$12

On Tap

Champagne, Mimosas
Whaler's Rise
Narragansett

BRISTOL SUNSET CAFE





LICENSE REQUEST: CLASS D INTOXICATING BEVERAGE LICENSE

EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body to
be granted a

CLASS D INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT:

BRISTOL COUNTY ELKS

ADDRESS:

1 CONSTITUTION ST. BRISTOL RI 02809

APPLICANT NAME:

RICHARD RENSEHAUSEN

HOURS OF OPERATION:

TUES - SUNDAY 12 - 12 PM

Fee for License: \$400 per year plus advertising costs.

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

*SIGNATURE:

NAME:

RICHARD RENSEHAUSEN JR.

ADDRESS:

TOWN:

DATE OF BIRTH:

BUSINESS TELEPHONE:

HOME TELEPHONE:

EMAIL:

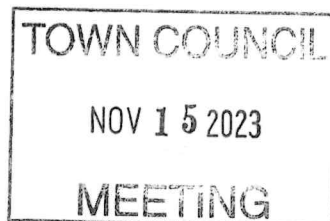
PETITION MUST BE RETURNED

BY: October 19, 2023

Petition to applicant mailed:

September 23, 2023

Date Received:

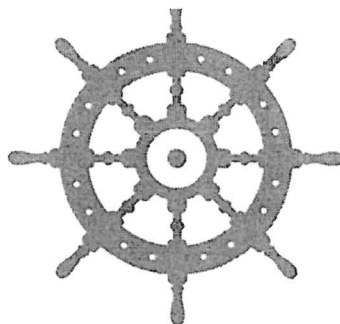


TAX STAMP



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TO BE USED BY FINANCE
DEPARTMENT



VIC'S HARBORSIDE

SOUPS AND SALADS

PORTUGUESE SOUP 4
CHOWDER 6
FRENCH ONION SOUP 6

TOSSED SALAD (SM)5 (LG)8
CAESAR SALAD (SM)5 (LG)8
CLASSIC WEDGE 12
GREEK 12
add chicken 5 /add shrimp 6 to any salad

APPETIZERS

SHRIMP COCKTAIL (8) 11
ONION RINGS 7
CHICKEN TENDERS 10
BUFFALO TENDERS 11
CHICKEN WINGS 12
LITTLE NECKS GARLIC & OIL 17
CALAMARI 13

add garlic butter or marinade 1

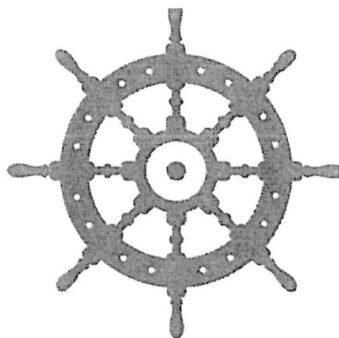
SMELTS 11
add garlic butter or marinade 1
SHRIMP MOZAMBIQUE 14
MOZAMBIQUE TENDERS 12
MOZZARELLA STICKS 8
CLAMS CASINO 16
GARLIC BREAD 5

SANDWICHES

8OZ ANGUS BURGER 13
CHOURICO & CHIPS 10
SAUSAGE ONIONS & PEPPERS 11
CHICKEN PARMIGIANA 11
SALMON BURGER 14
EGGPLANT PARMIGIANA 10

CHOURICO 10
MEATBALL 10
CRISPY CHICKEN 9
FRIED FISH 11
CRAB ROLL 16
LOBSTER ROLL 25

(served with fries or coleslaw)



VIC'S HARBORSIDE

ENTREES

CHICKEN PARMIGIANA 16

(served with pasta)

EGGPLANT PARMIGIANA 15

(served with pasta)

BAKED SCROD NEW ENGLAND 18

(served with potato and vegetable)

BAKED SCALLOPS MKT

(served with potato and vegetable)

CHICKEN MOZAMBIQUE 16

(served with french fries and rice)

SHRIMP MOZAMBIQUE 18

(served with french fries and rice)

PORK AND LITTLENECKS 18

LITTLENECKS, GARLIC & OIL

OVER PASTA 21

PASTA WITH MARINARA 9

DEEP FRIED ENTREES

FRIED FISH SM 13 LG 16

FRIED SCALLOPS MKT

FRIED CALAMARI 16

FRIED SHRIMP 16

FRIED CLAMS MKT

FRIED SMELTS 14

SEAFOOD PLATTER MKT

(served with french fries and coleslaw)

