



LICENSE REQUEST: VICTUALLING LICENSE

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

VICTUALLING LICENSE

FOR: 205 LLC D/B/A BISTRO 205
(NAME OF ESTABLISHMENT)

AT: 205 THAMES STREET, BRISTOL, RI 02809
(ADDRESS OF ESTABLISHMENT)

BY: THOMAS M. BERGENBUEHL
(NAME OF APPLICANT)

HOURS OF OPERATION: 12:00 PM - 12:00 AM

- Victualling Petition & \$75 License Fee (payable after Council approves license)
- Second Quarter Taxes must be paid (call 253-7000 for amount due)
- Fire Department Clearance
- Water Pollution Control Clearance (grease removal unit)
- RI Department of Health Clearance

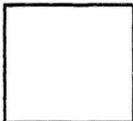
Please attend the Council
meeting on: 1/28/20

PETITION MUST BE RETURNED
BY WEDNESDAY AT 4PM TWO
WEEKS PRIOR TO COUNCIL
MEETING

SIGNATURE: *Thomas M. Bergenbuehl*
 NAME: THOMAS M. BERGENBUEHL
 ADDRESS: 306 HOPE STREET
 TOWN: BRISTOL, RI 02809

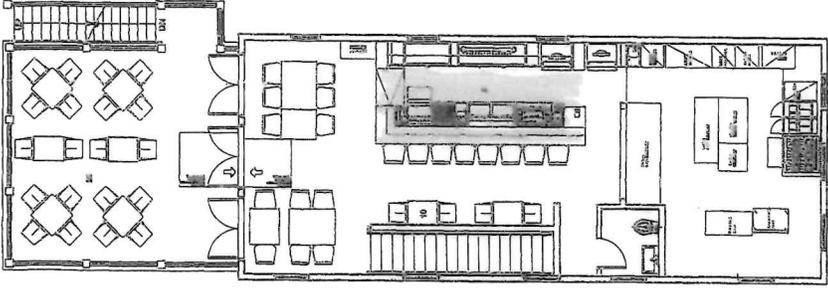
Date Received: _____

TAX STAMP

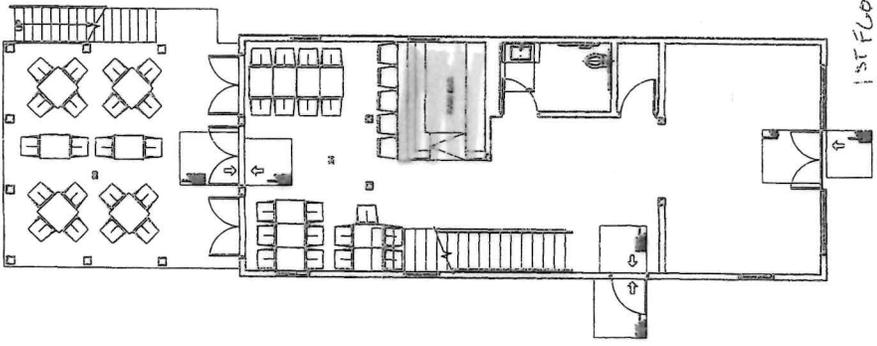


*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT RECORDS.

TO BE USED BY FINANCE
DEPARTMENT



2nd Floor



1st Floor

SEATING SUMMARY

1st FL. DINING	= 24
2nd FL. DINING	= 8
2nd FL. BAR SEATING	= 16
TOTAL PROPOSED	= 48

1st FL. DINING	= 24
2nd FL. DINING	= 8
2nd FL. BAR SEATING	= 28
TOTAL PROPOSED	= 60

Bistro 205 Spirits, Cocktails, Wine and Beer

Martini: Elegant, Clean and Crisp

Gin or vodka, Dry vermouth, Olives or lemon twist

Vodka

Moscow Mule: Sweet and spicy with a kick
Vodka, Ginger beer, Lime juice, Copper mug
14

Cosmopolitan: sophisticated and chic
Vodka, Triple sec, Cranberry juice, Lime juice,
Orange twist 16

Bloody Mary: bold and savory, a spicy kick
Vodka, Tomato juice, Worcestershire sauce, Hot
sauce, Celery salt, Lemon or lime wedge 14

Gin

Negroni: Complex bittersweet flavor
Gin, Campari, Sweet vermouth, Orange twist
15

French 75
Gin, lemon juice, sugar, topped with Champagne.
15

French Blonde: a Watch Hill rock star's fave
Lillet Blanc, Bombay Sapphire Gin,
St-Germain (elderflower liqueur), Grapefruit Juice
16

