

Intoxicating Beverage Licenses - Expire 12/1/22

DBA	Contact	Street	Phone
1776 Liquors	Joseph M. Brito, Jr.	597 Metacom Avenue	401-253-2222
Bristol Liquors	Irene Alves	390 Metacom Avenue	401-253-5510
Mt. Hope Liquor Store	Dolores A. Teixeira	678 Hope Street	401-253-2291
Viola's Liquor Store	Michael S. Brito, Jr.	219 Wood Street	401-253-8094
Bristol Harbor Inn	Nancy Keating	259 Thames Street	401-254-1444
Aidan's Pub	Jeffrey Quinlan	5 John Street	401-426-5859
Baba Sushi	Weidong Wang	205 Thames Street	508-864-8847
Bar 31	Elser L. Ramirez	29 State Street	401-497-4033
The Beach House	Gerry Liberatos	805 Hope Street	401-253-1566
The Beehive Café	Sherry Scott	10 Franklin Street	401-808-7194
Brick Pizza Co.	Jordan Sawyer	500 Wood St.	516-644-7354
Bristol Buffet	Ben Luk	180 Mt. Hope Avenue	401-297-0777
Bristol House of Pizza	George Gatos	55 State Street	401-253-2550
Bristol Oyster Bar	Jordan Sawyer	448 Hope Street	401-580-8335
Café Central	Fernando Afonso	173 Bradford Street	401-254-6164
Casa Margaritas	Jorge Moreno	200 Gooding Avenue	978-944-3210
Casual Inn	Carmina Benevides	170 Franklin Street	401-253-0204
The Clubhouse	Theresa Francis	95 Tupelo Street	401-253-9844
Common Pub & Grille	Courtney Poissant	421 Wood Street	401-253-9801
DeWolf Tavern	Sai Viswanath	259 Thames Street	401-254-2005
Foglia	Peter Carvelli	31 State Street	401-261-8173
Harbor House	Jeffrey Quinlan	198 Thames Street	401-426-5859
Jacky's Galaxie Restaurant	Jacky Ko/Val	383 Metacom Avenue	401-253-8818
Judge Roy Bean Saloon	Zachary Rivers	1 State Street	401-595-9709
Kinsmen Tavern	Robert Drew	241 State Street	401-253-1350
Le Central	Jesse James	483 Hope Street	401-396-9965
Leo's Ristorante	Paul Mancieri	365 Hope Street	401-253-9300

TOWN COUNCIL
NOV 16 2022
MEETING

Intoxicating Beverage Licenses - Expire 12/1/22

DBA	Contact	Street	Phone
Lobster Pot	Jeffrey Hirsh	119-121 Hope Street	401-253-9100
Portside Tavern	Richard Corrente	444 Thames Street	401-374-5892
Quito's Shellfish & Restaurant	Albert P. Quito	411 Thames Street	401-253-4500
Rivers & Rhodes	Leah Roberge	382 Thames Street	401-396-9811
Roberto's	Richard Corrente	450 Hope Street	
S. S. Dion	Stephen Dion	520 Thames Street	401-253-2884
Sakuratani Ramen	Xinhong Wang	531 Wood Street	347-345-8943
Thames Waterside	Gerry Liberatos	251 Thames Street	401-253-4523
The Franklin	David Fierabend	195 Franklin Street	609-203-4958
Wood Street Café	Sebastian Wordell	260 1/2 Wood Street	401-253-9707
Borealis Coffee Company	Brian Dwiggins	500 Wood St., Unit 113	401-429-8774
Cedar's Hookah Lounge (not issued)	Toufic Assi	576 Metacom Avenue #4	774-627-0042
Classic Pizza	Vatche Avedissian	349 Metacom Avenue	401-253-1871
Nacho Mamma's	John R. Lesieur	76 State Street	401-396-9588
The Wave	Anastasios Barakos	400 Metacom Avenue	516-351-5636
Riccotti's Sandwich Shop	Benjamin Howarth	11 Gooding Avenue	401-253-1614
Bristol County Elks	Richard E. Rensehausen	1 Constitution Street	401-253-9805
Bristol Sports Club	Elisio Castro	417 Wood Street	401-253-4769
Bristol Yacht Club	Chris Healey	101 Poppasquash Road	401-487-8062
Cup Defenders Association		230 Wood Street	401-253-9857
The Lincoln Club	Jeff Rodrigues	9 St. Elizabeth Street	401-253-7144
PIC Club (OOB)	Jose M. Simao	588 Wood Street	401-253-5695
VFW	Armand Pereira	850 Hope Street	401-253-9866

**PUBLIC HEARING
TOWN OF BRISTOL
INTOXICATING BEVERAGE LICENSE RENEWALS
2022-2023**

Applications for licenses to keep for sale and to sell intoxicating beverages, in accordance with the provisions of Title 3 of the General Laws of 1956, of the State of Rhode Island, and all amendments thereof, and additions thereto have been made at this office as follows:

CLASS 'A' 1776 LIQUORS, LTD. d/b/a 1776 Liquors 597 Metacom Avenue	MARCASSIN, LLC d/b/a Le Central 483 Hope Street
SHANVI BRISTOL LLC. d/b/a Bristol Liquors 390 Metacom Avenue, Unit 6	LEO'S PIZZERIA & DELI, INC. d/b/a Leo's Ristorante 365 Hope Street
MT. HOPE LIQUORS, INC. d/b/a Mt. Hope Liquors 678 Hope Street	THE LOBSTER POT, INC. d/b/a The Lobster Pot 119-121 Hope Street
TWELFTH NIGHT SALES, INC. d/b/a Viola's Liquor Store 219 Wood Street	WKOC, LLC d/b/a Portside Tavern 444 Thames Street
CLASS 'B' HOTEL BHI LLC d/b/a Bristol Harbor Inn 259 Thames Street	QUITO'S SHELLFISH AND RESTAURANT, INC. d/b/a Quito's Shellfish & Restaurant 411 Thames Street
CLASS 'B' VICTUALLER AZJ JOHN STREET, LLC d/b/a AIDAN'S PUB 5 John Street	ROBERGE ENTERPRISES, LLC d/b/a Rivers & Rhodes 382 Thames Street
LIBERATOS LOUNGE AND RESTAURANT, LLC d/b/a The Beach House 805 Hope Street	RICHARD CORRENTE d/b/a Roberto's 450 Hope Street
WEIDONG WANG & TAI CHENG d/b/a BABA SUSHI 205 Thames Street	S. S. DION, INC. d/b/a S. S. Dion 520 Thames Street
STATE STREET TAVERN, LLC d/b/a BAR 31 26 State Street	SAKURATANI RAMEN & IZAKAYA, INC. XINHONG WANG d/b/a Sakuratani Ramen 531 Wood Street
SCOOTER HOSPITALITY, LLC d/b/a The Beehive Café 10 Franklin Street	LIBEGOFF RESTAURANT, LLC d/b/a Thames Waterside Bar & Grill 251 Thames Street
BRICK, LLC d/b/a Brick Pizza Co. 500 Wood Street, Unit 211	WOOD STREET CAFÉ, LLC d/b/a Wood St. Café 260½ Wood Street
BRISTOL BUFFET, LLC d/b/a BRISTOL BUFFET 180 Mt. Hope Avenue	CLASS 'B' VICTUALLER, LIMITED BASIL & BUNNY 500 Wood Street, Unit 214
BRISTOL HOUSE OF PIZZA, INC. d/b/a Bristol House of Pizza 55 State Street	**BOREALIS COFFEE COMPANY LLC 500 Wood Street, Unit 113
EAST BAY RESTAURANT CORPORATION d/b/a Bristol Oyster Bar 448 Hope Street	T.W.A., INC. d/b/a Cedar's Hookah Lounge 576 Metacom Avenue, Unit #4
CAFE CENTRAL, LTD. d/b/a Café Central 173 Bradford Street	VATCHE AVEDESSIAN LLC d/b/a Classic Pizza & Grill 349 Metacom Avenue
MORENO, LLC. d/b/a Casa Margaritas Mexican Restaurant 200 Gooding Avenue	A & J RESTAURANT ENTERPRISES, INC. d/b/a Nacho Mamma's 76 State Street
CARMINA BENEVIDES d/b/a Casual Inn 170 Franklin Street	PIZZA WAVE BRISTOL, INC. d/b/a The Wave 400 Metacom Avenue
BRISTOL GOLF CLUB, INC. d/b/a The Clubhouse 95 Tupelo Street	RICCOTTI'S OF BRISTOL, LLC. d/b/a Riccotti's Sandwich Shop 11 Gooding Avenue
COMMON PUB & GRILLE, INC. d/b/a Common Pub & Grille 421-427 Wood Street	CLASS 'D' & 'D***' (WITH SERVICE TO THE PUBLIC) CLUB ***BRISTOL COUNTY LODGE #1860 BPOE d/b/a Bristol County Elks 1 Constitution Street
THAMES STREET LANDING TAVERN CO., LLC d/b/a DeWolf Tavern 259 Thames Street	***BRISTOL SPORTS CLUB d/b/a Bristol Sports Club 417 Wood Street
TWELVE CATERING, LLC d/b/a Foglia 31 State Street	BRISTOL YACHT CLUB d/b/a Bristol Yacht Club 101 Poppasquash Road
THE FRANKLIN, LLC 195 Franklin Street	CUP DEFENDERS ASSOCIATION d/b/a Cup Defenders Association 230 Wood Street
AZJ THAMES STREET, LLC d/b/a HARBOR HOUSE 198 THAMES STREET, BRISTOL	***LINCOLN CLUB d/b/a The Lincoln Club 9 St. Elizabeth Street
JACKY'S GALAXIE BRISTOL, INC. d/b/a Jacky's Galaxie and Sushi Bar 383 Metacom Avenue	***PORTUGUESE INDEPENDENT BAND CLUB d/b/a PIC Club 588 Wood Street
RIRO ENTERPRISES, INC. d/b/a Judge Roy Bean Saloon 1 State Street	ANTHONY C. ALMEIDA POST #237 VFW d/b/a VFW 850 Hope Street
JG & BD TAVERN, INC. d/b/a Kinsmen Tavern 241 State Street	

*pending approval
**pending approval of license modification
***class D license with service to the public

The Town Council will be in session in the Town Hall, Council Chambers on Wednesday evening November 16, 2022, beginning at 7:00 PM at which time and place all persons remonstrating against the granting of the above licenses are entitled to and will be heard. Said remonstrance must be filed on or before the time of the hearing and must be accompanied with a plat.

Individuals requesting interpreter services for the hearing impaired must notify the Town Clerk's Office 253-7000, 72 hours in advance of the hearing date.

By Order of the Town Council
Melissa Cordeiro
Council Clerk



TOWN CLERK'S OFFICE
Melissa Cordeiro, Town Clerk

10 Court Street
Bristol, RI 02809
Tel. 401-253-7000
Fax. 401-253-2647
Email: Mcordeiro@bristolr.gov

MEMORANDUM

TO: Steven Contente
TOWN ADMINISTRATOR

FROM: Melissa Cordeiro
TOWN CLERK

DATE: October 18, 2022

RE Intoxicating Beverage License Renewals 2022-2023

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 16, 2022.

We are attaching a copy of the list of intoxicating beverage license renewals. The licenses are due back by October 26th, once we receive them we will forward them to you also.

Please note that all council items are due at 12PM noon one week prior to the meeting. 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



LICENSE REQUEST: CLASS A INTOXICATING BEVERAGE

LICENSE RENEWAL

EXPIRES: DECEMBER 1, 2023

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:

9:00 AM-9:00 PM

Fee for License: \$800 per year plus advertising costs.

(Payable after Council approves the license.)

Please attend the Council
Meeting on:

November 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:
September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: Joseph M. Brito, Jr.

(PLEASE PRINT NAME OF APPLICANT)

ADDRESS: 161 Poppasquash Rd.

TOWN: Bristol, RI 02809

(ADDRESS OF APPLICANT)

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-253-2222

HOME TELEPHONE #: 401-253-9277

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.

2022 OCT 24 PM 3:31
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND



renewal

LICENSE REQUEST: CLASS A INTOXICATING
BEVERAGE 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

CLASS A INTOXICATING BEVERAGE LICENSE

NAME OF ESTABLISHMENT: SHANVI BRISTOL LLC
DBA BRISTOL LIQUORS

ADDRESS: 390 METACOM AVE, BRISTOL, RI, 02809

APPLICANT NAME: DHAVAL PATEL

HOURS OF OPERATION: MON-SAT = 8 AM to 10 PM
SUN = 10 AM to 6 PM

Fee for License: \$800 per year plus advertising and certified mailing costs - (payable after Council approves the license.)

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND
2022 SEP - 9 PM 1:31

Please attend the Council
Meeting on

Petition must be returned by

Petition to applicant mailed
on

*SIGNATURE: D.R. Patel

NAME: DHAVAL PATEL

ADDRESS: 5390 POST RD #2 (PLEASE PRINT NAME OF APPLICANT)

TOWN: EAST GREENWICH (ADDRESS OF APPLICANT)

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-253-5510

HOME TELEPHONE #: 401-556-8782

Date Received: _____

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.



LICENSE REQUEST: CLASS A INTOXICATING BEVERAGE

LICENSE RENEWAL

EXPIRES: DECEMBER 1, 2023

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. dba Mt. Hope Liquor Store

ADDRESS:

678 HOPE STREET BRISTOL

APPLICANT NAME:

Dolores A. Teixeira

HOURS OF OPERATION:

9:00 AM - 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 16, 2022

**PETITION MUST BE RETURNED
BY: October 28, 2022**

Petition to applicant mailed:
September 23, 2022

Date Returned: _____

*SIGNATURE:

Dolores A. Teixeira

NAME:

Dolores A. TEIXEIRA

(PLEASE PRINT NAME OF APPLICANT)

ADDRESS:

2 Dolly Drive

(ADDRESS OF APPLICANT)

TOWN:

Bristol

DATE OF BIRTH: _____

BUSINESS TELEPHONE #:

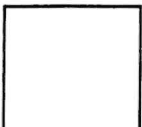
253-2291

HOME TELEPHONE #:

253-4885

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.

2022 OCT 27 PM 2:08
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND



LICENSE REQUEST: CLASS A INTOXICATING BEVERAGE

LICENSE RENEWAL

EXPIRES: DECEMBER 1, 2023

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:

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

Please attend the Council
Meeting on:
November 16, 2022

**PETITION MUST BE RETURNED
BY: October 28, 2022**

Petition to applicant mailed:
September 23, 2022

Date Returned: _____

*SIGNATURE: _____

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

(PLEASE PRINT NAME OF APPLICANT)

ADDRESS: 6 Fox Run Road

(ADDRESS OF APPLICANT)

TOWN: Barrington

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-253-8094

HOME TELEPHONE #: 401-297-2155

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.

2022 OCT 24 PM 3:35

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND



LICENSE REQUEST: CLASS BH INTOXICATING
BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2023

Oct 17, 2022 08:51A
Receipt Number 11167
FOR DEPOSIT ONLY
TOWN OF BRISTOL, RI
TOWN CLERKS OFFICE

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: *24*

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

2022 OCT 27 AM 8:55
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

Please attend the Council
Meeting on:
November 16, 2022

**PETITION MUST BE RETURNED
BY OCTOBER 28, 2022**

Petition to applicant mailed:
September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: *Donald McCall*

ADDRESS: *5 Curtis Rd* (PLEASE PRINT NAME OF APPLICANT)

TOWN: *Saunderstown, RI 02874* (ADDRESS OF APPLICANT)

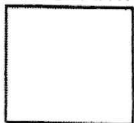
DATE OF BIRTH: _____

BUSINESS TELEPHONE #: *401-845-0900 x 112*

HOME TELEPHONE #: *401-662-2540*

EMAIL: *dsmccall@newport hotel group.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.



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: **DECEMBER 1, 2023**

Oct 31, 2022 09:34A
FOR DEPOSIT ONLY
TOWN OF BRISTOL, RI
TOWN CLERKS OFFICE

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: Aidans Pub LLC

ADDRESS: 5 John Street, Bristol, RI, 02809

APPLICANT NAME: Jeffrey Quinlan

HOURS OF OPERATION: 11:30am - 1:00am

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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

***SIGNATURE:** Jeffrey Quinlan

NAME: Jeffrey Quinlan

ADDRESS: 1220 Ives Rd, Warwick, RI, 02818
(PLEASE PRINT NAME OF APPLICANT)

TOWN: Warwick
(ADDRESS OF APPLICANT)

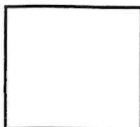
DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-573-5452

HOME TELEPHONE #: 401-573-5452

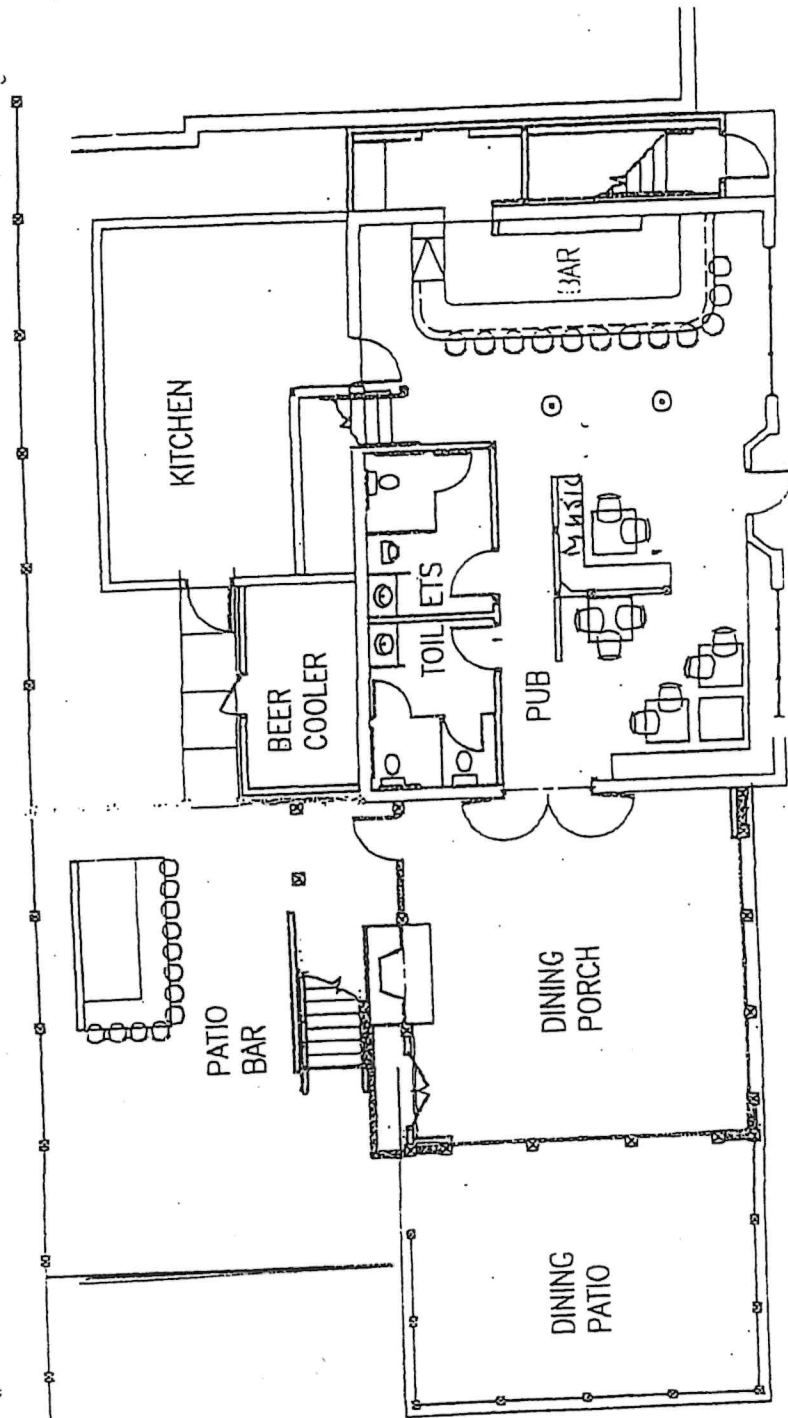
EMAIL: Jeffreymquinlan@yahoo.com

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.**



AIDAN'S PUB
5 JORDAN ST

FIRST FLOOR PLAN

SCALE: NTS



10/31/20

ALAN BERRY ARCHITECT
150 Chestnut St 5th fl. Providence

REVISIONS TO
AIDAN'S PUB
5 JORDAN STREET

FIRST FLOOR PLAN



Aidan's Pub

MENU

APPETIZERS

AIDAN'S COMBO	13
MOZZARELLA STICKS CHICKEN TENDERS JALAPENO POPPERS BUFFALO STYLE WEXFORD WINGS ONION RINGS SWEET & SOUR BLEU CHEESE MARINARA	
AIDAN'S NACHO PLATE	10
CORN CHIPS MELTED CHEDDAR ICEBERG LETTUCE PICO DE GALLO SOUR CREAM JALAPENOS	
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 BLEU CHEESE	
FRIED CALAMARI	11
NEW ENGLAND STUFFIES	8
STUFFED QUAHOGS COCKTAIL SAUCE LEMON	
POTATO SKINS	9
CORNED BEEF REUBEN STYLE BACON & CHEDDAR 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 HORSE RADISH CREAM CAPERS RED ONION TOAST	
CLAM CAKES	3 PC 3 6 PC 5 12 PC 8
WEXFORD WINGS	6 PC 9 12 PC 13
BUFFALO STYLE CELERY BLEU CHEESE	

SOUP

CUP 5
BOWL 7
BREAD BOWL 10

NEW ENGLAND CLAM CHOWDER
AN AIDAN'S PUB FAVORITE!
RHODE ISLAND CLAM CHOWDER
CLEAR BROTH CHOWDER
AIDAN'S PUB FARMER'S STEW
HOMEMADE 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 COLESLAW 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 BLEU CHEESE DRESSING TOMATO BASIL WRAP	
GALWAY CHICKEN SANDWICH	13
SAUTEED CHICKEN BREAST GARLIC BUTTER AMERICAN CHEESE MUSHROOMS BRIOCHE	
CAJUN CHICKEN SANDWICH	13
SPICY CAJUN SEASONING AMERICAN CHEESE MUSHROOMS SAUTEED ONIONS BRIOCHE	
*SIRLOIN STEAK SANDWICH	15
HAND-CUT 100% ANGUS SIRLOIN STEAK GRILLED TO YOUR LIKING TORPEDO ROLL ADD: AMERICAN SWISS CHEDDAR PROVOLONE BLEU CHEESE LETTUCE TOMATO RAW ONIONS SAUTEED ONIONS MUSHROOMS LIMERICK BACON \$2 AMERICAN BACON \$2	

SALADS

CAESAR SALAD	9
ROMAINE LETTUCE PARMESAN CHEESE CROUTONS CREAMY CAESAR DRESSING	
CHICKEN 7 STEAK 9 SHRIMP 8 SALMON 12	
*STEAK & BLEU CHEESE SALAD	17
SIRLOIN STEAK MIXED GREENS PLUM TOMATOES RED ONIONS BLEU CHEESE CRUMBLES BALSAMIC VINAIGRETTE	



Aidan's Pub

MENU

PUB FARE

DUBLIN POT PIE AN IRISH FAVORITE! CHICKEN PEAS CARROTS ONIONS CELERY TOPPED WITH A GOLDEN CRUST	14
SHEPHERD'S PIE A TRADITIONAL IRISH FAVORITE! GROUND BEEF PEAS CARROTS ONIONS CELERY MASHED POTATOES GRAVY	14
GRANDMA ENNIS' CHICKEN DINNER SAUTÉED CHICKEN MUSHROOMS BAILEY'S CREAM SAUCE MASHED POTATOES VEGETABLES	15
MEATLOAF MOUNTAIN GRILLED GARLIC BREAD TOPPED WITH HOMEMADE MEATLOAF MASHED POTATOES SAUTÉED ONIONS BEEF GRAVY	12
THE MEATLOAF DINNER HOMEMADE MEATLOAF BEEF GRAVY MASHED POTATOES VEGETABLES	SINGLE 12 DOUBLE 16
BANGERS & MASH IRISH SAUSAGES MASHED POTATOES IMPORTED BAKED BEANS BEEF GRAVY	13
CURRIED CHICKEN YELLOW CURRY ONIONS PEPPERS CELERY OVER RICE CHOICE OF HOT OR MILD	14
1/2 RACK OF RIBS STICKY SRIRACHA BOURBON GLAZED PUB FRIES KIMCHI	17

SEAFARE

AIDAN'S STYLE FISH & CHIPS BEER BATTERED COD FILET PUB FRIES COLESLAW TARTAR SAUCE	17
BAKED NEW ENGLAND COD TOPPED WITH HERB BREAD CRUMBS RICE PILAF VEGETABLES	17
GRILLED SALMON RICE PILAF VEGETABLES CHOICE OF: PLAIN CAJUN LEMON & DILL SOY GINGER	19

BURGERS

*BURGER BY THE 1/4lb. CUT 4 OZ. BLACK ANGUS ULSTER BURGER GRILLED TO YOUR LIKING	10
*ULSTER BURGER JUICY 8 OZ. BEEF BURGER GRILLED TO YOUR LIKING	14
BURGER TOPPINGS:	
AMERICAN	
SWISS	
CHEDDAR	
PROVOLONE	
BLEU CHEESE CRUMBLES	
LETTUCE	
TOMATO	
RAW ONION	
SAUTÉED ONIONS	
SAUTÉED MUSHROOMS	
AMERICAN BACON	2
LIMERICK BACON	2

THE STEAKS

*THE 8 OZ. TOP SIRLOIN GRILLED TO YOUR LIKING MASHED POTATOES VEGETABLES	17
*THE 14 OZ. BLACK ANGUS SIRLOIN GRILLED TO YOUR LIKING TOPPED WITH IRISH WHISKEY GRAVY MASHED POTATOES VEGETABLES	23

KID'S MENU

HOT DOG & FRIES	6
GRILLED CHEESE & FRIES	6
CHICKEN TENDERS & FRIES	8
KID'S FISH & CHIPS	13

SIDES

MASHED POTATOES & GRAVY	4
RICE PILAF	4
VEGETABLE OF THE DAY	4
COLESLAW	4
MAC & CHEESE	6
SWEET POTATO FRIES	6
ONION RINGS	8
AIDAN'S PUB FRIES	SMALL 4 LARGE 6

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Alert your server if you have special dietary requirements.



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2023

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 James Street
Bristol, RI 02809

APPLICANT NAME: Weidong Wang

HOURS OF OPERATION: Tuesday - Thursday 4-9
Friday + Saturday 12-10
Sunday 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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: Weidong Wang

ADDRESS: 309 Park Ave

TOWN: Worcester, MA 01609

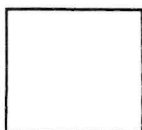
DATE OF BIRTH: _____

BUSINESS TELEPHONE #: _____

HOME TELEPHONE #: _____

EMAIL: wilsonwdwang@hotmail.com

TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

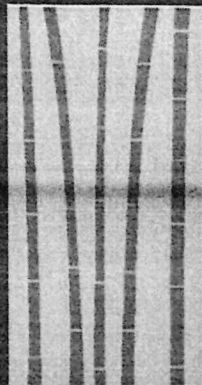
*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

2022 OCT 31 PM 12:34

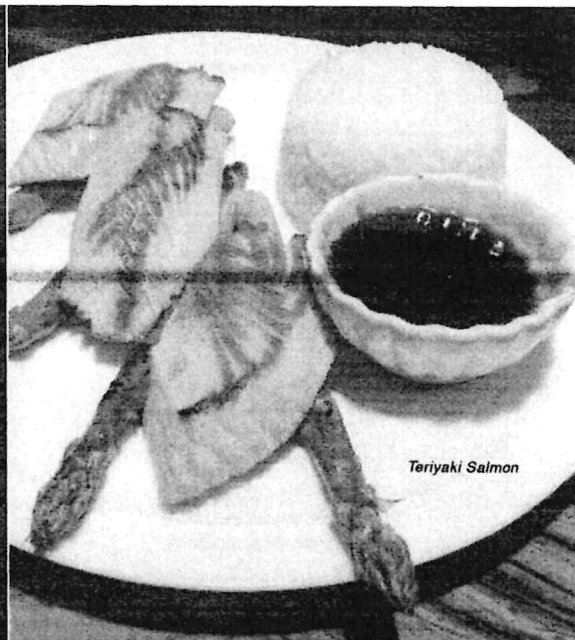
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

Baba by the Sea			Timers						
P1	P4	6	BAR #1 b1 b2 b3 b4 b5 b6 b7 ☐ ☐ ☐ ☐ ☐ ☐ ☐ 3 2 1 ☐ ☐ ☐						
P2	P5	5							
P3	P6	4							
OUTDOOR SEATING 6			INDOOR SEATING 6 7 8 9 10 11 12 13 BAR #2 (only for service)						
			UPSTAIRS DOWNSTAIRS						

Alcoholic beverages are sold throughout the restaurant to people with valid IDs and prepared mostly at Bar #1, rarely at Bar #2.



BABA



Teriyaki Salmon

Starters

SOUPS & SALADS

Soups & Salads

- Miso*.....3
Traditional Japanese miso soup served with tofu, seaweed & scallions
- Mixed Greens*.....5
Mixed greens with homemade ginger dressing
- Seaweed Salad*.....6
Traditional Japanese kaiso salad with sesame seeds
- Kani Baba Salad*.....12
Spicy crab stick mixed with mango, cucumber, tempura crunch, masago & spicy mayo
- Spicy Seafood Salad*.....15
Blend of sashimi-style seafood with seaweed salad, cucumber, masago & chili sauce
- Avocado Crab Salad*.....MIP
Alaskan king crab and slices of avocado served over mixed greens with daikon, carrot, ponzu, sesame seeds & topped with miso wasabi dressing



Avocado Crab Salad

STARTERS: FROM THE KITCHEN

- Edamame*.....6
Steamed soybeans garnished with sea salt
- Shumai*.....8
Crispy, fried shrimp dumplings served with sesame tempura sauce
- Gyoza*.....8
Crispy, fried pork dumplings, served with sesame tempura sauce
- Baba Rangoons*.....12
Four crispy wontons stuffed with homemade lobster & cream cheese filling, served with sesame mango sauce
- Baked Mussels*.....12
4 Mussels baked and topped with kabayaki sauce, Japanese mayo, masago & scallions
- Tori Tori*
Two tender skewers marinated & broiled, topped with our homemade teriyaki sauce
- Vegetable Tori*.....7
- Chicken Tori*.....8
- Beef Tori*.....10
- Seafood Tori*.....12
- Tempura*
Lightly battered & delicately fried, served with homemade tempura or sweet chili sauce
- Vegetable*.....9
- Chicken & Vegetable*.....10
- Calamari & Vegetable*.....12
- Shrimp & Vegetable*.....12
- Hanachi Kama*.....16
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.

NIGIRI	SASHIMI	NIGIRI: 2 Pieces per order SASHIMI: 4 Pieces per order except for Uni, Ikura, & Tobiko.	
8.75	11.75	Maguro	Tuna
7.50	10.50	Sake	Salmon
7.50	10.50	Hamachi	Yellowtail
8.75	11.75	Unagi *	Eel
7	10	Ebi *	Shrimp
8	11	Hotate	Scallop
7	10	Suzuki	Striped Bass
7	10	Tobiko	Flying Fish Roe (with quail egg 2 extra)
8.50	11.50	Ikura	Salmon Roe (with quail egg 2 extra)
8	11	Tako *	Octopus
7	10	Kunnel-Sake	Smoked Salmon
7	10	Shiro Maguro	Escolar
M/P	M/P	Uni	Sea Urchin (with quail egg 2 extra)
M/P	M/P	Kani *	Alaskan King Crab
M/P	M/P	Ootoro	Prime Cut Tuna Belly
QTY		SET MENU	SELECTION OF THE CHEF'S CHOICE. Extra charge for substitutions.
	38	Nigiri Deluxe	8 pieces of nigiri & spicy tuna roll
	46	Sashimi Deluxe	12 pieces of sashimi & rainbow roll
	36	Maki Deluxe	3 rolls-spicy tuna, rainbow & dragon eel
	50	Nigiri & Sashimi	8 pieces of nigiri, 12 pieces of sashimi
	58	Party for 1	8 pieces of nigiri, 9 pieces of sashimi, spicy tuna roll, California roll
	92	Party for 2	12 pieces of nigiri, 12 pieces of sashimi, dragon eel roll, rainbow roll, spicy fish roll
	118	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
10.50	11.50	Spicy Tuna	Chopped bluefin tuna, cucumber, spicy mayo, masago & scallion, topped with tuna
10	11	Spicy Salmon	Chopped salmon, cucumber, spicy mayo, masago & scallion, topped with salmon
10	11	Spicy Yellowtail	Chopped yellowtail, cucumber, spicy mayo, masago & scallion, topped with yellowtail
10	11	Spicy Scallop	Chopped Hokkaido scallop, cucumber, spicy mayo, tempura crunch, masago & scallion
8	9	Crunchy Maki*	Crab stick, spicy mayo, tempura crunch, masago & scallion
9.50	10.50	Tuna Avocado	Tuna with avocado
9	10	Salmon Avocado	Salmon with avocado
9.50	10.50	Unagi Avocado*	Unagi with avocado topped with kabayaki sauce
7	8	California*	Crab stick, cucumber & avocado
8	9	Philly*	Smoked salmon, cucumber & cream cheese
8	9	Alaskan	Smoked salmon, cucumber & avocado
9	10	Shrimp Tempura*	Tempura shrimp, cucumber, avocado, mixed greens, masago, Japanese mayo & kabayaki sauce
9.50	10.50	Park Ave Maki*	Shrimp and asparagus tempura, cream cheese & kabayaki sauce
5.50	6.50	Veggie Maki	Choice of: Cucumber, avocado, sweet potato tempura OR asparagus tempura
12	N/A	Spider*	Tempura soft shell crab, cucumber, avocado, mixed greens, masago, Japanese mayo & kabayaki sauce
15	N/A	Scorpion*	Eel, cucumber, topped with steamed shrimp, avocado, masago & kabayaki sauce
14	N/A	Caterpillar*	Eel, cucumber, topped with avocado, masago & kabayaki sauce
15	N/A	Dragon Eel*	Tempura shrimp, cucumber, topped with eel, avocado, masago & kabayaki sauce
14	N/A	Godzilla	Spicy tuna, banana, tempura encrusted, topped with spicy mayo, kabayaki sauce, scallions & masago
15	N/A	Rainbow	California roll topped with tuna, salmon, white fish, shrimp, avocado, scallion & masago
14.50	N/A	Tiger Eye	Wild tuna, salmon, avocado, tempura encrusted, topped with spicy mayo, kabayaki sauce, scallions & masago
13.50	N/A	Torch 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 MAKI!			1st. vegetable 5.50, each additional choice as marked.
MAKI STARTING AT 5.50			Add any other for \$1.50 each. Circle Choices: sweet potato tempura, cucumber,
HANDROLLS STARTING AT 6.50			mixed greens, scallions, mango, spicy mayo, chili sauce, eel sauce, cream cheese,
			asparagus tempura, avocado

*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.

QTY	HOUSE SPECIAL MAKI ROLLS	
	Angel Maki *	19
	Lobster tail tempura and sweet potato, topped with crab stick & Japanese mayo	
	Rock & Roll Maki	16
	Shrimp tempura and cucumber topped with spicy tuna & kabayaki sauce	
	Butterfly Maki *	19
	Lobster tail tempura and cream cheese topped with avocado, steamed shrimp & honey peanut sauce	
	Tataki Maki *	16
	Beef tataki, cucumber, and avocado, wrapped in soy, topped with wasabi miso	
	Dragon's Breath Maki 🌶️	17
	Spicy scallop roll, topped with toasted Japanese mayo, slices of jalapeño & hot chili sauce	
	Fancy Maki	14
	Smoked salmon, cream cheese, and asparagus tempura, wrapped in soy, topped with avocado & kabayaki sauce	
	Lucky Jade Maki *	19
	Lobster tail tempura and cucumber, topped with avocado & kabayaki sauce	
	Celtic Maki 🌶️	16
	Shrimp tempura and cucumber, topped with spicy tuna, avocado, hot chili & kabayaki sauce	
	Crown Maki *	M/P
	Lobster tempura, spicy Alaskan king crab, avocado, and masago, wrapped in soy	
	King Maki *	M/P
	Spicy Alaskan king crab, avocado, and masago, tempura style, topped with kabayaki sauce	
	Lion King Maki	M/P
	Spicy tuna and tempura crunch, topped with tempura Alaskan king crab & kabayaki sauce	
	Spicy Toro Maki 🌶️	18
	Chopped ootoro, cucumber, and tempura crunch, wrapped in soy, topped with hot chili sauce & citrus tobiko	
	Sushi Sandwich	19
	Layered tuna, salmon, sushi rice & nori with wasabi miso sauce	
	Wishing Maki *	MP
	Tempura Alaskan king crab, sweet potato tempura, and mixed greens, wrapped in soy, topped with kabayaki sauce	
	Volcano Maki *	16
	California roll topped with baked chopped Hokkaido scallop, masago, crab stick & spicy mayo with scallion garnish	
	Holiday Maki 🌶️	18
	Spicy tuna, fresh mango, mixed greens, avocado, and cucumber in a rice paper wrap, topped with spicy mayo & hot chili sauce	
	Peacock Maki	14
	Wild tuna, salmon, white fish, asparagus, no rice, tempura encrusted, topped with scallion, masago, kabayaki sauce & spicy mayo	
	Dragonfly Maki	17
	Shrimp tempura and cucumber topped with spicy raw Hokkaido scallop, sweet potato crunch & kabayaki sauce	
	Cucumber Sashimi	M/P
	Shiro maguro, tuna, salmon, and Alaskan king crab rolled in hand-sliced cucumber wrap, topped mango salsa & black caviar	
	Ocean's Heart Maki *	M/P
	Spicy Alaskan king crab, asparagus tempura, and steamed shrimp, wrapped in soy, topped with avocado & kabayaki sauce	
	Double Toro Maki	18
	Chopped ootoro, scallion, cucumber, tempura crunch, and masago, wrapped in soy, topped with tobiko & wasabi miso sauce	
	Green Fire Maki 🌶️	16
	Shrimp tempura and cream cheese topped with sliced tuna, seaweed salad, kabayaki & chili sauce	
	Haru Maki *	19
	Lobster tail tempura, cream cheese, greens, wrapped in sesame soy, topped with spicy crab stick, kabayaki and chili sauce & tempura crunch	
	Spiderman Maki*	15
	Tempura soft shelled crab, shiitake mushrooms, seaweed salad, wrapped in soy, topped with kabayaki sauce & sweet potato crunch	

* Steamed or cooked | 🌶️ 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.*



LICENSE REQUEST: BV LTD. INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2023

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: BAR 31
ADDRESS: 29 State Street Bristol 02809
APPLICANT NAME: Elser L Ramirez
HOURS OF OPERATION:

Fee for License: \$500 per year plus advertising costs.
Virtualling License: \$75 per year.
(Payable after Council approves the license.)

2022 OCT 28 PM 2:12
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

Please attend the Council
Meeting on:
November 16, 2022

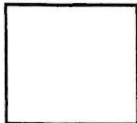
**PETITION MUST BE RETURNED
BY OCTOBER 28, 2022**

Petition to applicant mailed:
September 23, 2022

Date Returned: _____

*SIGNATURE: Elser L Ramirez
NAME: Elser L Ramirez
ADDRESS: 29 State Street (PLEASE PRINT NAME OF APPLICANT)
TOWN: Bristol (ADDRESS OF APPLICANT)
DATE OF BIRTH: _____
BUSINESS TELEPHONE #: 401 2970531
HOME TELEPHONE #: 401 7875807
EMAIL: BAR 31 RIa@gmail.com

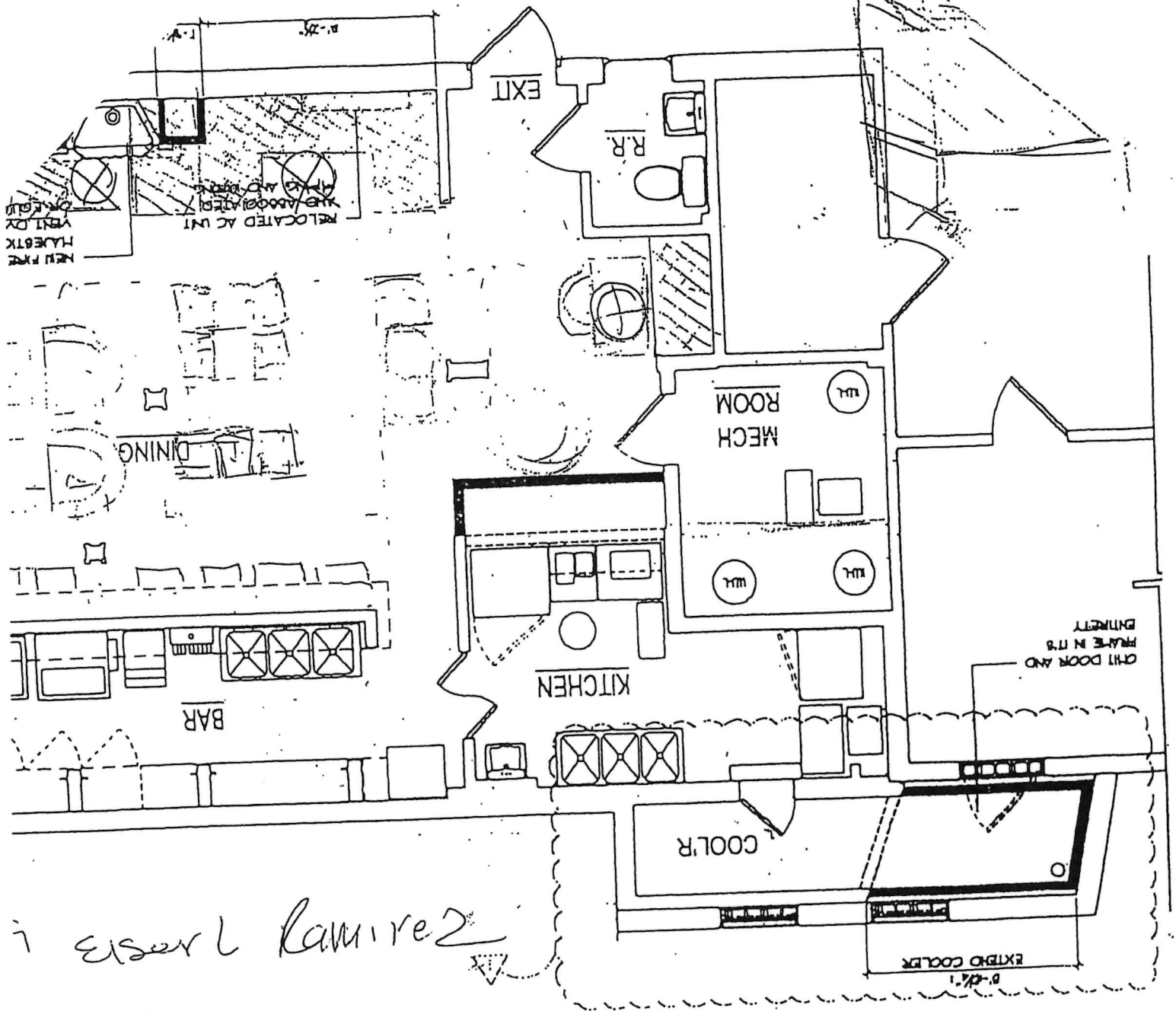
TAX STAMP



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.

Mail to: Elser L Ramirez
73 Regent Ave Providence
RI 02908



Esar L Ramirez

10-10-18

Esar L Ramirez

10-7-20

ER

10-28-22



d- Served over a bed of arugula served with goat cheese, pistachios and toasted
ars 8

ers Salad — Mixed greens with fresh carrots, sliced apples, cucumbers, red onions,
ndied walnuts, goat cheese in our homemade champagne vinaigrette 8

arragansett Creamy Burrata- served with pistachio pesto and an arugula salad 12

APAS & ENTREES

harcuterie.Plate- Assortment of three fine cheeses (Manchego, Smoked Gouda and Brie)
ith prosciutto and capocollo, grapes, mixed nuts, organic gluten-free crackers, olives and fig
im (GF) 13

uacamole — A homemade recipe including pico de gallo with jalapena peppers served with
corn tortilla chips 10

editerranean Plate — Falafel with hummus, Tahini, Olive Oil, Olives, and Pita Bread 9

sian Chicken Wings - 6 wings served in our fresh ginger soy glaze 9

ried Calamari — Tossed w/ banana peppers, served in a garlic butter sauce* 13

larcherita Pizza- Narragansett mozzarella, fresh basil, homemade marinara 13

rosciutto Pizza- Mozzarella, fresh basil, sliced prosciutto, arugula 14

aby Back Ribs — Slow Roasted BBQ over local oven roasted sweet potato fries (GF) 12

Elsa Ramirez
11/16/21

Elsa Ramirez

10/7/20

Elsa Ramirez
10/28/22



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2023

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 (Liberatos Lounge & Rest)

ADDRESS: 805 Hope St

APPLICANT NAME: Gerasimos Liberatos

HOURS OF OPERATION: 11:30 AM - 1 AM

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

Victualling License: \$75 per year

(Payable after Council approves the license.)