EXTRAS

MUSHROOMS .50

ONIONS .50

PORTUGUESE PEPPERS .50

MEATBALLS (2) 3

SAUSAGES (2) 4

CHEESE 1

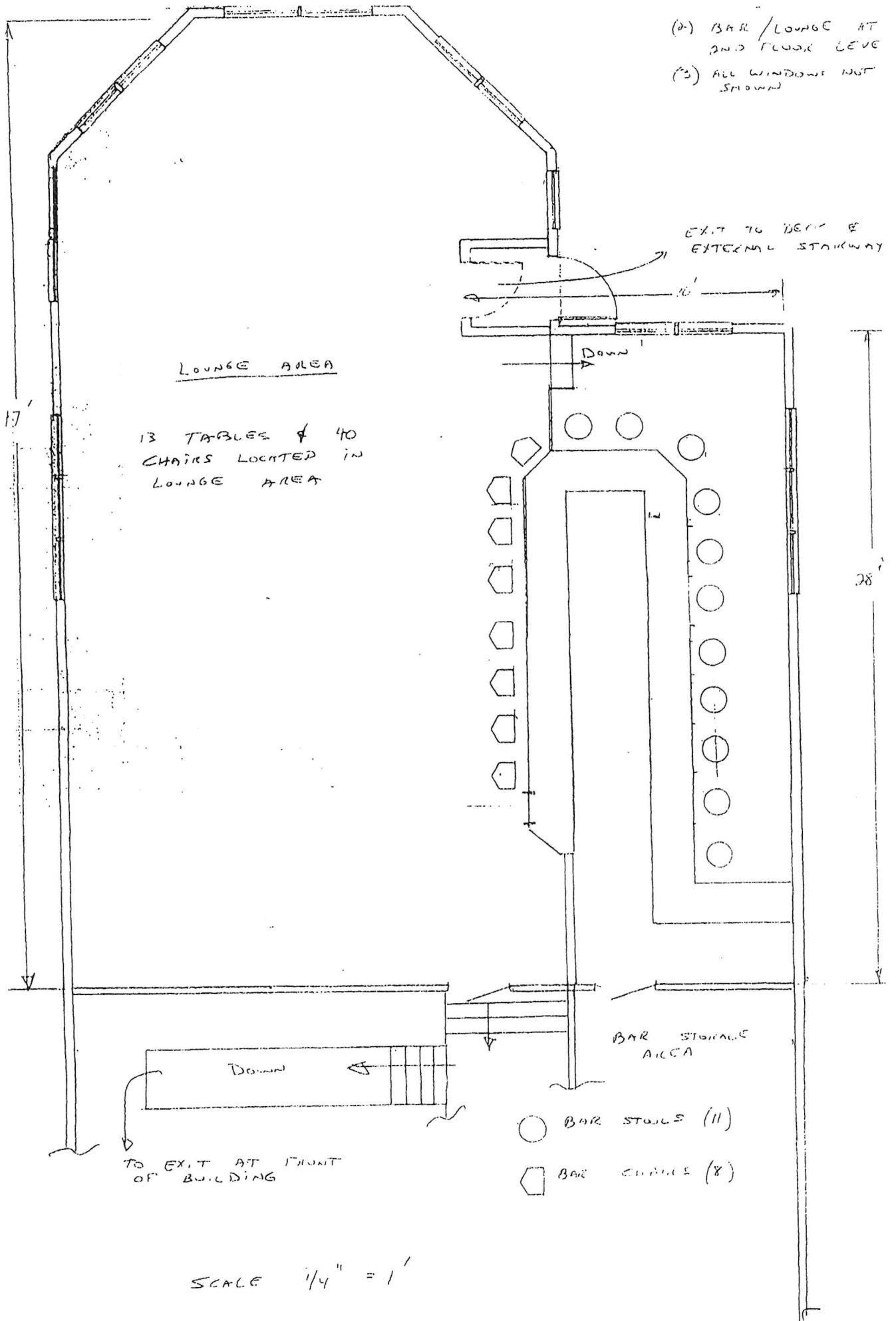
BACON 2

SMALL FRY 3

LARGE FRY 5

GREEN PEPPERS, HOT PEPPERS .50

ASK US ABOUT OUR DESSERT AND CATERING MENU





LICENSE REQUEST: CLASS D INTOXICATING BEVERAGE LICENSE
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body to
be granted a

CLASS D INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Bristol Sports Club

ADDRESS: 417 WOOD ST

APPLICANT NAME: Elisio Castro

HOURS OF OPERATION: 8AM - 8PM

Fee for License: \$400 per year plus advertising costs.
Virtualling License: \$75 per year
(Payable after Council approves the license.)

2023 OCT 19 PM 2:16

Please attend the Council
Meeting on:
November 15, 2023

*SIGNATURE: *Elisio Castro*

NAME: Elisio CASTRO

ADDRESS: _____

TOWN: B

DATE OF BIRTH: _____

BUSINESS TELEPHONE: _____

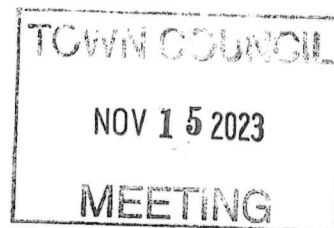
HOME TELEPHONE: _____

EMAIL: E

PETITION MUST BE RETURNED
BY: October 19, 2023

Petition to applicant mailed:
September 23, 2023

Date Received: _____



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

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RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
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RECORDS.