Whiskey

Old Fashioned: Simplicity with depth of flavor
Bourbon or rye whiskey, Sugar cube, Angostura
bitters, Water, Orange twist 15

Whiskey Sour: Elegant and tangy citrus notes
Bourbon or rye whiskey, Lemon juice,
Simple syrup, Cherry or lemon twist 15

Manhattan: Rich and complex
Rye whiskey, Sweet vermouth, Angostura bitters,
Maraschino cherry 16

Whiskey Sour

Whiskey, lemon juice, sugar 15

Basic Mixed	\$14	Premiums	\$16
GIN ... VODKA ... WHISKEY ... RUM			
With seltzer, tonic, Coke, soda or neat			

Tequila

Margarita: Vibrant Festive Flavors
Tequila, Triple sec, Lime juice, Salt rim 14

Brandy

Nod to Rhode Island

Introducing our new creation

The Brandy Cabinet: A grown-up take on a
childhood Rhode Island favorite - the Cabinet
Brandy, cream and Autocrat Coffee Syrup 15

Rediscover the past

Side Car: A Ritz Paris Creation

Cognac, Cointreau and lemon juice 15

Stinger: Reginald Vanderbilt's High Society drink

Cognac, Crème de Menthe shaken with ice
15

Hemmingway's Cuban Heyday

Daquiri: Simple, Classic Cuban Cocktail

Rum, lime juice, simple syrup 15

Mojito: Light and Zesty, lime's tartness, mint's coolness 16

white rum, sugar, lime juice, soda water, and fresh
mint

Refreshing

Champagne Cobbler: A festive mix
Champagne, fruit, and sugar.

Aperol Spritz: Refreshing, thirst-quenching
Prosecco, Aperol, club soda, orange slice

Bistro 205 Spirits, Cocktails, Wine and Beer

Wine Selection 6oz./9oz./bottle

White

Lobster Reef, Sauvignon Blanc, New Zealand	12/14/46
Decoy Chardonnay, 15/17/59	
Famille Perrin, Cotes du Rhone Reserve, France	12/14/42
Léa et Rémi Joulin, Sancerre Fusion, France	17/19/49
Conundrum, white wine blend, Calif.	13/15/52
Pouilly-Fuissé	15/24/76
Josh Sauvignon Blanc	13/15/48
Villa Sparina Gavi, Italy	13/15/58

Red

Juggernaut, Cabernet Sauvignon, Calif.	15/18/48
Bread & Butter, Cabernet Sauvignon	13/15/48
Robert Mondavi, Merlot, Calif.	9/11/39
Apothic, Merlot	9/11/38
Chateau Florie Aude, Bordeaux, France	12/14/42

Rose

Côte de Roses, France, Languedoc region	14/17/54
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Beer

Draft 10

Chair 2

Fiddlehead

Guinness

Bottles 8

Coors Light

Bud Light

Michelob Ultra

Corona

Cans 10

Rotating Local Brews

Bistro 205

Appetizers

Crab Cakes <i>Lump crab Maryland-style</i>	18
Clams Casino <i>On the half shell, w/ bacon (2)</i>	15
Crispy Brussel Sprouts <i>w/ breadcrumbs and bacon</i>	8
Whipped Feta <i>with pita crisps, Crispy onion, garlic, cashew</i>	15

Raw Bar

Jumbo Shrimp* <i>each</i> <i>With cocktail sauce or horseradish dip</i>	4 ⁵⁰
Oysters* <i>each</i> <i>Locally sourced</i>	3 ⁵⁰
Littleneck Clams* <i>each</i>	2 ²⁵
Scallop Crudo* <i>each</i>	16

Sandwiches

Shrimp Salad Roll <i>Served on top split bun/roll</i>	20
Lobster Roll <i>on split top roll</i> <i>Warm, buttered or Cold w/ mayo</i>	MKT
Smash Burger <i>Lettuce, Tomato, Onion, American Cheese, Bacon</i>	25
Fried Cod <i>on grilled croissant Remoulade, leafy greens, tomato</i>	20
Marinated Grilled Portobello <i>with roasted red peppers, arugula on bun w.</i>	16
Crab cake sandwich <i>lettuce, tomato remoulade</i>	25
<i>All sandwiches also available on lettuce wrap</i>	

Sides

Bread Basket	5
Today's Vegetable	6
Steamed Broccoli	6
Pasta Salad	7
Crisp Bacon	6
French Fries	6
Mashed Potatoes	8
French Fries	6

Soup of the Day

Clam Chowder <i>Creamy New England</i>	10/14
Hearty Fishermen's Stew <i>Scallops, Cod, Shrimp, Littlenecks</i>	12/18