2022 OCT 24 PM 12:25

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

Please attend the Council

Meeting on:

November 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: Gerasimos Liberatos

ADDRESS: 4 Deep Meadow (PLEASE PRINT NAME OF APPLICANT)

TOWN: Barrington, RI (ADDRESS OF APPLICANT)

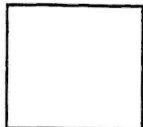
DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-253-1566

HOME TELEPHONE #: 516-315-7246

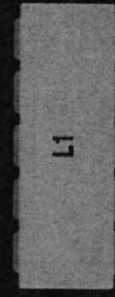
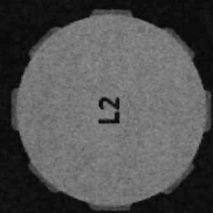
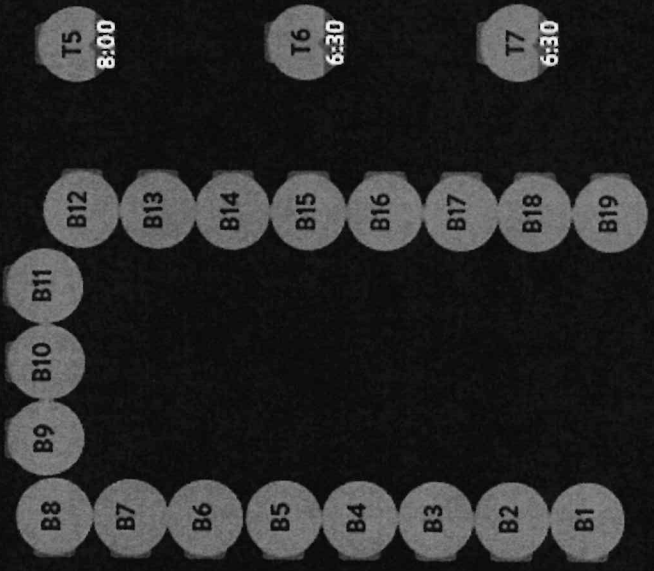
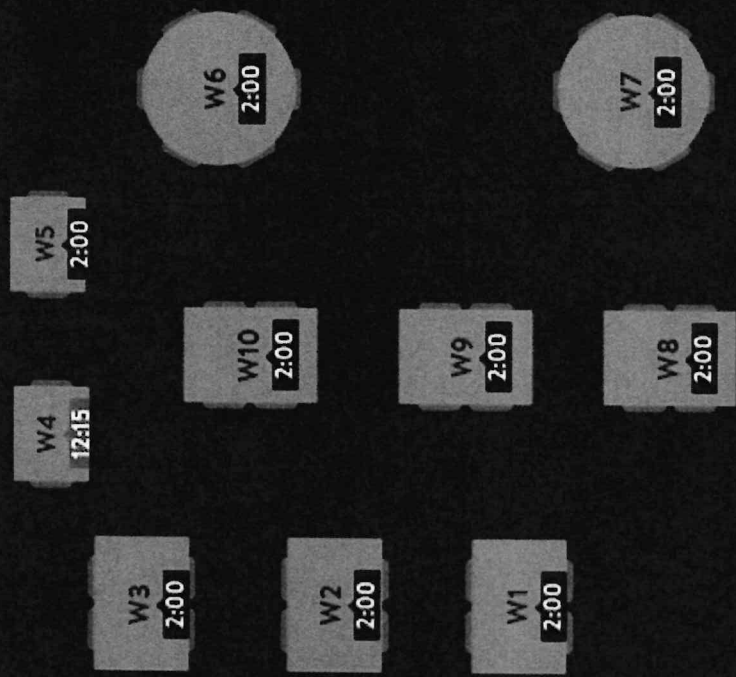
EMAIL: info@thebeachhouseri.com

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.



P75 12:00 P74 12:00 P73 6:15 P72 12:30 P71 5:30 P70 6:30

P63 6:45 P62 6:45 P61 6:15 P60 1:00

P52

P51

P50 11:30

P6

P5

P1

P4

P2

P3

P32 2:00

P31 2:00

P40 11:45

P30

P22 2:00

P21 2:00

P20 2:00

P12 2:00

P10 2:00

D42 D41 D40

D32 D31 D30

D22 D21 D20

D12 D11 D10

SOUPS & APPETIZERS

NEW ENGLAND CLAM CHOWDER 10 • Local hand

shucked clams, bacon, potatoes, creamy broth

SOUP OF THE DAY 10 • Ask for today's selection

CRAFT NACHOS 17 • Slow braised pulled chicken, cheddar jack cheese, pico de Gallo, lime creme fraiche, pickled jalapeños, guacamole

GF SHRIMP TACOS 15 • sautéed shrimp, onion, red bell pepper, lime creme fraiche, spicy aioli

CALAMARI 17 • Bean sprouts, carrots, scallions, cherry peppers, sweet Thai chili sauce

WINGS 15 • Jumbo wings tossed in your choice of:

Buffalo, Garlic Parmesan, Maple Bourbon

• Boneless \$15

BAOU BUN SLIDERS 15 • Honey Gochujang fried chicken, pickled red onion and radishes

NY STRIP* CROSTINI 17 • Sliced steak, shallot brandy cream

GF PORTUGUESE MUSSELS 15 • Linguica, onion, roasted tomatoes, white wine broth, crostini
• (No crostini for Gluten Free)

ROASTED BRUSSELS 13 • Brown sugar, candied bacon, Vermont maple syrup

SALADS & BOWLS

ADD: Chicken 8, Shrimp 12, Salmon 13, Steak* 14, Sesame Crusted Ahi* 13

CLASSIC CAESAR 13 • Romaine, shaved Parmesan, herb croutons, Caesar dressing

UDON NOODLE BOWL 15 • Red bell pepper, scallion, carrots, bean sprouts, soy glaze, wakame salad

GF TUNA POKE BOWL 19 • Jasmine rice, edamame, carrots, radishes, cucumber, spicy mayo

QUINOA BOWL 15 • Carrot, cabbage, kale, radicchio, cucumber, grape tomatoes, edamame, sesame ginger dressing

GF THE BEACH HOUSE CHOPPED 15 • Romaine, red onion, crumbled bacon, tomatoes, cucumbers, Gorgonzola, egg, cilantro lime vinaigrette

GF ROASTED BEET & BURRATA SALAD 14 • Roasted ruby beets, baby seasonal mixed greens, candied pecans, burrata cheese, blood orange vinaigrette

GF PEAR & ARUGULA SALAD 14 • Goat cheese, dried cranberries, arugula, candied walnuts, apple cider vinaigrette

RUSTIC FLAT BREADS

TOMATO & HERB RICOTTA 15

• Herbed whipped ricotta, roasted toybox tomatoes, mozzarella, basil pesto drizzle •

BBQ CHICKEN 16

• Pulled chicken, red onion, bacon, scallion, mozzarella and cheddar jack, BBQ drizzle •

FIG & PROSCIUTTO 16

• Black Infusions Fig vodka glaze, prosciutto, goat cheese, mozzarella, baby arugula •

HAND HELDS

Served with hand cut fries or mixed green salad. Sweet potato fries \$3 - Gluten Free Bun \$2

CLASSIC CHEESE BURGER* 16 • ½ lb Angus beef, lettuce, tomato choice of cheddar or smoked gouda

STEAK BOMB WRAP* 20 • Grilled steak, sautéed onions, mushrooms, bell peppers, cheddar jack

GRILLED CHICKEN CAESAR WRAP 15 • Romaine, shaved parmesan, house made caesar dressing

CRAB CAKE SANDWICH 19 • House made crab cake, arugula, mango salsa, spicy aioli

SMOKED GOUDA AND BACON BURGER 17 • Maple burbon BBQ sauce, candied bacon, fried onion strings, lettuce, tomato

BRAISED SHORT RIB GRILLED CHEESE 17 • Slow braised short rib, Swiss and cheddar, chipotle aioli

TURKEY BLT 17 • House smoked turkey breast, candied bacon, cranberry garlic aioli

CPS 17 • Fried chicken breast, prosciutto, mozzarella cheese, basil pesto aioli, arugula, balsamic glaze

BEACH HOUSE CLASSICS

FISH & CHIPS 25 • Hand battered local cod, hand cut fries, house made slaw

GF SALMON 28 • Brown sugar glaze, Parmesan risotto, vegetable of the day

GF THE BEACH HOUSE RISOTTO 33 • Mussels, shrimp, calamari, salmon, saffron risotto, English peas

GF VEGETABLE & PARMESAN RISOTTO 20 • Locally sourced produce, Parmesan risotto

GF SEAFOOD STEW 32 • Tomato cilantro broth, cod, shrimp, mussels, calamari, salmon, red bliss mashed potatoes

GF PAN SEARED SCALLOPS 37 • Vegetable Parmesan risotto, truffle oil

GF NY SIRLOIN* 34 • Gorgonzola herb butter, mashed potatoes, vegetable of the day

SHORT RIB PAPPARDELLE 32 • Slow braised short ribs, fresh pappardelle pasta, herb ricotta

GNOCCHI & STEAK* 28 • Potato gnocchi, sliced steak, aged balsamic rosemary cream sauce

BUFFALO CHICKEN MAC N' CHEESE 25 • Buffalo fried chicken, 3 cheese cream sauce

GRILLED SWORDFISH 32 • Lightly blackened, mango salsa, sweet potato wedges, seasonal mixed baby greens

GF SMOKED MAPLE SAGE HALF ROASTED CHICKEN 24 • Mashed potatoes, vegetable of the day

*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.



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2023

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: Scooter Hospitality LLC DBA The Beehive Cafe

ADDRESS: 10 Franklin St.

APPLICANT NAME: Sherry Scott

HOURS OF OPERATION: S, M, T, W T, F, S
7AM - 4PM 7AM - 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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: Sherry Scott

ADDRESS: 91 Main St. Unit 260 (PLEASE PRINT NAME OF APPLICANT)

TOWN: Warren, RI (ADDRESS OF APPLICANT)

DATE OF BIRTH: _____

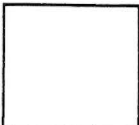
BUSINESS TELEPHONE #: 401-396-9994

HOME TELEPHONE #: 401-808-7194

EMAIL: Sherry@thebeehivecafe.com

2022 OCT 11 PM 2:31
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.

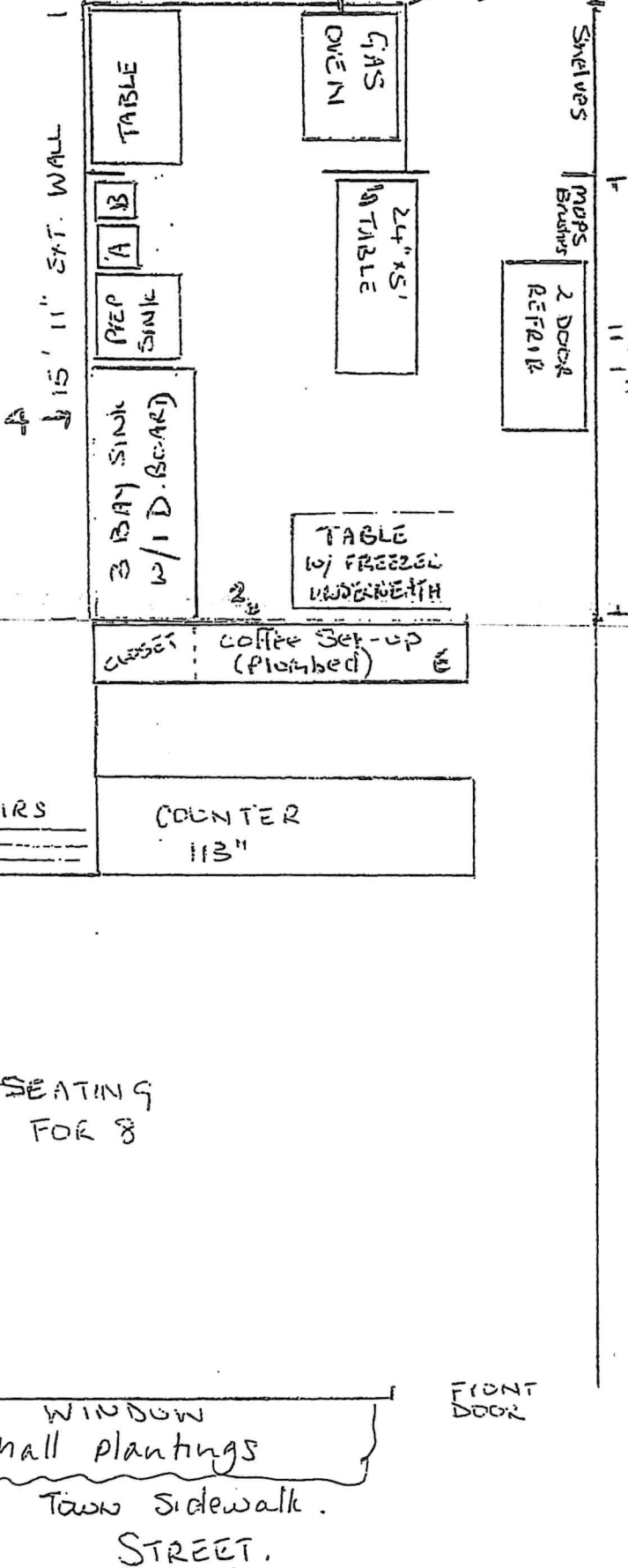
PROPOSED KITCHEN LAYOUT,

THE BEEHIVE CAFE

10 FRANKLIN

BRISTOL 02801

A: Prep Sink
B: Mop Sink



SS 10/11/22



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

TWO EGG BREAKFAST *

CHOICE OF TOAST + CHOICE OF SIDE \$8

BREAKFAST BURRITO (VG)

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

EGG SANDWICH

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

BLACK BEAN FRITTER

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

CHOICE OF TOAST: FLAXSEED, WHITE, RYE OR
GLUTEN-FREE

BUTTERNUT CORNBREAD HASH *

2 EGGS + HOUSE MADE CORNBREAD,
ROASTED BUTTERNUT SQUASH, TOMATO,
SPINACH, VT CHEDDAR + CHOICE OF
TOAST \$12

TOFU BOWL (VG)

TURMERIC + CURRY MARINATED TOFU,
SPINACH, CHERRY TOMATO, ROASTED
RED PEPPERS, CRISPY CHICKPEAS \$12

ALL AMERICAN BREAKFAST *

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

BEEHIVE BISCUITS *

HOUSE MADE HERBED BUTTERMILK
BISCUIT, GRILLED TOMATO, 2 POACHED
EGGS, ARUGULA, + FOUR CHEESE SAUCE \$12

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

OMELETTES

CHOICE OF HOUSE MADE TOAST, FRUIT, FRIED CHICKPEAS,
HASHBROWNS OR GREENS \$8

BUILD YOUR OWN OMELETTE

VEGGIE FILLINGS:

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

BUTTERNUT SQUASH, AVOCADO

+\$2 EACH

CHEESE:

VT CHEDDAR, MOZZARELLA, GOAT CHEESE

+\$2 EACH

PROTEIN:

THICK-CUT BACON, HAM, SAUSAGE, SMOKED
SALMON

+\$4 EACH

SWEET STUFF

PANCAKES

SERVED WITH VT MAPLE SYRUP + BUTTER

BUTTERMILK \$3 EACH

LEMON RICOTTA (GF) \$4 EACH

BACON + BROWN SUGAR \$4 EACH

BEEHIVE GRANOLA, YOGURT + FRUIT

CREAMY YOGURT, FRESH FRUIT + HOUSE MADE
GRANOLA \$8

FRENCH TOAST

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

ADD BLUEBERRIES, BANANAS, OR CHOCOLATE
CHIPS +1 EACH

(VG) Can be made Vegan
(GF) Gluten Free

EXTRAS

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

BUTTERNUT SQUASH SANDWICH

ROASTED BUTTERNUT SQUASH,
CARMELIZED ONION, BABY SPINACH, VT
CHEDDAR, PESTO, TOMATO + FLAXSEED
BREAD \$14

SMOKED SALMON BLT

CURED + SMOKED SALMON (LOX), RED
ONION, SMOKED BACON, ARUGULA,
TOMATO, BOURSIN + FLAXSEED BREAD \$15

GRILLED CHICKEN SANDWICH

GRILLED CHICKEN BREAST, VT CHEDDAR,
SPINACH, BACON, HOUSE MADE CHUTNEY +
POTATO BUN \$15

PROSCIUTTO + BRIE

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

BEEHIVE BLT

SMOKED THICK CUT BACON, TOMATO,
DRESSED GREEN, GARLIC AIOLI +
FLAXSEED BREAD \$12

BACON JAMMY SMASH BURGER*

DOUBLE BEEF PATTY, COLBY JACK CHEESE,
HOUSE MADE BACON JAM, GARLIC AIOLI,
BIB LETTUCE, PICKLES + POTATO BUN \$16

BAKED CODFISH SANDWICH

HERB COD LOIN, SLAW, HOUSE PICKLES,
SLICED TOMATO, GARLIC AIOLI + POTATO
BUN \$15

BLACK BEAN BURGER (VG)

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

GRILLED CHEESE

HOUSE WHITE BREAD + VT CHEDDAR \$8

ADD ONS:

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

BUTTERNUT SQUASH, HOUSE FRUIT CHUTNEY,
AVOCADO +2.00

THICK-CUT BACON, HAM, SAUSAGE, SMOKED
SALMON +4.00

SOUP + SALAD

TOMATO CHEDDAR SOUP

CREAMY, THICK + A LITTLE BIT SPICY \$8

BEEHIVE MIXED SALAD

MIXED GREENS, CHICKPEAS, MINTED
CUCUMBER, VT CHEDDAR, SUNFLOWER
SEEDS, CHERRY TOMATO, RED ONION +
HOUSE BALSAMIC DRESSING \$12

FARRO + GOAT CHEESE SALAD

FARRO, ROASTED BUTTERNUT, ARUGULA,
CELERY, CURRANTS, WALNUTS, SCALLION +
CHAMPAGNE VINAIGRETTE \$12

ARUGULA + STRAWBERRY SALAD

ARUGULA, FRESH STRAWBERRIES, GOAT
CHEESE, RED ONION, WALNUTS, RASPBERRY
VINAIGRETTE \$12

DRESSED GREENS

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

ADD CHICKEN OR SMOKED SALMON (LOX) TO
ANY SALAD

PLATES

MEZZE PLATE FOR SHARING

PROSCIUTTO, BRIE CHEESE, OLIVES,
CHERRY TOMATOES, HUMMUS, LEBNEH,
MINTED CUCUMBER, SEASONAL FRUIT +
FLATBREAD \$22

CHICKEN POT PIE

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

VEGGIE POT PIE

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

PESTO GRILLED CHICKEN (GF)

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

DRINKS

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

SUB GLUTEN FREE BREAD +\$2

(VG) Can Be Made Vegan

(GF) Gluten Free

*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.



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2023

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. Brick LLC

ADDRESS: 500 Wood St. unit 211
Bristol, RI 02809

APPLICANT NAME: Jordan Sawyer

HOURS OF OPERATION: ~~Thurs~~ MON-SUN 12pm-12am

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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:
September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: Jordan Sawyer (PLEASE PRINT NAME OF APPLICANT)

ADDRESS: 45 Kickemuit Ave (PLEASE PRINT NAME OF APPLICANT)

TOWN: Bristol RI (ADDRESS OF APPLICANT)

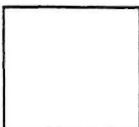
DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401 396 5200

HOME TELEPHONE #: 516 644-7354

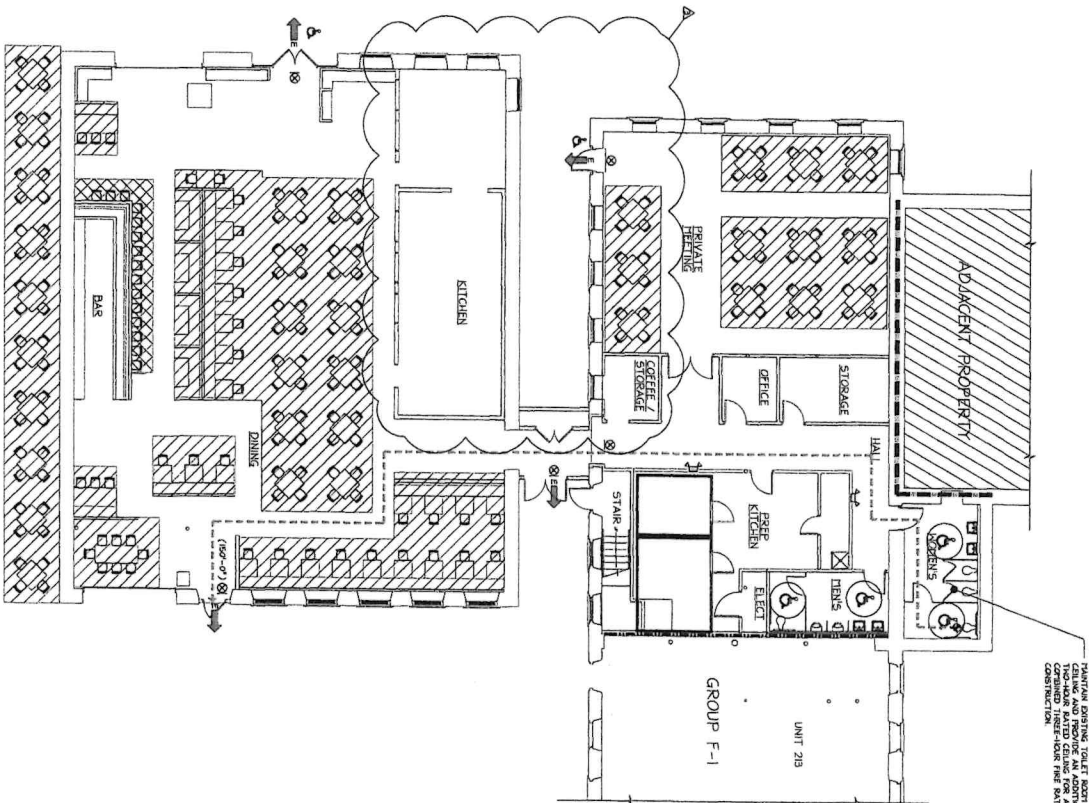
EMAIL: Jordan@eastbayrestaurantgroup.com

TAX STAMP



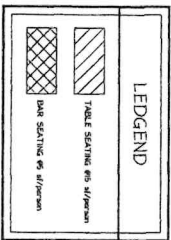
TO BE USED BY FINANCE
DEPARTMENT

*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.



FIRST FLOOR
 LIFE SAFETY PLAN

SCALE: 1/8" = 1'-0"



7387

DATE: 01-20-20
 DRAWN BY: J.H.L.
 PROJECT: 7387

BUILDING DATA

PLANS AND

LIFE SAFETY

BRISTOL, RHODE ISLAND 02809

UNITY PARK, LLC

500 WOOD STREET

BRISTOL, RHODE ISLAND 02809

UNIT 211 & 212

45 KICKENUT AVENUE

BRISTOL, RHODE ISLAND 02809

PRELIMINARY PLAN

LAYOUT FOR

BRICK, LLC

UNIT 211 & 212

45 KICKENUT AVENUE

BRISTOL, RHODE ISLAND 02809

ISSUED FOR:

PERMIT (01-20-2021)

TECTURE

ARCHITECT-ENGINEER, P.C.

190 High Street • Bristol RI 02809

401.305.8550 • Fax 401.410.0070

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

PROVIDENCE

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

MINISTRONE 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-scalloin 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 basil \$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-scalloin 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.

DRAFT BEER

TWELVE GUNS The Meg, Blonde Ale, RI, 5.5% \$7

BUTTONWOODS Object Permanence, NE-IPA, RI, 6.8% \$8.5

WHALER'S Rise, APA, RI, 5.5% \$8

TWO ROADS Roadshow's Baby, Pumpkin Ale, CT, 6.8% \$8.5

GREY SAIL Captain's Daughter, D-IPA, RI, 8.5% \$8.5

MAYFLOWER Porter, MA, 5.2% \$6

ACE Gueva Cider, CA, 5.0% \$9

HEAVY SEAS Loose Cannon, IPA, MD, 7.3% \$8.5

LEXINGTON Kentucky Bourbon Ale, KY, 8.2% \$8

CISCO Grey Lady, Belgian Wheat, Nantucket, 4.0% \$8

SONS OF LIBERTY Chair 2, Golden Lager, RI, 4.3 \$7

RAGGED ISLAND Rotating Tap (RI) SMP

PROCLAMATION Rotating Tap (RI) SMP

SHAIIDZON Rotating Tap (RI) SMP

FOOLPROOF Rotating Tap (RI) SMP

CANS + BOTTLES

CANNON & ANCHOR Hard Seltzer : Blueberry Pomegranate, Pineapple, or Strawberry Line \$6.5

CLOWN SHOES Rainbows are Real, Hazy IPA \$11

NEW BELGIUM Fat Head, Amber Ale \$7

HARPOON IPA \$7

12 GUNS Nutty Professor, Peanut Butter Stout \$10

SHEBEEN Pumpkin Spice Can of Ale \$13

LEINENKUGEL Seasonal \$7

HOEGAARDEN Belgian White \$7

BUD LIGHT \$5.5

COORS LIGHT \$5.5

CORONA EXTRA \$6.5

MILLER HIGH LIFE \$7

GUINNESS \$8

MICHELOB ULTRA \$6

NARRAGANSETT \$5

HEINEKEN \$7

HEINEKEN 0.0 N/A \$7

COCKTAILS

FALL G&T
Apple-infused Nolet's gin, brown sugar / honey simple, lemon, Fever Tree tonic, cinnamon apple chip \$12

MAPLE PAIN KILLER
Don Q white rum, Gosling's dark rum, maple syrup, coconut cream, pineapple, orange, nutmeg \$12

THE GOTHAM
Maker's Mark bourbon, Antica Formula vermouth, Fee Brothers plum bitters \$12

PASSIONFRUIT MARTINI
True vodka, Sumol passionfruit, vanilla-cardamom syrup, lime \$11

SMOKEY THE BERRY
Corazon tequila, El Buho mezcal, blackberry puree, agave nectar, lime, soda, sage salt \$12

BPC OLD FASHIONED
barrel-aged, Rittenhouse rye, demerara syrup, Angostura bitters \$12

NEGRONI 45
pistachio infused Nolet's gin, Carpano Antica Formula sweet vermouth, Contratto aperitif \$13

SPRITZ + GIGGLES
Italicus Rosolio, prosecco, pomegranate, Fever Tree tonic, lemon \$13

DELEKTABLE
Stoli Vanilla, Espresso, Delekt's coffee syrup, coffee liqueur, cream \$12



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2023

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 BUFFET, LLC

ADDRESS: 180 MOUNT HOPE AVE, BRISTOL, RI 02809

APPLICANT NAME: BEN LUK

HOURS OF OPERATION: 11:30 am - 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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: BEN LUK

NAME: BEN LUK

ADDRESS: 348 ADAMS LANE (PLEASE PRINT NAME OF APPLICANT)

TOWN: WARREN, RI (ADDRESS OF APPLICANT)

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-4743024

HOME TELEPHONE #: _____

EMAIL: BRISTOLBUFFET@HOTMAIL.COM

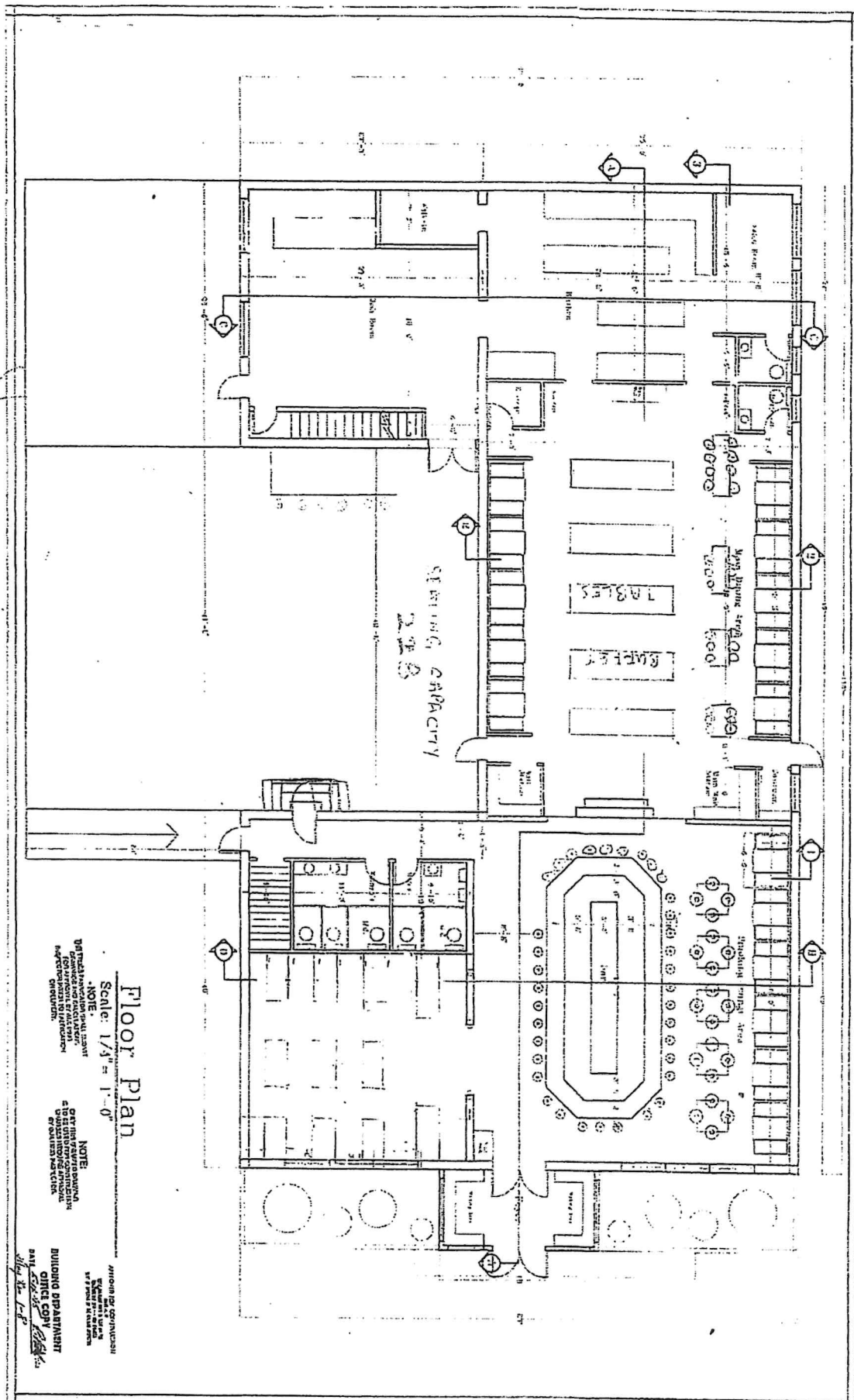
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND
2022 OCT 28 PM 1:37

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.



Floor Plan

Scale: 1/4" = 1'-0"

NOTE: THIS FLOOR PLAN IS A GENERAL REPRESENTATION OF THE PROPOSED LAYOUT. IT IS NOT A CONTRACT DOCUMENT. THE FINAL LAYOUT SHALL BE DETERMINED BY THE ARCHITECT AND THE RESTAURANT OWNER.

ARCHITECT: J. J. COOPER, JR.
 1000 N. 10th St.
 Phoenix, Arizona 85004
 PHONE: 252-1234
 BUILDING DEPARTMENT
 OFFICE: 252-1234
 DATE: 10-1-80

Bristol Buffet
 Family Restaurant

1

Bristol Buffet

LOCAL WORLD CUISINE

Phone: 401-297-0777

180 Mount Hope Ave.
Bristol, Rhode Island 02809

Takeout, catering, events, party platters, and
private functions available

**Choose from over 60 different
BEERS & WINES**

Mon, Wed & Thurs 11:30am -9pm
Friday & Saturday 11:30am-10pm
Sunday 10am-9pm
Closed Tuesday

Lunch Buffet **\$9.99**

Mon, Wed, Thr, Fri & Sat.

11:30am depart by 4.30pm

Breakfast/Brunch Buffet **\$9.99**

Sunday 10am depart by 4pm

(Breakfast while supplies last)

Dinner Buffet

Mon, Wed, & Thur. 4:30-9pm **\$12.99**

Fri. & Sat 4:30-10pm **\$13.99**

Sunday 4- 9pm **\$13.99**

Children discounted pricing

**Here's a sample of food items that may
be served on the buffet:**

Appetizers:

Chicken tenders
Clams casino
Stuffed mushrooms
Onion rings
French fries
Curly fries
Jime chow
Salad bar (spring mix lettuce, romaine)
Fresh fruit
Capioca
Potato salad
Macaroni salad
Seafood salad
Quinoa salad
Orzo salad
Potato Salad
Assorted salad dressings
Artichoke hearts
Cheeses
Eggs
Diced Ham
Grilled Chicken
Food station (wontons, rice noodles with
assorted fresh veggies to add as you wish)
Chicken Orzo soup
Hot & Sour soup
Chili
Broccoli Cheddar soup
Bale and Ham soup
Manhattan red chowder
New England white chowder
Ham cakes
Pazpacho
Mini dumplings
House made crab rangoon
Spring rolls
Chicken teriyaki
Garlic bread

Breakfast /Brunch:

Scrambled eggs
Fried eggs
Omelets

SUSHI:

COOKED SUSHI:

California roll
Shrimp California roll
Shrimp Tempura roll
Spicy Shrimp Tempura roll
Avocado roll
Cucumber roll
Cucumber avocado roll
Nime Chow
Dragon roll
Dirty roll
Spicy Cucumber roll
Avocado Cucumber roll
Spicy Avocado Cucumber roll
Masago with white rice
Snow crab roll
Peel and eat shrimp

RAW BAR:

LITTLE NECKS on the half
shell
Sashimi -Tuna
Sashimi - Salmon
Tuna Nigiri
Salmon Nigiri
Salmon avocado roll
Tuna Avocado roll
Seaweed salad

Scrambled eggs with cheese
Frittata
Toast station
Bacon
Sausage links
Ham
Corn beef hash
Pancakes (plain and chocolate chip)
Sweet bread French toast
French toast
Strawberry cream cheese stuffed French toast
Blueberry cream cheese stuffed French toast
Eggs Benedict
Chouriço hash and Potatoes
Crispy deep fried potato patties
Home fries
Cheesy hash brown potatoes
Sausage biscuits and gravy

Lunch and/or Dinner:

Chourico, peppers & onion
Fried Chicken
Italian Sausage-sweet
Italian sausage- spicy
Hotdogs
Portuguese baked fish
Baked stuffed fish
Fried Mushrooms
Onion rings
Cheese pizza
Pepperoni Pizza
Roasted red bliss potatoes
Roast Chicken
Cajun fish
Fish and chip
Florentine baked fish
Primavera baked fish
Seafood/ surimi casserole
Lasagna
Pasta with sauce
Mussels with Kale with cannellini beans
garlic and oil
Mussels, Little necks, garlic & oil
Fried Calamari

Carne de porco a alentejana
Cacoila, Portuguese pulled pork
Pulled pork
Chicken Masala
Chicken Mozambique
Fried mushrooms
Chicken Nuggets
Chicken tenders with brown gravy
Sweet & sour chicken
Mac N Cheese
BBQ ribs
Dry Rubbed baked ribs
Corned beef and cabbage
Pot Roast
Chicken Broccoli
Shrimp Lo mein
Pork Lo mein
Vegetable lo mein
Vegetarian dishes
Kale with cannellini beans garlic and oil
Carrots in an apple cider glaze
Corn
Kon Po Chicken spicy
General Tso's Chicken
Zucchini and Chicken
Grilled asparagus
Shrimp Curry rice noodles
Chicken Curry rice noodles
Cantonese clams with black bean sauce
Ginger scallion crab
Seasonal sautéed Chinese Vegetables
Stir fried green beans
Pork Fried Rice
Vegetable Fried rice
Pork or chicken & mushrooms
Mash potatoes
Meatballs with house made sauce
Baked beans
Red or white clam sauce with pasta
Carving station on Friday and Saturday
Prime Rib while supplies last
.....Dinner and lunch items continue to
change to provide a variety of local world
cuisine for you to enjoy!

SUSHI:

COOKED SUSHI:

California roll
Shrimp California roll
Shrimp Tempura roll
Spicy Shrimp Tempura roll
Avocado roll
Cucumber roll
Cucumber avocado roll
Nime Chow
Dragon roll
Dirty roll
Spicy Cucumber roll
Avocado Cucumber roll
Spicy Avocado Cucumber roll
Masago with white rice
Snow crab roll
Peel and eat shrimp

RAW BAR:

LITTLE NECKS on the half
shell

Sashimi -Tuna
Sashimi - Salmon
Tuna Nigiri
Salmon Nigiri
Salmon avocado roll
Tuna Avocado roll
Seaweed salad



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2023

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

ADDRESS: 55 State St
Bristol RI 02809

APPLICANT NAME: Demetrola Gatos

HOURS OF OPERATION: 11-9

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

Victualling License: \$75 per year

(Payable after Council approves the license.)

2022 OCT 14 PM 12:28
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

Please attend the Council

Meeting on:

November 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: [Signature]

NAME: Demetrola Gatos

ADDRESS: 55 State St (PLEASE PRINT NAME OF APPLICANT)

TOWN: Bristol RI 02809 (ADDRESS OF APPLICANT)

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401 2532550

HOME TELEPHONE #: 401 4477898

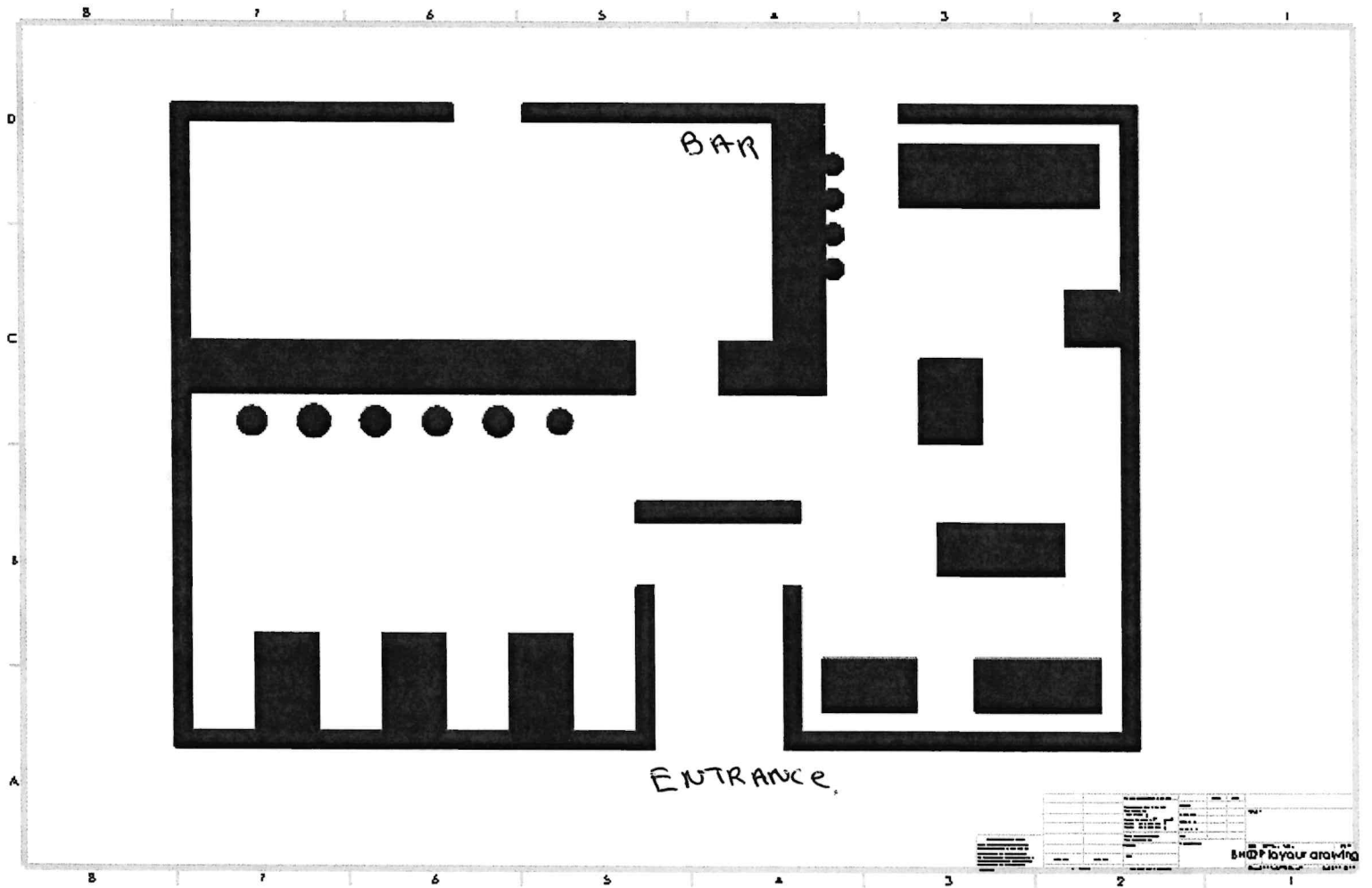
EMAIL: Tolalio49@gmail.com

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.



Bristol House of Pizza

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 .75 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 Toasted & Served with lettuce, tomato, onion, sweet peppers and provolone cheese)
Add Extra Cheese .75 1.50
Add Bacon 1.50 2.00
Add Mushrooms or Olives .50 1.00

(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
(Mushroom, onion, peppers & cheese)		
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
(w/mushroom, onion, pepper & cheese)		
Grilled Chicken Caesar Wrap		10.95
Grilled Chicken Wrap		10.95
(w/lettuce, tomato, & balsamic dressing)		
Greg's Specialty Wrap		11.95
(grilled chicken, mushrooms, olives, onion, peppers, spinach, feta w/honey balsamic dressing)		
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
Additional *Toppings		.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 w/ cheese spaghetti	9.95
Sauce	11.95
Meatballs	11.95
Sausage	13.95
Meatball & Sausage	13.95
Eggplant Parm	12.95
Veal	12.95
Chourico	12.95
Chicken Parm	13.95
Chicken Broccoli Alfredo	15.95
Meatball or Sausage on the side, each	1.75
With melted Mozzarella cheese	1.25

All pasta served with bread & butter

Dinners

4 Piece Chicken	12.95
(Served with Salad and Fries)	
Signature Burger	12.25
(8 oz. 100% Angus Beef burger, cheese, lettuce, tomato, bacon and fries served on a bulky roll)	
Shrimp Stir Fry	15.95
(Grilled shrimp w/mushrooms, onion, peppers, broccoli over rice pilaf)	
Chicken Stir Fry	15.95
(Fresh grilled chicken w/mushrooms, onion, peppers, broccoli over rice pilaf)	
Souvlaki Plate	15.95
(grilled chicken served with salad, rice pilaf, pita and tzatziki sauce)	
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
<i>Additional toppings .75 each</i>	

*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	14.50	19.50
<i>(Fresh spinach, feta, garlic, tomato, olives and cheese)</i>		

Buffalo Chicken	14.50	19.50
<i>(Grilled chicken, buffalo sauce and cheese)</i>		
<i>blue cheese on side</i>		

B.B.Q. Chicken	14.50	19.50
<i>(Grilled chicken, barbeque sauce, red onions and cheese)</i>		

Vegetarian Pizza	14.95	19.95
<i>(Mushrooms, olives, onion, peppers broccoli, & cheese)</i>		

Hawaiian Pizza	12.00	17.25
<i>(Ham, pineapple and cheese)</i>		

Ranchero	15.75	20.75
<i>(Grilled chicken, bacon, onion, ranch sauce and cheese)</i>		

Steak Bomb	15.75	20.75
<i>(Steak, onion, peppers, mushrooms and cheese)</i>		

Chicken & Broccoli	15.75	20.75
<i>(Grilled chicken, broccoli, tomato, garlic, olive oil and cheese)</i>		

White Pizza	11.75	17.00
<i>(Cheddar, mozzarella, feta)</i>		

Meat Lovers	15.50	20.50
<i>(Hamburg, pepperoni, sausage, chourico, bacon)</i>		

House Special	16.50	23.95
<i>(Hamburg, mushroom, olives, sausage, pepperoni, chourico, onions, peppers and cheese)</i>		

Chicken Alfredo Pizza	15.75	20.75
<i>(Grilled chicken, bacon, broccoli, alfredo sauce & cheese)</i>		

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

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	9.50
-------------------------	------

romaine, tomato, cucumber, feta, roasted almonds, dried cranberries, honey balsamic dressing

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
<i>add bacon 1.50</i>	
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	4.50
Import	5.00

Wine

Wine Barefoot (glass)	6.00
Wine Barefoot (bottle)	15.95
Sangria (glass)	6.95
Sangria (pitcher)	15.95



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2023

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: Tue - Fri 4-9 Sat 1-9 Sun 1-8

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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: Jordan Sawyer

ADDRESS: 45 Kickenwit Ave (PLEASE PRINT NAME OF APPLICANT)

TOWN: Bristol (ADDRESS OF APPLICANT)

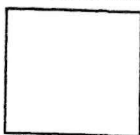
DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401 396 5820

HOME TELEPHONE #: 516 644 7354

EMAIL: Jordan@eastbayrestaurantgroup.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.