(401) 253 - 4769

2011
Celebrating
50th Anniversary
Bristol Sports Club
417 Wood Street
Bristol, Rhode Island 02809



Fundado em
1 de Abril de 1961

1963-64-65
Campeão de Futebol
Inter Estadual

1973-74
Campeão
da Nova Inglaterra
Campeão da Costa Leste
dos Estados Unidos

1974-75
Campeão da
Luso American Soccer
Association

1975-76-77
Taça Aniversário de LUSA

1976-77
Taça "Portuguese Times"

1977-78
Campeão da
Luso American Soccer
Association
Taça
Luso American Soccer
Association
Taça dos Campeões

1979-80
Campeão da Luso
American Soccer
Association (II Divisão)

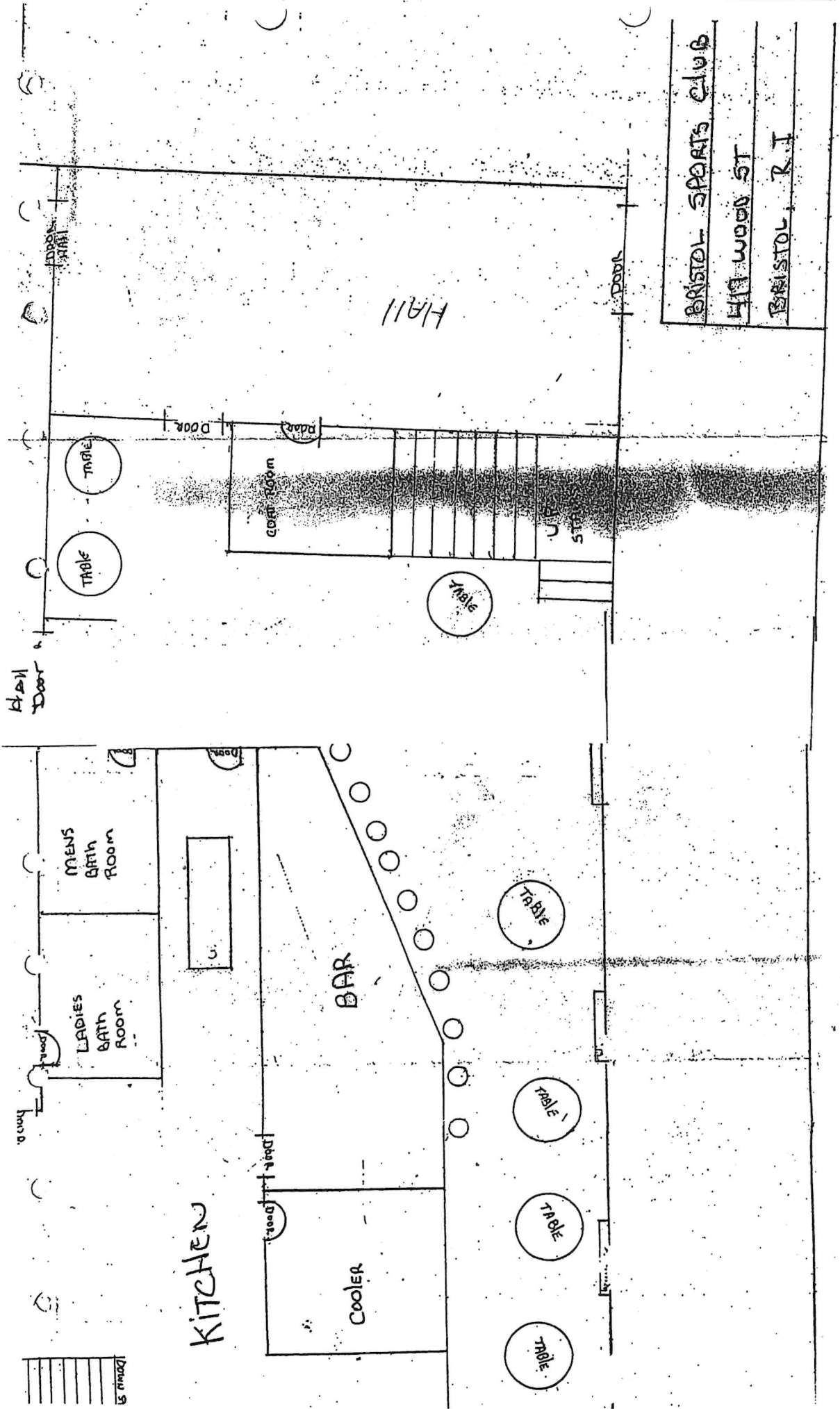
1981
Campeão da Luso
American Soccer
Association