Salads

Classic Caesar <i>Add grilled shrimp</i>	14 6
Blackened Shrimp Avocado <i>tossed with leafy greens, avocado and cucumber</i>	25
Pear Pomegranate Salad <i>Gorgonzola Champagne Vinaigrette</i>	15
Shrimp Salad on Lettuce	20

Main Dishes

Fried Cod <i>on grilled croissant Remoulade, leafy greens, tomato</i>	20
Marinated Grilled Portobello <i>with roasted red peppers, arugula on bun w.</i>	16
Crab cake sandwich <i>lettuce, tomato remoulade</i>	25
Seasonal Vegetable Linguine <i>Seasonal vegetables with herbs and white sauce</i>	22
Tenderloin Steak* <i>Choice of potato and vegetable</i>	34
Fish and Chips <i>New England Classic</i>	25
Seafood Pasta <i>Crab, Shrimp, Scallop w. Creamy, champagne sauce</i>	38
Crab Bomb Entrée <i>Lump Crab w. Choice of potato and vegetable</i>	35

*Gluten-free pasta and bread available.
Please alert our server to food allergies.*

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.



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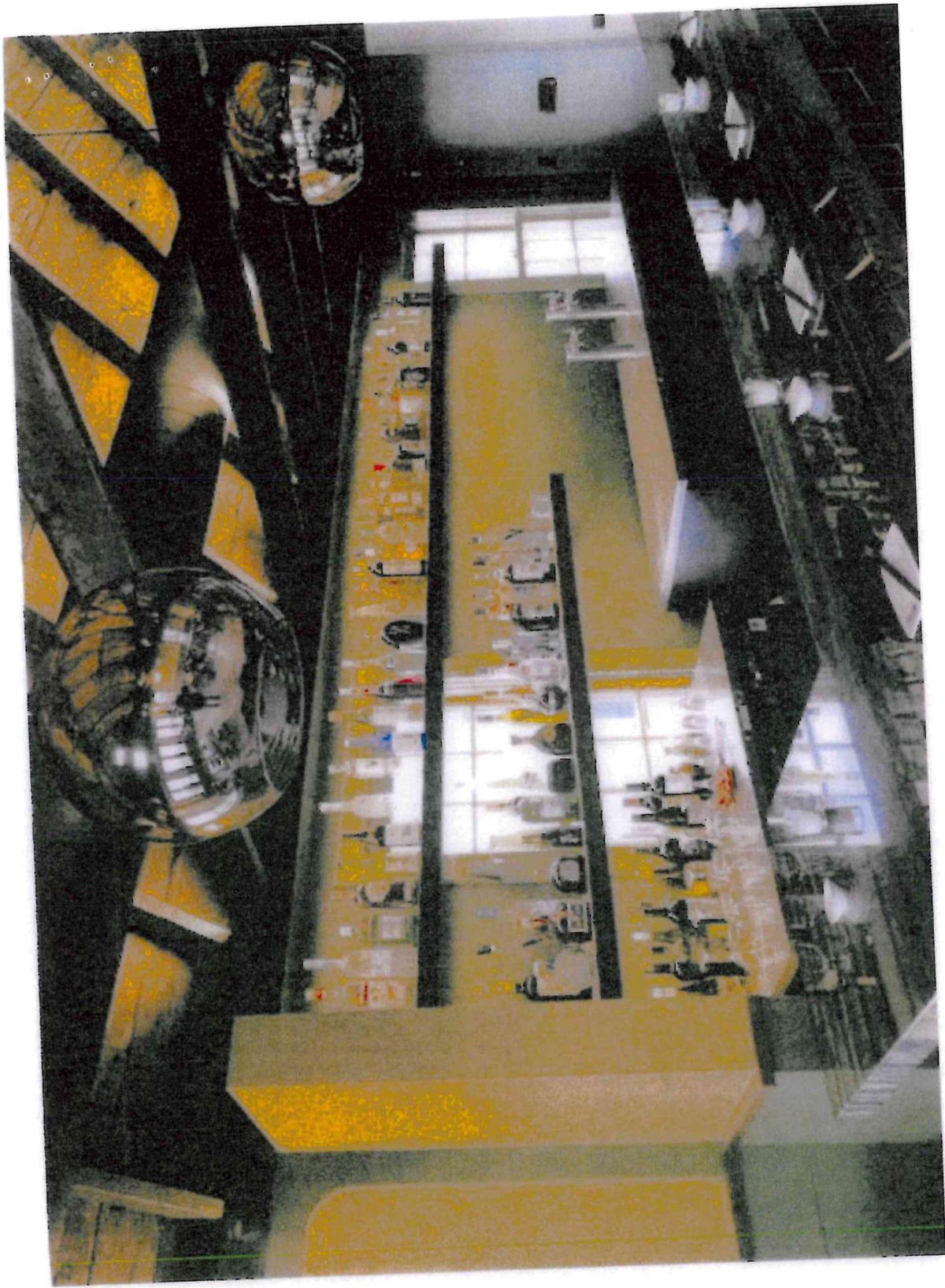
2nd fl