BRISTOL OYSTER BAR INDOOR SEATING CHART

DATE:

SERVER	COVERS	
		8
		7
		6
2		4
1	3	5

CORPORATE CHEF
ANDY MCWILLIAMS

EXECUTIVE CHEF
MATT LERISH



SOUS CHEF
BRIAN SCHOFIELD

PASTRY CHEF
CATTIE 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 PUREE / CRISPY PANCETTA /
ROASTED BRUSSELS SPROUTS / APPLE BUTTER

BLACKENED ATLANTIC SALMON* \$26
CARAMELIZED BROCCOLINI / AGED PARMESAN POLENTA /
SAUTEED 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.

A 2% SERVICE CHARGE WILL BE ADDED TO EVERY CHECK TO
SUPPORT OUR STICKERS AND CULINARY TEAM

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

ROSÉ & SPARKLING

	6oz	9oz	BTL
TERRA SERENA PROSECCO BRUT	\$13		\$44

CASTELLER SPARKLING ROSÉ	\$13		\$44
--------------------------	------	--	------

ARMAS DE GUERRA ROSÉ	\$9	\$14	\$40
----------------------	-----	------	------

RED WINE

	6oz	9oz	BTL
KINGS RIDGE OREGON PINOT NOIR	\$14	\$19	\$52

VAGLIO MALBEC	\$12	\$17	\$44
---------------	------	------	------

OSTATU RIOJA CRIANZA TEMPRANILLO	\$12	\$17	\$44
----------------------------------	------	------	------

ORACLE MENDOCINO CAB. SAUV.	\$12	\$17	\$44
-----------------------------	------	------	------

WHITE WINE

	6oz	9oz	BTL
NESSA ALBARIÑO	\$11	\$16	\$42

BELISARIO "CABRACCIO" VERDICCHIO DE MATELICA	\$12	\$17	\$44
--	------	------	------

FRANÇOIS CHIDAINE TOURAINE, SAUV. BLANC	\$11	\$16	\$42
---	------	------	------

OTTO'S CONSTANT DREAM SAUV. BLANC	\$11	\$16	\$42
-----------------------------------	------	------	------

COLTERENZIO PINOT GRIGIO	\$12	\$17	\$44
--------------------------	------	------	------

MOUNT EDEN CHARDONNAY	\$14	\$19	\$52
-----------------------	------	------	------

LE CAPITAINE VOUVRAY	\$12	\$17	\$44
----------------------	------	------	------



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL

EXPIRES: DECEMBER 1, 2023

Oct 28, 2022 01:22P
Receipt Number: 11171
FOR DEPOSIT ONLY
TOWN OF BRISTOL, RI
TOWN CLERK'S OFFICE

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 Bristol, RI 02809

APPLICANT NAME: Fernando Afonso

HOURS OF OPERATION:
Tuesday - Sunday 11am - 12am

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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: *Fernando Afonso*

NAME: Fernando Afonso

ADDRESS: 173 Bradford Street (PLEASE PRINT NAME OF APPLICANT)

TOWN: Bristol (ADDRESS OF APPLICANT)

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 4012546164

HOME TELEPHONE #: 4019241468

EMAIL: _____

TAX STAMP

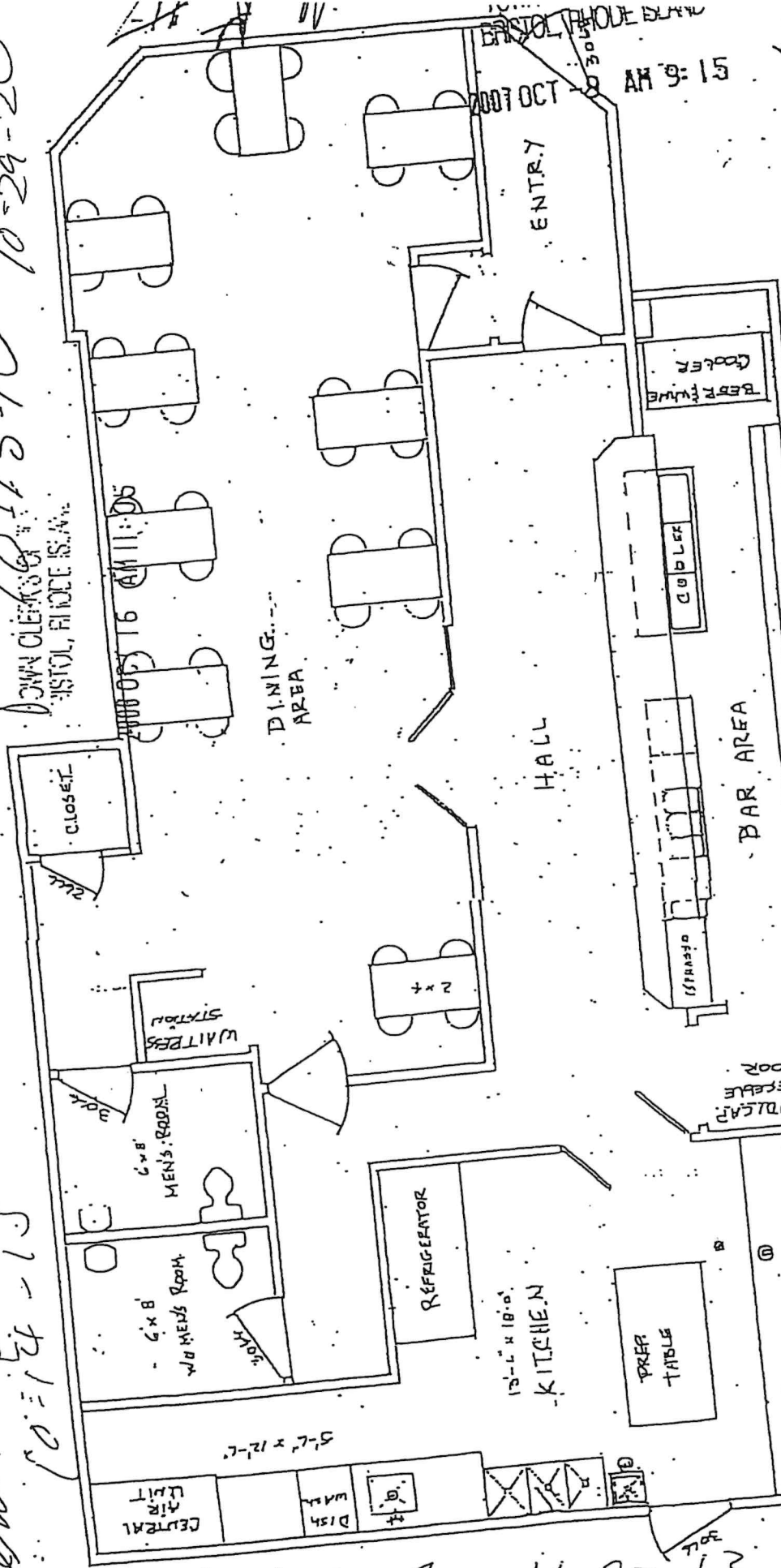


TO BE USED BY FINANCE
DEPARTMENT

*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.

10-26-86-01
 Hernandez
 10-15-19

10-14-15



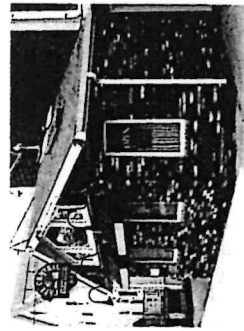
10-18-86
 A GAS RANGE
 B CHAR BROILER
 C FRY LATOR
 D EXHAUST HOOD
 E HAND WASH SINK
 F EXHAUST 3/4" ROUNDED COLUMN

10-14-15
 Hernandez
 10-30-29
 11-30-11
 Hernandez
 10-30-29

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 tarter sauce and fries

Add a topping: 50¢ each
sauteéd 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!*

Silva
tamped
concrete

**PATIOS
WALKWAYS
DRIVEWAYS
AND MORE!**

150 Cross Road | Dartmouth, MA 02747 | 508.512.9946
www.silvastampedconcrete.com

Alves
HOME IMPROVEMENT

Free Estimates

Replacement Windows
Roofing, Vinyl Siding
Additions & New Homes

Joe: 508.642.4018
Home: 508.675.7045

DIVERSIFIED ROOFING
SHEET METAL DIVISION
COPPER • ALUMINUM • STAINLESS STEEL • CUSTOM COPPER FABRICATION
A Tradition in Roofing Services Since 1959

DIVERSIFIED
ROOFING SYSTEMS INC.

RESIDENTIAL - COMMERCIAL - INDUSTRIAL
Roofing & Construction Services
508-990-ROOF (7663)
Fully Insured • Fax: 508-990-5122
miranda101@gmail.com
NEW BEDFORD, MA 02740

EAST BAY AUTOBODY

Auto & Truck

Hablamos Español
Falamos Português

John Barbosa - Owner
401-572-3330
5 EASTERN AVENUE | EAST PROVIDENCE, RI 02914
FAX: 401-572-3331

RI LIC#
1000

Please visit our advertizers



Check us out on:
www.cafecentralRI.com Instagram: CafecentralRI
Facebook: www.facebook.com/cafecentralRI

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 Mozambique Stuffie	\$14.95 \$3.00
Shrimp Mozambique / Camarão Mozambique..	\$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..... sm	\$7.95. lg \$12.95
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
Mozzarella 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 sautéed 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 port 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 hand-cut fries and rice | |



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2023

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: Moreno, LLC d/b/a Casa Margaritas Mexican Restaurant

ADDRESS: 200 Gooding Avenue, Bristol, RI 02809

APPLICANT NAME: Moreno, LLC

HOURS OF OPERATION: 11AM-10PM (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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

***SIGNATURE:** _____

NAME: Moreno, LLC, By: Jorge I. Morano

ADDRESS: 1388 Hancock Street, _____
(PLEASE PRINT NAME OF APPLICANT)

TOWN: Quincy, MA _____
(ADDRESS OF APPLICANT)

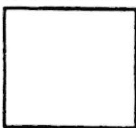
DATE OF BIRTH: _____

BUSINESS TELEPHONE #: (978)944-3210

HOME TELEPHONE #: (978) 944-3210

EMAIL: chorroivan@icloud.com

TAX STAMP



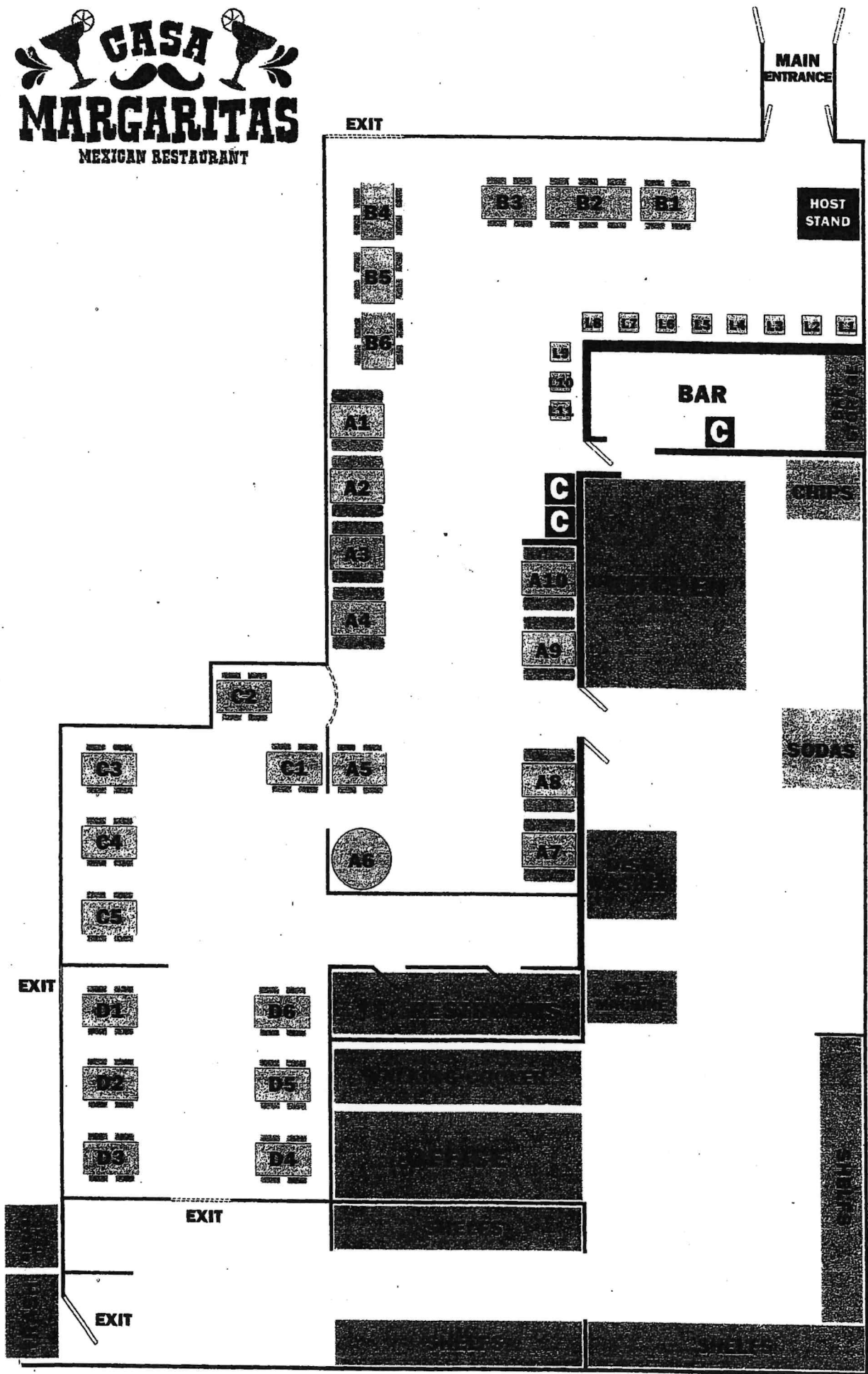
TO BE USED BY FINANCE
DEPARTMENT

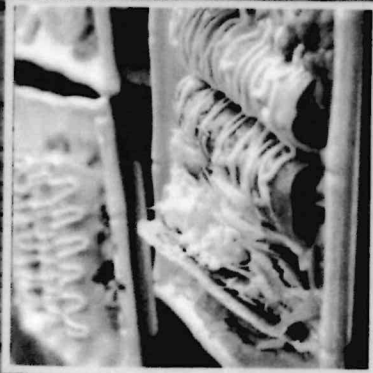
***BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.**

2022 OCT 28 PM 1:53
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

CASA MARGARITAS

MEXICAN RESTAURANT





Combos

All combination platters come with ground beef and sour cream unless otherwise specified.

MATAMOROS - 11.⁴⁹

One hard taco, one red and one green enchilada. Served with rice and beans.

GUERRERO - 10.⁷⁵

One burrito, one hard taco. Served with rice and beans.

MONTERREY - 10.⁷⁵

Two chicken enchiladas with lettuce, tomatoes and sour cream. Served with rice and beans.

EL PASO - 10.⁹⁹

Two hard or soft tacos. Served with rice and beans.

GUADALAJARA - 11.⁴⁹

One chicken quesadilla, two beef tacos with rice.

CHIAPAS - 11.⁴⁹

Burrito, green enchilada, rice and beans.

CHIHUAHUA - 11.⁴⁹

Enchilada, taco, rice and beans.

CASA MARGARITAS

MEXICAN RESTAURANT

www.MyCasaMargaritas.com

401-396-8933



Fajitas

All fajitas come with grilled bell peppers and onions, served with pico de gallo, sour cream and flour tortillas, with rice and beans, unless otherwise noted. Our Fajitas are gluten free with the exception of the flour tortillas so if you are requesting gluten free fajitas please ask for corn tortillas.

FAJITAS - 15.⁹⁹

Tender sliced chicken, pork, steak or veggies.

TEXAS - 17.⁹⁹

Tender sliced steak, chicken and shrimp

MIXED FAJITAS - 16.⁹⁹

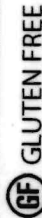
Tender sliced steak and chicken

FAJITA FOR TWO - 29.⁹⁹

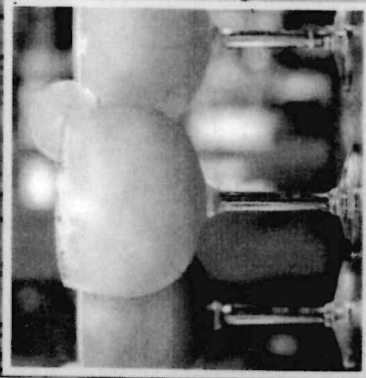
A mix of steak, chicken, pork and shrimp.



HOUSE FAVORITES



GLUTEN FREE



Quesadillas

VERACRUZANA - 12.⁵⁰

Two quesadillas filled with cheese and ground beef, chicken or carnitas. Served with pico de gallo, sour cream and rice.

RANCHERA - 12.⁵⁰

Quesadilla filled with beans, cheese and onions with your choice of grilled chicken, steak or carnitas. Served with pico de gallo and sour cream.

VEGETARIANA - 11.⁹⁹

Quesadilla filled with sauteed zucchini, cheese, corn, mushrooms, onions and spinach, topped with sour cream and served with a side of rice.

POPEYE - 12.⁵⁰

Two quesadillas filled with chicken, cheese, spinach and mushrooms. Served with sour cream and rice.

Burgers & Sandwiches

Hawaiian Chicken Sandwich - 11.⁹⁹

Grilled chicken breast in a teriyaki sauce, jack cheese, grilled pineapple, avocado, lettuce, tomato and mayo. Served with fries.

Viva Burger - 10.⁹⁹

Hamburger patty with guacamole, bacon, jack cheese, tomatoes, onion and mayo. Served with fries

Carnes/Meat

EL REY - 16.⁹⁹ ☆ **GF**

Your choice of grilled steak or a grilled chicken breast, with shrimp, mushrooms, onions and bell peppers. Topped with a creamy cheese sauce. Served with rice and street corn.

CARNE ASADA - 16.⁹⁹ ☆ **GF**

Grilled tender steak marinated in our guajillo sauce and Tequila with red cheese enchilada. Served with rice, guacamole, and a street corn on the cob.

EL PATRON - 17.⁹⁹ ☆

Grilled steak with chipotle pesto sauce, topped with grilled veggies and chorizo. Served over homemade mashed potatoes, and street corn.

STEAK MEXICANO - 15.⁹⁹ **GF**

Grilled steak with onions, bell peppers and mushrooms. Served with rice, beans and flour tortillas.

CARNITAS - 14.⁹⁹ **GF**

Pork cooked golden brown, delicately seasoned with spices and herbs. Served with rice, beans, pico de gallo, guacamole and tortillas.

PIÑA LOCA - 16.⁹⁹ ☆ **GF**

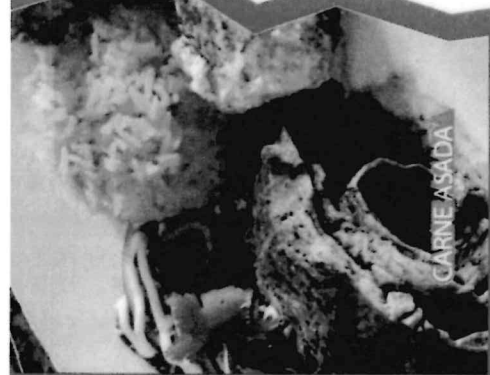
Grilled pineapple stuffed with chicken, steak, peppers and onions in a al pastor sauce topped with melted chipotle cheese with a side of rice.

BISTEAK A LA MEXICANA - 15.⁹⁹

Tender beef sirloin slowly cooked with grilled onions, tomatoes and zucchini in our special red wine sauce. Served with rice and fries.

Before placing your order, please inform our server if a person in your party has food allergy. Menu and prices are subject to change by location.

*NOTICE: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase our risk of food borne illness.



CARNE ASADA



CARNITAS



PIÑA LOCA

Chimichangas

CHIMICHANGAS - 12.⁴⁹ ☆

Two deep fried flour tortillas filled with ground beef, chicken or carnitas, covered with cheese. Served with sour cream and rice and beans.

CHIMI-RRITO - 12.⁴⁹ ☆

A big fried chimi-burrito filled with beans, rice with your choice of chicken or ground beef, topped with cheese, red sauce, sour cream and guacamole.

DESSERTS

TRES LECHES CAKE - 5.⁹⁹

FLAN - 4.⁹⁹

FRIED ICE CREAM - 5.⁹⁹

CHURROS - 5.⁹⁹

CHURROS with ICE CREAM - 5.⁹⁹

DRINKS

Coca Cola

Jarritos

Sprite

Fanta

Minute Maid Lemonade

Root Beer

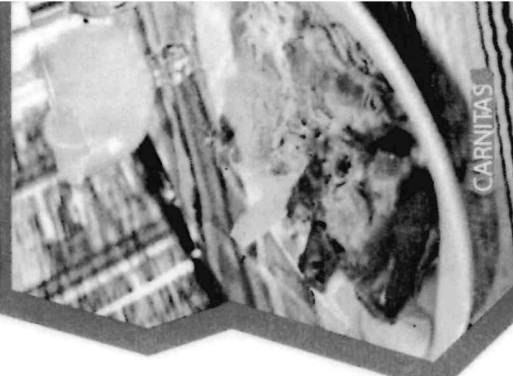
Milk

Orange Juice

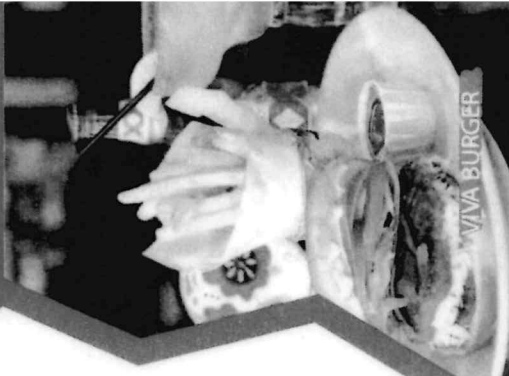
Coffee



RANCHERA



CARNITAS



VIVA BURGER

FRESH MARGARITAS

Fresh, Flavorful & Natural

DE LA CASA - 7⁹⁹ GR 9⁹⁹

People's favorite signature house Margarita mix.

TROPICAL - 8⁹⁹ GR 10⁹⁹

House Margarita, Triple sec, peach & orange juice.

FLAVOR-RITA - 8⁹⁹ GR 10⁹⁹

Jimador Tequila, choice of strawberry, mango, or piña colada flavor.

SKINNY - 8⁹⁹ GR 12⁹⁹

Jimador Tequila, agave nectar, fresh lime juice.

COCO - 8⁹⁹ GR 12⁹⁹

1800 Coconut Tequila, piña colada mix.

BONITA BLUE - 8⁹⁹ GR 10⁹⁹

Blue curacao, peach schnapps, signature house Margarita mix.

SANGRIA-RITA - 8⁹⁹ GR 11⁹⁹

House sangria with our signature house Margarita.

POMEGRANATE - 8⁹⁹ GR 10⁹⁹

Jimador Tequila, pomegranate schnapps, fresh lime juice.

EL PATRON - 9⁹⁹ GR 13⁹⁹

Patrón Silver Tequila, fresh lime juice, agave nectar.

PATRON MANGO TROPICAL - 13⁹⁹

Patrón Silver, Mango Citrónage, mango puree, orange juice, agave nectar.

BEER-RITA - 12⁴⁹

Dos Equis Small in our signature frozen Margarita with a splash of Grenadine.

FLAVOR SPLASH FOR \$1.25

JALAPENO SKINNY - 8⁹⁹ GR 12⁹⁹

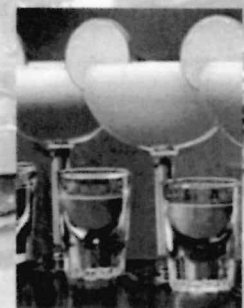
Jalapeno Tequila, Blue, agave nectar, fresh and fresh lime juice.



Flavor Rita



Patron Mango



Coco Rita



House Margarita

MARGARITA OF THE MONTH

Featuring a unique and fresh recipe!

Every month we select fresh and seasonal ingredients to create a unique Margarita full of flavor. Ask your server about this month's Margarita and enjoy the limited time only drink of the month. Salud!



MOJITOS

Tasty and Cool for you.



Mojito Clasico

EL CLASICO - 8⁹⁹

House Rum, muddled mint, fresh lime, club soda.

FLAVOR SPLASH FOR \$1.25

Mango - Strawberry - Raspberry

EL FRESCO - 10²⁵

House Passion Fruit Rum, muddled mint, fresh lime, passion puree.

EL COCO - 8⁹⁹

House Coconut Rum, muddled mint, coconut puree, fresh lime, topped with toasted coconut flakes.

SKINNY MOJITO - 8⁹⁹

Jimador Tequila, fresh mint, fresh lime wedges, club soda, agave nectar.

MARTINIS

Classy and fresh. Just like you.

COCOTINI - 9⁹⁹

House Coconut Rum, simple syrup, sprite, grenadine, coconut puree, topped with toasted coconut flakes.

LEMON DROP - 9⁹⁹

Vodka, sweet and sour, splash of simple syrup.

CHOCOLATE - 9⁹⁹

Stoli Vanilla, Godiva chocolate liqueur, milk, dessert chocolate sauce.



BOTTLED BEERS

Mexican Beers 4⁹⁹

- DOS EQUIS LAGER
- DOS EQUIS AMBER
- SOL LAGER BEER
- CORONA
- CORONA LIGHT
- MODELO ESPECIAL

Domestic Beers 3⁹⁹

- BUD LIGHT
- BUDWEISER
- COORS LIGHT
- MILLER LITE

WINES

Fine selection of your favorite brands.

HOUSE WINES - 6

Featuring Concha y Toro's
Frontera Chilean Wines

- Pinot Grigio
- Chardonnay
- Merlot
- Malbec
- Cabernet Sauvignon
- White Zinfandel

• HOME MADE SANGRIA - 6⁹⁹

TEQUILA

Food is attitude... Tequila is LIFE!

SILVER

Unaged and unfiltered with additives, therefore retaining the true flavor of the blue agave.

• JIMADOR	6
• PATRON	9
• DON JULIO	9
• 1800	8
• CABO WABO	8

REPOSADO

"Rested" Tequila that has been stored in white oak casks for more than two months. Oak barrels create a mellowed taste and pale color.

• PATRON	9
• 1800	9
• HERRADURA	8

NON-ALCOHOLIC

Coca Cola - Diet Coke - Sprite - Fanta - Coffee - Milk -
Minute Maid Lemonade - Root Beer - Orange Juice -

DESSERTS

A sweet ending to your meal

MEXICAN FAVORITES

• TRES LECHES CAKE	5 ⁹⁹
• FLAN	4 ⁹⁹
• CHURROS	5 ⁹⁹
• FRIED ICE CREAM	5 ⁹⁹
• CHURROS WITH ICE CREAM	9 ⁹⁹



Tres Leches Cake



Churros with Ice Cream



Churros

CASA MARGARITAS

MEXICAN RESTAURANT

Signature Drink & Dessert Menu

★ AWARD WINNING MARGARITAS ★



BEER COCKTAILS WINE



★ DELICIOUS DESSERTS ★

Fresh. Flavorful. Innovative.



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2023

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 Benevise
HOURS OF OPERATION: Wed - Sat
11-10

TOWN CLERKS OFFICE
BRISTOL, RHODE ISLAND
2022 OCT 24 AM 11:46

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 16, 2022

PETITION MUST BE RETURNED
BY: October 28, 2022

Petition to applicant mailed:
September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: _____

ADDRESS: _____

TOWN: _____

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: _____

HOME TELEPHONE #: _____

EMAIL: _____

TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

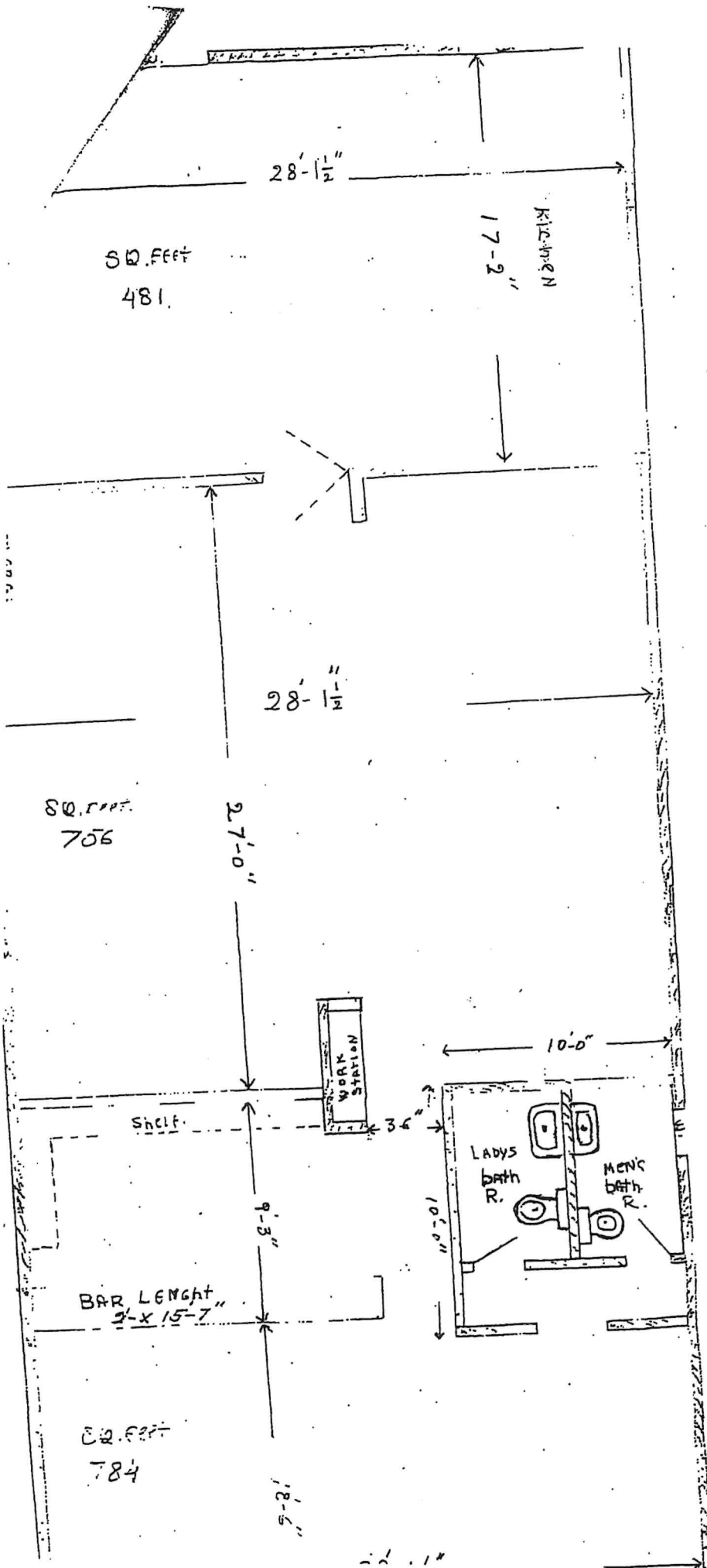
*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

CB - 10/16/4

Carrie Di

10-7-20

10-24-22
Carrie



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	19.95
<i>Topped with a white wine garlic sauce served over a warm, vegetable chutney</i>	
Baked Scrod	18.95
<i>Scrod seasoned with breadcrumbs, lemon, and spices</i>	
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	17.95
<i>Breaded chicken breast topped with zesty red sauce, mozzarella cheese and served with a side of pasta</i>	
Chicken Marsala	18.95
<i>A tender breast of chicken topped with sautéed mushrooms and Marsala wine sauce</i>	
Seafood White Sauce	22.95
<i>A generous portion of lobster, littlenecks, scallops, and shrimp in a white wine, garlic aioli sauce over pasta</i>	
Eggplant Parmesan	15.95
<i>Breaded eggplant topped with zesty red sauce, mozzarella cheese and served with a side of pasta</i>	
Spaghetti and meatballs	14.95
<i>Just like mom used to make.</i>	

Specials

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

Portuguese Favorites

Carne de Porco Alentejana	20.95
<i>Marinated pork, roasted potatoes, and littlenecks</i>	
Shrimp Mozambique	17.95
<i>Tender, spicy shrimp over rice with french fries</i>	
Portuguese Style Fish	18.95
<i>Scrod topped with a sweet and tangy cebolada</i>	
*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, 2023

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

16 COPY

BV INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT: Bristol Golf Club Inc.

ADDRESS: 95 Tupelo St. Bristol, RI 02809

APPLICANT NAME: Theresa Francis

HOURS OF OPERATION: 9 am - 1 am

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

Victualling License: \$75 per year

(Payable after Council approves the license.)

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND
2022 SEP 30 AM 11:22

Please attend the Council

Meeting on:

November 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: Theresa Francis

NAME: Theresa Francis

ADDRESS: 115 Tupelo St. (PLEASE PRINT NAME OF APPLICANT)

TOWN: Bristol (ADDRESS OF APPLICANT)

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-253-9844

HOME TELEPHONE #: 401-253-6445

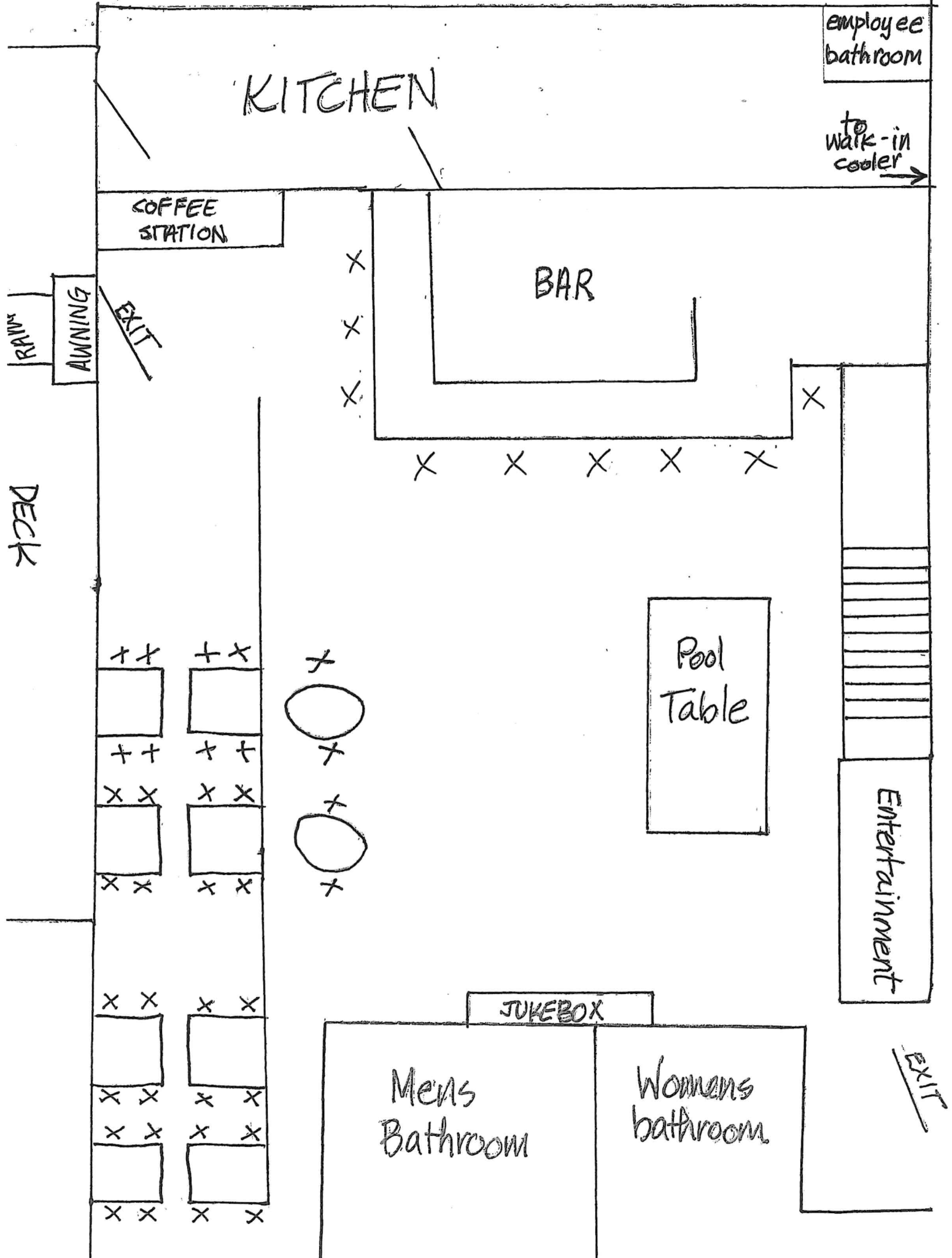
EMAIL: ELJ@eljbristol.com

TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

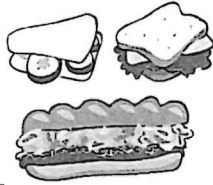
*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.



The Bristol Golf Club

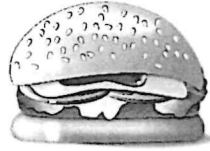
MENU

Sandwiches



<i>BLT on white</i>	<i>\$5.00</i>
<i>Grilled Cheese with Bacon</i>	<i>\$4.25</i>
<i>Hot dog</i>	<i>\$2.25</i>

Burgers



<i>4 oz. hamburger</i>	<i>\$5.00</i>
<i>8 oz. hamburger</i>	<i>\$8.00</i>
<i>4 oz. cheeseburger</i>	<i>\$5.00</i>
<i>8 oz. cheeseburger</i>	<i>\$8.50</i>
<i>4 oz. bacon cheeseburger</i>	<i>\$8.00</i>
<i>8 oz. bacon cheeseburger</i>	<i>\$11.25</i>

Sides

<i>Fries</i>	<i>\$5.00</i>
<i>Mozzarella sticks</i>	<i>\$5.25</i>
<i>Onion Rings</i>	<i>\$4.75</i>

The consumption of raw or partially cooked meat, poultry, or seafood will increase the risk of food borne illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and food from animals thoroughly cooked. Please inform us of any food allergies before ordering.



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2023

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 & Grille

ADDRESS:

421 Wood St.

APPLICANT NAME:

Courtney Poissant

HOURS OF OPERATION:

Tues - Thurs 3-1 AM Fri - Sun 12-1 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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE:

Courtney Poissant

NAME:

Courtney Poissant

(PLEASE PRINT NAME OF APPLICANT)

ADDRESS:

423 Wood St.

(ADDRESS OF APPLICANT)

TOWN:

Bristol

DATE OF BIRTH: _____

BUSINESS TELEPHONE #:

401 253 9801

HOME TELEPHONE #:

401 835 7384

EMAIL:

cpscatering@yahoo.com

2022 OCT 11 PM 1:49

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.

CP
10/4/21

Baths

DANCE
FLOOR

STAGE

Men's
ROOM

LADIES
ROOM

TOILET

POOL
TABLE

APARTMENT
STAIRS

10/6/20
Kitchen
Country Pizzeria

10/11/20
CP

WOOD ST

10/4/17
M. H. L. R. 2

12/1/15
Country Pizzeria
10/1/16
Country Pizzeria

STARTERS

GF ★ Little Neck's

Garlic & Oil sautéed with port wine, garlic butter, and olive oil **\$11.99**
Mozambique-garlic, white wine, sautéed with fresh lemon **\$11.99**

GF ★ **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 - BuffAcue - Marinara - Cocktail -

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, onion, 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

Sweet Asian Chili Wrap

Grilled chicken tossed in a sweet asian chili sauce, wrapped with cashews, le and tomato **\$9.99**

Chicken Caesar Wrap

Grilled chicken with creamy caesar dressing, romaine lettuce, cucumbers, cr 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 - Feta Shaved Parmesan - Feta

SALADS

GF ★ **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 c tossed in a creamy caesar dressing **\$11.99**

GF ★ **Tuna Salad**

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

GF ★ **Garden Salad**

Romaine lettuce topped with cherry tomatoes, cucumbers, red onions, and b peppers **\$10.99**

GF ★ **Pear & Gorgonzola**

Romaine topped with sliced pears, red onion, croutons, gorgonzola cheese, c

SANDWICHES

★ Baked Seafood Supreme

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 Cioppino

★ Creamy Mozambique

Seafood Mozambique- Littlenecks, shrimp, and scallops, sautéed with garlic, butter, lemon, white wine, a dash of hot sauce, lightly thickened, and tossed with your choice of pasta \$19.99

Shrimp- 8 Jumbo shrimp, sautéed with garlic, butter, lemon, white wine, a dash of hot sauce, lightly thickened, and tossed over your choice of pasta \$15.99

Chicken- All natural white chunks of chicken, sautéed with garlic, butter, lemon, white wine, a dash of hot sauce, lightly thickened, and tossed over your choice of pasta \$14.99

Chicken Parmesan

Seasoned panko crusted all natural white meat chicken baked with our three cheese blend, topped over your choice of pasta \$15.99

Red or White Clam Sauce

Seafood- Shrimp, scallops, and little necks cooked in your choice of red or white clam sauce, served over your choice of pasta \$15.95

Little Necks- Little necks cooked in your choice of red or white clam sauce, topped over your choice of pasta \$11.99

FRIDAYS ONLY

MEAL DEAL

Cup of chowder with 3 clam cakes & our Famous Fish & Chip \$13.99

Seafood Chowder

Cup \$6.95 Bowl \$8.95

New England or Manhattan Clam Chowder

Cup \$4.95 Bowl \$6.95

Clam Cakes

1/2 Dozen \$5.00 Dozen \$8.00

Clam Strip Plate

A heaping pile of clam strips, served with fries \$10.99

Smelt Plate

Fried smelts, served with diablo sauce & fries \$9.99

WEEKLY LINE UP

Tuesday

FRIED SEAFOOD

Served with Coleslaw, Tartar Sauce, and Shore Fries or Shoestring Fries A.D.D
Sweet Potatoe Fries or Tater Tots \$1.00

★ 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 sauteed 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 Pilaf

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 \$14.00



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2023

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
DBA DEWOLF TAVERN

ADDRESS: 259 THAMES STREET, BRISTOL, RI 02809

APPLICANT NAME: Sai VISWANATH

HOURS OF OPERATION: M-F 11:30am - 10:30pm 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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: Viswanath

NAME: Sai VISWANATH

ADDRESS: 113 BRADFORD STREET (PLEASE PRINT NAME OF APPLICANT)

TOWN: BRISTOL RI 02809 (ADDRESS OF APPLICANT)

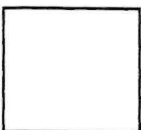
DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-254-2005

HOME TELEPHONE #: 401-663-6749

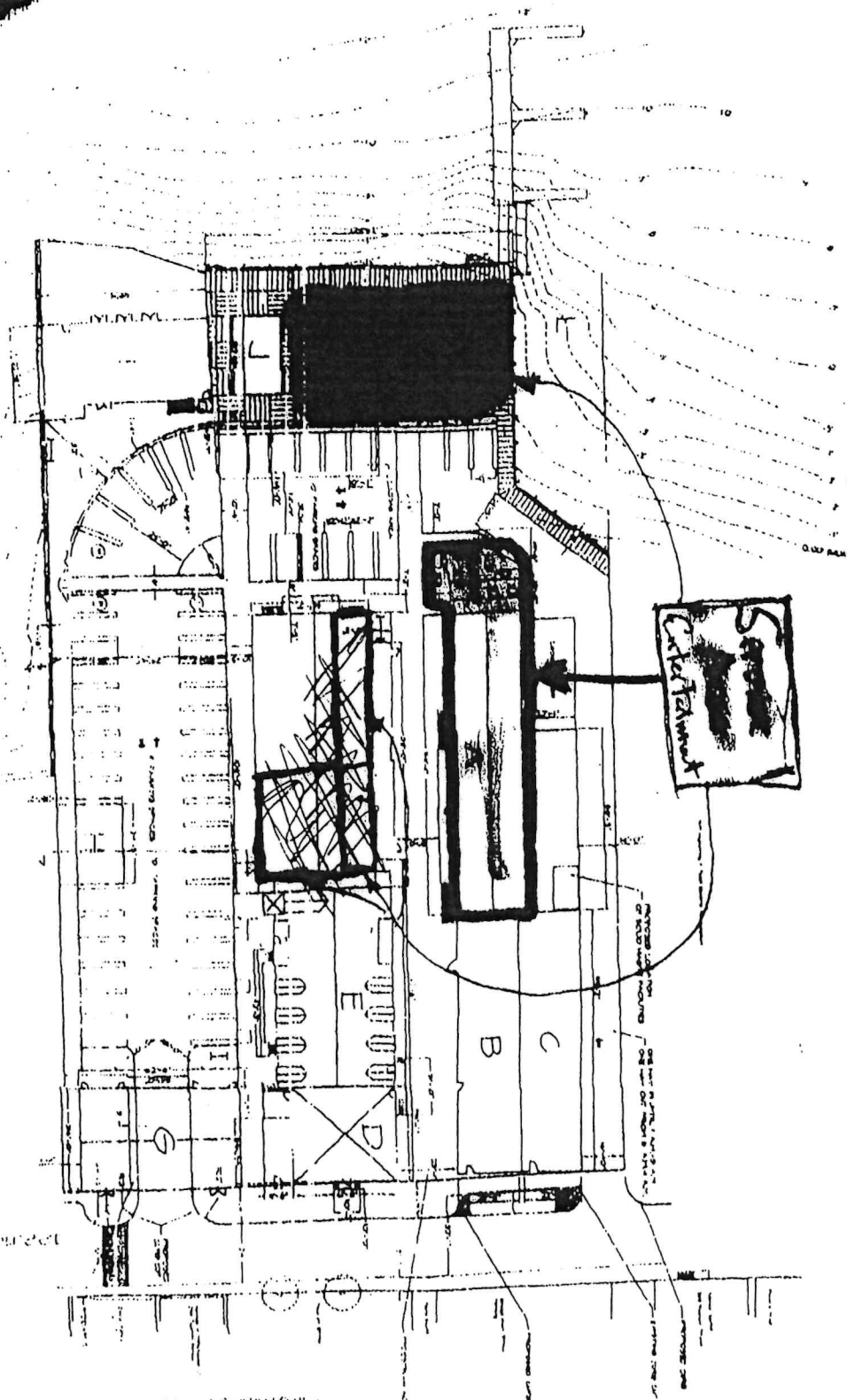
EMAIL: INFO @ DEWOLF TAVERN . com

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.