1988
Campeão da Luso
American Soccer
Association (II Divisão)

1991
Campeão da Luso
American Soccer (Juvenis)
Taça
Luso American Soccer

MENU

RIB EYE STEAK	8.95
BLADE MEAT PLATE	7.25
bald meat sand	3.50
PORKCHOP GRILL OR PAN FRY	7.77
OVEN ROAST CHICKEN QUARTERS	6.50
STUFFED SHRIMP 5 LARGR	8.95
HAKE ABROTTO	7.25
CHICHARROS	7.00
SARDINES GRILL OR FRY	6.50
CHOURICO EGG SAND	3.75
CHOURICO SAND	3.25



BRISTOL SPORTS CLUB

419 WOOD ST

BRISTOL, R.I.

HALL

KITCHEN

BAR

COOLER

MENS
BATH
ROOM

LADIES
BATH
ROOM

COIN ROOM

TABLE

TABLE 1

TABLE

TABLE

TABLE

TABLE

TABLE

DOOR

DOOR

DOOR

UP
STAIRS

Back
Door

DOOR

DOOR
IS SHOWN



LICENSE REQUEST: CLASS D INTOXICATING BEVERAGE LICENSE
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body to
be granted a

CLASS D INTOXICATING BEVERAGE LICENSE RENEWAL (*Service to the Public*)

NAME OF ESTABLISHMENT: Bristol Yacht Club Inc

ADDRESS: 101 Poppasquash Road

APPLICANT NAME: Christopher Healey

HOURS OF OPERATION: 3:00 pm - 9:00 pm

Fee for License: \$400 per year plus advertising costs.

Virtualing License: \$75 per year.

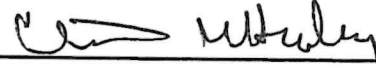
(Payable after Council approves the license.)

Please attend the Council
Meeting on:
November 15, 2023

**PETITION MUST BE RETURNED
BY: October 19, 2023**

Petition to applicant mailed:
September 23, 2023

Date Received: _____

*SIGNATURE: 