1st fl



2nd Fl

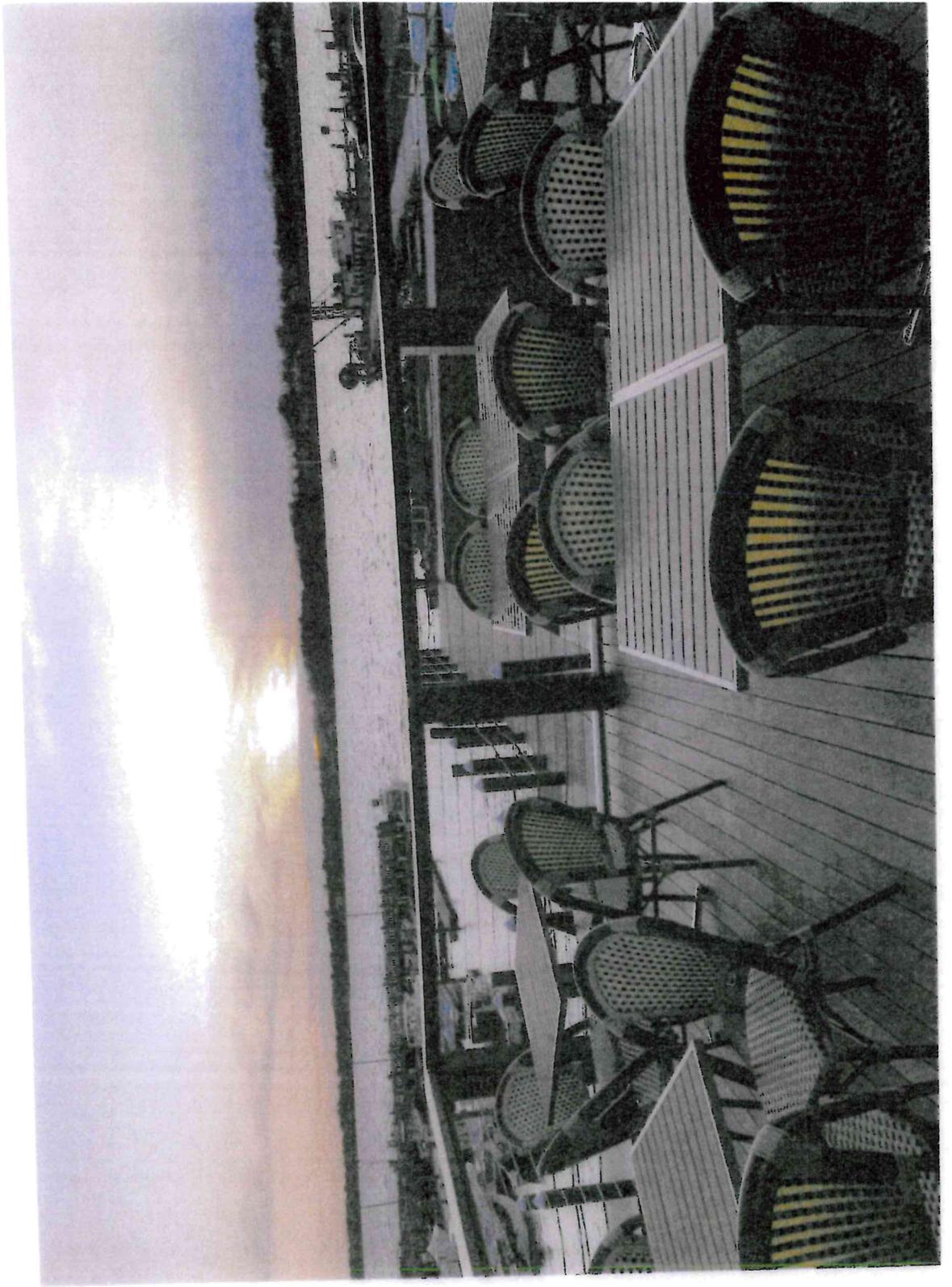


2nd Fl





Outdoor 1st fl.



Oh'side
2nd Fl