Layout Plan
Thames Street Landing
101 Thames Street
New York, NY

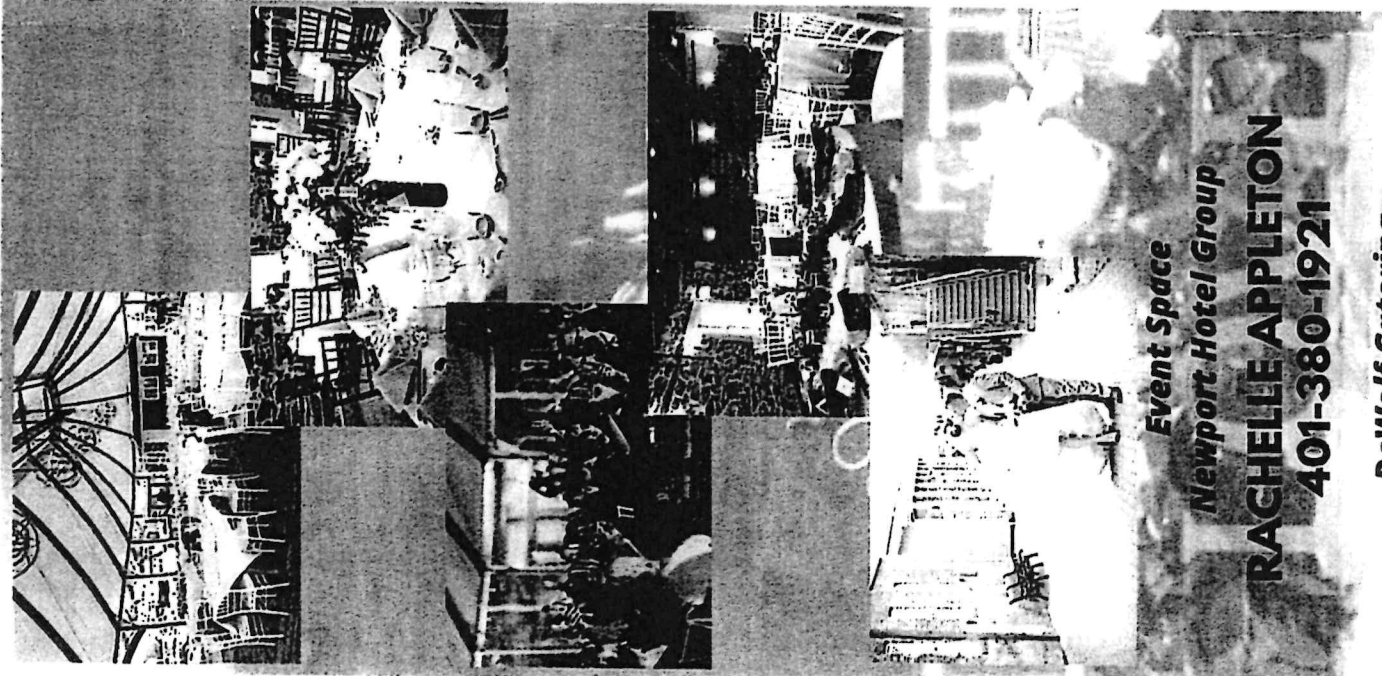


Gales Leighton & Associates, Inc.
LANDSCAPE ARCHITECTS
101 Thames Street, New York, N.Y. 10038
Telephone: (212) 333-1234
FAX: (212) 333-1235
E-mail: gales@galect.com

Site No. 101-102
Date: 10/1/00
Scale: 1/8" = 1'-0"
Sheet: 1 of 1

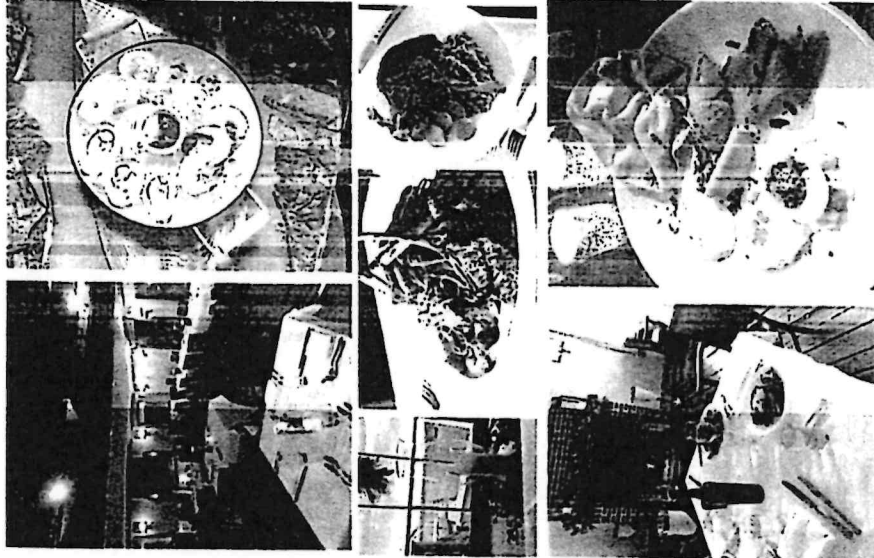
Notes





Event Space
Newport Hotel Group
RACHELLE APPLETON
401-380-1921

DeWolf Catering
MORGAN SILVA
401-254-2005



Weekly Specials

Monday
*Every Monday we
 have dollar oysters at
 our high tops and bar
 Only*



DEWOLF TAVERN

*The DeWolf Tavern serves
 Contemporary American
 Cuisine in a beautifully situated,
 1818 stone warehouse, located
 on Thames Street Landing
 waterfront in the heart of
 downtown Bristol, RI.*

259 Thames Street
Bristol, RI 02809
(401)254-2005
www.DeWolfTavern.com

Open 7 days a week
Monday-Thursday 11:30am-10:00pm
Friday 11:30am-10:00pm
Saturday 8am-10:00pm
Sunday 8am-9pm

Breakfast
Saturday & Sunday
8:00am-12:30pm



Breakfast

Shakshuka

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

Choice of:

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

Benedict

(Served with Home fries)

Traditional -12

Two poached eggs, English muffin,
Canadian Bacon, & hollandaise

Smoked Salmon -14

Two poached eggs, English muffin, sautéed
Spinach, smoked salmon, & hollandaise sauce*

Lobster -21

Two poached eggs, Rye Bread, 8oz 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

Omelet's

(2 Eggs Served with Home Fries and Toast)

Gail -12

Spinach, onions, peppers, mushrooms.

Rego -12

Chourico, bacon, sausage, and cheddar.

Pancakes & French Toast

(Two buttermilk pancakes served with Vermont Maple Syrup & powdered sugar)

Tavern Pancakes -8

Mixed Berry Pancakes -10

Mixed with blueberry, strawberry, raspberries

Chocolate Chip Pancakes -10

French Toast -10

Classic brioche bread topped with powdered sugar

Banana Pecan French Toast -12

Two slices of brioche bread stuffed with brown sugar, bananas, and pecans topped
with toffee sauce and powdered sugar.

Breakfast

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

Entrées

Roasted Cod with Portuguese Clam Sauce -28

Clams, white wine, roasted tomato, fingerling potatoes, chorizo,
peppers, garlic, onion *

Tandoori Chicken -25

Baked with cheddar, brussels sprout hash, cardamom tomato
masala

Blackened Salmon -23

Kale, apple, pecans, carrots, radish, and parmesan dressing*

Petite Filet -28

Au Poivre, roasted turnip, pearl onions, Saur creme, seasonal
vegetable, brandy mustard sauce.

Vegetable Plate -25

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

Stuffed Lobster -46

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

Seafood Stew -27

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

Raw Bar

Junbo Shrimp Cocktail (each)- 4

*Oysters on a half shell (each) - 4

*Littlenecks on a half shell (each)-3.75

*Raw Bar Platter -46

(3 of each of the above & 3 ½ lobster tails)

Naan Pizzas

Cheddar, Sun-Dried Tomato, & Bacon -13

Truffle Oil, Parmesan, Arugula, Aged Balsamic -13

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

Appetizers

Soup Du Jour -9

Mixed green salad -6
Balsamic vinaigrette

Kale & Apple Salad -10

Radish, cranberries, carrots, pecans &
parmesan peppercorn dressing

Grilled Spring Salad -14

Grilled romaine, sweet peas, asparagus,ardons,
goat cheese, quail eggs, lavender honey dijon
dressing

Pakora Vegetable Fries -11

Assorted vegetables, chickpea battered & fried
with mango sour cream

Steamed Littleneck Clams -17

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

Steamed Mussels -15

Coconut milk broth, Thai chilis, curry leaf *

Shrimp Pakora -13

Chickpea battered & fried with sweet chili sauce *

Petit Lamb Rack -15

3 pc carrot salad and mint chutney *

Chicken Empanada -11

Tamarind, mint chutney

(All sandwiches served with house made chips, more)

Sandwiches

Chicken -15

Pulled chicken, avocado, lettuce, onions,
mangosour cream on naan*

Shaved Steak -16

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

Vegetable -15

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

Blackened Salmon Sandwich -16

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

Classic Lobster Roll -25

Grilled brioche bun with three sauces*

A La Carte

Proteins

Roasted New England Cod 8 oz * - 18

Roasted Salmon 8 oz * - 18

Filet Mignon 8 oz * - 28

Lobster 1lb 1/4 Butter, lemon wedge - 28

A La Carte

Sides

Broccoli Rabe - 9

Mashed Potatoes -7

Seasonal Vegetables - 7

French Fries -5

Basmati Rice -5

Cauliflower Manchurian -9

Brussels Sprout Cornbread Hash -9

Penne -8



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2023

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 STREET.

APPLICANT NAME: PETER CARVELLI

HOURS OF OPERATION: Th.-SAT. 5p.m. - 11p.m.

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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: PETER CARVELLI

ADDRESS: 315 NORTH LANE (PLEASE PRINT NAME OF APPLICANT)

TOWN: BRISTOL (ADDRESS OF APPLICANT)

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-253-1195

HOME TELEPHONE #: 401-261-8173

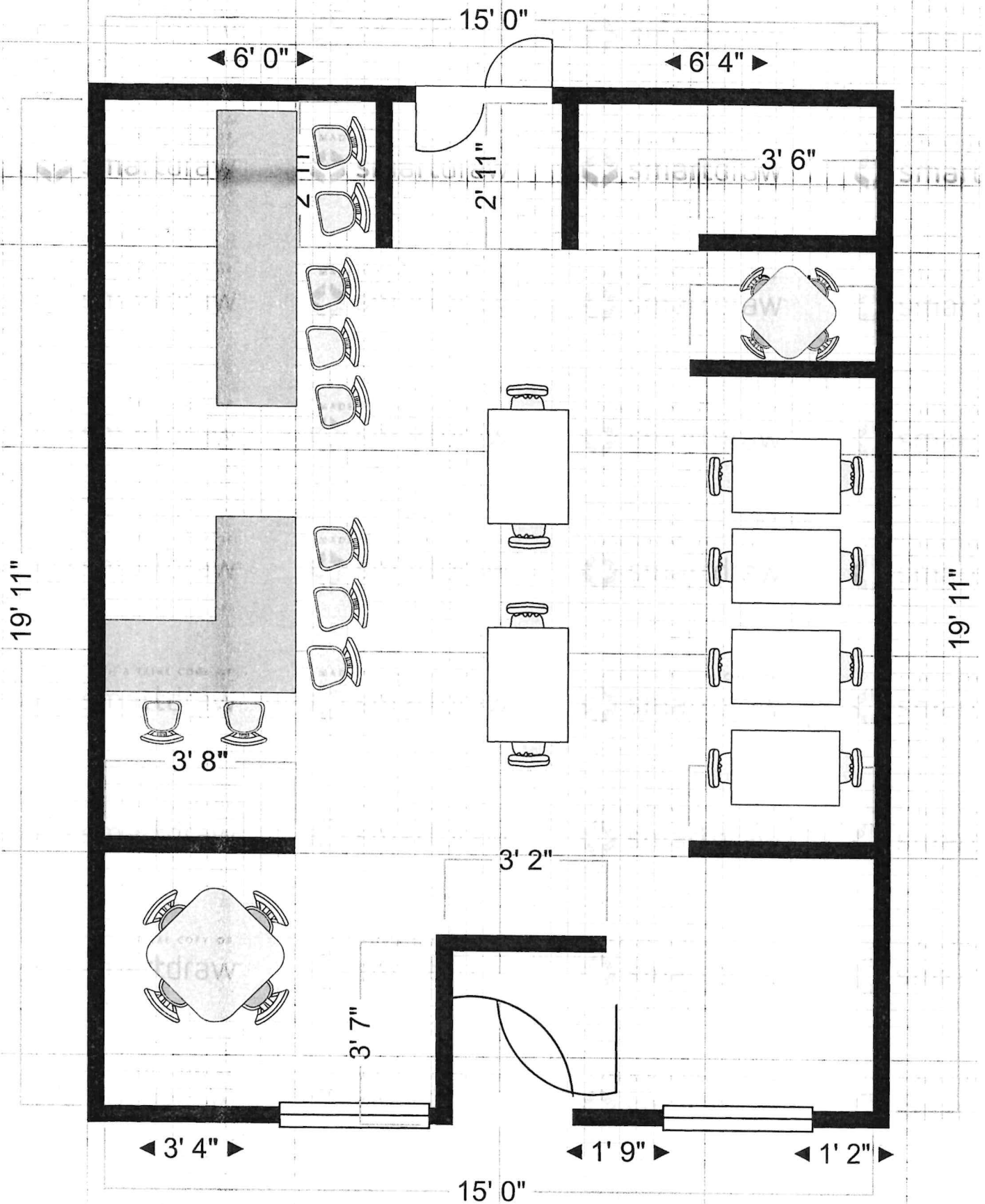
EMAIL: chefpeter@twelveplants.co

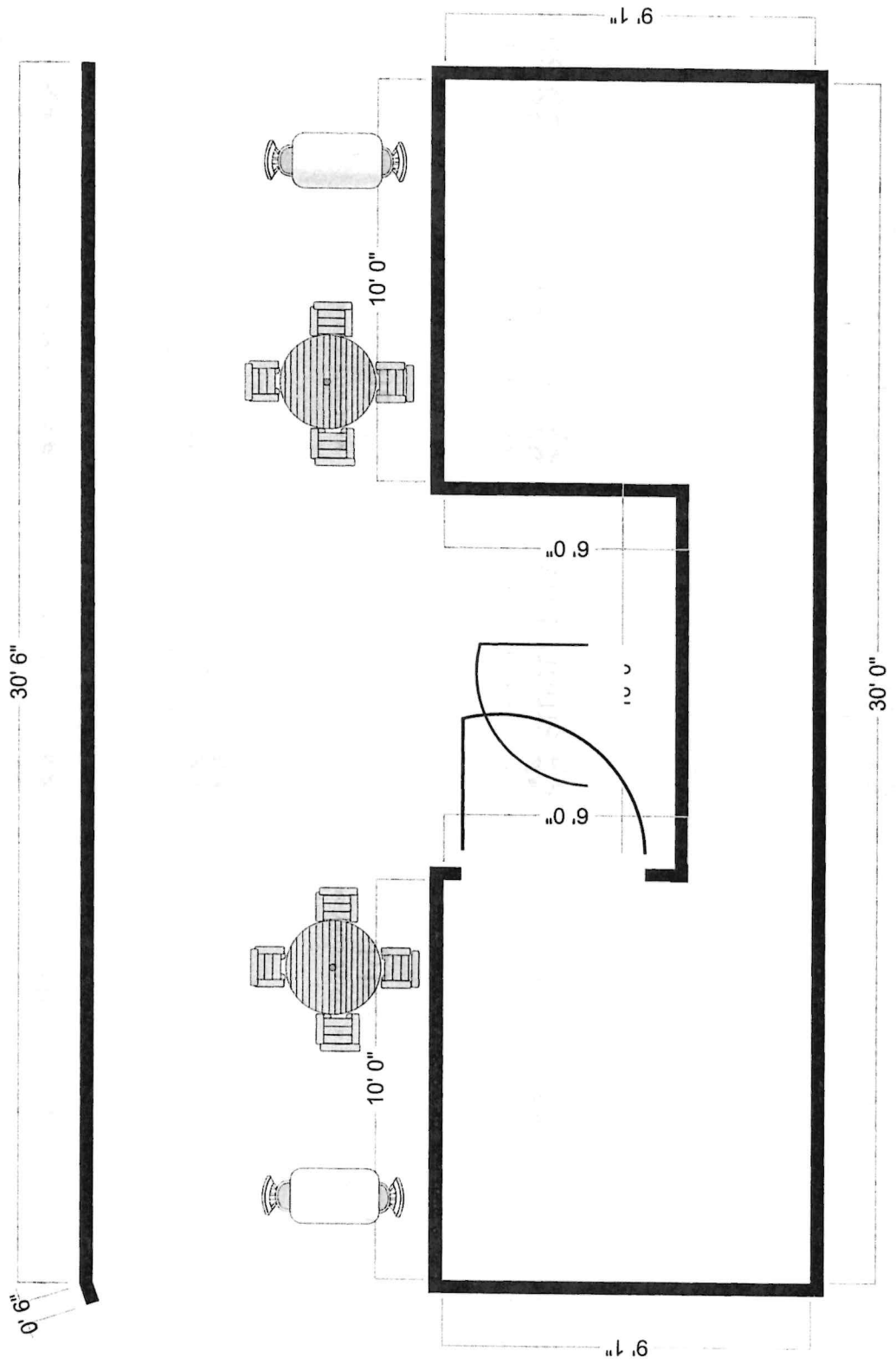
TAX STAMP



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.







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 | Mozar | 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

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
WIALERS 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

SPARKLING

MASCHIO PROSECCO BRUT	\$12
Prosecco, Veneto, Italy	
DISEGNA PROSECCO	- / \$38
Prosecco, Friuli-Venezia Giulia, Italy	

WHITE

JURTSCHITSCH	\$13 / \$45
Gruener Veltliner Terrassen Austria	
FIELD RECORDINGS	\$14 / \$49
Chenin Blanc California	
CADRE. STONE BLOSSOM	\$16 / \$56
Sauvignon Blanc California	
HUSCH	\$12 / \$39
Chardonnay California	
TENDU	\$14 / \$49
Vermentino California	
BANFI	\$10 / \$31
Pinot Grigio, San Angelo Tuscany, Italy	
TENUTA SAN PIETRO GAVI	\$12 / \$41
Gavi Gavi, Italy	

ROSE

CHÂTEAU GUILHEM Le Pot de Vin	\$12 / \$38
Pays d'Oc, France	
DOMAINE LA BLAQUE	\$13 / \$42
Coteaux de Pierrevert, France	

RED

QUERCIABELLA MONGRANA	\$14 / \$45
Sangiovese Blend Greve in Chianti, Italy	
FATTORIA SAN LORENZO, IL CASOLARE	\$11 / \$35
Sangiovese Marche, Italy	
G.D. VAJRA	\$11 / \$33
Langhe Rosso Langhe, Italy	
BEDROCK SHEBANG	\$10 / \$32
Red Blend California	
LE PAVILLION CHAMP FLEURY	\$12 / \$40
Bordeaux France	
FIELD RECORDINGS WONDERWALL	\$16 / \$56
Pinot Noir California	
NATURA	\$10 / \$35
Pinot Noir Chile	

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, 2023

Oct 31/2022 09:36
Receipt Number 111
FOR DEPOSIT ONLY
TOWN OF BRISTOL
TOWN CLERKS OFFICE

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: *AZJ Thames Street LLC*
DBA Harbor House

ADDRESS: *198 Thame St*
BRISTOL RI 02809

APPLICANT NAME: *JEFFREY QUINLAN*

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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:
September 23, 2022

Date Returned: 10/26/2022

*SIGNATURE: Jeffrey Quinlan

NAME: Jeffrey Quinlan

ADDRESS: 1220 Ives Rd, Warwick, RI, 02818
(PLEASE PRINT NAME OF APPLICANT)

TOWN: Warwick
(ADDRESS OF APPLICANT)

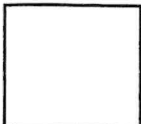
DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-573-5452

HOME TELEPHONE #: _____

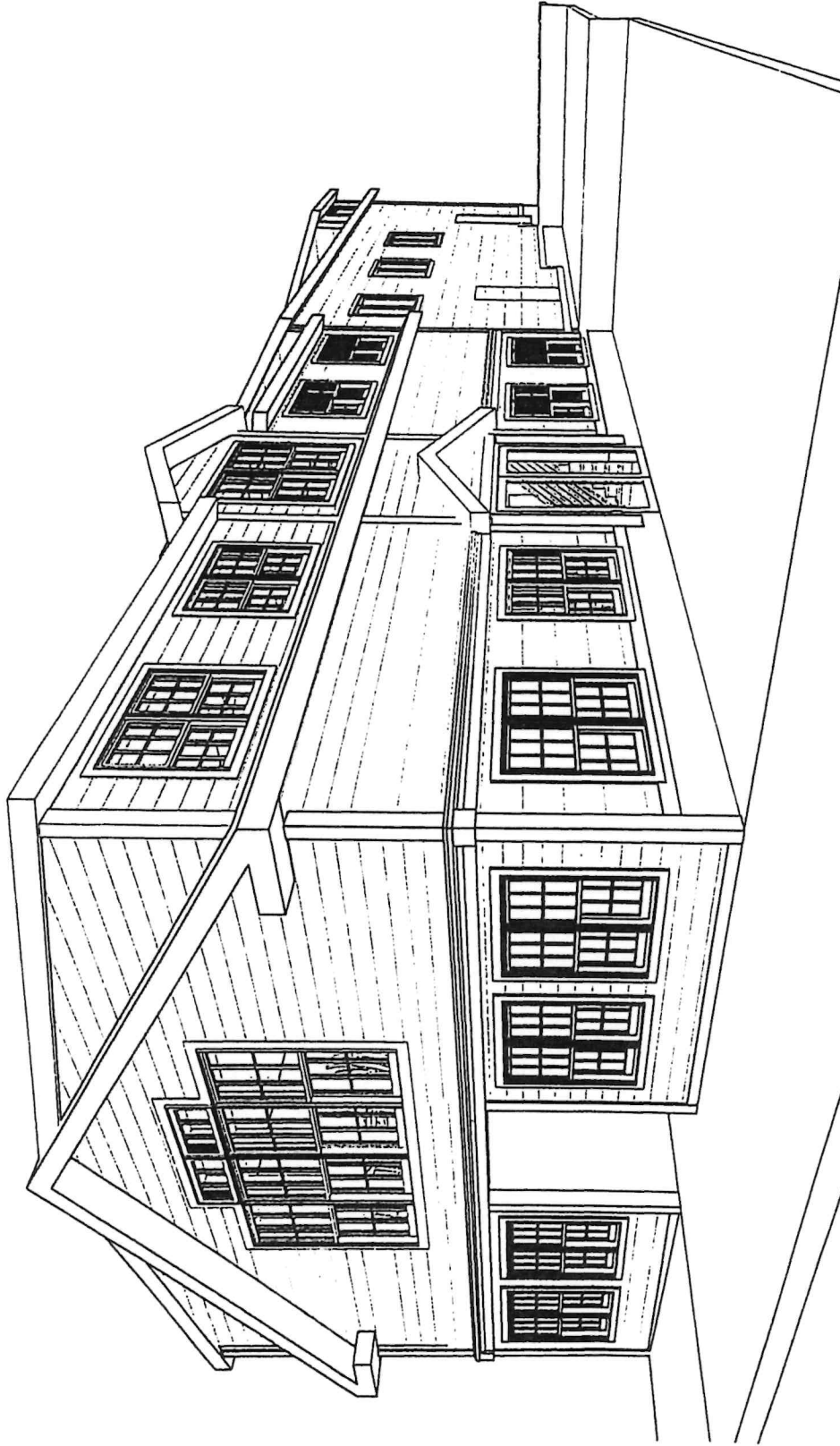
EMAIL: Jeffreymquinlan@yahoo.com

TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

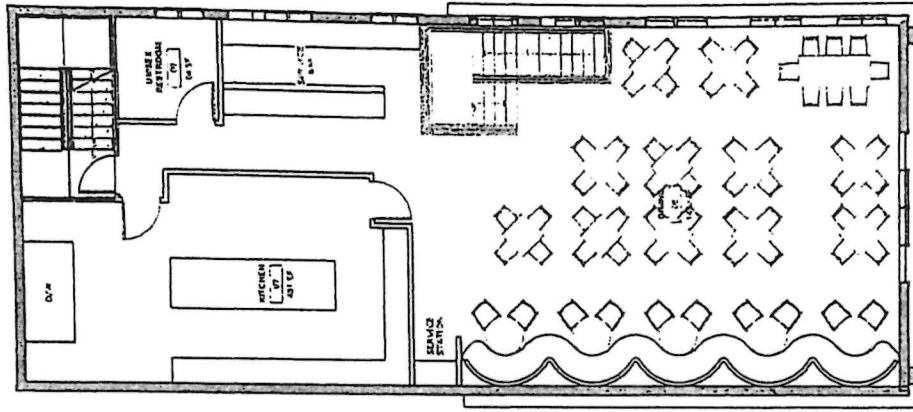
*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.



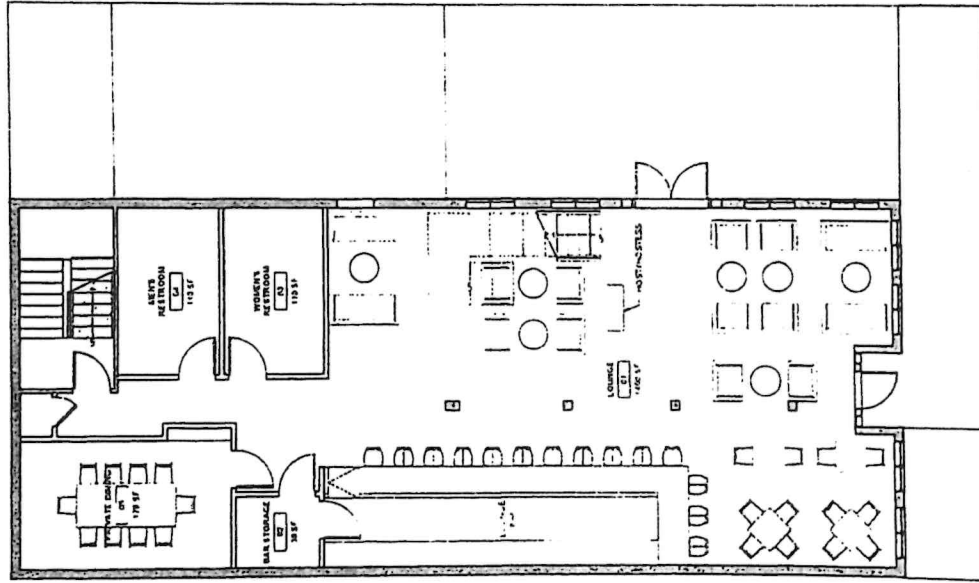
SOUTH-WEST PERSPECTIVE
BRISTOL HARBORHOUSE

ZDS

10/31/22
BZ



SECOND FLOOR PLAN
SEAT COUNT: 72 TOTAL



FIRST FLOOR PLAN
SEAT COUNT: 22 DINING, 18 LOUNGE, 14 BAR | 54 TOTAL



FLOOR PLANS BRISTOL HARBORHOUSE

Harbor House

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.*



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2023

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: Jacky's Galaxie Restaurant

ADDRESS: 383 Metacom Ave, Bristol, RI 02809

APPLICANT NAME: Kin Wah Ko

HOURS OF OPERATION: Sun- Thurs 12:00-9:30 Friday, Saturday 12-10:30

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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: Kin Wah Ko

(PLEASE PRINT NAME OF APPLICANT)

ADDRESS: 39 Riverview Drive

TOWN: North Providence

(ADDRESS OF APPLICANT)

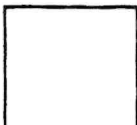
DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-253-8818

HOME TELEPHONE #: 401-529-5383

EMAIL: Jacky@Jackysgalxie.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.

inst. a transfer, com
draft system? No

Bristol, RI 02809

10/10/14

LEGICIG

STORAGE

0'-21"

UP

STORAGE

0'-21"

STORAGE

TABLE

TABLE

TABLE

TABLE

STORAGE

STORAGE

STORAGE

STORAGE

STORAGE

BAR

LOCKERS

11'-6"

SERVICE/REST AREA

0'-21"

0'-11"

STAIR

STAIR

MECHANICAL

36'-8"

117'-0"

10/6/14

7000 SQ. FT. GROSS FLOOR AREA NOT INCLUDING FILL SPACE

EXISTING LOWER LEVEL PLAN

K.O.

10/10/17

10/6/14
Jacky Ko
9/27/17
10/10/17

10/10/14

10/10/14
10/10/17

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

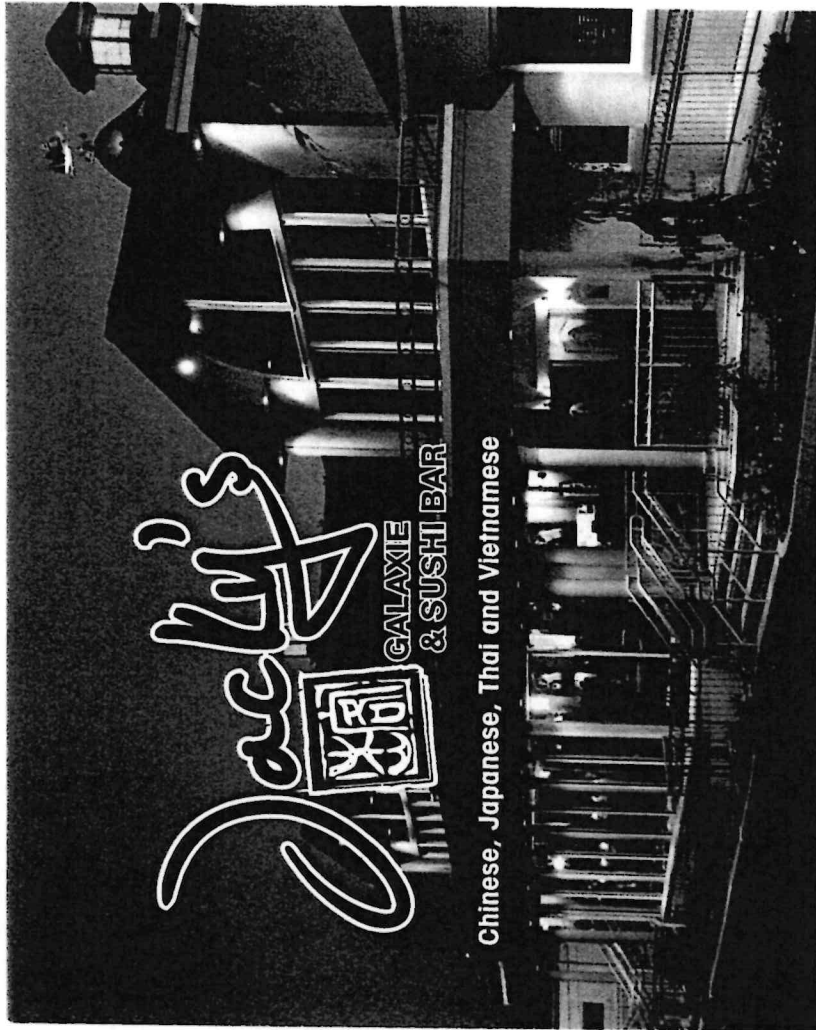
Singapore Noodles Choice of Chicken, Pork, Shrimp or Vegetables	\$12	Stir Fried Beef with Cantonese Noodles	\$12
Shanghai Noodles Choice of Chicken, Pork, Shrimp or Vegetables	\$12	Lo Mein Choice of Chicken, Pork, Shrimp or Vegetables	\$10
Pad Thai Noodles Choice of Chicken, Pork, Shrimp or Vegetables	\$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	\$15
Tuna Lover 3 pcs Tuna Sushi, 3 pcs Tuna Sashimi, & 6 pcs Tuna Roll	\$17	Any Three Maki Rolls California, Boston, Philadelphia, Avocado, Cucumber, Sweet Potato, Tuna, Salmon, Yellowtail, Tuna Avocado, Eel Cucumber, Spicy Shrimp California, Spicy Kanikama, Spicy Salmon, Spicy Tuna, Spicy Yellowtail	\$18
Sushi Lunch 5 pcs Sushi (Chef's Choice) & California Roll	\$16	Any Single Fusion Roll	\$15
Sashimi Lunch 5 pcs Sashimi (Chef's Choice) & Spicy Tuna Roll	\$16	Any Two Fusion Rolls Dragon, Rainbow Hawaii, Snow White, Fire Cracker, American Dream, Tiger, Mr. Mango, French Crunchy	\$26

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		



Jacky's
GALAXIE
& SUSHI BAR

Chinese, Japanese, Thai and Vietnamese

www.jackysgalaxie.com

Online Ordering and Pickup

T: (401) 253-8818
F: (401) 253-0288

383 Metacom Avenue
Bristol, RI 02809

Rhode Island Monthly's
best
OF RHODE ISLAND

OPEN HOURS
Monday - Thursday: 11:30 am - 9:30 pm
Friday: 11:30 am - 10:30 pm
Saturday: 12:00 pm - 10:30 pm
Sunday: 12:00 pm - 9:00 pm

PLEASE VISIT OUR OTHER LOCATIONS
1488 Mineral Spring Avenue, N Providence, RI
200 Exchange Street, Providence, RI

PRIVATE & CORPORATE
BANQUETS & CATERING

Eastern & Western Banquet Menu Available

Banquet Room up to 150 People. Call to Reserve Your Party Today

© QD Design & Printing, Inc. Tel: (212) 732-7322 02/22

APPETIZERS

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

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	Hotategai	8	🍱 Sea Bass	Japanese Suzuki	6.5	🍱 Salmon	7
🍱 Sweet Shrimp	Anaabi	8	🍱 Mackerel	Saba	6.5	🍱 Smoked Salmon	7.5
🍱 Tuna	Maguro	7.5	🍱 Red Snapper	Madai	7.5	🍱 Fresh Fish Roe	6.5
🍱 White Tuna	Mutzu	6.5	🍱 Fluke	Hirane	6.5	🍱 Salmon Roe	7
🍱 Striped Bass	Suzuki	6.5	🍱 Yellowtail	Hamachi	7	🍱 Sea Urchin	8

Cooked

Crab Stick	Kanikama	6	Octopus	Tako	6	Tofu Skin	5
Alaskan King Crab	Ebi	7	Egg Omelet	Tamago	5.5	🍱 Avocado	5
Shrimp		6	Eel	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,	10
🍱 Kanikama Salad	7		Avocado & Seaweed Salad	
Crabmeat, Tobiko, Cucumber & Mayo Dressing			Served with Yuzu Sauce	

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 Mayonaise	
🍱 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 with Mango Sauce
- Narudo Roll** 16
Tuna, Salmon, White Fish, Avocado, Scallion, Tobiko, Wrapped in Cucumber Slices, Served with House Ponzu Sauce
- Tototoro 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, Fluke, 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

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
Yellowtail Maki
- Yellowtail Maki** 8
Tuna Avocado Maki
- Eel Cucumber Maki** 8
AAC Maki
- Asparagus, Avocado and Cucumber** 8
- Spicy Shrimp Maki** 8
Shrimp, Avocado, Tobiko and Spicy Mayo
- Avocado Maki** 6
- Cucumber Maki** 6



French Crunchy

SUSHI PARTY PLATTER MENU

- Philadelphia Roll (54 pcs)** 50
4pcs 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
- Spicy Tuna or Salmon or Shrimp Roll (54 pcs)** 50
- Sweet Potato Roll (54 pcs)** 50
- Veggie Maki Assortments (54 pcs)** 50
2 Avocado Roll, 2 Avocado Cucumber Roll, 2 Yasai Roll, 2 Oshinko Roll, 1 Ume Shiso Roll
- California Maki (54 pcs)** 50
9 California Roll
- Regular Maki Assortments (54 pcs)** 55
1 Tuna Roll, 1 Salmon Roll, 2 California Roll, 2 Philadelphia Roll, 1 Spicy Salmon Roll, 1 Spicy Tuna Roll, 1 Spicy Shrimp Roll
- Special Fusion Rolls (54 pcs)** 85
Hawaii Roll, Dragon Roll, Rainbow Roll, Mr. Mango Roll, Fire Cracker Roll, Spider Crab Roll, Shrimp Tempura and French Crunch Roll
- Sushi and Maki Combo (50 pcs)** 100
4pcs 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 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 Spicy Black Bean Sauce	\$20
Shrimp with Lemongrass	\$18	Shrimp and Chicken	\$20
Carrots, Green Peppers, Onions, Baby Corn, Basil & Peanuts		Spicy General Tao's Shrimp and Sesame Chicken	
Shrimp with Asparagus	\$18	Seafood Delights	\$30
Shrimp with Garlic Sauce	\$18	Lobster Meat, Shrimp, Scallion, Squid with Fresh Chinese Vegetables	
Water Chestnuts, Red & Green Peppers and Broccoli		Steamed Whole Fish with Soy Sauce, Ginger & Scallion	S.P.
General Tao's Shrimp	\$20	Choice of Seabass or Striped Bass	
Steamed Salmon with Ginger and Scallion	\$20	Crispy Whole Striped Bass Fish with Spicy Hunan Sauce	S.P.
Stir Fried Shrimp, Scallops and Squid	\$22	Stir Fried Fresh Lobster Shell on with Ginger and Scallion	S.P.
with Celery, Peapods, Carrots, Straw Mushrooms			
Steamed Sea Scallops with Garlic and Vermicelli Noodle	\$22		

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		

★ 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

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

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	



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2023

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
Zachary Rivers

HOURS OF OPERATION: 9:30 AM - 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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: Zachary Rivers

ADDRESS: 1 State St. (PLEASE PRINT NAME OF APPLICANT)

TOWN: Bristol RI 02809 (ADDRESS OF APPLICANT)

DATE OF BIRTH: _____

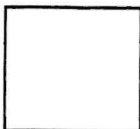
BUSINESS TELEPHONE #: 401-253-7400

HOME TELEPHONE #: 401-525-9709

EMAIL: ZRivers1@gmail.com

2022 OCT 14 PM 2:09
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

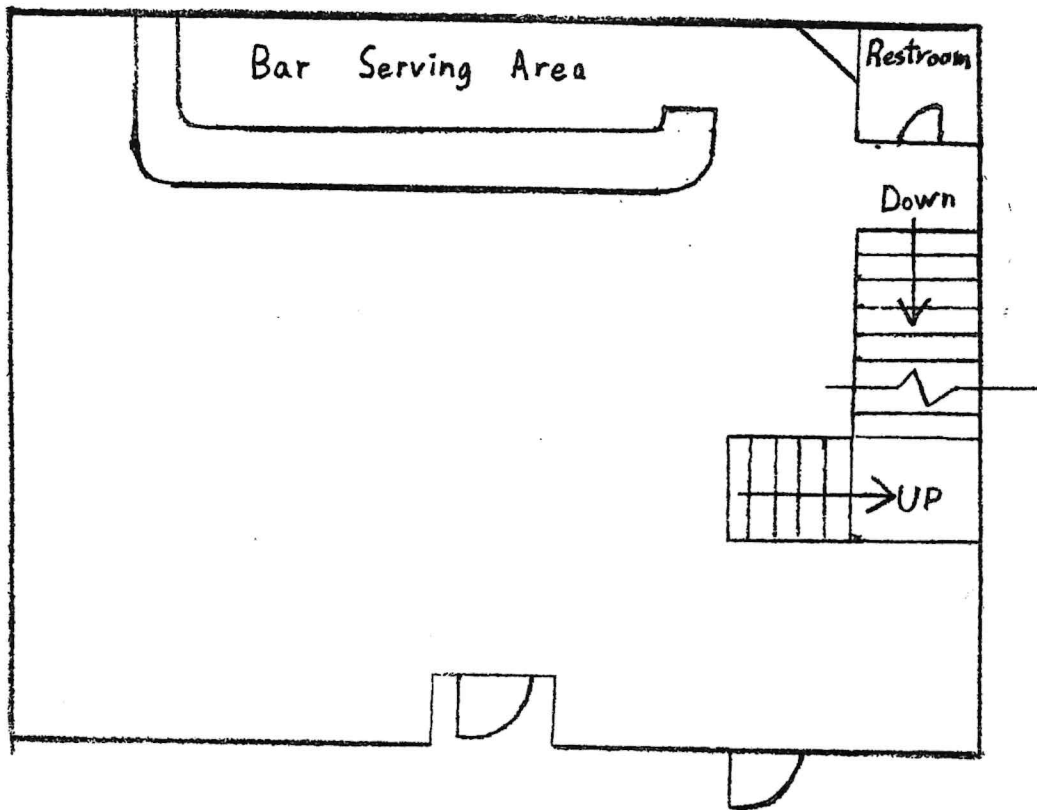
TAX STAMP



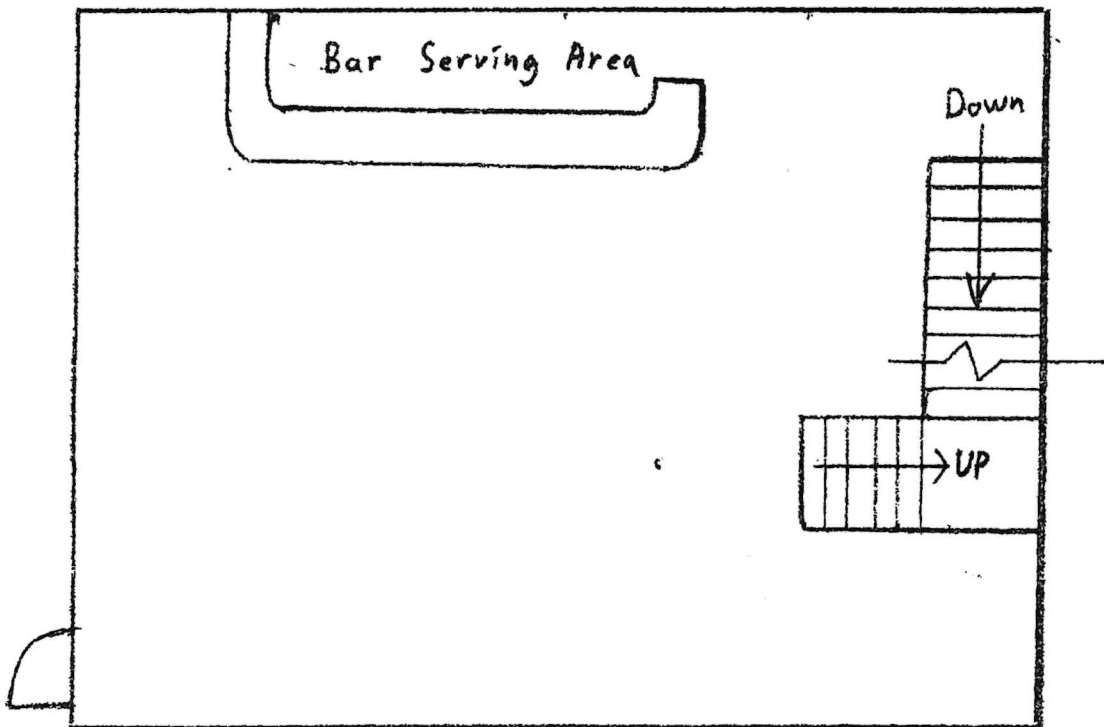
TO BE USED BY FINANCE
DEPARTMENT

*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.