NAME: Christopher M. Healey

ADDRESS: _____

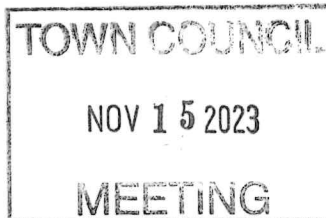
TOWN: B

DATE OF B

BUSINESS T

HOME TEL

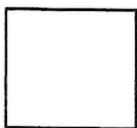
EMAIL: S



2023 OCT 19 PM 4:35

OWNERSHIP
TOWN OF BRISTOL
R.I. REG-700

TAX STAMP

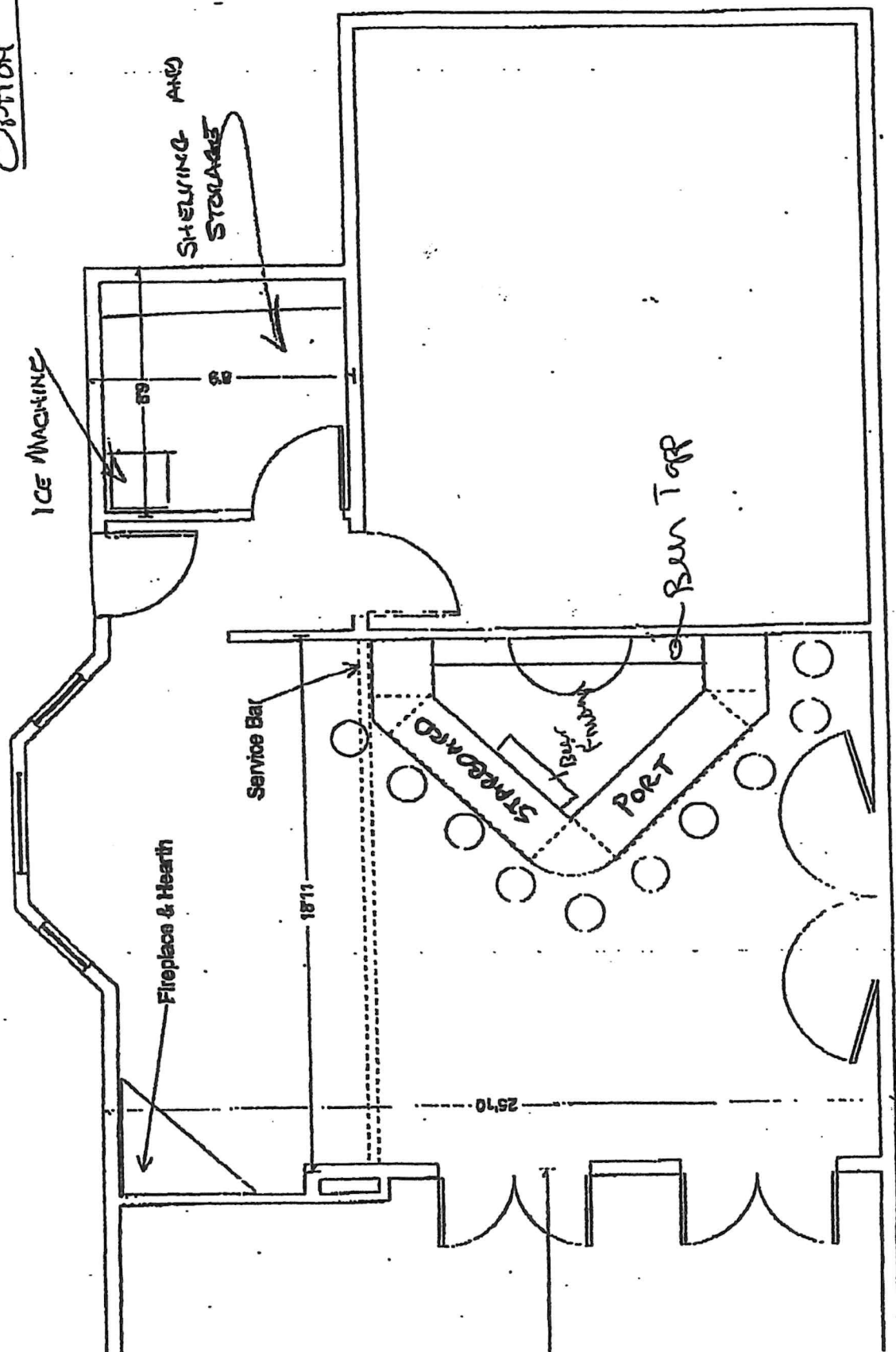


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YSAZ OPTIONS

Option # 5





LICENSE REQUEST: CLASS D INTOXICATING BEVERAGE LICENSE
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body to
be granted a

CLASS D INTOXICATING BEVERAGE LICENSE RENEWAL (*Service to the Public*)

NAME OF ESTABLISHMENT: CUP DEFENDERS ASSOC. INC.

ADDRESS: 230 WOOD ST. P.O. BOX 869 BRISTOL

APPLICANT NAME: STEVE CAVALIERI PRESIDENT

HOURS OF OPERATION: 8AM — 11 PM

Fee for License: \$400 per year plus advertising costs.

Virtualizing License: \$75 per year.

(Payable after Council approves the license.)