1st Floor



2nd Floor



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



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

ENTREES

★ 8OZ FILET MIGNON	\$34.95
(STEAK ON THE STONE)	
BROCCOLI & ONION RINGS, SERVED ON A HOT LAVA STONE	
ROASTED BBQ CHICKEN MAC & CHEESE... ..	\$21.95
HONEY WHISKEY BBQ SAUCE, BACON, SCALLIONS, CRISPY ONIONS	
★ SESAME GINGER GRILLED SALMON	\$24.95
AVOCADO, CHERRY TOMATO ES, BABY GREENS, & CRISPY WONTON STRIPS	
CHICKEN & BROCCOLI ALFREDO	\$20.95
BREADED CHICKEN TENDERS AND ROASTED BROCCOLI OVER PENNE PASTA TOPPED WITH PARMESAN CHEESE	

*RAW MEAT, EGGS & SHELLFISH, OR PRODUCTS NOT COOKED TO RECOMMENDED INTERNAL TEMPERATURES, CAN INCREASE YOUR RISK OF ILLNESS. CONSUMERS WHO
ARE SENSITIVE TO FOOD RELATED REACTIONS OR ILLNESS SHOULD EAT ONLY THOROUGHLY COOKED MEATS, EGGS, POULTRY & SEAFOOD

SANDWICHES

SERVED WITH HANDCUT FRIES	
STEAK & CHEESE	\$17.95
WRAP	
SERVED IN A FLOUR WRAP WITH SHAVED STEAK, CHEDDAR CHEESE, BANANA PEPPERS & HORSERADISH	
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
BURGER	
BACON & CHEDDAR CHEESE	

DESSERTS

PEANUT BUTTER PIE....	\$10.95
CHEESECAKE.....	\$10.95
CHOCOLATE TORTE.....	\$10.95



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**

EXPIRES: DECEMBER 1, 2023

OCT 07, 2022 01:39P
Receipt Number 111399
FOR DEPOSIT ONLY
TOWN OF BRISTOL, RI
TOWN CLERKS OFFICE

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. + BO Tavern Inc. / DBA Kinsmen Tavern

ADDRESS: 241 State St. Bristol

APPLICANT NAME: Robert Drew

HOURS OF OPERATION: 1:00pm To 1:00 am

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

Victualling License: \$75 per year

(Payable after Council approves the license.)

2022 OCT - 7 PM 1:38
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

Please attend the Council

Meeting on:

November 16, 2022

*SIGNATURE: [Signature]

NAME: Robert Drew

(PLEASE PRINT NAME OF APPLICANT)

ADDRESS: 241 State St

(ADDRESS OF APPLICANT)

TOWN: Bristol RI

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 253-1350

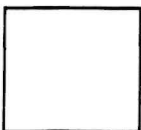
HOME TELEPHONE #: 574-0069

Petition to applicant mailed:
September 23, 2022

Date Returned: _____

EMAIL: ROBERT@KINSMEN.NET

TAX STAMP



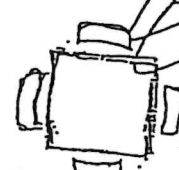
TO BE USED BY FINANCE
DEPARTMENT

*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.

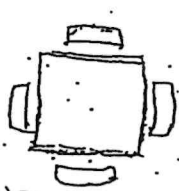
002-01-10

rec/lec/b

002-01-10
002-01-10



10-4-2013

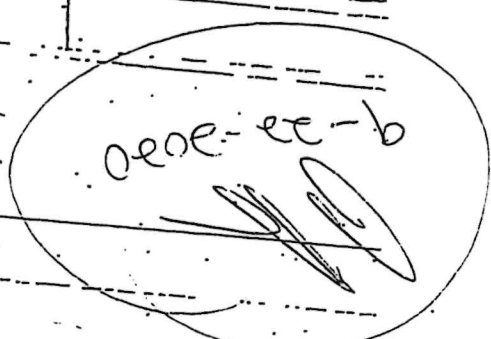


002-01-10

002-01-10

002-01-10

002-01-10



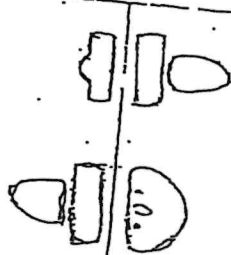
10-5 kmh

002-01-10

10-1-2019

002-01-10

10-13-2006



002-01-10

Bristol, R

Does Applicant have draft system?

Is this a Transfer?

If License is a trans-

Former Licensee:

Former D/B/A:

Former Prelicense:

WARD COPY TO LIC

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>	\$9.00

BURGERS

Hamburger	\$5.00
Cheeseburger	\$5.00



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**

EXPIRES: DECEMBER 1, 2023

Oct 18, 2022 11:16A
Receipt Number 11152
FOR DEPOSIT ONLY
TOWN OF BRISTOL, RI
CLERK'S OFFICE

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: MarCassini 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 Sunday

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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: Jesse James

ADDRESS: 483 Sachem St (PLEASE PRINT NAME OF APPLICANT)

TOWN: Warren, RI (ADDRESS OF APPLICANT)

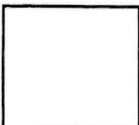
DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401 896 9965

HOME TELEPHONE #: 401 835 5303

EMAIL: info@LeCentralBristol.net

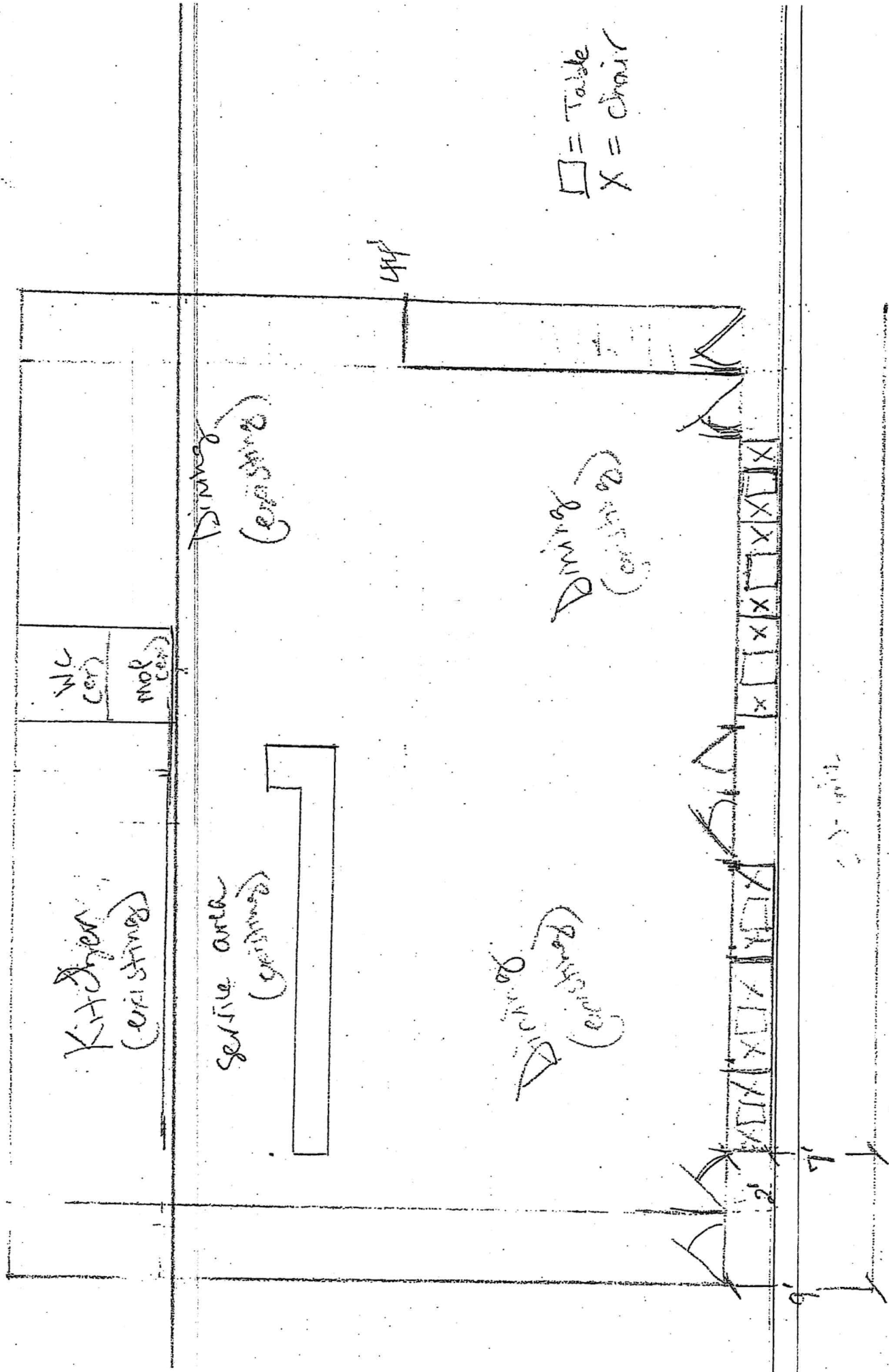
TAX STAMP



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.

□ = Table
 X = Chair



1000

POUR COMMENCER



Chilled Oysters*
market price
Mignonette Sauce

Plateau Grande 21

3 Jumbo Shrimp, 3 Oysters, Ceviche
Sriracha Aioli, Mignonette Sauce

Onion Soup Gratinée 9

Coriander Grilled Shrimp & Avocado Salad 14
Grilled Shrimp in Coriander & Garlic, Salad of Avocado,
Tomato, Cucumber, Hot Pepper-Lime Vinaigrette

Goat Cheese & Spinach Salad 11
Spinach, Warm Goat Cheese, Red Bell Pepper,
Almonds, Grilled Country Bread, Sherry Vinaigrette

Salade Maison 8
Butter Lettuce, Baby Greens, Mustard-Shallot Vinaigrette

Salad of Endive & Roasted Beets 12
Walnuts, Roquefort, Walnut-Cider Vinaigrette

Duck Liver Mousse 12
Seasonal Fruit Compote,
Grilled Country Bread, Pickled Onions

Charcuterie 17
Pâté de Campagne,
Rosette de Lyon Dry Sausage, Duck Liver Mousse,
Herbed Goat Cheese, House Pickles, Cornichons, Olives

Pâté de Campagne avec Poivre Vert 15
Pork, Chicken Liver & Green Peppercorn Pâté,
Grilled Country Bread, Meaux Mustard, House Pickles,
Cornichons, Olives

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

Please advise your server of any allergies before ordering.

Private Room Available

LES PLATS

Bistro Burger Frites* 18
Grilled Organic Beef & Gruyere on Brioche Bun,
House Pickles, House-Cut Fries

Moroccan Chicken 21
Moroccan-Spiced Boneless Roulade of Organic Chicken,
Melting Greens, Fingerling Potatoes, Rainbow Carrots,
Oil Cured Olives, Preserved Lemon

Coq au Vin 22
Organic Chicken Braised in Red Wine,
House Cured Bacon, Mushrooms, Onions,
Parsleyed Fingerling Potatoes

Confit Duck Leg & Fennel Sausage 26
Grilled Chili-Glazed Confit, Fennel Sausage,
House-Made Kimchi, Sweet Potato Puree

Steak Frites* 25
Hanger Steak, House Cut-Fries, Arugula,
Bordelaise Onions

Grilled Rack of Lamb* 30
Ratatouille, Pommes Anna

Nicoise* 25
Grilled Fish
Arugula, Green Beans, Roasted Pepper, Fingerlings
Tapenade, Lemon-Caper Compote

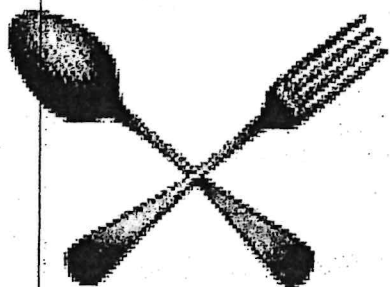
Grilled Lobster
Charmoula-Rubbed Sakonnet Lobster,
Warm Salad of Beets, Fingerlings, Green Beans,
Onion Jam, Lemon Butter

Lobster Mac & Cheese
Panko Baked Penne,
Sakonnet Lobster, Porcini, Fontina, Gruyere Cheeses



POUR COMMENCER

Onion Soup Gratinée	9
Coriander Grilled Shrimp & Avocado Salad Grilled Shrimp in Coriander & Garlic, Salad of Avocado, Tomato, Cucumber, Hot Pepper-Lime Vinaigrette	15
Goat Cheese & Spinach Salad Spinach, Goat Cheese, Red Bell Pepper, Almonds, Grilled Country Bread, Sherry Vinaigrette	11
Salade Maison Butter Lettuce, Baby Greens, Mustard-Shallot Vinaigrette	8
Salad of Endive & Roasted Beets Walnuts, Roquefort, Walnut-Cider Vinaigrette	12
Nicoise* Grilled Fish, Arugula, Green beans, Roasted Peppers, Fingerlings, Tapenade, Lemon-Caper Compote	16
Grilled Moroccan Chicken Cous Cous, Endive, Avocado, Cilantro Moroccan Olives, Roast Pepper, Lime Vinaigrette	14
Duck Liver Mousse Seasonal Fruit Compote, Pickled Onions, Grilled Country Bread	12
Charcuterie Pâté de Campagne, Rosette de Lyon dry Sausage, Duck Liver Mousse, Herbed Goat Cheese, House Pickles, Cornichons, Olives	17
Pâté de Campagne avec Poivre Vert Pork, Chicken Liver & Green Peppercom Pâté, Grilled Country Bread, Meaux Mustard, House Pickles, Cornichons, Olives	15



LES PLATS



Chilled Oysters*
market price
Mignonette Sauce

Soup & Sandwich Cup of Soup du Jour & Half Grilled Gruyere Sandwich	10						
Bistro Burger Frites* Grilled Organic Beef on Brioche Bun, House Pickles, House-Cut Fries Add Fried Organic Egg 2.00 Gruyere, Roquefort, Goat, Cheddar, Parmigiano 2.00	16						
Steak Frites* Grilled Hanger Steak, House-Cut Fries, Arugula Bordelaise Onions	20						
Grilled Chicken Sandwich Grilled Chicken, Arugula, Parmigiano on Sourdough House-Cut Fries	14						
<table> <tr> <td>Classic "BLT" 12</td> <td>Grilled Chicken "BLT" 15</td> </tr> <tr> <td colspan="2">Lobster "BLT" market</td> </tr> <tr> <td colspan="2">Applewood-Smoked Bacon, Arugula, Tomato, Aioli on Brioche House-Cut Fries</td> </tr> </table>		Classic "BLT" 12	Grilled Chicken "BLT" 15	Lobster "BLT" market		Applewood-Smoked Bacon, Arugula, Tomato, Aioli on Brioche House-Cut Fries	
Classic "BLT" 12	Grilled Chicken "BLT" 15						
Lobster "BLT" market							
Applewood-Smoked Bacon, Arugula, Tomato, Aioli on Brioche House-Cut Fries							
Croque Monsieur Pan Toasted Sandwich of Country Ham & Gruyere House-Cut Fries Add Fried Organic Egg 2.00	12						
Smoked Salmon on Sourdough Dill Cream, Cucumbers, Pickled Onions Salade Vinaigrette	17						
Mac & Cheese Panko Baked Penne, Porcini, Fontina, Gruyere Cheesess, Salade Vinaigrette	12						

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

Please advise your server of any allergies before ordering.



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2023

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: Leo's Ristorante

ADDRESS: 365 Hope St

APPLICANT NAME: Paul Mancieri

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

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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: Paul Mancieri

ADDRESS: 94-2 Sandy Point Farm Rd (PLEASE PRINT NAME OF APPLICANT)

TOWN: Portsmouth (ADDRESS OF APPLICANT)

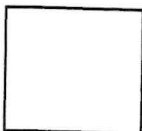
DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-253-9300

HOME TELEPHONE #: 401-301-0653

EMAIL: paul.mancieri67@gmail.com

TAX STAMP



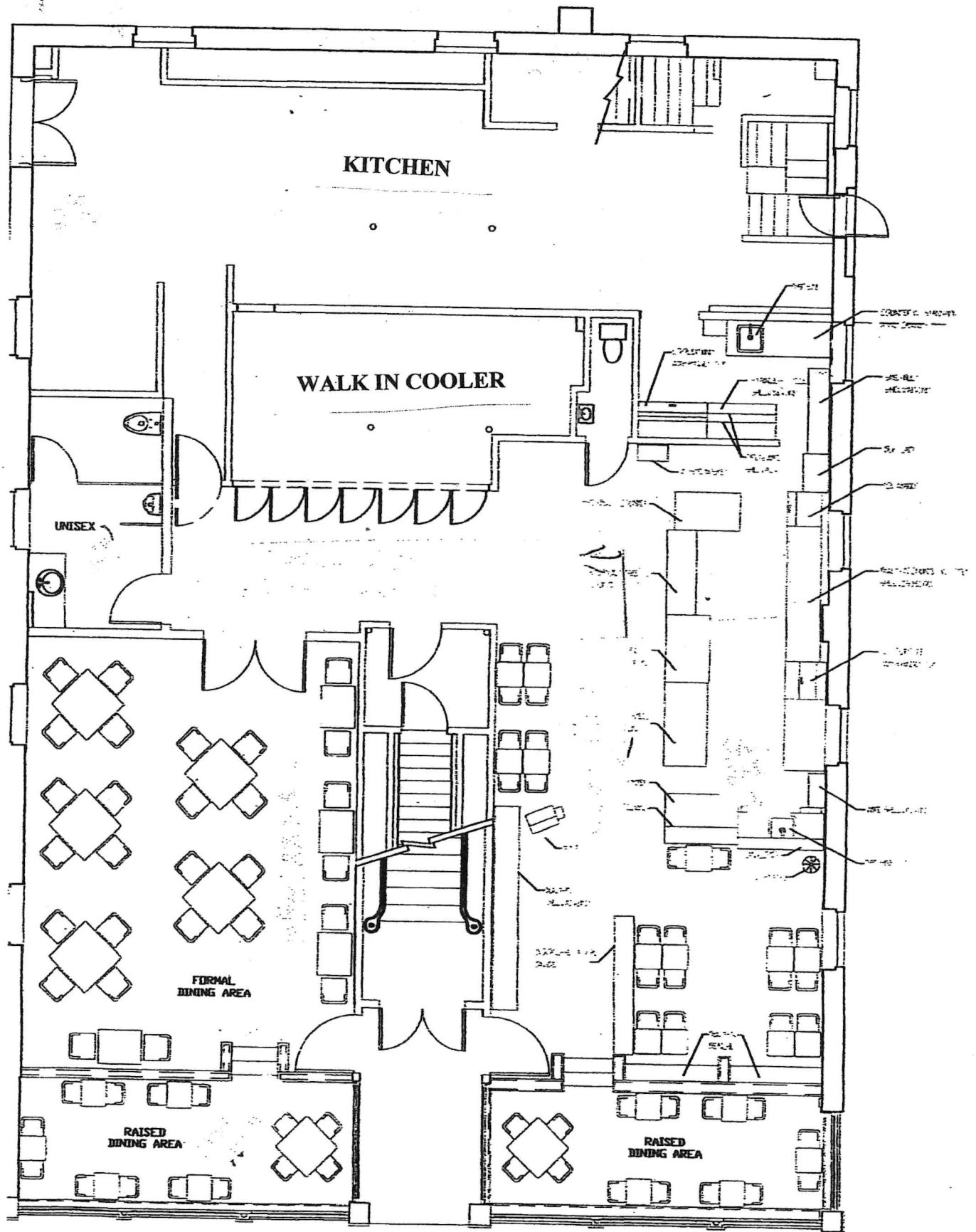
TO BE USED BY FINANCE
DEPARTMENT

*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.

2022 OCT 27 AM 8:29

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

LEO' RISTORANTE FLOOR PLAN



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 Large 9

LEO'S POLENTA WITH RABE ^{GF}

Homemade polenta pan fried till crisp and topped with fresh broccoli rabe and Italian sausage 12

MARIO'S STUFFIES

Three RI cherry stone clams filled with Mario's own stuffing recipe. Loaded with quahogs and clams 11

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 14

ARANCINI ^V

Small risotto balls coated with breadcrumbs and sautéed in olive oil. Served with balsamic glaze drizzle and side of Leo's Marinara 11

SALADS

MEDITERRANEAN SALAD ^{GF}

Green leaf topped with black olives, tomatoes, cucumbers, red onions and crumbled feta cheese. Served with balsamic vinaigrette 13.25
Add Grilled Chicken 7

THE CLASSIC CEASAR ^{GF} ^V

Crisp romaine tossed with croutons and shredded parmesan cheese 10
Add Grilled Chicken 7
Add Tortellini 4.50
Add Grilled Shrimp (5) 9

MANDARIN CHICKEN SALAD ^{GF}

Grilled chicken breast served over a bed of lettuce and garnished with mandarin oranges, candied walnuts and dried cranberries. Served with a honey ginger dressing 16

ANTIPASTO SALAD ^{GF}

An Italian classic. Genoa salami, capicola, provolone, roasted red peppers, hot banana peppers, tomatoes and cucumbers over a bed of crisp lettuce 15

LEO'S HOUSE MADE SOUPS

LEO'S PASTA FAGIOLI
Cup 5.25 Bowl 7

NEW ENGLAND CLAM CHOWDER
Cup 7 Bowl 8.50

AUNT VICK'S CHICKEN
Cup 5.25 Bowl 7

PASTA

Pasta choices are penne, spaghetti, linguini, rigatoni & angel hair
Gluten Free penne available for an extra 3.50

LEO'S LASAGNA

Layered lasagna noodles, ground beef, ricotta and mozzarella cheeses, baked in classic red sauce 16

PASTA ALLA CATERINA ^{GF} ^V

Homemade basil pesto, mushrooms, roasted red peppers and black olives 19

PASTA ALLA ANTOINETTA ^{GF}

Rabe and Italian sausage sautéed in white wine and garlic 20

TORTELLINI ALLA CAROLINA

Tricolor cheese tortellini with diced chicken, sautéed in white wine and garlic 20.50

PASTA WITH MEATBALLS OR SAUSAGE ^{GF}

A generous helping of pasta and meatballs or Italian sausage served with Leo's classic Marinara sauce 16

EGGPLANT PARMESAN ^V

Layered breaded eggplant baked in Leo's classic Marinara and topped with melted provolone. Served with a choice of pasta 18

CHICKEN AND BROCCOLI ALFREDO

Tender grilled chicken breast and fresh broccoli florets coated with our rich Alfredo sauce and topped with romano cheese 19.50

LOBSTER RAVIOLI

Egg pasta ravioli stuffed with lobster, topped with pink vodka sauce and diced tomatoes 24.50

CHEESE RAVIOLI

Four-cheese ravioli in our homemade Marinara sauce, with your choice of meatballs or Italian sausage 19.50

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 21

^{GF} GLUTEN FREE

^{GF} GLUTEN FREE FRIENDLY
(Can be made gluten free upon request)

^V VEGETARIAN

*Consumption of raw seafood, eggs, poultry or meat may increase the risk of foodborne illness.
Before placing your order, please inform your server if anyone in your party has a food allergy.

365 Hope Street, Bristol, RI 02809 • Phone: 401-253-9300

f @Leo's Ristorante

@LeosRistoranteRI

WWW.LEOSRISTORANTERI.COM

POULTRY

CHICKEN PICATTA

Pan sautéed chicken cutlet topped with baby capers and a classic lemon and white wine sauce. Served over pasta **20**

CHICKEN MARSALA

Chicken cutlet lightly floured and pan sautéed with fresh button mushrooms, Marsala wine and fresh garden herbs. Served over pasta **20**

CHICKEN PARMESAN

A classic, topped with Leo's Marinara and melted provolone. Served with a choice of pasta **19**

CHICKEN ALLA GINA

Nonni's unique savory red sauce slow cooked with a blend of butter and cheeses. Served with your choice of pasta **19.50**

VEAL AND BEEF

VEAL PARMESAN

Tender, hand pounded veal cutlet topped with provolone and Leo's classic Marinara. Served with choice of pasta **23**

VEAL SALTIMBOCCA

Hand pounded veal cutlet, layered with prosciutto, fresh mozzarella and fresh sage. Served with pasta Marinara **25.50**

VEAL ALLA GINA

Hand pounded veal cutlet breaded and topped with Nonni's famous sauce. Served with a choice of pasta **24**

LEO'S BRACIOLE

Thin slices of Angus beef round, rolled with herbs, provolone, capicola and Genoa salami. Braised and then simmered in tomato sauce. Served with a choice of pasta **22**

SEAFOOD

FISH & CHIPS

Fresh haddock coated with panko crumbs. Served with cole slaw, tartar sauce and fries **18**

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 **21**

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 **21.50**

SHRIMP SCAMPI

Large shrimp perfectly sautéed in fresh herbs, lemon, garlic, butter and white wine. Topped with diced tomatoes and served over angel hair **23**

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 **14.50**

Add an additional topping 2.50

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

LEO'S CLASSIC

Leo's classic pizza sauce, herbs, grated romano and shredded mozzarella and provolone cheese
Regular **10.50** Large **15**

1 TOPPING

Regular **12**
Large **17.50**

2 TOPPINGS

Regular **13.50**
Large **20**

3 TOPPINGS

Regular **15**
Large **22.50**

Classic Toppings

Anchovies, black olives, green olives, pepperoni, green peppers, bacon, mushrooms, onion, spinach, broccoli, hot banana peppers, Italian sausage, meatballs, chopped chorizo, fresh tomatoes

Gourmet Toppings

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

Per each Gourmet Topping add an additional:

Regular **2** Large **3**

 GLUTEN FREE

 GLUTEN FREE FRIENDLY
(Can be made gluten free upon request)

 VEGETARIAN

*Consumption of raw seafood, eggs, poultry or meat may increase the risk of foodborne illness.
Before placing your order, please inform your server if anyone in your party has a food allergy.

365 Hope Street, Bristol, RI 02809 • Phone: 401-253-9300

f @Leo's Ristorante

@LeosRistoranteRI

WWW.LEOSRISTORANTERI.COM

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 16.50 Large 23

ATHENIAN PIZZA

Sliced tomatoes, red onion, crumbled feta cheese, basil pesto, mozzarella and provolone cheese
Regular 16.50 Large 23

THE "NUMBER THREE" PIZZA

Olive oil, garlic, herbs, caramelized onions, red roasted red peppers, mozzarella and provolone
Regular 15.50 Large 22

BUFFALO CHICKEN PIZZA

Buffalo chicken tenders topped with crumbled blue cheese and shredded mozzarella
Regular 19 Large 24

VEGETARIAN PIZZA

Sautéed zucchini, squash, broccoli, mushrooms, black olives and diced tomatoes
Regular 16 Large 22.50

FETA FLORENTINE PIZZA

Spinach, onions, pepperoni, feta, mozzarella and provolone cheeses
Regular 16 Large 22.50

SCAMPI & GARLIC PIZZA

Shrimp sautéed in lemon, herbs and roasted garlic, tomatoes, black olives, sprinkled with parmesan cheese
Regular 21 Large 26.50

BEVERAGES

San Pellegrino Water 3.50 Juices 3 Fountain Soda 3
Coffee/Tea 2.50 Espresso 4 Capuccino 4.75



Leo's was first opened in 1948 by Pantaleone (Leo) Mancieri and his wife Virginia (Gina), 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 destination for workers and families alike. Leo and Gina, 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 passed away. In the year 2000 Leo's grandson, Paul Mancieri, along with his father Mario relocated to 365 Hope Street in the heart of historic downtown Bristol. Over 20 years in, Paul and his wife Adriana pride themselves on bringing back the spirit and the recipes of the pizzeria ran by Leo and Gina. Welcome to Leo's Ristorante! Enjoy our family recipes, preserved for three generations and served with care and love by Paul, Adriana and their staff.

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

 GLUTEN FREE

 GLUTEN FREE FRIENDLY
(Can be made gluten free upon request)

 VEGETARIAN

*Consumption of raw seafood, eggs, poultry or meat may increase the risk of foodborne illness.
Before placing your order, please inform your server if anyone in your party has a food allergy.

365 Hope Street, Bristol, RI 02809 • Phone: 401-253-9300

f @Leo's Ristorante

@LeosRistoranteRI

WWW.LEOSRISTORANTERI.COM



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: **DECEMBER 1, 2023**

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

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 Hyge St.

APPLICANT NAME:

Jeffrey Hush

HOURS OF OPERATION:

Wed - Sun 12:00pm - 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 16, 2022

PETITION MUST BE RETURNED

By: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: _____

ADDRESS: _____

TOWN: _____

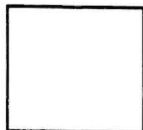
DATE OF BIRTH: _____

BUSINESS TELEPHONE #: _____

HOME TELEPHONE #: _____

EMAIL: _____

TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

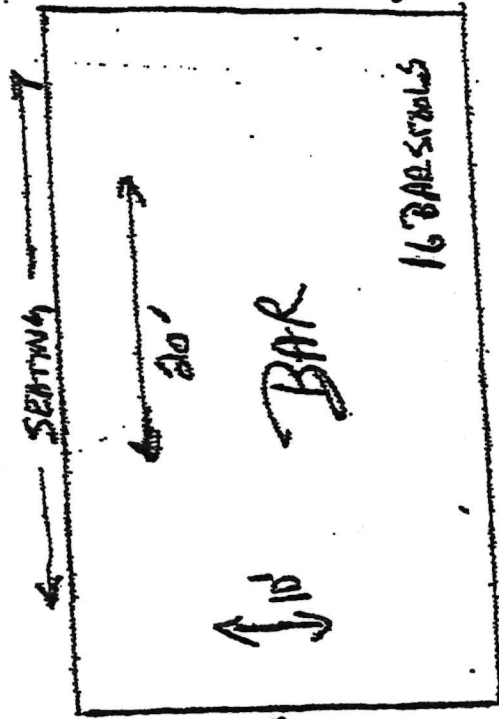
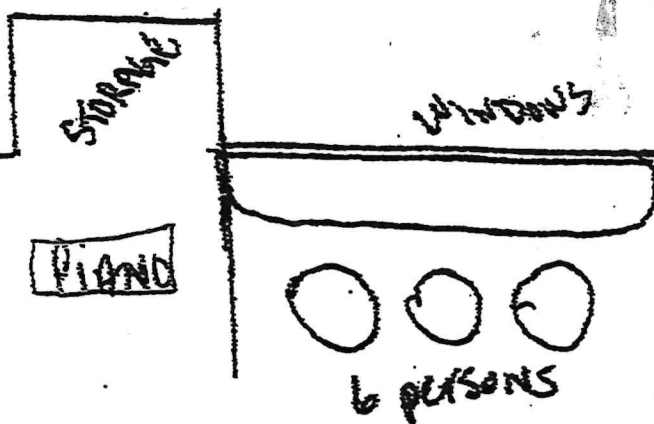
*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

2022 OCT 21 PM 12:57

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

Dining Room

7 TABLES of 4 PERSONS
1 TABLE of 6 PERSONS



← SEATING →



← SEATING →

LUNCH MENU

selected wines by the glass/bottle

WHITE			
Ferrari-Carano Chardonnay - Sonoma	15	56	14
Cambria Chardonnay - Napa	14	50	9.25
La Crema Chardonnay - California	12.75	46	11
Chateau Ste. Michelle Chardonnay - Washington	11.75	40	38
Macon - Chardonnay - France	12	42	12
Kendall-Jackson Chardonnay - California	10.75	38	42
Bonterra Chardonnay - California	9	30	15
Erath Pinot Gris - Oregon	14	48	52
Mezzacorona Pinot Grigio - Italy	8	28	9
Murphy-Goodie Sauvignon Blanc - California	9	32	30
Ferrari-Carano Fume Blanc - California	13	46	8.75
La Cala Vermentino - Sardinia, Italy	12	45	10
Foussier Sancerre - Loire, France	19	64	36
Kim Crawford Sauvignon Blanc - New Zealand	12.75	46	11
Kendall-Jackson Riesling - California	9.50	34	50
Bellenura Moscato - Italy	10.50	46	38
Bartolucchi Rosé - Provence, France	10.50	34	30
Whispering Angel Rosé - Provence, France	16	58	8.75
Notorious Red Rosé - Provence, France	13	46	10
			36

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

build your own plate

Jumbo Shrimp each	4.50
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, littleneck 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 -	

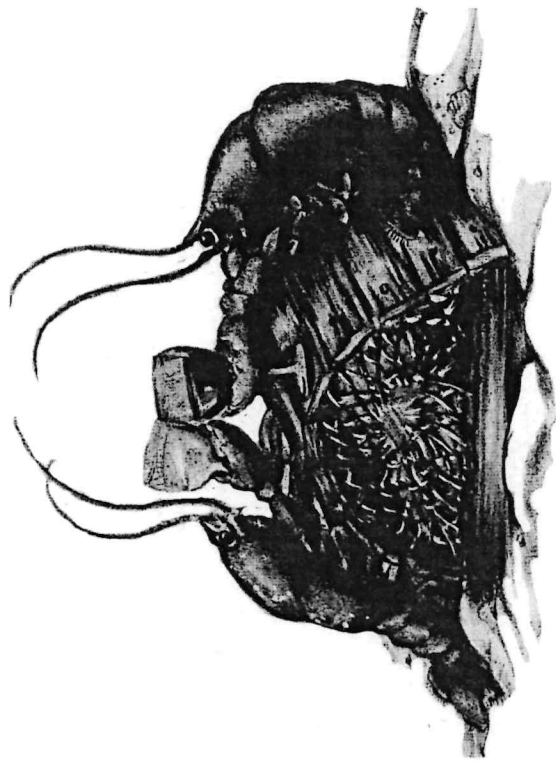
salads

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 7.75
Wedge Salad	creamy blue cheese, bacon, tomato, onion 10.50
add a protein	
grilled chicken 7	* grilled jumbo shrimp (3) 14
grilled salmon 16	* grilled seafood skewer 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, egg, avocado and vinaigrette 18

Gluten-free options available | Inform your server of any allergies.
*The Rhode Island Department of Health advises against the consumption of raw or partially cooked seafood, meats and poultry because of the increased risk of food related illness.
**We are not responsible for allergic reactions to our food. Please inform us of any allergies when building or modifying your dish. We will make every effort to accommodate your needs.
and bar areas. When appropriate a gratuity of 18% may be added to the check for parties of 8 or more. Menu subject to change.



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	La Crema Pinot Noir - California	14
Cambria Chardonnay - Napa	14	Murphy-Goodie Pinot Noir - California	34
La Crema Chardonnay - California	12.75	Murphy-Goodie Cabernet - California	11
Chateau Ste. Michelle Chardonnay - Washington	11.75	J. Lohr Cabernet - California	12
Macon - Chardonnay - France	12	Chateau Ste. Michelle Merlot - Washington	15
Kendall-Jackson Chardonnay - California	10.75	Enviene Cabernet - California	9
Bonterra Chardonnay - California	9	Ferrari-Carano Siena Blend - California	14.75
Earth Pinot Gris - Oregon	14	Barri Chianti - Italy	30
Mezzacorona Pinot Grigio - Italy	8	Ravenswood Merlot - California	38
Murphy-Goodie Sauvignon Blanc - California	9	Trivento Malbec - Argentina	10
La Cala Vermentino - Sardinia, Italy	12	Quinto de Francisco - Douro, Portugal	36
Ferrari-Carano Fume Blanc - California	12		
Fouastier Sancerre - Loire, France	19		
Kim Crawford Sauvignon Blanc - New Zealand	12.75		
Kendall-Jackson Riesling - California	9.50		
Barenurs Moscato - Italy	12.50		
Bellinche Rosé - Provence, France	10.50		
Whispering Angel Rosé - Provence, France	16		
Nocturnal Red Rosé - Provence, France	13		

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

build your own plate

Jumbo Shrimp each	4.50
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
Cherrystones Plate*	6 pieces 12
Narragansett Bay Grand Plate*	lobster & crabmeat, oysters 8 pieces, littlenecks 8 pieces, shrimp 8 pieces 36
- all served with housemade seafood sauces -	

soups

Quahog Chowder	6/10
Lobster Bisque	7/13.50
Baked French Onion Soup	8.75
Soup of the Day	5.00/9

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 7.75
Wedge Salad	creamy blue cheese, bacon, tomato, onion 10.50
add a protein	
grilled chicken	7 • grilled jumbo shrimp (3) 14
grilled salmon	16 • grilled seafood skewer 13

appetizers

Jumbo Lump Crab Cakes chili-lime 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	french fries & housemade slaw 29
Grilled Lobster Salad Sandwich	tomato, cheese, french fries & housemade slaw 28
Clam Roast	served with grilled artisan bread 24
Fish and Chips	french fries & housemade slaw 18
Grilled Chicken Sandwich	roasted pepper, mozzarella, basil mayo 14
Hope Street Burger	french fries & housemade slaw 15
with bacon & cheese 17	
extra items add \$1	
Huntsman's Burger	caramelized onions, mushrooms, cheddar, french fries & housemade slaw 18
French Dip Sandwich	prime rib, cheese, au jus 24
Lobster Pizza	26
lobster, artichoke, asparagus	

GLUTEN-FREE BULKY ROLLS AVAILABLE \$1.75

simply 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

choice of 2 sides

Lobster, Boiled, Broiled, Grilled	(please inquire for sizes)
Baked Stuffed Fisherman Style	clams removed & stuffed with lobster meat & scallops
Baked Stuffed Jumbo Shrimp	crabmeat dressing 34
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, herbed steak butter, with truffle fries and vegetable 46
Chicken Parmigiana	linguini 25
Chicken Marsala	mashed potato, asparagus 25
Veal Oscar	with lobster 30
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 38
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 Lobster	45
Fried Clams	29
Fried Oysters	30
Fried Shrimp	34
Fried Scallops	33
Fish & Chips beer-battered	18
Fisherman's Platter	39

surf and turf options with whole lobsters are available on request MKT

GLUTEN-FREE BULKY ROLLS \$1.25
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 or partially cooked seafood, meats and poultry because of the increased risk of food related illness. *Rhode Island is a non smoking state, therefore smoking is not permitted anywhere in the building or in outside dumpsters. Please refrain from cell phone usage in the dining room and bar areas. When appropriate a gratuity of 18% may be added to the check for parties of eight or more.



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2023

PETITION TO THE TOWN COUNCIL

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

2022 OCT -6 PM 2:47

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 Correnti

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

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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: Richard Correnti

ADDRESS: 15 Verndale Cir (PLEASE PRINT NAME OF APPLICANT)

TOWN: Bristol (ADDRESS OF APPLICANT)

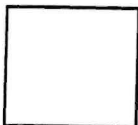
DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401 396-5149

HOME TELEPHONE #: 401 374-5892

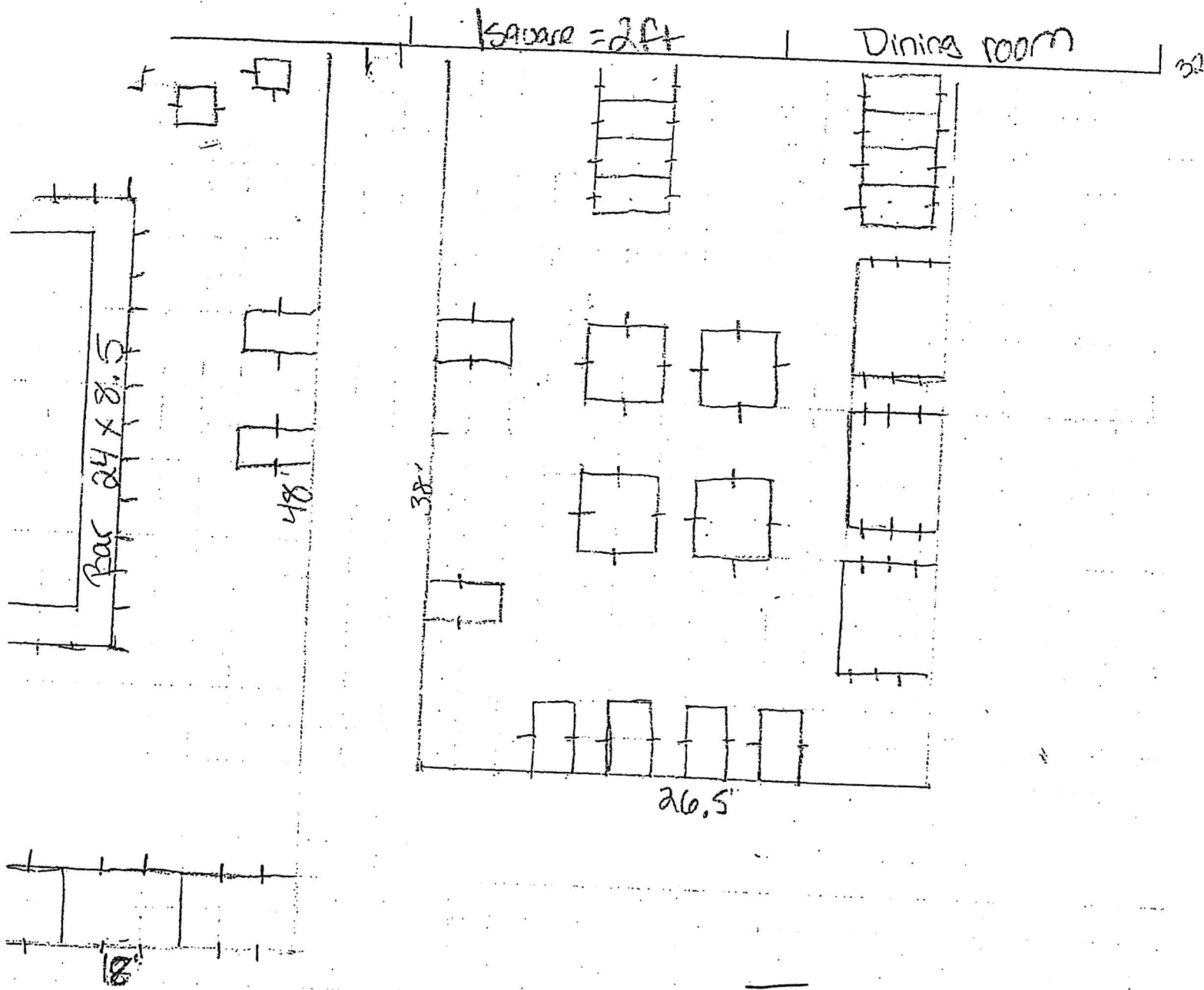
EMAIL: Richie@PortsideTavern.com

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.



Portside Tavern

as: 16 seats
 bles: 9 tables
 24 seats

Dining Room
 Tables: 21
 62 seats

Beth White 11/12/19
 10/6/20
 10/6/21
 10/20/22

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 10

cabbage | kale | fried wontons | pickled carrots |
sugar snap peas | pickled red onion | sesame ginger vin

CLASSIC CAESAR (gf) | v 9

red romaine lettuce | baby kale | garlic croutons |
Parmesan cheese | house Caesar dressing

ADD ONS: chicken 7 | shrimp (3) 6 | steak tips* 10 |
sesame tuna* 10 | marinated tuna steak* 11 |
scallops (3) 12 | salmon* 12

PORTSIDE APPS

LAND

KOREAN BBQ WONTON NACHO 14

Korean pulled pork | fried wontons | Asian slaw |
fried garlic | cilantro sour cream | scallions

CHICKEN WINGS gf | 15

BUFFALO - celery | blue cheese

GENERAL AL'S - scallion | fried garlic | sesame

CAJUN - Cajun dry rub | fried leeks | blue cheese

PRETZELS & CHEDDAR ALE 11

Baked pretzel sticks | pretzel salt | cheddar-ale dip

THAI VEGGIE WRAPS gf | 10

bibb lettuce | Asian slaw | bean sprouts |
peanut sauce | sesame seeds | scallion
add: chicken 4 | sesame tuna 5 | grilled shrimp 6

PORTSIDE KIDS

FOR GUESTS UNDER
THE AGE OF 13

KIDS CHOWDER 4 with oyster crackers

GRILLED CHICKEN gf | 8 mashed potato and broccoli

STEAK TIP* gf 10 mashed potato and broccoli

FISH & CHIPS 12 with coleslaw and tarter

CHEESE SELECTIONS

PORTSIDE CHEESE PLATE (gf) | v 20

prairie breeze | Red Dragon Cheddar Cheese | Point Reyes blue |
fruit | salami | sopressata | chutney | crackers | baguette

GRILLED BRIE v | 14

basil pesto | sweet drop baby peppers | roasted garlic |
toasted baguette

VT CHEDDAR GRILLED CHEESE (gf) | (v) 11

sourdough | roasted tomato bacon dip | fries

SOUP

FRENCH ONION SOUP (gf) | v 7

roasted vegetable stock | caramelized onions |
Swiss cheese | olive oil crouton | parsley

CREAMY CLAM CHOWDER 8

cherrywood smoked bacon | celery | onion |
potato | fresh dill | parsley | paprika

SEA

SESAME CRUSTED AHI TUNA* (gf) | 16

citrus-soy glaze | seaweed salad | sriracha aioli |
pickled veggies | wasabi paste | wonton chips

MUSSEL FRITES gf | 16

mussels | shallot | garlic | ginger | sherry wine |
cream | Parmesan fries | parsley
add warm baguette 1.75

CRAB CAKES (2) 15

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 10

chopped clams | chorizo | bell pepper |
Cajun remoulade | lemon

KIDS BURGER & FRIES* (gf) | 10

GRILLED CHEESE & FRIES (gf) | v 10

PASTA & BUTTER 6 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

*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 BURGERS/SANDWICHES

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

LAND

PORTSIDE BURGER* (gf) | 16
short rib-chuck patty | VT cheddar | caramelized onion |
A-1 aioli | candied cherrywood bacon | potato bun

FRENCH DIP (gf) | 14
roast beef | caramelized onion | Swiss cheese |
AJ-au jus | toasted baguette

CORNERED BEEF REUBEN (gf) | 15
house made corned beef | sauerkraut | Swiss cheese |
thousand island dressing | grilled marble rye

PESTO GRILLED CHICKEN (gf) | 15
pickled onion | arugula | smoked gouda | pesto |
mayo | potato bun

FRIED CHICKEN BAHN MI | 14
pickled carrots | pickled jalapeño | sriracha aioli |
cilantro | toasted baguette

TURKEY CLUB (gf) | 13
bibb lettuce | tomato | bacon | mayo | toasted sourdough

PORTSIDE ENTREES

LAND

PRIME FLAT IRON STEAK FRITES* gf | 25
Prime Black Angus flat iron steak | Parmesan fries |
parsley | béarnaise sauce

GUINNESS & MUSHROOM STEAK TIPS* (gf) | 25
Beef tenderloin | Guinness gravy | Cremini mushroom |
mashed potato | broccoli | fried leeks

CHICKEN MARSALA 20
marsala gravy | Cremini mushroom | mashed potato |
broccoli rabe | fried leeks

GENERAL AL'S CHICKEN gf | 18
smoked sweet chili peppers | orange zest | red pepper |
Jasmine rice | broccoli | sesame seeds

SEA

CRABBY PATTY 19
lump crab | bibb lettuce | tomato | pickled onion |
Cajun remoulade | potato bun

GRILLED TUNA STEAK* (gf) | 17
seaweed salad | wasabi mayo | potato bun

SHRIMP PO BOY 15
shredded lettuce | tomato | Cajun remoulade |
torpedo roll

CAJUN MAHI MAHI TACOS gf | 15
pickled red cabbage | pineapple salsa |
cilantro-lime sour cream | corn tortillas

FISH REUBEN 15
fried cod fish | coleslaw | Swiss cheese |
house tarter | grilled marble rye

VEGETARIAN

BLACK BEAN BURGER (gf) | v | 15
VT cheddar | tomato | bibb lettuce | avocado
ranch | potato bun

SEA

**COLMAN'S
HONEY GLAZED SALMON*** gf | 26
Colman's hot mustard | honey | Jasmine rice |
fried leeks | snow peas

PAN SEARED SCALLOPS gf | 26
Sea scallops | soy lime reduction | Jasmine rice |
broccoli rabe | scallion

PINEAPPLE SHRIMP SKEWERS gf | 20
toasted coconut rice | pineapple salsa |
snow peas

FISH & CHIPS 20
fried cod loin | coleslaw | house tarter |
lemon | fries | add extra fried cod loin 5

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

*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



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL

EXPIRES: DECEMBER 1, 2023

Oct 19, 2022 03:43P
Receipt Number: 111556
FOR DEPOSIT ONLY
TOWN OF BRISTOL, RI
TOWN CLERKS OFFICE

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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: ALBERT QUITO

ADDRESS: 95 PEACEFUL WAY (PLEASE PRINT NAME OF APPLICANT)

TOWN: TIVERTON, RI 02878 (ADDRESS OF APPLICANT)

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: (401) 253-4500

HOME TELEPHONE #: (401) 624-3564

EMAIL: ALQUITO@LIVE.COM

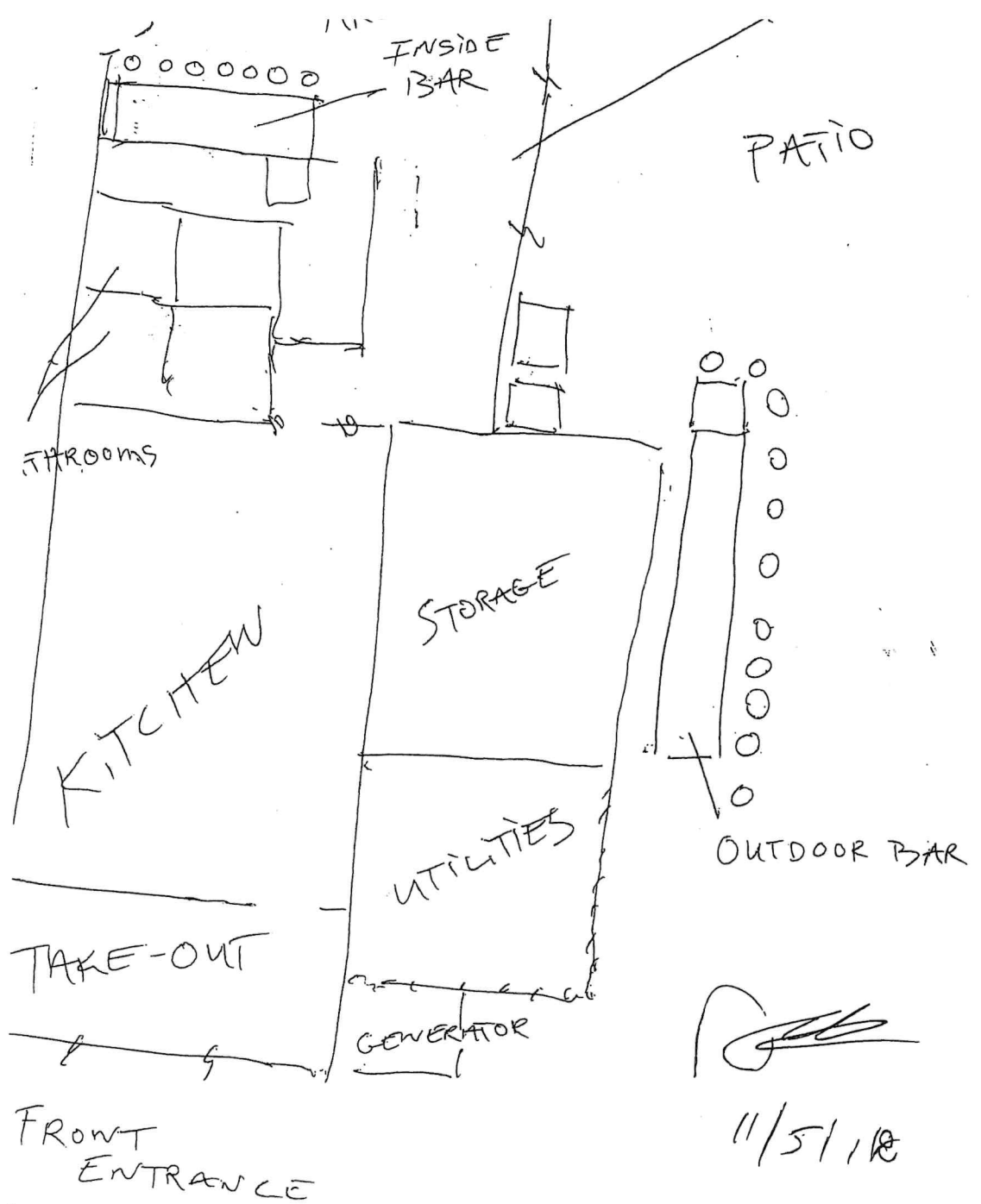
TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

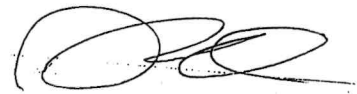
*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT
RECORDS.

2022 OCT 20 PM 12:23
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND





11/5/18



2/28/2020



10/20/2020

10/12/2021

10/19/2022

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

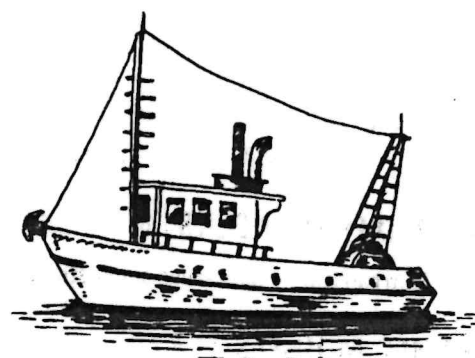
GRILLED CHICKEN SANDWICH | 14

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



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.

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,

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,

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 BB 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, Cor
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, 2023

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: RIVERS & RHODES ~~BAR~~

ADDRESS: 382 THAMES ST. UNIT 1

APPLICANT NAME: LEAH ROBERGE

HOURS OF OPERATION: W-S 4-9 PM / SAT/FRI UNTIL 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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: Leah Roby

NAME: LEAH ROBERGE

ADDRESS: 382 THAMES ST. UNIT 1

TOWN: BRISTOL

DATE OF BIRTH: _____

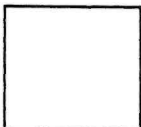
BUSINESS TELEPHONE #: 401 396 9811

HOME TELEPHONE #: 646 694 1129

EMAIL: LEAH@RIVERSANDRHODES.COM

2022 OCT 28 PM 2:17
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

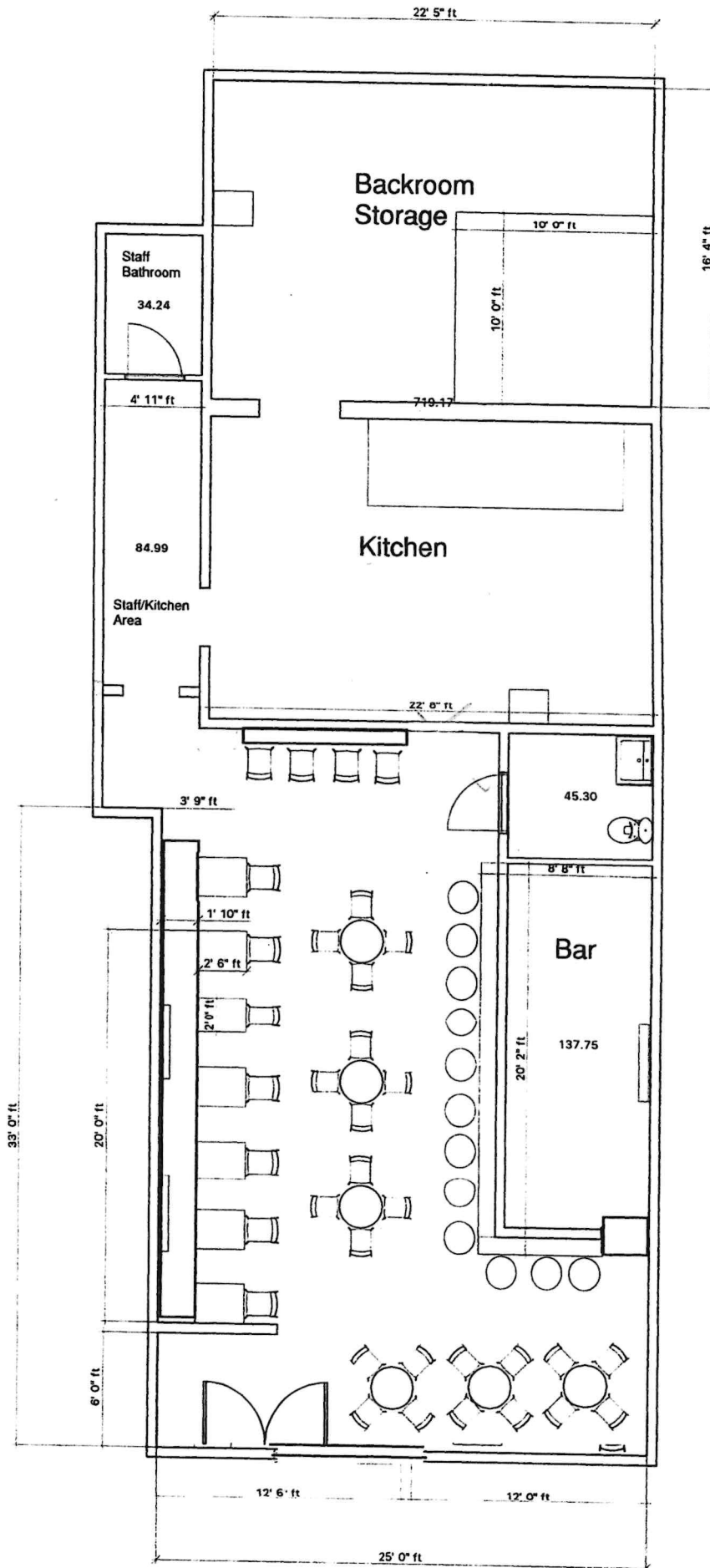
TAX STAMP



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.

Restaurant - 382 Thames St Unit 1



SMALLS

THE DAILY SOUP

12

BREAD BOARD

assorted fresh baked bread, olive oil, garlic, salt, pepper, parmesan, cinnamon
whipped butter

10

CHARCUTERIE BOARD

chef's selection

20

BACON & APPLE BRIE BOARD

brie, smoked bacon, bacon jam, sliced apples, candied almonds, local honey,
toasted crostini

16

SWEET POTATO FRIES

house-made cinnamon yogurt dipping sauce

9

PROSCUTTIO WRAPPED STUFFED ASPARAGUS

prosciutto, ricotta, asparagus, olive oil, salt, pepper

11

BRUSSEL SPROUTS

roasted brussels, bacon jam, lemon tarragon aioli, granny smith apples

12

CAULIFLOURA

fried cauliflower, honey sriracha, sesame, fresh cilantro

14

CRISPY CHICKEN WINGS

flavors: creamy buffalo, honey sriracha, lemon garlic rosemary, or apple cider

16

BRAISED SHORT RIB POUTINE

short rib, house cut fries, cheese curds, homemade gravy

18

HARVEST SALAD

spring mix, cranberries, candied almonds, goat cheese, sliced pears, citrus
maple viniagrette

12

RIBBON SALAD

squash ribbons, arugula, pickled onions, cashews, roasted cauliflower, granny
smith apples, apple cider viniagrette

14

CAESAR SALAD

romaine, brioche crouton, parmesan, caesar dressing

10

ADD A PROTEIN TO ANY SALAD: CHICKEN +7, STEAK +14, SHRIMP +10

SWEET

BUTTERMILK PANCAKES	10
BLUEBERRY PANCAKES	12
CHOCOLATE CHIP PANCAKES	11
CINNAMON & VANILLA BEAN FRENCH TOAST	12
R&R WAFFLE	12
CHICKEN & WAFFLES	18
crispy buttermilk chicken, waffle, syrup, powdered sugar	
R&R BREAKIE BOARD	20
silver dollar pancakes, vanilla bean french toast, home fries, bacon, eggs	

SAVORY

WHAT'S CRACKIN'	12
two eggs your way, choice of meat (bacon, ham, chorizo), home fries, choice of toast (white, sourdough, wheat, rye, English muffin, brioche) <i>make it a sandwich! +1</i>	
CLASSIC BENEDICT	14
canadian bacon, poached eggs, hollandaise, english muffin, home fries	
VEGGIE BENEDICT	13
sautéed mushrooms, peppers, onions, tomatoes, hollandaise, english muffin, home fries, basil	
AVOCADO TOAST	13
toasted sourdough, avocado mash, lime, feta, cilantro, extra virgin olive oil <i>add an egg +2</i>	
ITALIAN PANINI	14
salami, ham, pepperoni, banana peppers, olive oil, cheddar cheese, sourdough, fries or side salad	
HAM & CHEDDAR PANINI	12
ham, cheddar, sourdough, fries or side salad	
MONTE CRISTO	12
fresh tomatoes, fresh mozzarella, garlic, caramelized onions, honey drizzle, sourdough, fries or side salad	
CAESAR SALAD	10
romaine, brioche crouton, parmesan, caesar dressing	
RIBBON SALAD	14
squash ribbons, arugula, pickled onions, cashews, roasted cauliflower, granny smith apples, apple cider vinaigrette	
HARVEST SALAD	12
spring mix, cranberries, candied almonds, goat cheese, sliced pears, citrus maple vinaigrette	
<i>add a protein to any salad: chicken +7, shrimp +mp</i>	
HANGOVER BURGER	20
angus beef burger, cheddar cheese, lettuce, tomato, pickles, caramelized onions, bacon jam, fried egg, R&R sauce, fries or side salad	



SELECT FLAVORS OFFERED DAILY, ASK YOUR SERVER TODAY!

ENDLESS MIMOSA 18

SINGLE MIMOSA 10

MR. MOSA 10

BELLINI 12

HOUSE COCKTAILS

SANGRIA 13
RED, WHITE, ROSÉ

BLOODY MARY 12
HOUSE BLOODY MIX, VODKA, CELERY, OLIVES

IRISH COFFEE 13
JAMESON, BAILEY'S, COFFEE, WHIP CREAM

R&R COFFEE 14
BAILEY'S, KAHLUA, WHITE GODIVA LIQUEUR, HAZELNUT LIQUEUR, ESPRESSO, VANILLA VODKA

BEVERAGES 3.5

ORANGE JUICE	LEMONADE
CRANBERRY JUICE	MILK
APPLE JUICE	SODA
PINEAPPLE JUICE	ICED TEA
APPLE CIDER	COFFEE



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**

EXPIRES: DECEMBER 1, 2023

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

PETITION TO THE TOWN COUNCIL

PM 2:53

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 Restaurant : Cafe

ADDRESS: 450 Hope St, Bristol RI 02809

APPLICANT NAME: Richard Corrente

HOURS OF OPERATION: Cafe Restaurant
7 days / 8a-3pm 7 days / 4-10

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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: Richard Corrente

ADDRESS: 15 Verndale Cir. (PLEASE PRINT NAME OF APPLICANT)

TOWN: Bristol RI 02809 (ADDRESS OF APPLICANT)

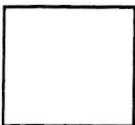
DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401 254-9732

HOME TELEPHONE #: 401 374-5892

EMAIL: Richard Co Richie@PortsideTavern.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.

Kitchen

Hall

Stair

Bed

Bedroom

Dining Room

Bar

11/10/21

CP

10/20/22

ROBERTO'S CAFE

Good Morning

Served 8 - 2

Muffins, Pastries & Biscotti

Egg & Cheese

Fried Egg | American | Croissant 6

Add Grilled Pancetta, Hot Capicola or Prosciutto 2

Italian Breakfast Sandwich

Fried Egg | Herb Cream Cheese | Grilled Hot Capicola

Baby Spinach | Croissant 8

Good Afternoon

Served 11-2

Salads

Italian Style Quinoa

Quinoa | Basil | Parsley | Peppers | Onions | Corn

Cucumbers | Feta | Balsamic Glaze 6

Add 1 Egg 2

Caesar Salad

Romaine | Honey Mustard Caesar | Croutons

Parmesan 7

House

Mixed Greens | Cucumber | Tomato | Red Onion

Radish | Balsamic | Crouton 7

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 | Arugula

Iceberg | Oil & Vinegar 11

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

Caprese Sub

Tomato | Arugula | Basil | Buffalo Mozzarella

Balsamic Glaze 11

Hot Paninis & Subs

w/chips, greens or pasta salad

Italian Panini

Salami | Ham | Hot Capicola | Pepperoncini

Provolone Tomato | Red Onion | Arugula | 11

Pesto Chicken Panini

Grilled Chicken | Pesto | Provolone 12

Roasted Veggie Panini

Portabella Mushroom | Red Pepper | Basil

Mozzarella 11

Meatball Sub

Roberto's Meatballs | Marinara | Provolone 12

Chicken Parmesan Sub

Chicken Cutlet | Marinara | Provolone 12

Grilled Cheese Panini

Swiss | Provolone | American 8

Add Grilled Pancetta 11

Zuppa

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 ~ 9
romaine lettuce, housemade garlic croutons, fresh shaved parmesan,
honey dijon caesar dressing

HOUSE SALAD ~ 10
mixed greens, cucumbers, tomatoes, radish, bermuda onions, choice of dressing

TUSCAN BREAD SALAD ~ 12
warm tuscan bread, shallot, zucchini, tomato, mushrooms, cannellini beans

ROBERTO'S BEET SALAD ~ 12
red beets, goat cheese, candied walnut, spinach, arugula, bermuda onion, fresh strawberries,
white balsamic vinaigrette

Antipasti

ANTIPASTO ~ 16
capicola, salami, roasted red pepper pesto, baguette
sharp provolone, artigiano vino rosso, fruit

LITTLENECK ZUPPA ~ 16
sauteed onions, garlic, red pepper flakes, tomato broth

FRIED MOZZARELLA ~ 12
buffalo mozzarella, house marinara, fresh basil

R.I. CALAMARI ~ 14
fried squid, pepperoncini rings, garlic, white wine, house marinara

GRILLED BRUSCHETTA ~ 12
grilled italian bread, buffalo mozzarella, tomato, basil, olive oil, balsamic glaze

ROBERTO'S MEATBALLS ~ 14
beef and pork, basil, italian bread, fresh parmesan, ricotta, house marinara

GARLIC BREAD ~ 6
grilled baguette, garlic butter, grated parmesan

Terra

SPAGHETTI & MEATBALLS ~ 20

roberto's meatballs served over spaghetti, tossed in our house marinara, topped with fresh shaved parmesan

ROBERTO'S BOLOGNESE ~ 28

braised beef & pulled pork, stewed tomato, with garganelli, topped with shaved parmesan

NEW YORK STRIP ~ 34

12 oz grilled NY strip steak, over our house steak sauce, with roberto's mashed and seasonal vegetables

SAUSAGE CAVATELLI ~ 26

sweet italian sausage, spinach, tomato tossed in aglio-olio sauce, topped with grated parmesan cheese

VEAL SALTIMBOCCA ~ 32

veal cutlet, proscutto, fresh sage, white wine demi, fresh mozzarella cheese served with Roberto's mashed and vegetable of the day

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 vegetable of the day

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.

Mare

SEAFOOD POSSILLIPO ~ 30

fresh cod, littlenecks, shrimp, garlic, red pepper flakes, tomato broth, served over spaghetti

SHRIMP FRA DIAVOLO ~ 28

shrimp, crushed red pepper, garlic, tomato, spaghetti, parmesan

SHRIMP PEPE NERO ~ 28

roasted garlic, portabella mushroom, and plum tomato in a cracked black pepper cream sauce with garganelli

SHRIMP NINA ~ 28

shrimp, spinach, tomato, in a pink vodka sauce over spaghetti

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

LOBSTER ALLA DINA ~ 36

fresh lobster, plum tomato, spinach, pine nuts, shallots, in a sherry cream sauce, tossed in cavatappi

GRILLED SWORDFISH STEAK ~ 30

8oz. grilled swordfish, sicilian green olives, capers, roma tomato, italian couscous, sautéed spinach

CHILDREN'S MENU

SPAGHETTI & MEATBALLS ~ 14

PLAIN PASTA with MARINARA ~ 10

MAC & CHEESE ~ 10

CHICKEN TENDERS ~ 12

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.*



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2023

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 STREET

APPLICANT NAME: STEPHAN DION

HOURS OF OPERATION: Tuesday - Saturday 4:00 PM to 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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: 10/14/22

*SIGNATURE: Stephan Dion

NAME: STEPHAN DION

ADDRESS: 4 LISA LANE (PLEASE PRINT NAME OF APPLICANT)

TOWN: BRISTOL RI (ADDRESS OF APPLICANT)

DATE OF BIRTH: 1-1-1984

BUSINESS TELEPHONE #: 853-0884

HOME TELEPHONE #: 862-7484

EMAIL: STEPHAN.DION 4 @ G MAIL.COM

TAX STAMP

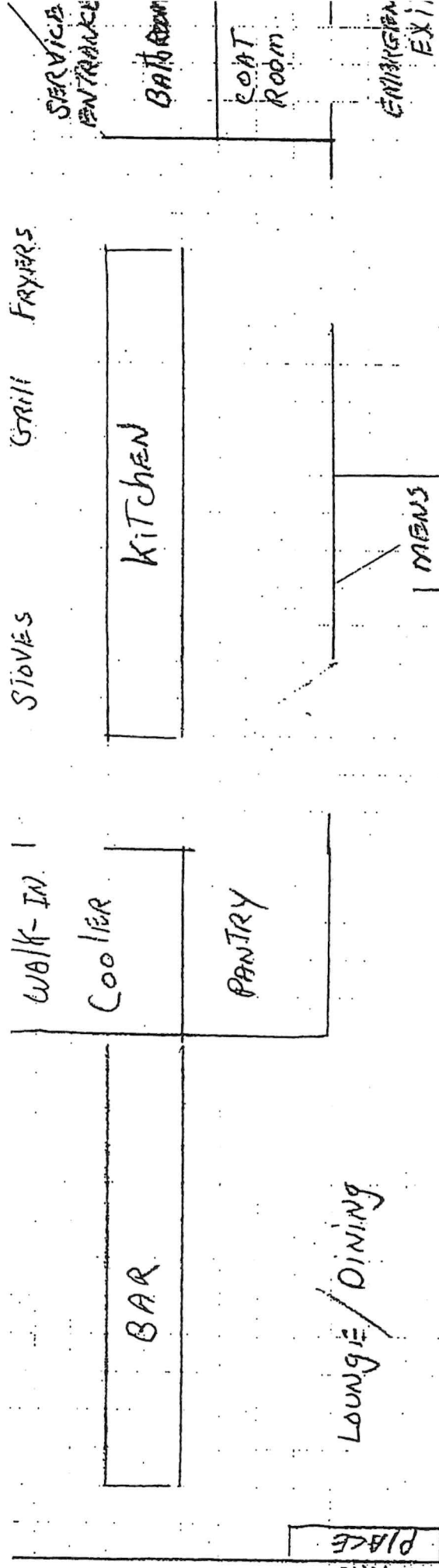


TO BE USED BY FINANCE
DEPARTMENT

*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.

2022 OCT 14 PM 12:17

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND



DINING AREA

10/18/21
S. Dean
11/4/20

FILE

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.

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



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2023

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 am - 9:30 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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: xinHong Wang

ADDRESS: 31 Birchwood DR, Bristol, RI, 02809
(PLEASE PRINT NAME OF APPLICANT)

TOWN: Town of Bristol
(ADDRESS OF APPLICANT)

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-396-5036

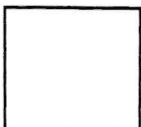
HOME TELEPHONE #: 347-345-8943

EMAIL: _____

2022 OCT 25 PM 2:57

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

TAX STAMP

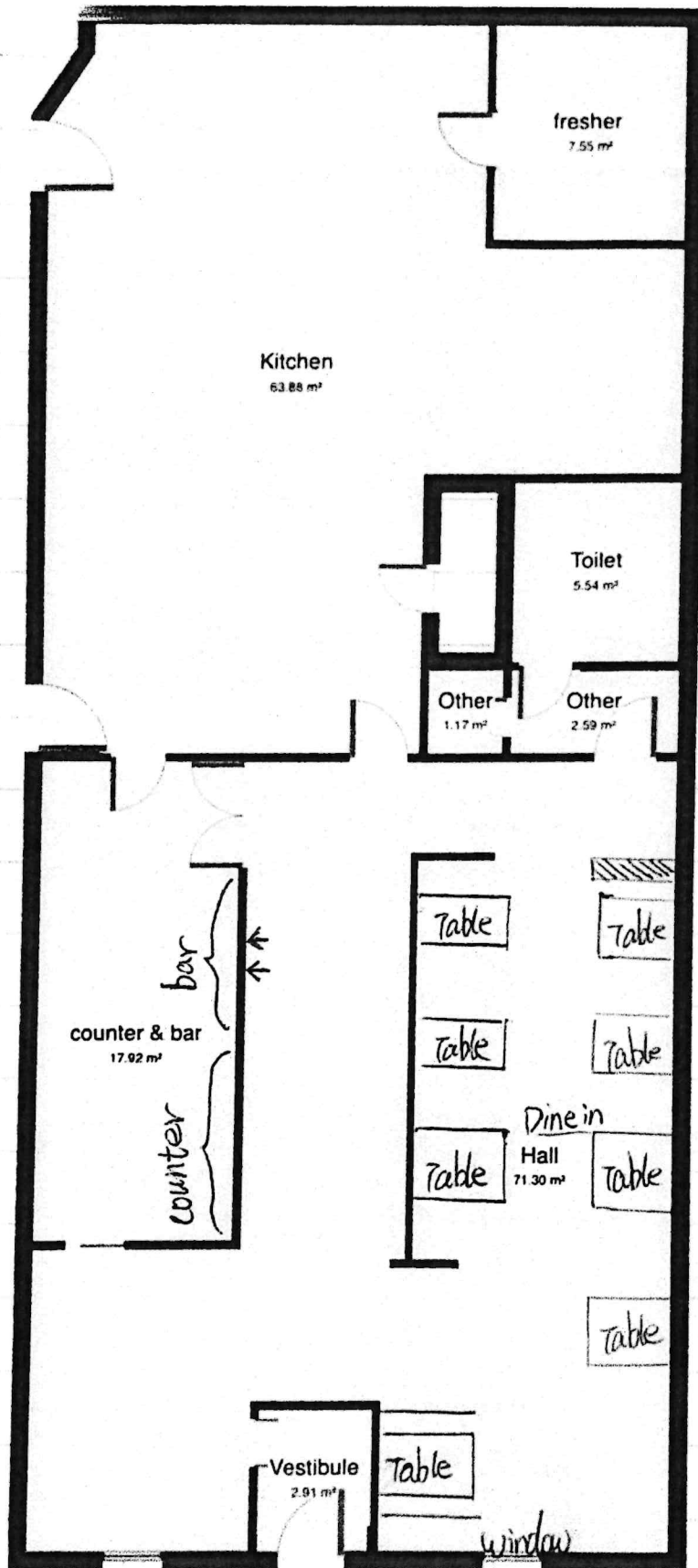


TO BE USED BY FINANCE
DEPARTMENT

*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.

Sakuratanji Ramen & Izakaya "floor plan"

531 wood st. Bristol. RI 02809





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 Inari tofu 5.75

Chicken/beef/shrimp/tofu w. homemade pickled carrot and radish, fresh cucumber, fresh leaf lettuce wrapped in rice paper w. side roasted sesame sauce.

Chicken 6.75

Shrimp 7.75

Beef 7.75

Shrimp/Veg Tempura Veggies: 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 wrapped in nori (dried seaweed)

Kani roll 7.75

Cream Cheese mixed imitation crab meat wrapped in spring roll pastry deep fried, topped w. sauce.

Age dashi tofu 8.75

Deep fried tofu in dashi broth topped with dried bonito flake and kinshi 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.

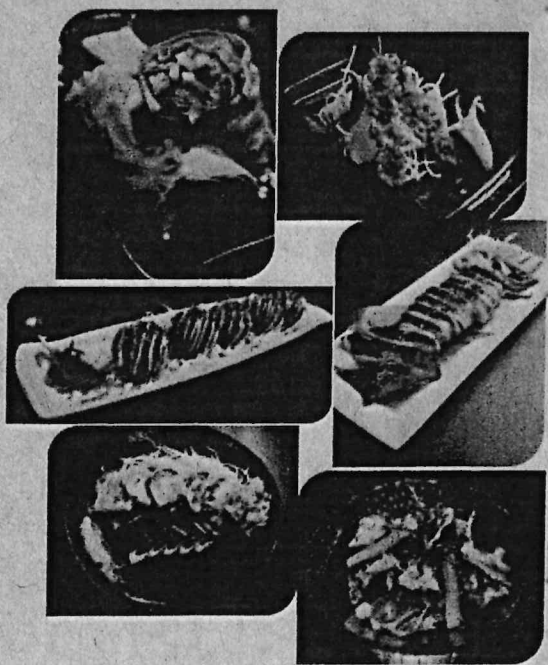
SIDES

White rice 2

Side salad 3

Miso soup 3

*Sabarutani**



Please let us know if you have any food allergies or dietary restrictions. undercooked



Ramen



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.



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.



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.



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.



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.



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.



Seafood ramen 19.85

Pork broth based curly noodle, topped with shrimp, Hokkaido scallops, 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.



Entrees

< Served with side of miso soup & house salad >



*Sakurataki**

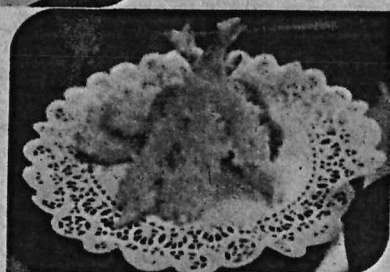


Ika Yakitori

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

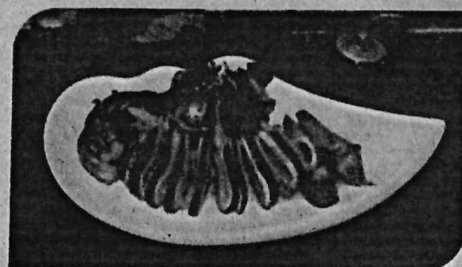
23.95

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)

*** LET US KNOW : Please let us know if you have any food allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*** CREDIT CARD POLICY : \$10 minimum for credit card transactions. We accept up to 3 credit cards per party.



YAKITORI (Grilled meat or vegetables on skewers).

Sakunatani

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. Under cooked eggs or meats, seafood or shellfish may increase your risk of food borne illness.



Beer (canned/Bottle)

Orion Lager	11.8oz Can	5
Hitachino Red Rice Ale	11.2oz Bottle	7
Hitachino Ginger Beer	11.2oz Bottle	7
Sapporo	12 oz Bottle 4.5 22oz Can 8	
Asahi	4.5	
Tsing Tao	4.5	
Blue moon	4	
Dogfish.head IPA	4	
Coors light	3.5	
Yuengling	3.5	

ALCOHOL NOTICE:

Please be prepared to show I.D. No one under 21 will be served.

Soft Drink

Soda	2	    
Ramune(Strawberry/Melon/Lychee)	3	
Fiji water	3	
San Pellegrino(sparking water)	3	
Choya Yuzu Soda (Japanese citrus sparking)	4	
Choya Ume Soda(Japanese plum sparking)	4	
Thai Ice Tea (non-dairy,sweetened)	4	
Bubble Tea(thai-tea/taro/matcha)	5	
Calpico	4.5	

(milk based Japanese fruity non-carbonated drink)

Variety : Strawberry/Mango/Lychee/Original(citrus)



WHITE WINE

KENDALL JACKSON CHARDONNY ~ CA	\$9/Glass	\$32/Bottle
SCHMITT SOHNE RELAX -RIESLING ~ C	\$6/Glass	\$24/Bottle
ROOT:1 -SAUVIGNON BLANC ~ C	\$7/Glass	\$26/Bottle
ECCO DOMANI -PINOT GRIGIO ~ ITA	\$7/Glass	\$26/Bottle

RED WINE

ALAMOS -MALBEC ~ARGENTINA	\$7/Glass	\$26/Bottle
J.LOHR -CABERBET SAUVIGNON ~ CAL	\$8/Glass	\$30/Bottle
KENDALL JACKSON - PINOT NOIR ~ CA	\$9/Glass	\$34/Bottle
CHOYA -PLUM WINE (with real p	\$9/Glass	\$34/Bottle

ALCOHOL NOTICE:

Please be prepared to show I.D. No one under 21 will be served.



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2023

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: Libegoff Restaurant
ADDRESS: DBA Thames Waterside
251 Thames ST

APPLICANT NAME: Gerasimos Liberatos

HOURS OF OPERATION: 11 AM - 1 AM

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
2022 OCT 24 PM 12:28

Please attend the Council
Meeting on:
November 16, 2022

PETITION MUST BE RETURNED
BY: October 28, 2022

Petition to applicant mailed:
September 23, 2022

Date Returned: _____

*SIGNATURE: Gerasimos Liberatos

NAME: Gerasimos Liberatos

ADDRESS: 4 Deep Meadow (PLEASE PRINT NAME OF APPLICANT)

TOWN: Barrington (ADDRESS OF APPLICANT)

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-253-4523

HOME TELEPHONE #: 516-315-7246

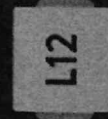
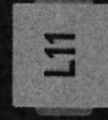
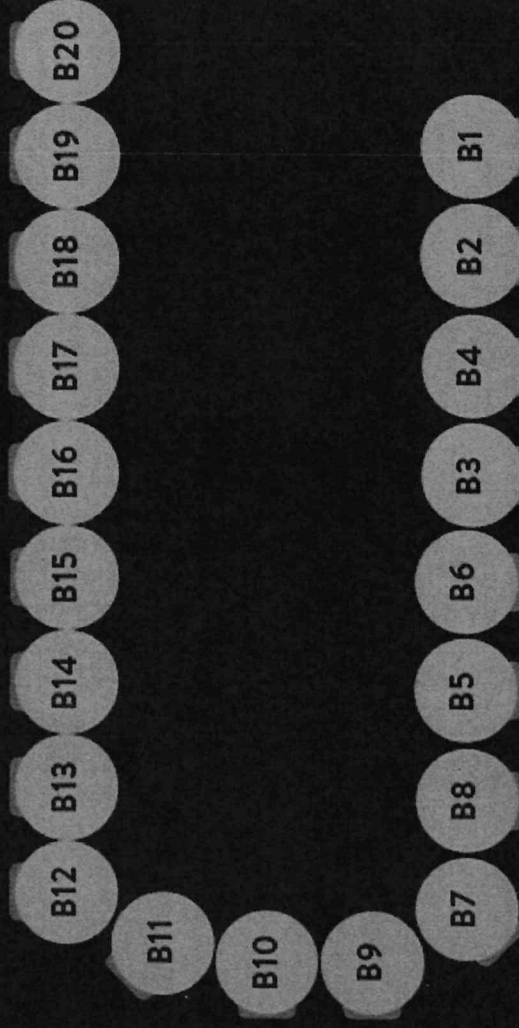
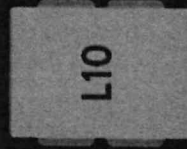
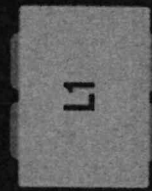
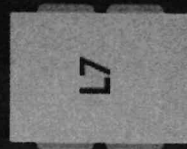
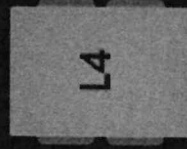
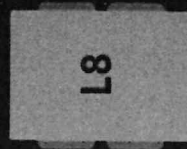
EMAIL: info@Thameswaterside.com

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.





STARTERS

LITTLE NECKS LOCAL

Local little necks, Portuguese chourico, peppadew peppers, garlic, onions, beer broth • 17

PROSCIUTTO WRAPPED SHRIMP

5 jumbo shrimp, prosciutto, balsamic glaze • 15

WATERSIDE CALAMARI

Lightly breaded, olives, roasted red peppers, banana peppers, garlic, balsamic glaze, goat cheese • 16

NACHOS

Corn tortilla chips, house made chili or pulled pork, cheddar jack cheese, pico de gallo, pickled jalapenos, sour cream and guacamole • 16

CRISPY CALAMARI

Lightly breaded, sautéed with olives, banana peppers, garlic, tomatoes, served with marinara • 16

CHICKEN WINGS OR TENDERS

Buffalo, Asian sweet chili, bourbon BBQ, cajun dry rub, honey hot • 15

SCALLOPS WRAPPED IN BACON

Sweet chili sauce • 18

CHEDDAR CHEESE-BACON SLIDERS

Bacon, fried shallot, cheddar cheese, brioche buns • 14

STEAK & CHEESE EGG ROLLS

Shaved steak, peppers, onion, American cheese, AI dipping sauce • 12

THE QUICK BITE

SERVED WITH YOUR CHOICE OF FRENCH FRIES OR SALAD

SWEET POTATO FRIES \$2 CAJUN FRIES \$2

BOURBON BBQ BACON BURGER

8 oz certified Angus beef, bacon, cheddar, honey bourbon BBQ • 15

THAMES STEAK AND CHEESE GRINDER

Shaved steak, sautéed peppers and onions, cave aged cheddar cheese sauce, American cheese, torpedo roll • 16

BLACKENED CHICKEN CAESAR WRAP

Grilled blackened chicken, romaine, Caesar dressing, flour tortilla wrap • 14

LOBSTER AND TOMATO GRILLED CHEESE

Lobster meat, tomatoes, smoked gouda, Monterey jack, cheddar cheese, garlic aioli, sourdough bread • 28

PASTRAMI REUBEN

Marble rye, pastrami, Swiss cheese, homemade sauerkraut, 1000 island dressing • 16

PULLED PORK GRILLED CHEESE

Spiced pulled pork, honey bourbon BBQ sauce, cheddar and American cheeses, caramelized onions, sourdough bread • 14

FISH SANDWICH

Battered wild caught haddock, brioche bun, caper tartar • 14

CHOURICO & PEPPERS GRINDER

Portuguese style sausage, banana and bell peppers, onions, Dijon mustard, torpedo roll • 16



We Support our Local Farmers

SOUP & SALAD

BUTTERNUT SQUASH AND APPLE BISQUE

Butternut squash and apple puree, shallot, sherry cream • 8

NEW ENGLAND CLAM CHOWDER LOCAL

Local hand shucked clams, bacon, potatoes, creamy broth • 10

AUTUMN HARVEST SALAD

Baby field greens, sliced apple, roasted butternut squash, dried cranberries, maple roasted walnuts, tomato, cucumber, red onion, honey-apple cider vinaigrette • 14

CLASSIC CAESAR

Romaine, Parmesan, herb croutons, house made dressing • 13

BABY GREENS SALAD

Baby field greens, cucumbers, tomatoes, red onion, choice of dressing • 10

.....
★ ADD TO ANY SALAD - GRILLED OR BLACKENED:
CHICKEN \$8, STEAK TIPS \$14, SHRIMP \$12
.....

FLATBREADS

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

THE MAIN DISH

LINGUINE AND CLAM SAUCE

Local littlenecks, fresh chopped clams, choice of red sauce or white wine butter sauce, linguine • 22

FISH & CHIPS LOCAL

Hand battered, wild caught haddock, french fries & house made slaw • 24

CAJUN SHRIMP PASTA

Sautéed shrimp, chourico, bell peppers, onions, garlic, cajun cream, linguine • 26

CHICKEN PARMESAN

Breaded chicken cutlet, four cheese blend, penne pasta, house-made marinara sauce, garlic bread • 23

LOBSTER MAC AND CHEESE

Lobster meat, cave aged cheddar cheese sauce, buttery bread crumb topping, penne pasta • 35

RIBEYE STEAK

Hand cut 14 oz. ribeye steak, roasted garlic and rosemary butter, mashed potato, vegetable of the day • 35

PRIME RIB SHEPHERDS PIE

Chopped prime rib, onions, carrots, corn, mashed potatoes, brown gravy • 25

PORTUGUESE HADDOCK CASSEROLE

Baked haddock, chourico, peppadew peppers, marinara, sliced potatoes, fried shallot • 25

VEAL MARSALA

Veal top round cutlet, mushrooms, marsala wine sauce, creamy garlic parmesan risotto • 25

★ 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



LICENSE REQUEST: BV INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2023

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 Ferebnd

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 16, 2022

PETITION MUST BE RETURNED
BY: October 28, 2022

Petition to applicant mailed:
September 23, 2022

Date Returned: 10/26/22

*SIGNATURE: [Signature]

NAME: David Ferebnd

(PLEASE PRINT NAME OF APPLICANT)

ADDRESS: 268

TOWN: Tiverton

(ADDRESS OF APPLICANT)

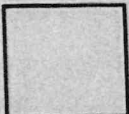
DATE OF BIRTH: [Redacted]

BUSINESS TELEPHONE #: _____

HOME TELEPHONE #: 609 203 4958

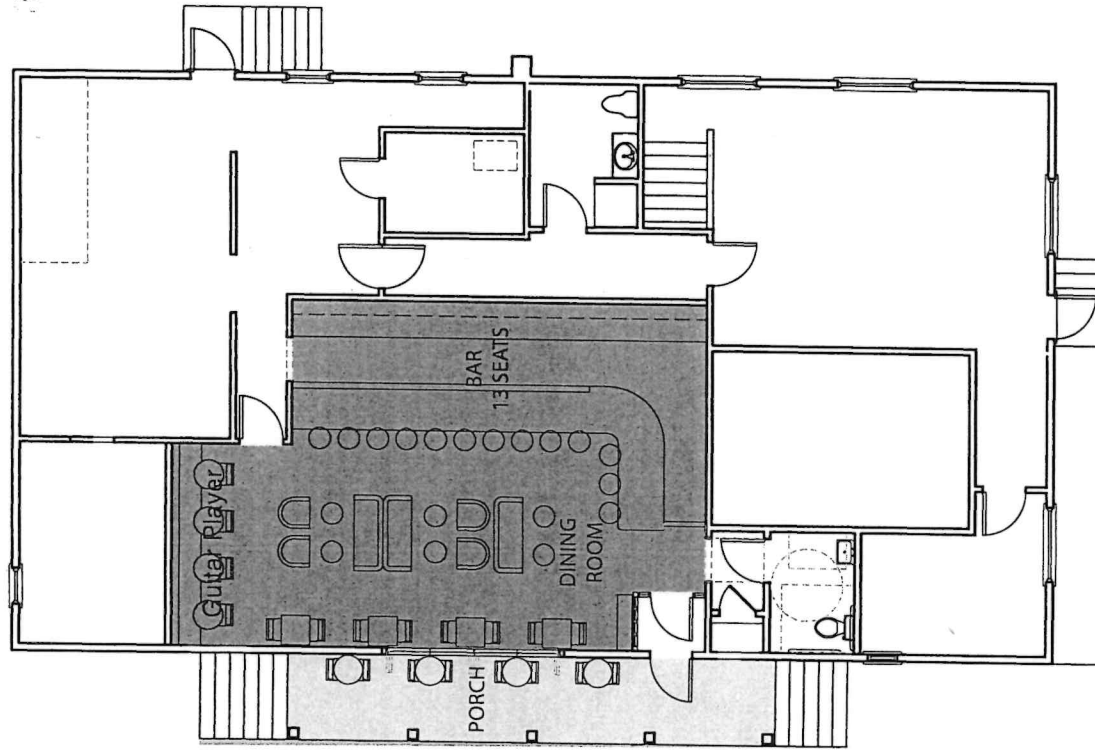
EMAIL: johnm@groundswelldesigngroup.com

TAX STAMP

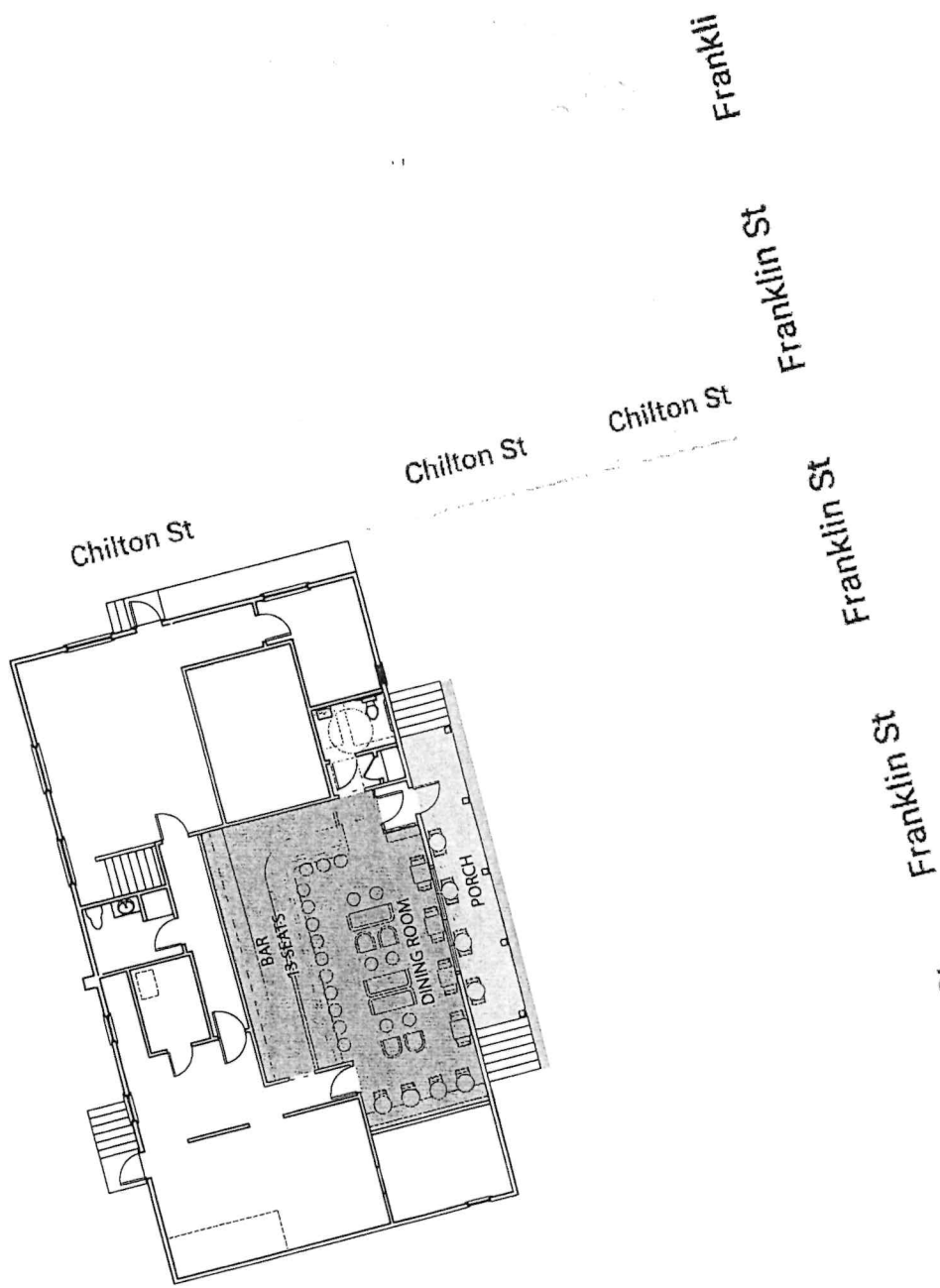


TO BE USED BY FINANCE
DEPARTMENT

*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.