Please attend the Council
Meeting on:
November 15, 2023

PETITION MUST BE RETURNED
BY: October 19, 2023

Petition to applicant mailed:
September 23, 2023

Date Received: _____

*SIGNATURE: Steve Cavalieri
NAME: STEVEN CAVALIERI

ADDRESS: _____

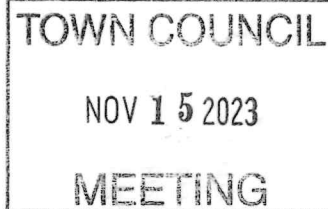
TOWN: _____

DATE OF B _____

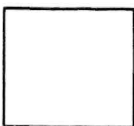
BUSINESS T _____

HOME TEL _____

EMAIL: C

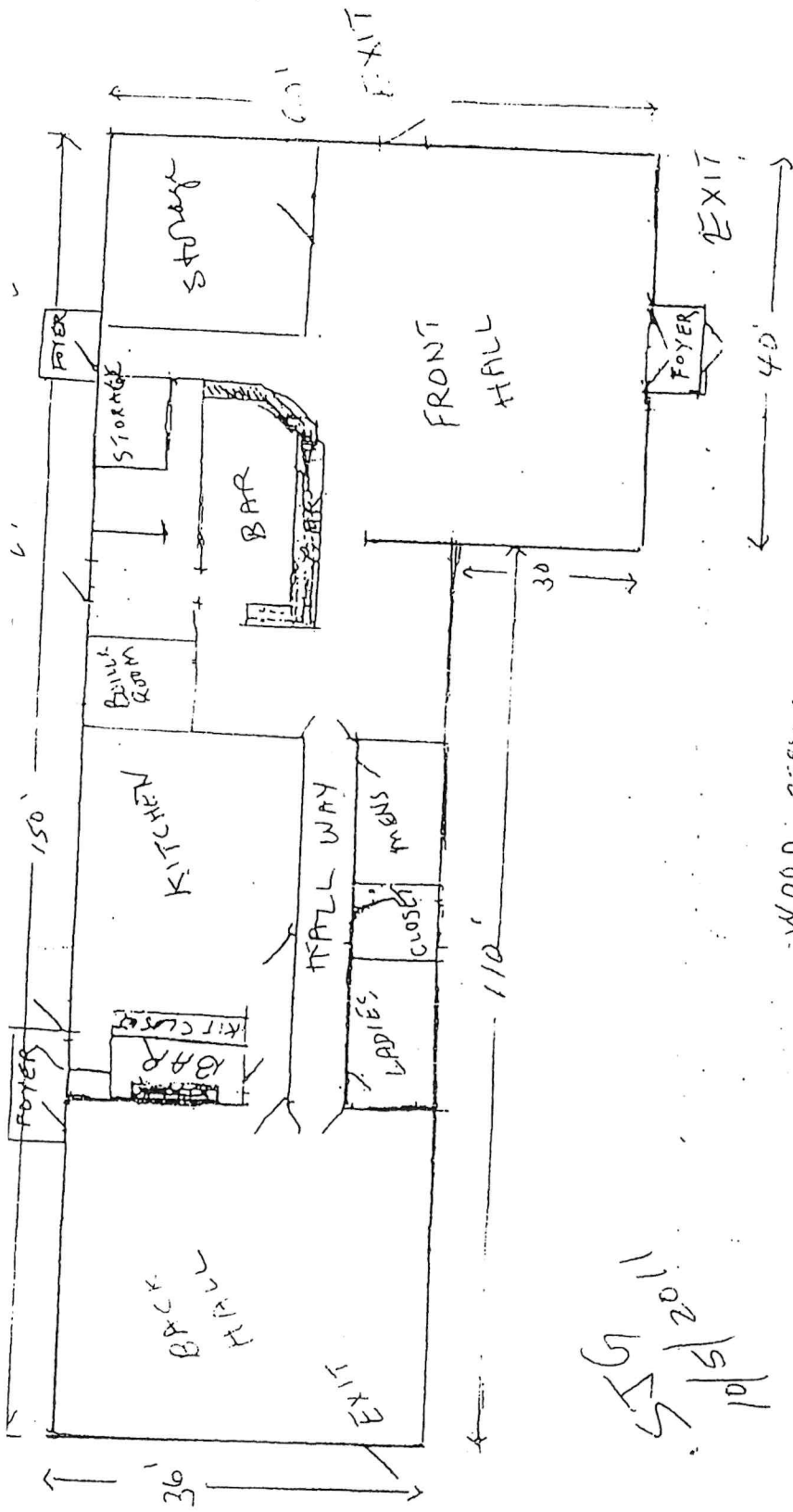


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RECORDS.



SSG 10/5/2011

SSG 9-24-2013
SSG 9-19-2012

SCALE 1/4" = 5'
DST 10/17/14

DET 9/14/15

10-11-23 SSC



LICENSE REQUEST: CLASS D INTOXICATING BEVERAGE LICENSE

EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of your Honorable Body to be granted a

CLASS D INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT:

The Lincoln Club

ADDRESS:

95 Elizabeth St Bristol RI

APPLICANT NAME:

Carlos Medeiros

HOURS OF OPERATION:

Fee for License: \$400 per year plus advertising costs.

Victualling License: \$75 per year

(Payable after Council approves the license.)

Please attend the Council

Meeting on:

November 15, 2023

PETITION MUST BE RETURNED

BY: October 19, 2023

Petition to applicant mailed:

September 23, 2023

Date Received: 10/13/23

*SIGNATURE: Carlos m

NAME: Carlos Medeiros

ADDRESS:

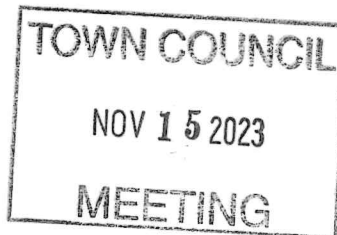
TOWN: 1

DATE OF B

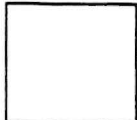
BUSINESS T

HOME TELE

EMAIL:



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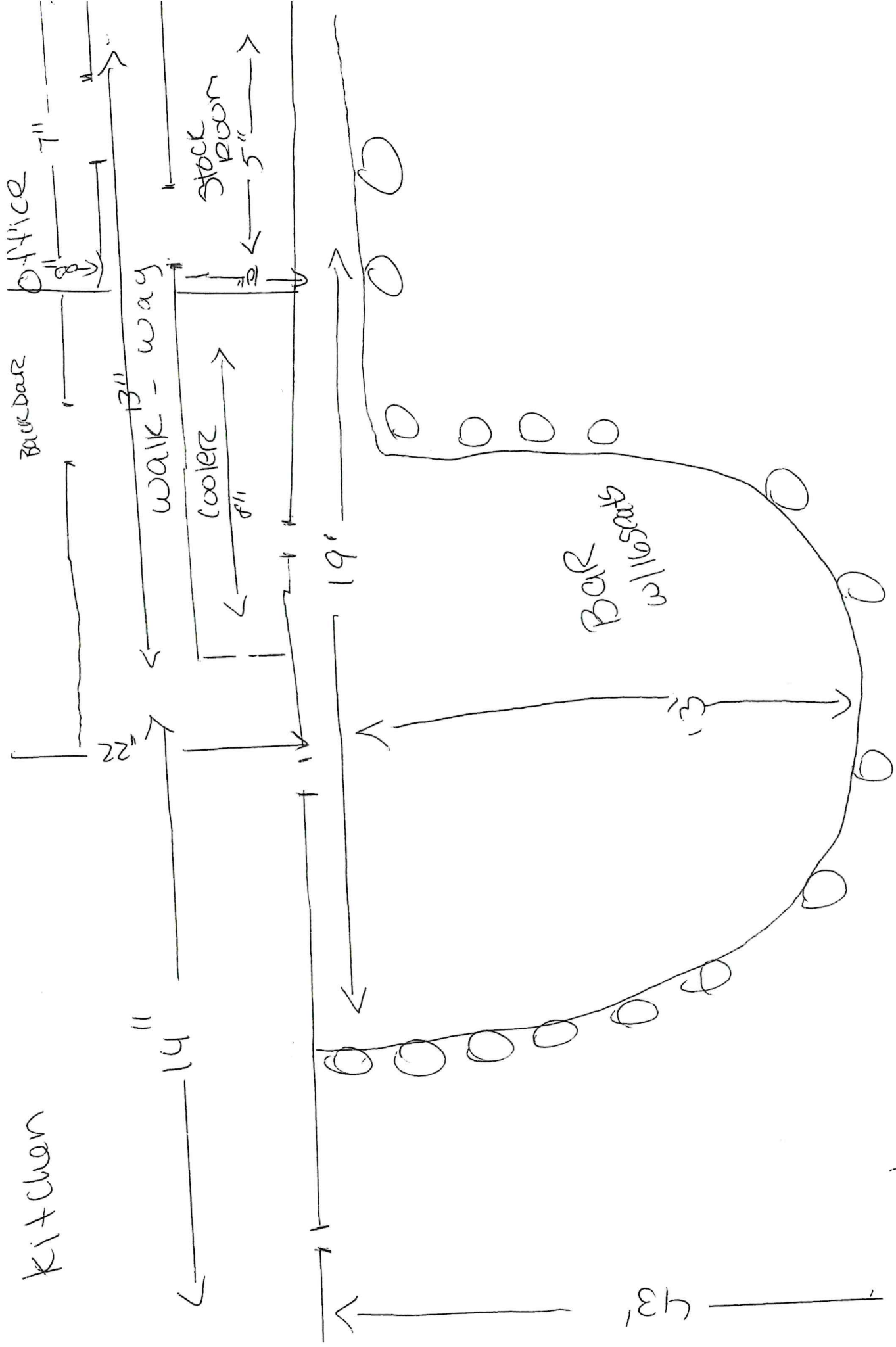


TO BE USED BY FINANCE
DEPARTMENT

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Lincoln Club Menu

Soup	\$2.00
Salad	\$2.00
Sandwiches	\$3.00
Fish Plate	\$8.00
Octopus	\$10.00
Beef Stew	\$7.00



LINEAR ALGEBRA



LICENSE REQUEST: CLASS D INTOXICATING BEVERAGE LICENSE
EXPIRES: DECEMBER 1, 2024

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:
The undersigned hereby respectfully requests of your Honorable Body to
be granted a

CLASS D INTOXICATING BEVERAGE LICENSE RENEWAL (*Service to the Public*)

NAME OF ESTABLISHMENT: *Anthony Calmeida Post 237*

ADDRESS: *850 Hope St Bristol RI*

APPLICANT NAME: *Armand Pereira*

HOURS OF OPERATION: *Monday - Friday 12-1 SAT-SUN 10-1*

Fee for License: \$400 per year plus advertising costs.

Victualling License: \$75 per year.

(Payable after Council approves the license.)