195 FRANKLIN STREET
BRISTOL, RI 02809



195 FRANKLIN STREET
BRISTOL, RI 02809

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



LICENSE REQUEST: **BV INTOXICATING BEVERAGE LICENSE RENEWAL**
EXPIRES: DECEMBER 1, 2023

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:

260 1/2 WOOD ST. Bristol RI 02809

APPLICANT NAME:

SEBASTIAN J Wordell

HOURS OF OPERATION:

3pm - 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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Returned:

9/28/22

*SIGNATURE:

Sebastian J Wordell

NAME:

SEBASTIAN J Wordell

ADDRESS:

51 UNION ST

(PLEASE PRINT NAME OF APPLICANT)

TOWN:

Bristol RI 02809

(ADDRESS OF APPLICANT)

DATE OF BIRTH:

BUSINESS TELEPHONE #:

401-253-9707

HOME TELEPHONE #:

401-662-9460

EMAIL:

SEBASTIAN 21 SW @ G-mail.com

2022 SEP 28 PM 3:43

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.

WOOD 210

W 7'6"

EW 7'6"

3'6"

6'10"

3'6"

GALL-C ROOM

6/14/01

Schultz Wall

10/17/01

Schultz Wall

9/19/03

Schultz Wall

Men Room

Wides Room

Store Room

Back Door

Schultz Wall 10/15/06

W Schultz 10/10/12

W Schultz 10/10/14

10/11/17 Schultz Wall

Schultz Wall 9/16/17

W Schultz



EST. 1923 • BRISTOL, RI

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	Chicken Tenders (5)	9.75
Choice of: Teriyaki, House, Buffalo, BBQ, Honey		Choice of: Blue Cheese, Ranch, Honey Mustard,	
Garlic, Golden Gloves, Asian or Parmesan Garlic		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.



LICENSE REQUEST: BV LTD. INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2023

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: BOREAU'S COFFEE COMPANY

ADDRESS: 500 WOOD ST UNIT 113 BRISTOL 02809

APPLICANT NAME: BRIAN DWIGGINS

HOURS OF OPERATION: 7am - 6pm M-W
7am - 9pm Thurs - Sat.
7am - 3pm Sunday

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 16, 2022

**PETITION MUST BE RETURNED
BY OCTOBER 28, 2022**

Petition to applicant mailed:
September 23, 2022

Date Returned: _____

*SIGNATURE: _____

NAME: Brian Diggins

ADDRESS: 144 Whipple Rd (PLEASE PRINT NAME OF APPLICANT)

TOWN: Smithfield RI 02917 (ADDRESS OF APPLICANT)

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-396-5193

HOME TELEPHONE #: 401-429-8774

EMAIL: brian@borealiscoffee.com

2022 OCT 27 PM 1:42
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.

NOTES:

1. ALL DIMENSIONS ARE TO FACE UNLESS NOTED OTHERWISE.
2. ALL WALLS ARE 1/2" THICK UNLESS NOTED OTHERWISE.
3. ALL FLOORS ARE 4" CONCRETE ON 8" GRAVEL UNLESS NOTED OTHERWISE.
4. ALL ROOFS ARE 4" CONCRETE ON 8" GRAVEL UNLESS NOTED OTHERWISE.
5. ALL CEILING ARE 12" CONCRETE ON 8" GRAVEL UNLESS NOTED OTHERWISE.
6. ALL DOORS ARE 36" WIDE UNLESS NOTED OTHERWISE.
7. ALL WINDOWS ARE 36" WIDE UNLESS NOTED OTHERWISE.
8. ALL STAIRS ARE 36" WIDE UNLESS NOTED OTHERWISE.
9. ALL ELEVATORS ARE 36" WIDE UNLESS NOTED OTHERWISE.
10. ALL HALLWAYS ARE 36" WIDE UNLESS NOTED OTHERWISE.
11. ALL RESTROOMS ARE 36" WIDE UNLESS NOTED OTHERWISE.
12. ALL KITCHENS ARE 36" WIDE UNLESS NOTED OTHERWISE.
13. ALL BATHS ARE 36" WIDE UNLESS NOTED OTHERWISE.
14. ALL OFFICES ARE 36" WIDE UNLESS NOTED OTHERWISE.
15. ALL CONFERENCE ROOMS ARE 36" WIDE UNLESS NOTED OTHERWISE.
16. ALL MEETING ROOMS ARE 36" WIDE UNLESS NOTED OTHERWISE.
17. ALL STORAGE AREAS ARE 36" WIDE UNLESS NOTED OTHERWISE.
18. ALL LOBBIES ARE 36" WIDE UNLESS NOTED OTHERWISE.
19. ALL ENTRANCES ARE 36" WIDE UNLESS NOTED OTHERWISE.
20. ALL EXITS ARE 36" WIDE UNLESS NOTED OTHERWISE.



J. H. L.

TECTURE
ARCHITECT-ENGINEER, P.C.
190 High Street • Bristol RI 02809
401.396.9830 • Fax 401.410.0079

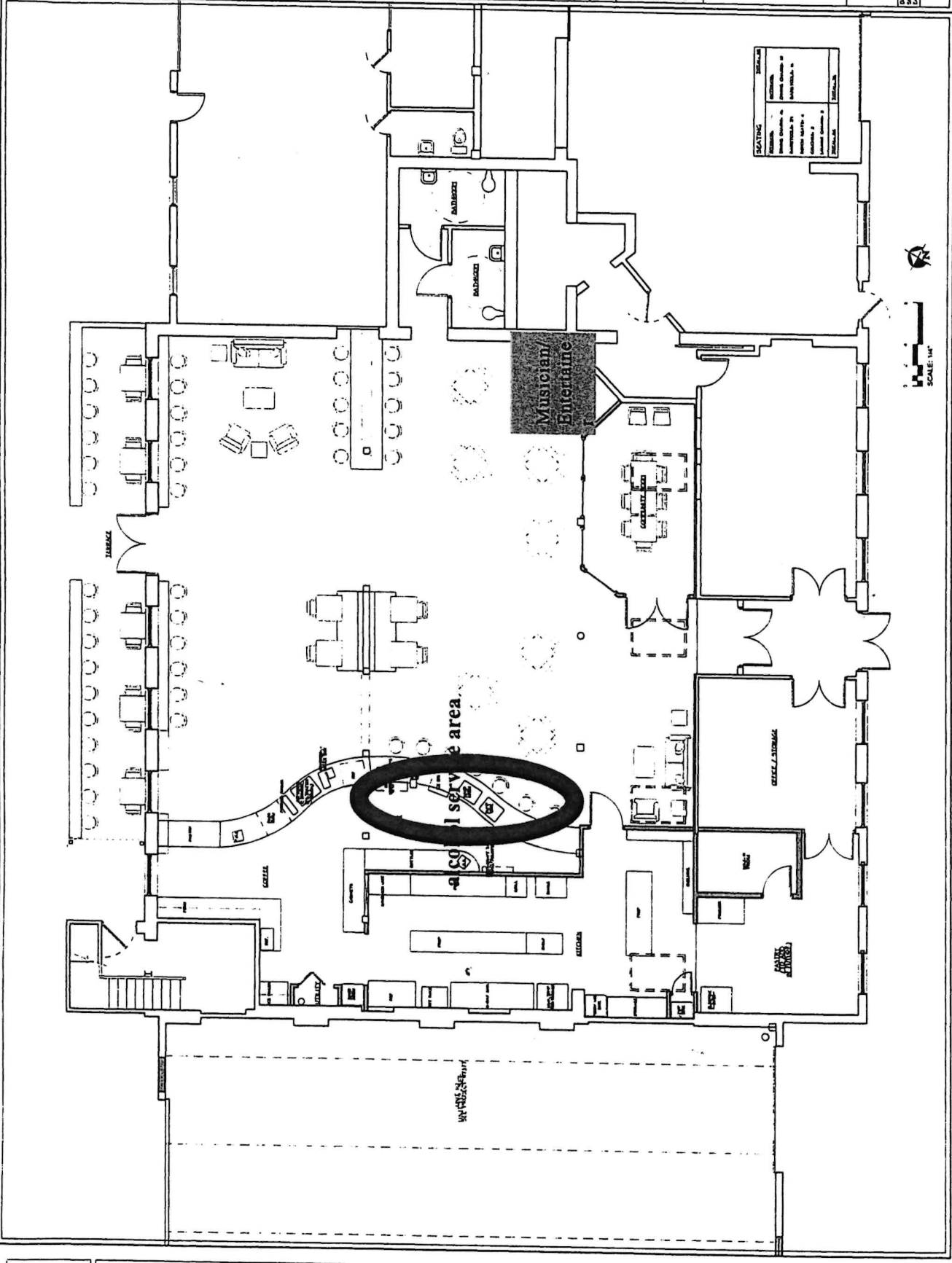
ISSUED FOR:
OWNER REVIEW

PRELIMINARY ONLY
NOT FOR CONSTRUCTION

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

FIRST FLOOR PLAN

DATE: 10/10/2018
SCALE: AS SHOWN
DRAWN BY: JHL
CHECKED BY: JHL
PROJECT NO: 7401



Notes:
1. All dimensions are to face unless noted otherwise.
2. All walls are 1/2" thick unless noted otherwise.
3. All floors are 4" concrete on 8" gravel unless noted otherwise.
4. All roofs are 4" concrete on 8" gravel unless noted otherwise.
5. All ceilings are 12" concrete on 8" gravel unless noted otherwise.
6. All doors are 36" wide unless noted otherwise.
7. All windows are 36" wide unless noted otherwise.
8. All stairs are 36" wide unless noted otherwise.
9. All elevators are 36" wide unless noted otherwise.
10. All hallways are 36" wide unless noted otherwise.
11. All restrooms are 36" wide unless noted otherwise.
12. All kitchens are 36" wide unless noted otherwise.
13. All baths are 36" wide unless noted otherwise.
14. All offices are 36" wide unless noted otherwise.
15. All conference rooms are 36" wide unless noted otherwise.
16. All meeting rooms are 36" wide unless noted otherwise.
17. All storage areas are 36" wide unless noted otherwise.
18. All lobbies are 36" wide unless noted otherwise.
19. All entrances are 36" wide unless noted otherwise.
20. All exits are 36" wide unless noted otherwise.



BAR MENU

BAR BITES

Available Starting at 2 PM

Buffalo Cheese Popcorn

SM 3.00/ LG 5.00

Fresh popped corn tossed with a Buffalo Cheese spice blend

Marinated Olives

6.00

Soft Pretzel Bites

8.00

House made pretzel knots with our honey mustard dipping sauce

Hummus Plate

9.00

House hummus with crackers and assorted veggies (Vegan/Gluten Free)

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)

PASTRY AND DESSERTS

Available All Day While They Last

Blueberry Muffin (Seasonal)

3.25

Banana Pecan Muffin

3.25

Cheddar Biscuit

4.00

Earl Grey Financier (Seasonal)

3.50

Lemon Ginger Scone

3.50

Cardamom Coffee Cake

6.00

Thumbprint Cookie (Seasonal)

2.50

Ginger Molasses Cookie

3.25

Triple Chocolate "Chip" Cookie

3.25

Brownie (Gluten Free)

4.00

Milk Chocolate Cheesecake

8.00

Pumpkin with Maple Cream

8.00

Tart



BAR DRINKS

BEER

Charms & Hexes 7.00

16 oz Black Currant and Plum sour, 5.2% ABV
Banded Brewing, Biddeford, ME

Prebl Raspberry Sour 7.00

16 oz Fruited Kettle Sour, 4.0% ABV
Fore River Brewing, South Portland, ME

Surf Casting 5.00

12 oz Farmhouse Ale, 4.5% ABV
Oxbow Brewing, Newcastle, ME

Tendril 7.00

16 oz IPA, 7.0% ABV
Proclamation Ale Company, Warwick, RI

Object Permanence 8.00

16 oz IPA, 6.8% ABV
Buttonwoods, Cranston RI

Minimal Elegance 9.00

16 oz Double IPA, 8.0% ABV
Buttonwoods, Cranston RI

Pilsner 7.00

12 oz German Pilsner 5.7% ABV
Buttonwoods, Cranston RI

Sagittarius Moon 8.00

16 oz Coffee Stout (ft. Borealis Coffee!) 7.5% ABV
Buttonwoods, Cranston RI

CIDER

Farm Flor 6.25

12 oz Rustic Table Sour, 6.9% ABV
Graft Cidery, Newburgh, NY

Lost Tropic 6.25

12 oz Tropical Mimosa Cider, 6.9% ABV
Graft Cidery, Newburgh, NY

NON-ALCOHOLIC

Seasonal Shrubs 6.00

Phony Negroni 7.00

Soft Drinks 2.50

Cola, Diet Cola, Lemon-Lime Soda, Ginger Ale,
Ginger Beer, Cranberry Juice

WHITE WINE

5 OZ / 8 OZ / BTL

Ostatu Rioja Blanco 13/19.5/38

2021, Rioja Alavesa, Spain

Anchor & Hope Sauv. Blanc 11/16.5/35

2020, German Grapes, Finished in Rhode Island

Borell-Diehl Muller Thurgau 11/16/33

2020, Pfalz, Germany

Pot de Vin Chardonnay 12/18/36

2020, Languedoc, France

Anchor & Hope Gruner Veltliner 11.00

Flonheim, Germany, 250 ml can

Anchor & Hope Piquette 11.00

Portsmouth, RI, 250 ml can

ROSÉ

Anchor & Hope Rose 11/16.50/35

Rheinhessen, Germany

RED WINE

Anchor & Hope Pinot Noir 11.00

Flonheim, Germany, 250 ml can

Pullus Pinot Noir 11/16.5/33

2020, Štajerska, Slovenia

Aplanta Red Blend 9/13.5/27

2019, Alentejo, Portugal

Vin Zorzal Garnacha 10/15/30

2020, Navarra, Spain

PORT & SHERRY

El Maestro Sierra 13

Pedro Ximinez Sherry

Quinta do Infantando 13

Tawny Medium-Dry Port



BAR DRINKS

COFFEE COCKTAILS

Classic Espresso Martini

ISCO Vodka, coffee liqueur, house mocha an vanilla syrup, fresh shot of espresso

12.00

Oaxacan Hot Chocolate

Mezcal, Mocha, Oat Milk, cinnamon, chili pepper

12.00

Spanish Coffee

Rum, Orange liqueur, Coffee liqueur, hot coffee, house Irish whipped cream

13.00

Cold Dazed, Hot Nights

Rum, coconut-pineapple syrup, cold brew

12.00

New England Mai Tai

White rum, Dark rum, orange liqueur, lime, maple

12.00

CLASSIC COCKTAILS

Dirty Martini

Gin or vodka, vermouth, olive brine

12.00

Negroni

Gin, campari, sweet red vermouth, orange peel

12.00

Manhattan

Rye, sweet vermouth, Angostura bitters

12.00

Jalisco Old Fashioned

Tequila with Bootblack Brand Smoky Agave syrup

12.00

Sam's Freestyle

Let Sam our resident bar wizard concoct something exciting for you!

12.00



LICENSE REQUEST: BV LTD. INTOXICATING BEVERAGE
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

BV LTD INTOXICATING BEVERAGE LICENSE

NAME OF ESTABLISHMENT: CLASSIC PIZZA
ADDRESS: 349 METACOM AVE, BRISTOL, RI 02809
APPLICANT NAME: VATCHE AVEDISSIAN
HOURS OF OPERATION: SUN-WED: 11AM-10PM / THUR: 11-11
FRI / SAT 11AM-MIDNIGHT

** PLEASE ATTACH SKETCH INDICATING THE AREAS FROM WHICH LIQUOR WILL BE SERVED AND CONSUMED.

Fee for License: \$500 per year plus advertising and certified mailing costs
Also required is Victualling License: \$75/year
(Payable after Council approves the license.)

Please attend the Council Meeting
on:

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

Date Received: _____

*SIGNATURE: _____

NAME: VATCHE AVEDISSIAN

ADDRESS: 349 METACOM AVE (PLEASE PRINT NAME OF APPLICANT)

TOWN: BRISTOL (ADDRESS OF APPLICANT)

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401 253 1871

HOME TELEPHONE #: 401 743 4711

EMAIL: classicpizzabristol@gmail.com

TAX STAMP



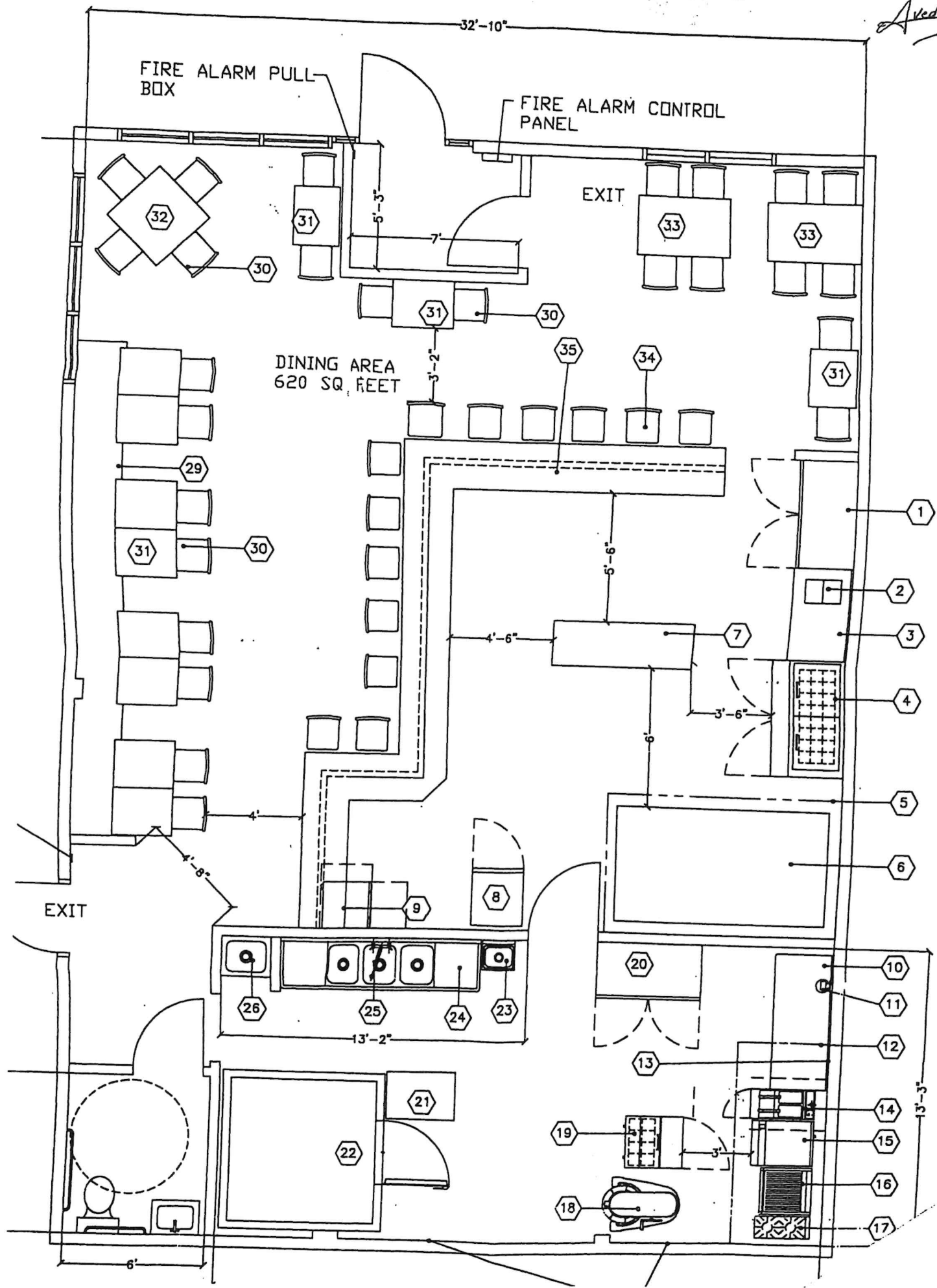
TO BE USED BY FINANCE
DEPARTMENT

*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.

2022 OCT 28 PM 2:4
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

10/28/22

Avedissian



Subs

ANY SUB CAN BE MADE A WRAP - SUBS COME TOASTED WITH MELTED PROVOLONE OR AMERICAN CHEESE - PLEASE SPECIFY IF YOU WOULD LIKE YOUR SUB COLD

SMALL/WRAP: \$7.5 LARGE: \$10

ITALIAN

Layers of imported ham, cooked salami & genoa salami, lettuce, tomato, oil & vinegar

MEATBALL

Our famous meatballs delicately spiced & topped with sauce and melted cheese

SAUSAGE

Freshly baked lean & juicy Italian sausage topped with sauce and melted cheese

HAM

Layers of imported ham with mayo, lettuce, tomato, cheese

VEGGIE

Grilled mushrooms, onions, green peppers, lettuce, tomato, cheese

CHOURICO

Michael's sliced chourico grilled with sauce and cheese w/Chips Small: +\$1 Large: +\$1.50

SMALL/WRAP: \$9 LARGE: \$11.5

CHICKEN CUTLET

Breaded and fried chicken breast served with mayo, lettuce, tomato, cheese

EGGPLANT PARMESAN

Lightly breaded and fried eggplant topped with sauce & melted cheese

CHICKEN PARMESAN

Lightly breaded and fried chicken breast topped with sauce and melted cheese

TUNA

White tuna with lettuce, tomato, cheese

TURKEY

Tender sliced all white turkey breast served with mayo, lettuce, tomato, cheese

GRILLED CHICKEN

Grilled chicken with your choice of toppings

SMALL/WRAP: \$9.75 LARGE: \$11.75

STEAK

Lean shaved steak served with grilled onions, peppers, cheese

ROAST BEEF

Lean and tender sliced roast beef served with mayo, lettuce, tomato, cheese

HAMBURGER

Juicy beef cooked on charcoal grill with your choice of toppings

BLT

Crispy bacon served with mayo, lettuce, tomato, cheese

VEAL PARMESAN

Veal breaded and fried topped with sauce and melted cheese

Drinks

Cans \$2

Empire Lemonade \$3

Empire Sodas \$3

Bottled Water \$2.5

Iced Tea \$3

Beer & Wine

Beer \$3-8

Wine \$5

Dessert

Slice of Cake

Choice of Chocolate Layer Cake, Caronut Layer Cake, Cheesecake or Caramel Peanut Butter Snicker's Pie \$6

Sales Tax not included in price

DELIVERY MINIMUM: BRISTOL: \$15 WARREN: \$20

Menu prices & items subject to change without prior notice

We impose a surcharge on credit cards (3%) that is not more than our cost of acceptance

SCAN TO
PLACE ONLINE
ORDER!



ONLINE ORDERING AVAILABLE @

www.classicpizzabristol.com

Please inform our staff if you have any FOOD ALLERGIES or

CLASSIC



PIZZA

349 Metacom Avenue
BRISTOL, RI

401-253-1871

SUNDAY-THURSDAY

11AM-10PM

FRIDAY & SATURDAY

11AM-MIDNIGHT

OPEN LATE

WE DELIVER

Appetizers

- Garlic Bread** \$4
w/Cheese \$5.5
- French Fries** \$4.75
- Sweet Potato Fries** \$5.75
- Cheese Fries** \$7.5
- Bacon Cheese Fries** 9.25
- Mozzarella Sticks** \$9
- Onion Rings** \$5.75
- Chicken Tenders** \$10.5
- Buffalo Tenders** \$10.5
- BBQ Tenders** \$10.5
- Wings** \$13
Buffalo, BBQ or Plain
- Jalapeno Poppers** \$9

Salads

Served with a pita pocket and your choice of dressing

- HOUSE SALAD** \$8
w/Chicken \$12
- ANTIPASTO** \$12
- GREEK** \$10
w/Chicken \$13
- CAESAR** \$9
w/Chicken \$12
- TUNA SALAD** \$11
- BUFFALO CHICKEN SALAD** \$12
Dressing: Italian, Balsamic Vinaigrette, Caesar, Creamy Italian, Lite Italian, Greek, Bleu Cheese, Honey Mustard, Ranch, Raspberry Vinaigrette, Oil & Vinegar
Extra dressing: .75 - Bleu Cheese: .99 - Extra Chicken: \$4

Wraps

Choice of White or Wheat. Wraps include lettuce, tomatoes & cheese - Extra charge for additional toppings

- BBO CHICKEN** \$11.5
- Buffalo Chicken** \$11.5
- Chicken Caesar** \$11.5
- Greek Salad** \$10
w/Chicken \$11.5
- Veggie** \$10

Pizza

Our FAMOUS Classic Pizza is served with a delicious crust and generous portions of the finest ingredients

- | | S | M | L | XL |
|--------------------|------|--------|------|------|
| Cheese | \$8 | \$11 | \$14 | \$16 |
| White Pizza | \$11 | \$14.5 | \$17 | \$20 |
- Cheddar, Mozzarella, Parmesan, Provolone & Feta

Specialty Pizza

S: \$14 M: \$18 L: \$21.5 XL: \$25

- VEGGIE** Mushrooms, Olives, Onions, Green Peppers
- BBQ CHICKEN** Grilled Chicken, BBQ Sauce, Cheese
- Buffalo Chicken** Grilled Chicken, Buffalo Sauce, Cheese
- California Style** Grilled Chicken, BBQ Sauce, Red Onions, Cheese
- Classic Special** Pepperoni, Sausage, Chourico, Mushrooms, Olives, Onions, Green Peppers, Cheese
- Steak** Steak, Onions, Mushrooms, Green Peppers, Cheese
- Rancho** Grilled Chicken, Bacon, Ranch, Onions, Cheese
- Meat Lovers** Pepperoni, Meatball, Sausage, Bacon, Chourico, Cheese
- Greek** Spinach, Feta Cheese, Fresh Tomato, Garlic, Black Olive, Cheese
- Florentine** Spinach, Eggplant, Fresh Tomato, Cheese

Toppings

SM/CALZONE +\$1.5 - M +\$1.75 - L +\$2 - XL +\$2.5

- | | | |
|-----------|-------------|--------------|
| Pepperoni | Fresh | Eggplant |
| Italian | Tomato | Fresh Garlic |
| Sausage | Ham | Green |
| Meatball | Olives | Peppers |
| Spinach | Pineapple | Mushrooms |
| Banana | Broccoli | Onions |
| Peppers | Feta Cheese | |
| Chourico | | |

*Extra charge for Chicken, Bacon, Steak & Anchovies

Calzones

All pizza toppings available for calzones - Served with side of marinara sauce or your choice of dressing

- Cheese only** \$8
- Buffalo Chicken** \$13
- BBQ Chicken** \$13

Chicken Kabob

Marinated grilled chicken breast served with onions, peppers and Nene's secret spices, topped with tzatziki sauce and rolled in pita bread

- Kabob Sandwich** \$9.5
- Kabob Sandwich with Greek Salad** \$13.5

Gyro

Grilled strips of beef served with tomatoes, onions, parsley and tzatziki sauce, rolled in pita bread

- Gyro Sandwich** \$9.5
- Gyro Sandwich with Greek Salad** \$13.5

Pasta

Spaghetti or Ziti

- w/Sauce** \$9
- w/Meatballs** \$11
- w/Sausage** \$11
- w/Eggplant** \$13
- w/Chicken** \$14
- w/Veal** \$15

Cheese Ravioli

Meat Ravioli

Add:

- Extra Sauce .99
- Melted Mozzarella Cheese \$2
- 1 Meatball \$2
- 1 Sausage \$2
- Extra Chicken, Eggplant or Veal \$4



LICENSE REQUEST: BV LTD. INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2023

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: Nacho Mamma's

ADDRESS: 76 STATE ST

APPLICANT NAME: John Lesieur

HOURS OF OPERATION: 11:30 - 8:30

2022 OCT -5 PM 12:18
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 16, 2022

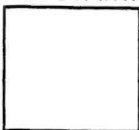
**PETITION MUST BE RETURNED
BY OCTOBER 28, 2022**

Petition to applicant mailed:
September 23, 2022

Date Returned: _____

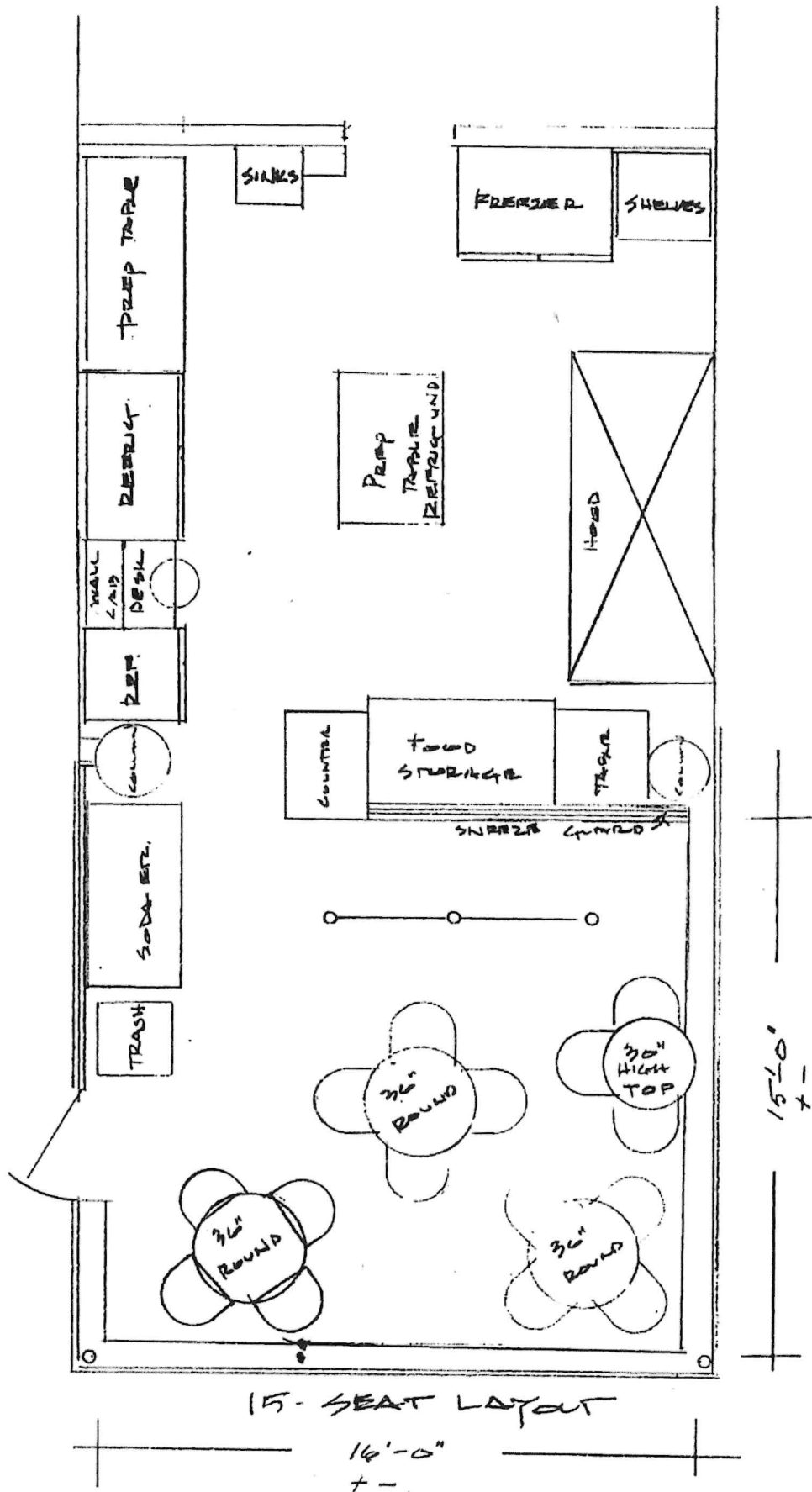
*SIGNATURE: John R. Lesieur
NAME: John R. Lesieur
ADDRESS: 100 Spring Rd (PLEASE PRINT NAME OF APPLICANT)
TOWN: N.K (ADDRESS OF APPLICANT)
DATE OF BIRTH: _____
BUSINESS TELEPHONE #: 396-9580
HOME TELEPHONE #: 640-3222
EMAIL: Lesieur69@yahoo.com

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.





Cart

Pickup

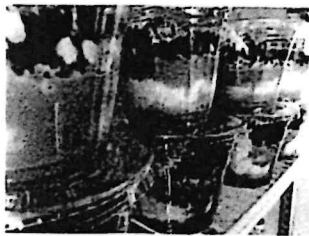
Day
ASAP

👍 15 💬 ➦

Pork pupusas

Dessert

Dulce de leche



Dulce de leche.

\$5.89

Mamma's home made dessert, filled with dulce de leche, cheesecake & salty cookie crumbs.. muy delicioso.

(/order/item/dulce-de-leche-20273)

Like 👍 65 Review 💬 Share ➦

APPETIZERS

(CLICK FOR OPTIONS)



CHIPS & SALSA

\$5.99

(CLICK FOR OPTIONS)

(/order/item/chips--salsa-7355)

Like 13 Review Share



FAMOUS WINGS

\$12.99

Wings with smoked chipotle & served with tequila ranch dressing.

(/order/item/famous-wings-7361)

Like 14 Review Share

YUCA STICKS

\$7.99

FRIED YUCA , SERVED WITH GARLIC MAYO & RED AIOLI.

(/order/item/yuca-sticks-643048)

Like 13 Review Share



"NEW" FIRE WINGS

\$12.99

Wings tossed with fire hot sauce , topped with blue cheese crumble & scallions, served with blue cheese dressing.

(/order/item/new-fire-wings-18875)

Like 8 Review Share

Pickup

Today
ASAP

SWEET PLANTAINS

\$7.99

Fried & served with Mexican crema

(/order/item/sweet-plantains-7358)

Like 18 Review 1 Share

BREAKFASTS

BREAKFAST BURRITO

\$12.99

Smoked Bacon, Mexican chorizo, cheese, eggs, French fries, scallions, chopped tomato & honey chipotle sour cream.

(/order/item/breakfast-burrito-800974)

Like 1 Review Share

BREAKFAST CHIMICHANGA

\$13.99

Mexican chorizo, Bacon cheese, eggs, French fries, scallions, chopped tomato & honey chipotle sour cream. served with lettuce,pico & sour cream.

(/order/item/breakfast-chimichanga-811605)

Like Review Share

NACHOS

(CLICK FOR OPTIONS)

NACHOS

Topped with, cheese, pico de gallo, olives, roasted corn, jalapenos, scallions , sour cream & house red salsa.

(/order/item/nachos-191895)

Like  14 Review  Share 

Street Nachos

Nacho chips, roasted redpepper aioli, pico de gallo, fresh AVOVADO slices, roasted corn, fresh cilantro, scallions, fresh jalapeno peepers ,Mexican Cotija cheese & house red salsa.

(/order/item/street-nachos-623525)

Like  16 Review  1 Share 



BBQ-NACHOS

Topped with cheese, scallions, red onion, black olives & jalapeños. Drizzled with avocado ranch

(/order/item/bbq-nachos-467657)

Like  14 Review  Share 

Cart

Pickup

Today

ASAP

SALADS

Lettuce, rice, beans, corn, olives, cheese, pico de gallo & corn chips. Dressing options (Avocado ranch or Honey chipotle)



SALADS

(CLICK FOR OPTIONS)

(/order/item/salads-192055)

Like  36 Review  Share 

BURRITOS & BOWLS

Filled with rice, beans, cheese, lettuce, pico de gallo, sour cream.

BURRITOS

BOWLS

(CLICK FOR OPTIONS)

(/order/item/burritos-192041)

Like  28 Review  Share 



Plantain Bowl

Plantains, red enchilada sauce, pico de gallo, slaw, sliced avocados, mexican crema, fried egg & fresh cilantro

(/order/item/plantain-bowl-643049)

Like  11 Review  Share 

(CLICK FOR OPTIONS)

(/order/item/bowls-192044)

Like  19 Review  Share 



SHRIMP MARGARITA

\$14.99

CAJUN SHRIMP OVER Cart
TEQUILA RANCH, RICE,
BLACK BEANS, PICO, FRESH
MANGOS, CILANTRO, FRESH
LIMES & 4 CORN CHIPS Today

(/order/item/shrimp-margarita-799883)

Like  18 Review  Share 

SPECIALTY BURRITOS

(CLICK FOR OPTIONS)

ARGENTINO BURRITO \$13.99

Steak, chorizo, french fries, lettuce, pico de gallo, red onions & chimichurri drizzle

(/order/item/argentino-burrito-191900)

Like  7 Review  Share 

PHILLY STEAK BURRITO \$13.99

Steak, garlic-mayo, american cheese, caramelized onions, sauteed mushrooms, lettuce, tomatoes & cilantro. " A true American classic "

(/order/item/philly-steak-burrito-191901)

Like  9 Review  Share 

Surf & Turf Burrito \$13.99

Grilled shrimp & flank steak, Filled with rice, beans, cheese, lettuce, pico de gallo, sour cream.

(/order/item/surf--turf-burrito-264248)

PORTUGUESE BURRITO \$12.99

Flank steak, fries, cheese, rice, two eggs, Portuguese hot pepper & sour cream

(/order/item/portuguese-burrito-191897)

Like  14 Review  Share 

FRIED CHICKEN BURRITO \$11.99

French fries, lettuce, Guacamole, pico de gallo, roasted corn & chipotle mango dressing

(/order/item/fried-chicken-burrito-191898)

Like  4 Review  Share 

SWISS CHEESE BURRITO

TRIPPLE MELTED SWISS CHEESE, SAUTEED MUSHROOMS, CAMELIZED ONIONS, FRIES,

Like 9 Review Share

SWEET CILATRO MUSTARD & RED AIOLI.

(/order/item/swiss-cheese-burrito-839849)

Like 3 Review Share

CHIMICHANGAS

Filled with cheese, rice, beans & side of sour cream, lettuce & pico de gallo.

CHIMICHANGAS

(CLICK FOR OPTIONS)

(/order/item/chimichangas-7445)

Like 24 Review Share

Cart

Pickup

Today

ASAP

TACOS

(CLICK FOR OPTIONS)

SEAFOOD TACOS

Topped with pickled slaw, pico de gallo, salsa verde & diced mago.

(/order/item/seafood-tacos-264250)

Like 12 Review Share

TACOS

Topped with pico de gallo, lettuce & cheese.

(/order/item/tacos-7465)

Like 20 Review 1 Share

ENCHILADAS

Filled with cheese, topped with lettuce, pico de gallo, Mexican crema & fresh cilantro

ENCHILADAS

CLICK FOR OPTIONS

(/order/item/enchiladas-192054)

Like 9 Review 1 Share

TWO-TACO-COMBO

(CLICK FOR OPTIONS)

TACO-COMBO

Two tacos topped with cheese, lettuce & pico de gallo. served with rice & beans.

(/order/item/taco-combo-263159)

Like  10 Review  Share 



(TACOS AL PASTOR) \$12.99

Fresh pineapples, cilantro, verde salsa & diced onions

(/order/item/tacos-al-pastor-799877)

Like  4 Review  Share 

TACO-COMBO

\$12.99

(FISH OR SHRIMP)

Topped with pickled slaw, pico de gallo, salsa verde & diced mago. Served with rice & beans.

(/order/item/taco-combo-340330)

Like  7 Review  Share 

Cart

Pickup

Today

ASAP

SPECIALTY TACO

(CLICK FOR OPTIONS)

CHORIZO TACO

\$4.99

Topped with lettuce, cheese, pico de gallo & red pepper aioli.

(/order/item/chorizo-taco-191904)

Like  2 Review  Share 

FRIED CHICKEN TACO \$4.99

Topped with lettuce, pico de gallo, cheese & mango dressing.

(/order/item/fried-chicken-taco-191907)

Like  3 Review  Share 

STEAK & BLUE TACO \$4.99

Topped with blue-cheese crumbles, pico de gallo, chipotle mayo & fresh cilantro.

(/order/item/steak--blue-taco-191905)

Like  4 Review  Share 

* SIDES *

(CLICK FOR OPTIONS)

BLACK BEANS 8.oz

(/order/item/black-beans-8oz-7500)
Like  1 Review  Share 

\$2.25

8.oz-RICE

(/order/item/8oz-rice-7499)
Like  2 Review  Share 

\$2.25

SOUR CREAM

(/order/item/sour-cream-7502)
Like  2 Review  Share 

\$0.99

3.oz SALSA VERDE

(/order/item/3oz-salsa-verde-165703)
Like  3 Review  Share 

\$0.99

8.oz Mamma's Queso

Chips not included.

(/order/item/8oz-mammas-queso-18952)
Like  Review  Share 

\$3.99

REFRIED BEANS 8.oz

(/order/item/refried-beans-8oz-7501)
Like  1 Review  Share 

\$2.25

GUACAMOLE

Made fresh every day. 4.oz

(/order/item/guacamole-7503)
Like  3 Review  Share 

\$2.50

Cart

Pickup

4.oz HOUSE RED SALSA

(/order/item/4oz-house-red-salsa-165701)
Like  3 Review  Share 

Today
ASAP
\$0.99

2.oz HABANERO SALSA

SUPER HOT!

(/order/item/2oz-habanero-salsa-165704)
Like  1 Review  Share 

\$0.99

QUESADILLAS

Served with a side of pico de gallo, lettuce & sour cream.

QUESADILLAS

(CLICK FOR OPTIONS)

(/order/item/quesadillas-192170)
Like  13 Review  1 Share 

STEAK & MUSHROOM QUESA

\$12.99

FRIED CHICKEN QUESA

\$11.99

Fried chicken, bacon, cheese & BBQ-Ranch drizzle, served with pico de gallo, lettuce & sour cream

(/order/item/fried-chicken-quesa-7487)
Like  7 Review  Share 

FIRE QUESADILLA

\$11.99

Filled with mushroom, flank steak, Mexican Jack Cheese, red aioli & cilantro.

Served with lettuce, sour cream & pico de gallo.