Please attend the Council
Meeting on:
November 15, 2023

**PETITION MUST BE RETURNED
BY: October 19, 2023**

Petition to applicant mailed:
September 23, 2023

Date Received: _____

*SIGNATURE: *Armand Pereira*

NAME: *Armand Pereira*

ADDRESS: _____

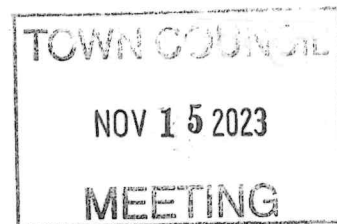
TOWN: _____

DATE OF BIRTH: _____

BUSINESS TELEPHONE: _____

HOME TELEPHONE: _____

EMAIL: *a*



TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

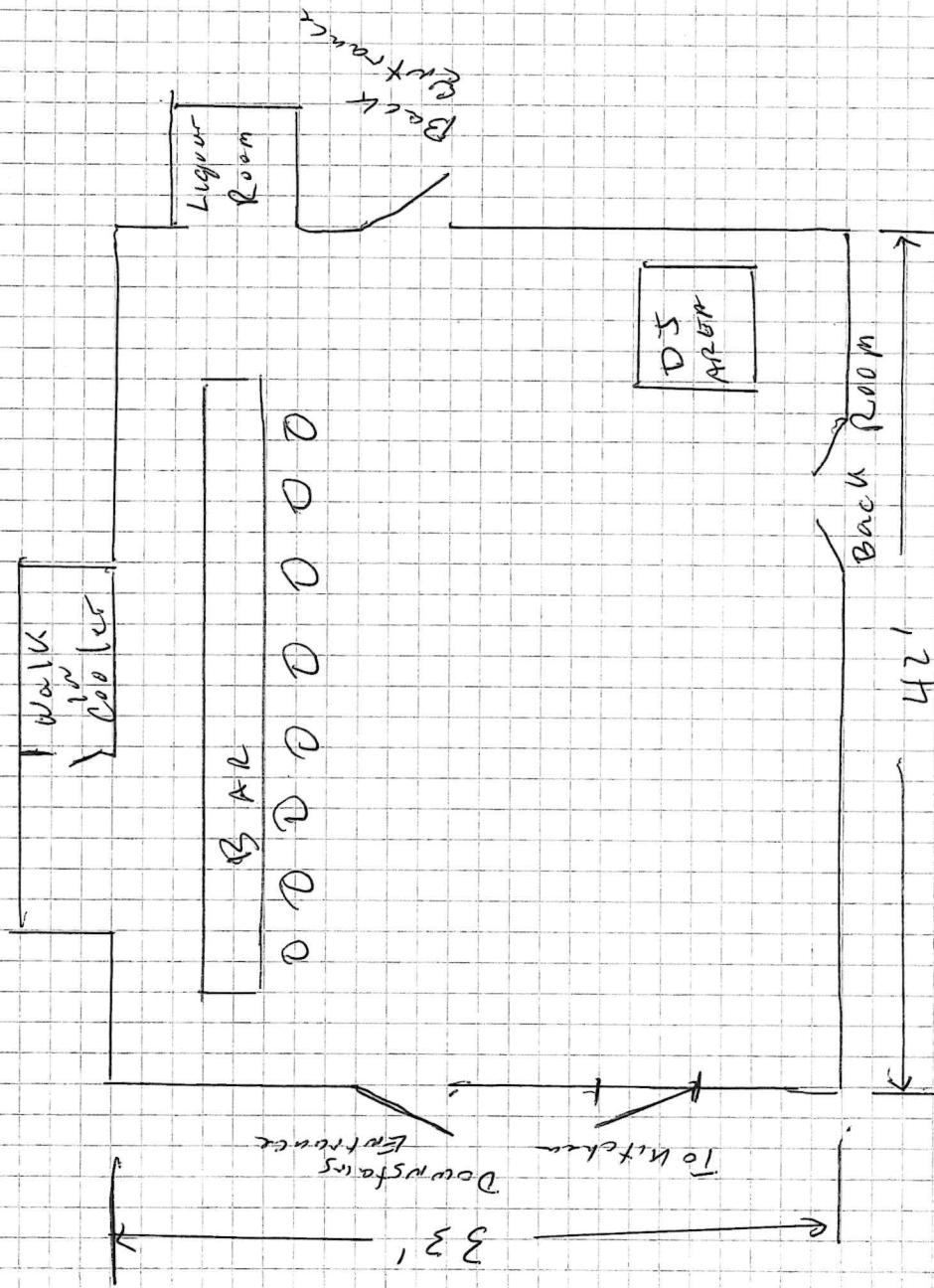
*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

Bristol VFW

Menu

- Hot Dogs 2.00
- 5" Round Pizza 3.00
- 5" Round Pizza Pepperoni 3.50
- Stuffed quahogs 3.00
- Chips 1.50
- Peanuts 1.50

VFW DOWNSTAIRS BAR
850 Hope St





TOWN CLERK'S OFFICE

Melissa Cordeiro, Town Clerk

10 Court Street
Bristol, RI 02809
Tel. 401-253-7000
Fax. 401-253-2647
Email: Mcordeiro@bristolri.gov

MEMORANDUM

TO: Steven Contente
TOWN ADMINISTRATOR

FROM: Melissa Cordeiro
COUNCIL CLERK

DATE: October 31, 2023

RE: Intoxicating Beverage License Renewals 2023-2024

May we please have your recommendation or the recommendation of the department head you deem appropriate in order for the Council to review the request at the regular Town Council Meeting to be held on November 15, 2023.

All items for this docket must be received in the Clerk's office before 12:00 noon on Wednesday, November 8, 2023. All and any items received after the deadline will be held until the next council agenda.

Thank you for your cooperation and prompt reply.
Attachment