(/order/item/steak--mushroom-quesa-26879)

Like  5 Review  1 Share 

FIRE-QUESADILLA

\$11.99

Filled with fried chicken, Mexican Jack cheese, blue cheese crumbles, fire sauce & green onions.

served with pico de gallo & blue cheese dressing.

(/order/item/fire-quesadilla-406124)

Like  2 Review  Share 

KIDS MENU

Cart

(CLICK FOR OPTIONS)

Pickup

KIDS QUESADILLA

\$6.99

Served with rice, beans & sour cream

(/order/item/kids--quesadilla-7494)

Like  1 Review  Share 

CHICKEN TENDERS

\$6.99

Served with fries

(/order/item/chicken-tenders-7497)

Like  5 Review  Share 

HAMBURGER

\$8.99

PRIME beef patty, served with fries.

(/order/item/hamburger-465233)

Like  Review  Share 

KIDS BURRITO

Today
ASAP
\$6.99

Filled with beans, cheese & sour cream

(/order/item/kids--burrito-7495)

Like  1 Review  Share 

Kids Cheese burger

\$9.99

PRIME beef patty, served with fries.

(/order/item/kids-cheese-burger-406127)

Like  4 Review  Share 

PORK-PUPUPAS

Two PORK Stuffed homedade corn torillas, Served with pickle slaw, fresh jalpenos, salsa roja, sliced avocados, cotija cheese & fresh cilantro



Pork pupusas

\$11.99

Two Stuffed homedade corn torillas, Served with pickle slaw, fresh jalpenos, salsa roja, sliced avocados, cotija cheese & fresh cilantro.

(/order/item/pork-pupusas-623508)

Like  15 Review  Share 

BURGERS

All our 8.oz patty are " Prime Angus Beef"



BIG-MAMMA \$16.99

Double patty, double cheese, lettuce, tomatoe & chipottle mayo. Served with fries.

(/order/item/big-mamma-413265)

Like  7 Review  Share 



PORTUGUESE BURGER \$14.99

Topped with fajita onion & peppers, egg, cheese, lettuce, tomato & avo ranch . Served with chimichurri fries

(/order/item/portuguese-burger-7348)

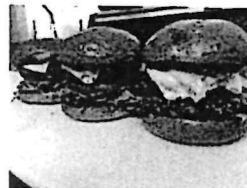
Like  Review  Share 

MUSHROOM BURGER \$14.99

Topped with mushroom, caramelized onions , cheese, jalapenos, tomato & mayo. Served with fries.

(/order/item/mushroom-burger-13274)

Like  6 Review  Share 



MAMMA'S BURGER

Topped with lettuce, tomato, red onions, sliced avocados, cheese & red pepper aioli. Served with Cajun fries

(/order/item/mammas-burger-7347)

Like  11 Review  Share 

BACON CHEESE BURGER

\$14.99

Topped with, bacon, cheese, lettuce, tomato, red onion, & barbecue ranch. Served with fries

(/order/item/bacon-cheese-burger-7349)

Like  5 Review  Share 

Mamma's Fries

(CLICK FOR OPTIONS)

FRENCH FRIES

\$4.29

CAJUN FRIES

\$4.79

(/order/item/french-fries-24068)

Like  8 Review  Share 

CHIMICHURRI FRIES \$4.99

FRIES DRIZZLE WITH CHIMICHURRI SAUCE .

(/order/item/chimichurri-fries-24083)

Like  3 Review  Share 

TOSSED ON CAJUN SPICE & SIDE BBQ-RANCH.

(/order/item/cajun-fries-24079)

Like  11 Review  Share 

Cart

Pickup

Today
ASAP

STREET FRIES



STREET FRIES

Roasted red pepper aioli, pico de gallo, fresh avocado slices, roasted corn, fresh cilantro, scallions, fresh jalapeno peepers & Mexican Cotija cheese.

(/order/item/street-fries-315639)

Like  11 Review  Share 

"NEW" NACHO-FRIES

French fries topped with melted cheese, pico de gallo, olives, roasted corn, jalapenos, scallions, sour cream & house red salsa.

(/order/item/"new"-nacho-fries-702854)

Like  4 Review  Share 

SPICY-QUESO-FRIES \$11.79

FRENCH FRIES TOPPED WITH SPICY QUESO, FIRE SAUCE, BACON, JALAPENOS, SCALLIONS, SIDE OF SOUR CREAM..

(/order/item/spicy-queso-fries-623532)

Like  4 Review  Share 

BEVERAGES

SODA \$1.85

(/order/item/soda-7506)

Like  4 Review  Share 

WATER \$1.85

(/order/item/water-7507)

Like  Review  Share 

JARRITOS \$2.78

(/order/item/jarritos-7508)

Like  6 Review  Share 

12.oz Sangria (Not valid for delivery) \$8.99

Age 21, Minimum Legal Drinking Age. Please bring a valid I.D for pick up orders only.

(/order/item/12oz-sangria--not-valid-for-delivery-613570)

Like  Review  Share 

JUICE BOX

\$1.50

(/order/item/juice-box-7509)

Like  1 Review  Share 

Cart

Pickup

Today
ASAP

PLEASE INFORM US OF ANY FOOD ALLERGIES

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

Follow Us

Navigation

Order Online (/order)

Home (/)

About Us (/about-us)

Contact Us (/contact-us)

Visit our Barrington location (<https://www.nachomammasbarringtonri.com/>)

Catering Menu (/catering)

Directions (/Directions)

Employment (/Employment)

Menu (/menu)

Terms and Conditions (/TermsandConditions)



LICENSE REQUEST: BV LTD. INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2023

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 Wlave Bristol Inc.

ADDRESS: 400 Metacom Ave., Bristol RI

APPLICANT NAME: Anastasios J. Barakos

HOURS OF OPERATION: 11:30 AM - 9:00 PM Sun-Thurs
11:30 AM - 10:00 PM Fri & Sat

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 16, 2022

**PETITION MUST BE RETURNED
BY OCTOBER 28, 2022**

Petition to applicant mailed:
September 23, 2022

Date Returned: 10/26/2022

*SIGNATURE: [Signature]

NAME: Anastasios J. Barakos

ADDRESS: 5 Northworf Psge (PLEASE PRINT NAME OF APPLICANT)

TOWN: Barrington, RI 02806 (ADDRESS OF APPLICANT)

DATE OF BIRTH: -----

BUSINESS TELEPHONE #: 401-253-8811

HOME TELEPHONE #: 516-351-5636

EMAIL: pizzawlave@yahoo.com

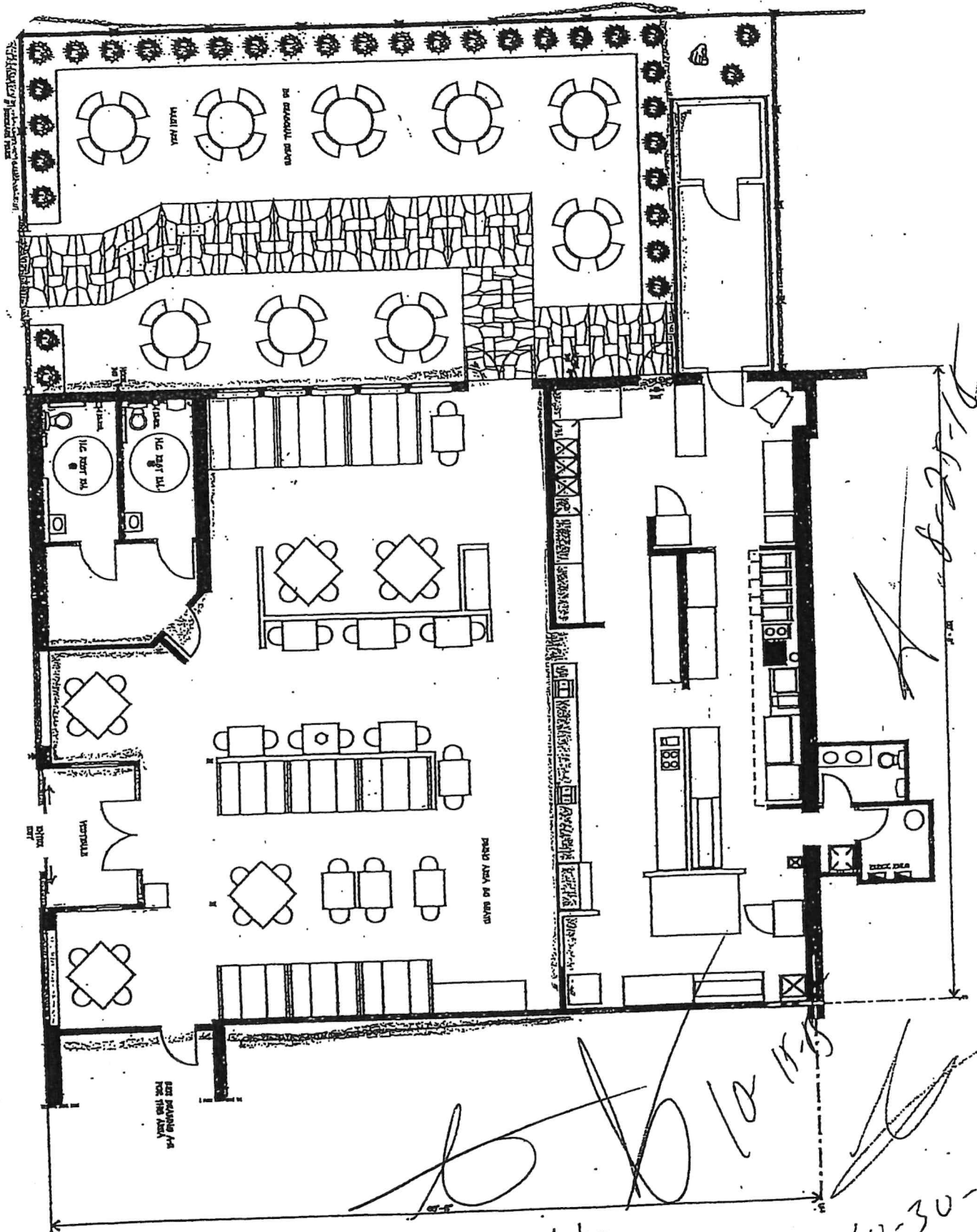
2022 OCT 27 AM 8:32
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

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.



* Revised to show Service area 12/6/13

10/26/2022
MB

M. Bay
10/6/2020

10-15-13
10-30-14
170

APPETIZERS

FRIED CALAMARI

Mantari sauce, served with marinara sauce - \$12.49

SICILIAN CALAMARI

Calamari, tossed in marinara and sautéed with tomatoes, olives, and banana peppers - \$14.99

PORTUGUESE LITTLE NECKS

Little necks & chorizo sautéed with beer, kale, garlic butter - \$13.99

LOADED CHEESE FRIES

Loaded cheese, bacon, ranch dip - Small \$9.99 Large \$14.99

- Substitute chili for \$2.99

BONELESS WINGS

Crispy & juicy chicken tenders tossed in your choice of marinara, honey mustard, or Sweet Chili dipping - \$12.99

BBQ PULLED PORK NACHOS

Our incredible slow roasted pulled pork topped with diced tomatoes, jalapeños, cheddar cheese, and melted cheese - \$13.99

STUFFIES

Gluten quinoa stuffed with chorizo and topped with cheese sauce - \$12.99

CLAM CAKES

One \$4.99 Two \$9.99

CURLY FRIES

With your favorite dipping sauce, cheese sauce - \$5.99

SOUPS

SOUP OF THE DAY

Selection of soups - \$5.50

CHILI

With your choice of beans, melted cheese - \$5.50

SALADS

CARDEN SALAD

Mixed greens, grape tomatoes, cucumbers, red onion, pepperoncini - \$8

APPLE WALNUT SALAD

Mixed greens, apples, walnuts, cranberries, bleu cheese crumbles, apple cider vinaigrette - \$13

CHEF

Mixed greens, grape tomatoes, cucumbers, red onion, pepperoncini, ham, turkey, boiled egg, ranch - \$14

TACO SALAD

Mixed greens, tomatoes, black olives, jalapeños, cheese, sour cream in a tortilla bowl - \$16

Dressings: Blue Cheese, Ranch, Caesar, Apple Cider Vinaigrette, Balsamic, Thousand Island, Creamy, Italian, Honey Mustard, and others.

We ask our server to make your salad for you. If you have a food allergy, please inform your server if a person in your party has a food allergy.

WRAPS

CHICKEN OR STEAK TIP FAJITA*

Our famous grilled steak tips or chicken, topped with melted cheese, sautéed onions, tomatoes, sour cream, chicken \$12.99, steak \$15.99

BUFFALO CHICKEN

Crispy chicken tenders tossed in buffalo sauce, topped with bleu cheese - \$13.99

THE GREEK

Grilled chicken, feta cheese, lettuce, tomatoes, Greek dressing - \$11.99

SUBS

*Hot toppings: lettuce, tomatoes, jalapeños, onions, mushrooms, pickles, olives, vinegar, ranch dressing, or cheese. Not for delivery.

Submarine sandwiches: \$5.99 - \$12.99

STEAK BOMB*

Shaved steak, grilled onions, mushrooms, tomatoes, onions, pickles, oil, and vinegar. Small - \$10.99 Large - \$13.99

BUFFALO CHICKEN

Crispy chicken tenders tossed in buffalo sauce, topped with bleu cheese. Small - \$11.99 Large - \$13.99

TURKEY COBBLER

Turkey, stuffing, cranberry sauce, lettuce, tomatoes, onions, pickles, oil, and vinegar. Small - \$11.99 Large - \$13.99

STEAK & CHEESE*

Shaved steak, melted cheese, lettuce, tomatoes, onions, pickles, oil, and vinegar. Small - \$11.99 Large - \$13.99

CHICKEN CUTLET

Breaded chicken, provolone, lettuce, tomato, and mayo. Small - \$11.99 Large - \$13.99

CHICKEN BACON RANCH

Grilled chicken, ranch dressing, lettuce, tomato, and ranch dressing. Small - \$11.99 Large - \$13.99

BLT

Small - \$10.99 Large - \$13.99

SANDWICHES

Served with your choice of fries, house salad, lettuce, olives, tomatoes, onions, pickles, oil, and vinegar. Small - \$10.99 Large - \$13.99

CORNED BEEF REUBEN

Corned beef, melted Swiss, sauerkraut, onion, mustard, lettuce, tomato, on a fresh roll - \$13.99

MONTEREY CHICKEN

Grilled chicken, melted Swiss, sauerkraut, onion, mustard, lettuce, tomato, on a fresh roll - \$13.99

TURKEY MELT

Grilled turkey, melted Swiss, sauerkraut, onion, mustard, lettuce, tomato, on a fresh roll - \$13.99

HADDOCK SANDWICH

Grilled haddock, melted Swiss, sauerkraut, onion, mustard, lettuce, tomato, on a fresh roll - \$13.99

TUNA MELT

Grilled tuna, melted Swiss, sauerkraut, onion, mustard, lettuce, tomato, on a fresh roll - \$13.99

HADDOCK REUBEN

Grilled haddock, melted Swiss, sauerkraut, onion, mustard, lettuce, tomato, on a fresh roll - \$13.99

BURGERS

Served with your choice of fries, house salad, lettuce, olives, tomatoes, onions, pickles, oil, and vinegar. Small - \$10.99 Large - \$13.99

CLASSIC CHEESEBURGER*

Grilled chicken, tomato, onion, pickles, oil, and vinegar. Small - \$10.99 Large - \$13.99

THE WAVE BURGER*

Swiss, grilled onions, mushrooms, bacon lettuce, tomato - \$13.99

THE EXTREME

Beef you can't finish it! 1/2 lb certified Angus beef, bacon, cheese, between two grilled cheese sandwiches - \$16.99

BRICK OVEN PIZZAS & CALZONES

Small - \$10.99 Large - \$13.99

CLASSIC CHEESEBURGER*

Grilled chicken, tomato, onion, pickles, oil, and vinegar. Small - \$10.99 Large - \$13.99

THE WAVE BURGER*

Swiss, grilled onions, mushrooms, bacon lettuce, tomato - \$13.99

THE EXTREME

Beef you can't finish it! 1/2 lb certified Angus beef, bacon, cheese, between two grilled cheese sandwiches - \$16.99

BLT

Small - \$10.99 Large - \$13.99

CHICKEN BACON RANCH

Grilled chicken, ranch dressing, lettuce, tomato, and ranch dressing. Small - \$11.99 Large - \$13.99

BLT

Small - \$10.99 Large - \$13.99

CHICKEN BACON RANCH

Grilled chicken, ranch dressing, lettuce, tomato, and ranch dressing. Small - \$11.99 Large - \$13.99

BLT

Small - \$10.99 Large - \$13.99

CHICKEN BACON RANCH

Grilled chicken, ranch dressing, lettuce, tomato, and ranch dressing. Small - \$11.99 Large - \$13.99

BLT

Small - \$10.99 Large - \$13.99

CHICKEN BACON RANCH

Grilled chicken, ranch dressing, lettuce, tomato, and ranch dressing. Small - \$11.99 Large - \$13.99

BLT

Small - \$10.99 Large - \$13.99

CHICKEN BACON RANCH

Grilled chicken, ranch dressing, lettuce, tomato, and ranch dressing. Small - \$11.99 Large - \$13.99

BLT

Small - \$10.99 Large - \$13.99

CHICKEN BACON RANCH

Grilled chicken, ranch dressing, lettuce, tomato, and ranch dressing. Small - \$11.99 Large - \$13.99

BLT

Small - \$10.99 Large - \$13.99

CHICKEN BACON RANCH

Grilled chicken, ranch dressing, lettuce, tomato, and ranch dressing. Small - \$11.99 Large - \$13.99

BLT

Small - \$10.99 Large - \$13.99

CHICKEN BACON RANCH

Grilled chicken, ranch dressing, lettuce, tomato, and ranch dressing. Small - \$11.99 Large - \$13.99

BLT

Small - \$10.99 Large - \$13.99

CHICKEN BACON RANCH

Grilled chicken, ranch dressing, lettuce, tomato, and ranch dressing. Small - \$11.99 Large - \$13.99

BLT

Small - \$10.99 Large - \$13.99

CHICKEN BACON RANCH

Grilled chicken, ranch dressing, lettuce, tomato, and ranch dressing. Small - \$11.99 Large - \$13.99

BLT

Small - \$10.99 Large - \$13.99

CHICKEN BACON RANCH

Grilled chicken, ranch dressing, lettuce, tomato, and ranch dressing. Small - \$11.99 Large - \$13.99

BLT

Small - \$10.99 Large - \$13.99

PASTA

Served with garlic bread.
Choice of pasta: Penne, Linguine, Spaghetti, or Cavatelli.
Add a side garden salad \$1.99

POMODORO

Our house made imported Italian tomato sauce - \$12.99

4oz CREAMY MUSHROOM

Mushrooms, garlic, cream, parmesan cheese - \$14.99

LASAGNA

Three layers full of meat and cheese. So good! - \$18.99

BAKED MAC & CHEESE

Rich and creamy cheese sauce, baked crumb crust - \$15.99

PENNE A LA VODKA

A rich, creamy pink vodka sauce - \$14.99

CHICKEN

Valid a side garden salad \$1.99

CHICKEN MARSALA

Tender chicken sautéed with mushrooms and our marsala sauce. Served over linguine - \$16.99

CHICKEN PARMESAN

Lightly breaded chicken breast topped with marinara and melted cheese served over linguine - \$16.99

MONTERREY CHICKEN

Grilled chicken breast topped with BBQ, mushrooms, bacon, melted jack & cheddar. Served with 2 sides - \$17.99

POPCORN CHICKEN

With your choice of BBQ, Honey Mustard, or Sweet & Sour for dipping and a side - \$15.99

RIBS & STEAK

Valid a side garden salad \$1.99

MARINATED STEAK TIPS*

Best in East Bay and our best-selling dinner! Choice of 2 sides - \$22.49

SURF & TURF*

Our Steak Tips and Baked Stuffed Shrimp, Grilled Salmon, or Baked Scallops, choice of 2 sides. - \$25.49

SHEPHERD'S PIE

Seasoned ground beef, onions, carrots, and corn topped with house made mashed potatoes and gravy. Served with a side salad - \$15.99

*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.

SEAFOOD

Sides: French Fries, Kettle Chips, Rice Pilaf, Mashed Potatoes, Macaroni Salad, Seasonal Veggie, Coleslaw, Baked Potato Substitute Only Fries, Loaded Baked Potato, Sweet Potato Fries or Onion Rings for - 1.99 Baked or Loaded Baked Potato served after 4:30 p.m. on Fridays & Saturdays only

BAKED STUFFED SHRIMP
Jumbo shrimp stuffed with our seafood stuffing, served with 2 sides - \$21.99

FISHERMAN'S PLATTER
Wild-caught beer battered haddock, clam strips, shrimp, and scallops, served with tartar, coleslaw and fries - \$27.99

FISH & CHIPS
Wild-caught haddock, beer battered, served with tartar, coleslaw, and fries - \$15.99

FRIED SHRIMP
Shrimp, jumbo shrimp, served with tartar, coleslaw, and fries - \$21.99

COMBO PLATTER
Pick Two: Beer battered Scallops, Shrimp, Haddock, Clam Strips. Served with cole slaw and fries - \$23.99

SHRIMP SCAMPI
Shrimp sautéed with diced tomatoes, shallots, garlic butter, wine and Italian spices, over linguine - \$33.99

RED OR WHITE CLAM SAUCE
Shrimp sautéed with local little neck clams in your choice of red or white wine butter sauce - \$16.99

SIDES

FRENCH FRIES \$4.99

COLE SLAW \$2.99

KETTLE CHIPS \$4.99

LOADED BAKED POTATO \$5.99

BAKED POTATO \$5.99

BAKED POTATO SAUSAGE \$7.99

MEATBALLS OR SAUSAGE \$7.99

ONION RINGS \$5.99

MACARONI SALAD \$3.99

MASHED POTATOES \$4.99

MAKE YOUR OWN PIZZA!

We bring the sauce, dough, cheese and 1 topping to your table. 9 toppings: Pepperoni, Ham, Chorizo, Green Peppers, Onions Black Olives, Mushrooms, Pineapple

Kids Sundae

Vanilla ice cream with chocolate sauce

Choice of toppings are: rainbow jimmies, Oreos bits, and whipped cream 5

Cup of Mud

Chocolate pudding, crushed Oreos, and gummy worms 6

*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.



HAND TOSSED BRICK OVEN PIZZA

THE WAVE

PIZZA, SEAFOOD, PASTA & MORE

Where Kids can Make Their Own Pizza!

400 Metacom Ave. Bristol, RI
www.pizzawavebristol.com
401-265-8811

Dine In - Take Out
Delivery

Gift Cards Available

Open 7 Days a Week,

Sunday through Thursday 11am - 9pm
Friday & Saturday 11am - 10pm



LICENSE REQUEST: BV LTD. INTOXICATING BEVERAGE LICENSE RENEWAL
EXPIRES: DECEMBER 1, 2023

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: RICCOITI'S SANDWICH SHOP

ADDRESS: 11 GOODING AVE, BRISTOL

APPLICANT NAME: BENJAMIN HOWARTH

HOURS OF OPERATION: M-F SAT SUN
10:30-8:30 9:30-8:30 CLOSED

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND
2022 OCT -4 AM 10:36

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 16, 2022

**PETITION MUST BE RETURNED
BY OCTOBER 28, 2022**

Petition to applicant mailed:
September 23, 2022

Date Returned: _____

*SIGNATURE: [Signature]

NAME: BENJAMIN HOWARTH

ADDRESS: 1116 20 STATE ST, APT 2E (PLEASE PRINT NAME OF APPLICANT)

TOWN: BRISTOL (ADDRESS OF APPLICANT)

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-253-1614

HOME TELEPHONE #: 401-696-9931

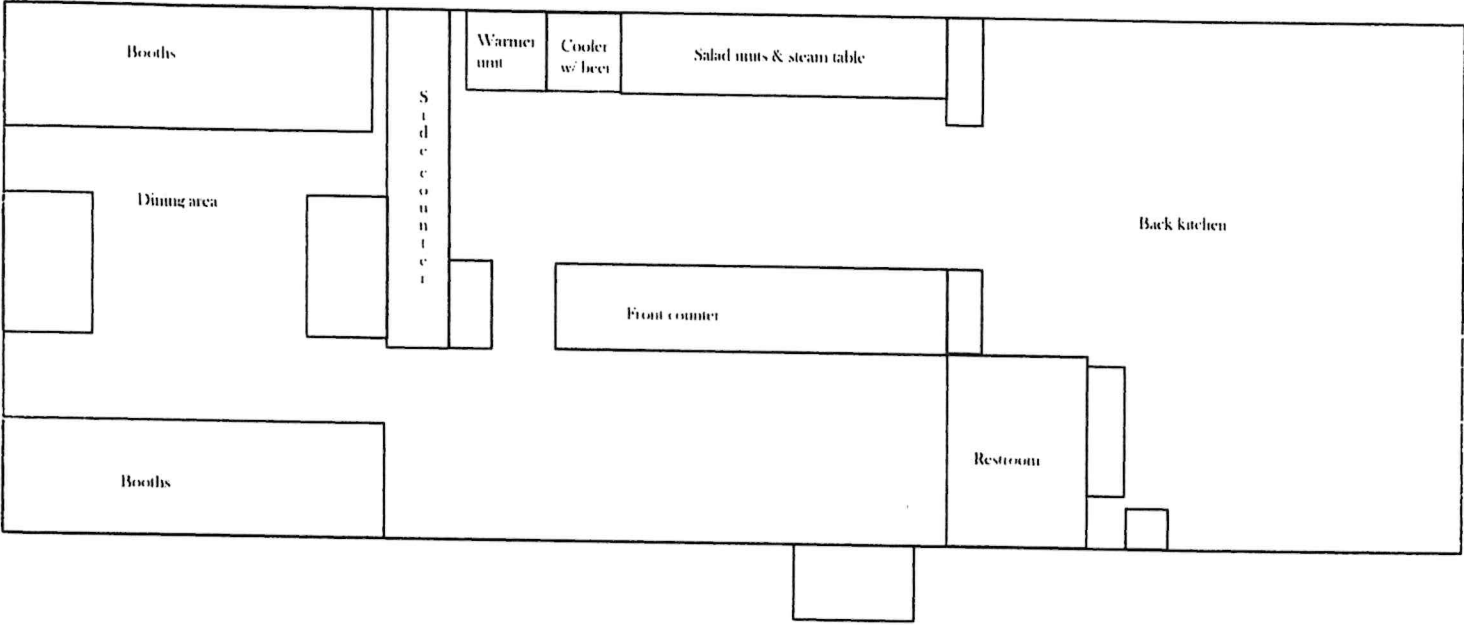
EMAIL: BEN@RICCOITISBRISTOL.COM

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.



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.

6.85 8.95 11.00

Ham, Salami, Cheese 6.50 8.50 10.45
An Italian favourite!

Ham & Cheese 6.75 8.85 10.85
A true classic!

Roast Beef & Cheese 6.85 8.95 11.00
All natural top round Roast Beef
with Provolone

Turkey & Cheese 6.85 8.95 11.00
Oven roasted Turkey Breast
with Provolone

Turkey Club 8.35 10.95 13.50
Oven roasted Turkey Breast with
crispy bacon and Provolone

Tuna Salad 6.25 8.15 10.00
Freshly made in house every day!

Chicken Salad 6.55 8.55 10.50
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

Signature Hot Subs

BLT 6.25 8.15 10.00
Crispy bacon with lettuce and tomato

Buffalo Chicken 6.10 7.90 9.70
Our fried chicken cutlet smothered
in Franks' Buffalo Sauce

Cheeseburger 8.10 10.60 13.00
One of our most popular!

Chicken Parm 6.95 9.05 11.15
Fried chicken cutlet with melted
Provolone and Marinara

Chicken Stirfry 7.55 9.85 12.15
Grilled chicken with grilled Peppers,
Mushroom, Onion, and melted Provolone

Chourico and Pepper 7.15 9.35 11.50
Chourico and Pepper with melted
Provolone and Marinara

Eggplant Parm 6.85 8.95 11.00
Fresh Eggplant hand breaded to order
with melted Provolone and Marinara

Meatball Parm 6.85 8.95 11.00
Our Meatball sub with melted Provolone

Pastrami & Cheese 9.00 11.75 14.45
Deli sliced Pastrami with melted Provolone

Steak & Cheese 8.50 11.10 13.65
Shaved Steak with melted Provolone

Steak Bomb 9.10 11.90 14.65
Shaved Steak with melted Provolone
and grilled Peppers, Mushroom, and Onion

Vegetarian 5.75 7.50 9.20
Grilled Peppers, Mushroom, and Onion
with melted Provolone and American

Specialty Sandwiches

BBQ Burger 8.80 11.45 14.00
Our cheeseburger topped with crispy onion
rings and drizzled with sweet and smoky BBQ sauce

Brian Special 8.45 11.05 13.00
Our grilled chicken with melted Provolone,
crispy bacon, and zesty honey mustard

Chicken Bacon Ranch 8.45 11.05 13.00
Our grilled chicken with melted Provolone, crispy
bacon, creamy ranch dressing, and lettuce & tomato

Chicken Bang Bang 8.45 11.05 13.00
Fried chicken cutlet with melted Provolone,
crispy bacon, Boom Boom sauce, lettuce & tomato

Chourico and Chips 7.55 9.85 11.00
Grilled Chourico with melted Provolone,
crispy french fries, and Marinara

Meatball & Eggplant 6.85 8.95 11.00
Our Meatball and hand breaded Eggplant
with melted Provolone and Marinara

Pastrami Reuben 9.00 11.75 14.00
Deli sliced Pastrami with melted
Swiss, Russian dressing, and sauerkraut

Roast Beef Special 6.85 8.95 11.00
Top round roast beef with melted Swiss, horseradish
mayo, banana peppers, and lettuce & tomato

Turkey Special 8.35 10.95 13.00
Oven baked Turkey with melted Provolone, crispy
bacon, sweet cranberry sauce, mayo, lettuce & tomato

Willow Tree Special 8.90 11.70 14.00
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

6.25

Broccoli Pie

Our garlicky Broccoli mix with melted Provolone

6.25

Chourico Pie

Chourico with grilled onion and pepper and melted Provolone

6.75

Buffalo Chicken Pie

Our chicken tenders with Franks' Buffalo Sauce and Mozzarella cheese

6.75

Gene Special

Our Spinach Pie loaded up with black olives, grilled pepper, onion, mushroom, and melted Provolone

6.85

Rick Special

Our Broccoli Pie with grilled Chicken and melted Provolone

9.20

Sides and more!

French Fries

2.95

3.95

Sweet Potato Fries

3.95

4.95

Onion Rings

3.45

4.45

Mozzarella Sticks

4.45

7.95

Chicken Tenders

4.45

7.95

Hot Dog

3.50

Antipasto Salad

8.45

Garden Salad

6.45

Add grilled Chicken or a scoop

2.95

of Willow Tree or Tuna Salad

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 4-6

29.95

Large Platter

24 pieces, feeds 8-12

55.95

Italian

Turkey & Cheese

Roast Beef & Cheese

Ham & Cheese

Tuna

Willow Tree

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 4-6

39.95

Large Platter

36 pieces, feeds 6-9

59.95

Spinach Pie

Broccoli Pie

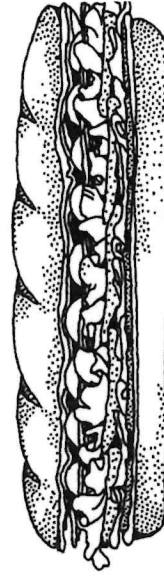
Chourico Pie

Buffalo Pie

Scan or Call to Order
(401) 253-1614



Riccotti's
SANDWICH SHOP



11 Gooding Ave
Bristol, RI
www.RiccottisBristol.com



LICENSE REQUEST: CLASS D INTOXICATING BEVERAGE LICENSE
EXPIRES: DECEMBER 1, 2023

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

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND
2022 OCT 14 AM 11:22

CLASS D INTOXICATING BEVERAGE LICENSE RENEWAL

NAME OF ESTABLISHMENT:

BRISTOL COUNTY BUNKS #1860

ADDRESS:

1 CONSTITUTION ST BRISTOL, RI. 02809

APPLICANT NAME: RICHARD RENSEHAUSEN JR.

HOURS OF OPERATION: SUN 12-5 CLOSED MONDAYS (EXCEPT HOLIDAYS)
THUR - SAT. 1-10 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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Received: _____

*SIGNATURE:

NAME: RICHARD RENSEHAUSEN JR.

ADDRESS: 195 HARK ST (PLEASE PRINT NAME OF APPLICANT)

TOWN: BRISTOL RI (ADDRESS OF APPLICANT)

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 753-2005

HOME TELEPHONE #: 401-440-0229

EMAIL: RENSEHAUSEN@Y4400.COM

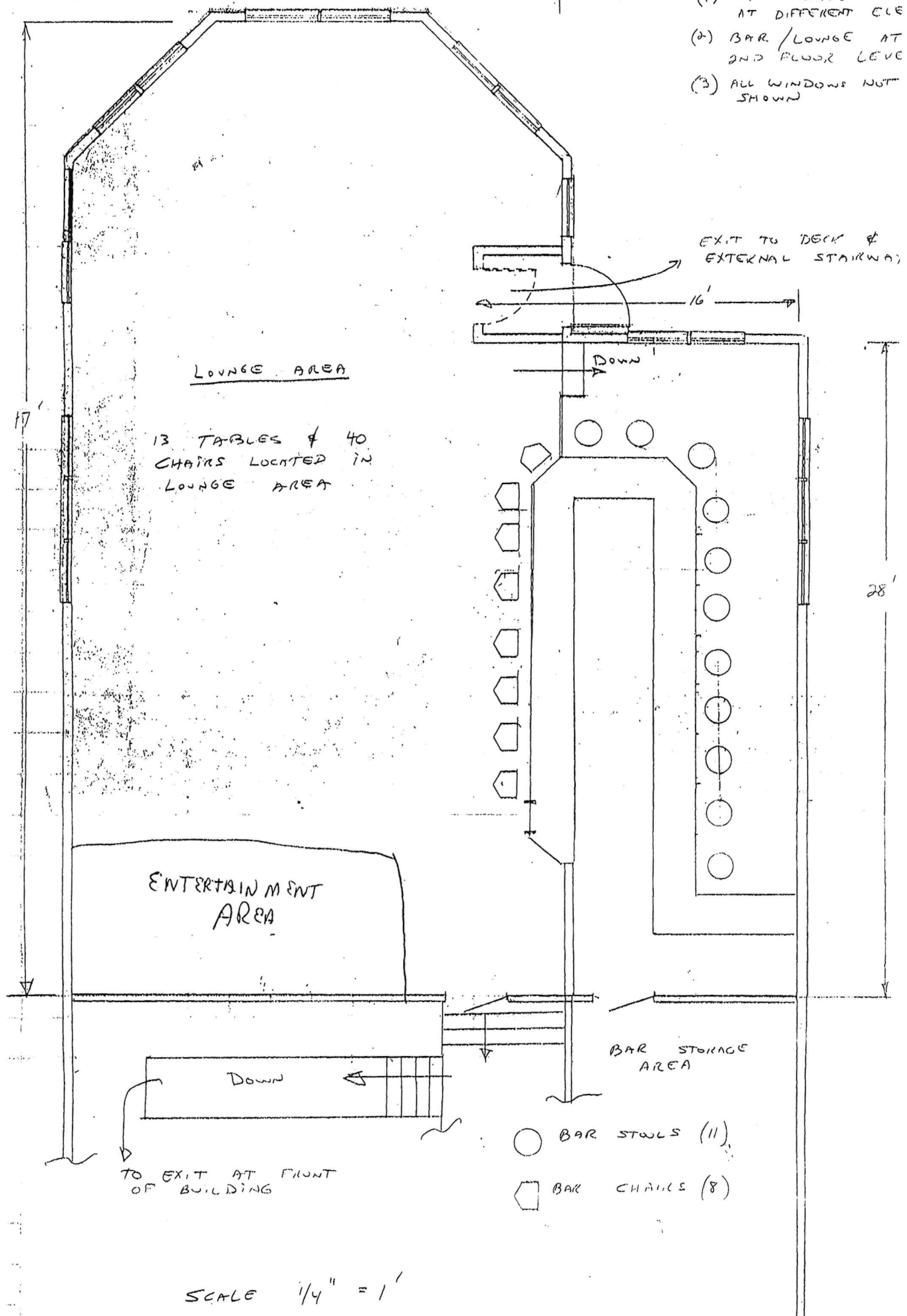
TAX STAMP



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.

- (1) TWO SIDES OF R. AT DIFFERENT CLE
- (2) BAR / LOUNGE AT 2ND FLOOR LEVEL
- (3) ALL WINDOWS NOT SHOWN



Vic's Harborside

Soups

Portuguese Soup 4
Chowder 6

Salads

Tossed Salad 4
Caesar Salad 4
Lg Caesar Salad 8
chicken 5 shrimp 6
Antipasto 12

Appetizers

Shrimp Cocktail (8) 11
Onion Rings 7
Chicken Tenders 9
Buffalo Tenders 10
Shrimp Mozambique 13

Garlic Bread 5

Calamari 13
Smelts 11
garlic butter or marinade 1
Mozambique Tenders 12
Mozzarella Sticks 8

Sandwiches

8oz Angus Burger 12
Chourico & Chips 9
Sausage Onions Peppers 10
Chicken Parmigiana 10

Chourico 9
Meatball 9
Crispy Chicken 9
Fried Fish 10

(Served with french fries or coleslaw)

Extras

Mushrooms .50
Onions .50
Portuguese Peppers .50
Green Peppers, Hot Peppers .50

Cheese 1
Bacon 2
Meatballs (2) 2
Sausages (2) 3

Please inform your server if there are any food allergy concerns in your party

Vic's Harborside

Entrees

Italian

Chicken Parmigiana 16

Eggplant Parmigiana 14

(Served with pasta)

Stuffed Shells 12

Pasta with Marinara 9

Mozambique

Shrimp Mozambique 17

Chicken Mozambique 16

(Served with french fries and rice)

Deep Fried

Fried Fish Sm 13 Lg 16

Fried Shrimp 15

Fried Scallops mkt

Fried Clams mkt

Fried Calamari 16

Fried Smelts 14

garlic butter 1

marinade 1

(Served with french fries and coleslaw)

Partially cooked foods can increase your risk of foodborne illness. Consumers who are especially vulnerable to food-borne illness should only eat seafood and other food from animals thoroughly cooked.



LICENSE REQUEST: CLASS D INTOXICATING BEVERAGE LICENSE

EXPIRES: DECEMBER 1, 2023

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 Street, Bristol

APPLICANT NAME: Eliso Castro

HOURS OF OPERATION: m-Sunday
8am - 12am

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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Received: _____

*SIGNATURE: _____

NAME: ELISO CASTRO

ADDRESS: 125 BRISTOL WOODS (PLEASE PRINT NAME OF APPLICANT)

TOWN: BRISTOL R.I. (ADDRESS OF APPLICANT)

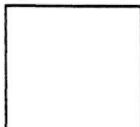
DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 253 4769

HOME TELEPHONE #: 440 0883

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.



Celebrating
48 Years of Sports

Bristol Sports Club

417 Wood Street
Bristol, Rhode Island 02809



(401) 253 - 4769

MENU

BIFANAS	—	4.00
CHIPS	—	1.00
BEANS	—	3.00
CORN NUTS	—	1.00
FAVA BEANS	—	1.00
GIZARDS	—	3.00

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 LASA

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



LICENSE REQUEST: **CLASS D INTOXICATING BEVERAGE LICENSE**
EXPIRES: DECEMBER 1, 2023

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 Rd

APPLICANT NAME:

Chief Steward,
Christopher Healey

HOURS OF OPERATION:

4:00 pm - 9:00 pm Bar - in season

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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Received: _____

*SIGNATURE: _____

NAME: _____

ADDRESS: _____

TOWN: _____

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: _____

HOME TELEPHONE #: _____

EMAIL: _____

Christopher M. Healey

Christopher M. Healey

101 Poppasquash Road

Bristol

(PLEASE PRINT NAME OF APPLICANT)

(ADDRESS OF APPLICANT)

401-253-2922

401-487-8062

Steward@bristolyc.com

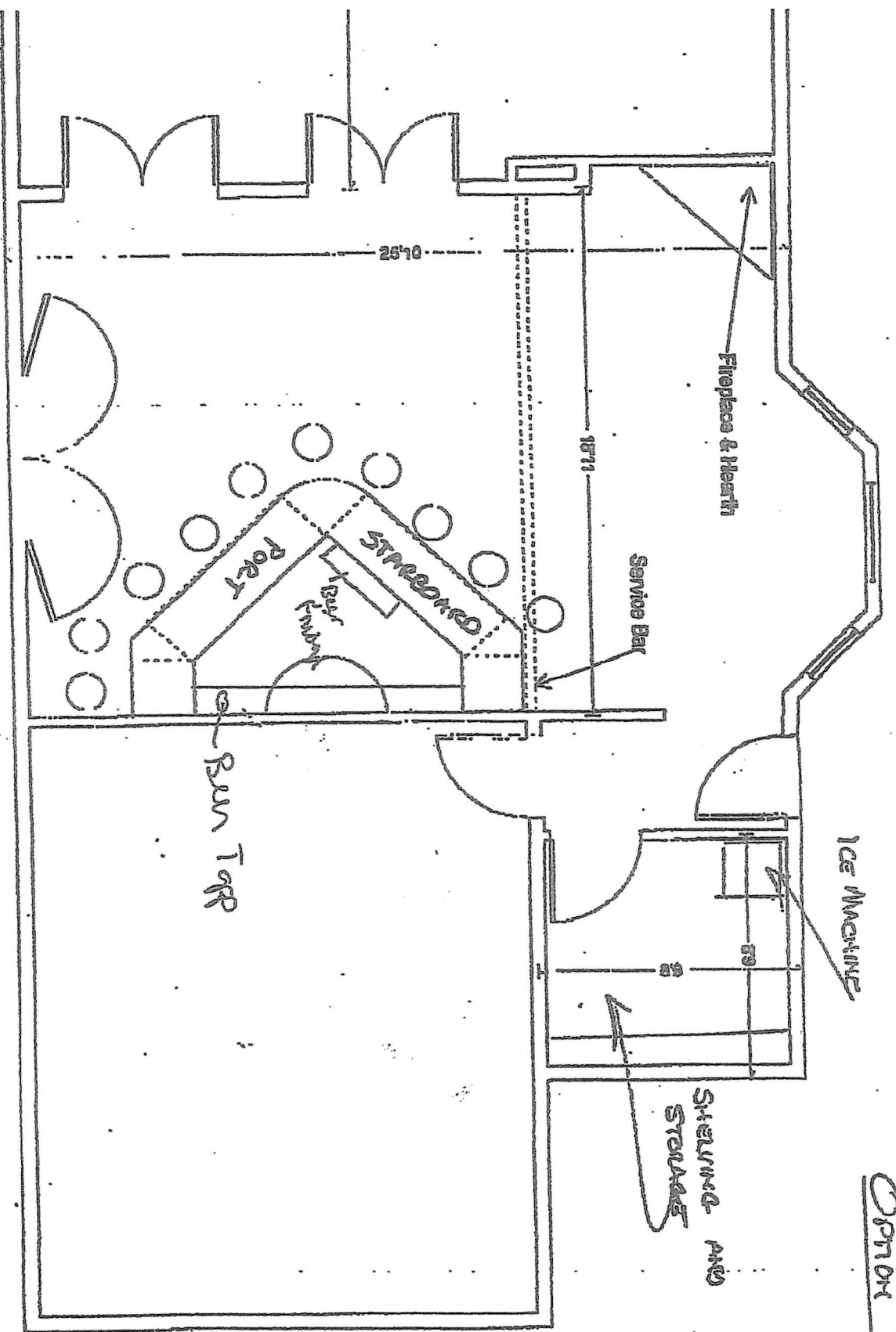
TAX STAMP



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.

15AC OPTION
Option # 5





LICENSE REQUEST: CLASS D INTOXICATING BEVERAGE LICENSE
EXPIRES: DECEMBER 1, 2023

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

ADDRESS: 230 WOODST, PO BOX 869, BRISTOL

APPLICANT NAME: DEREK PIPION

HOURS OF OPERATION: 8AM - 11PM

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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Received: _____

*SIGNATURE: Steve Cavalieri

NAME: STEVE CAVALIERI

ADDRESS: 230 WOOD ST (PLEASE PRINT NAME OF APPLICANT)

TOWN: BRISTOL (ADDRESS OF APPLICANT)

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-253-9857

HOME TELEPHONE #: _____

EMAIL: CUP DEFENDERS1@VERIZON.NET

2022 OCT 17 PM 3:04
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.



LICENSE REQUEST: CLASS D INTOXICATING BEVERAGE LICENSE
EXPIRES: DECEMBER 1, 2023

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:

9 St Elizabeth St Bristol RI

APPLICANT NAME:

Carlos Medeiros

HOURS OF OPERATION:

11 AM - 1 AM

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 16, 2022

PETITION MUST BE RETURNED

BY: October 28, 2022

Petition to applicant mailed:

September 23, 2022

Date Received: _____

*SIGNATURE: _____

NAME: *Carlos Medeiros*

ADDRESS: *283 Market St* (PLEASE PRINT NAME OF APPLICANT)

TOWN: *Warrren RI 02885* (ADDRESS OF APPLICANT)

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: *401-253-7144*

HOME TELEPHONE #: *401-289 0251*

EMAIL: _____

TAX STAMP



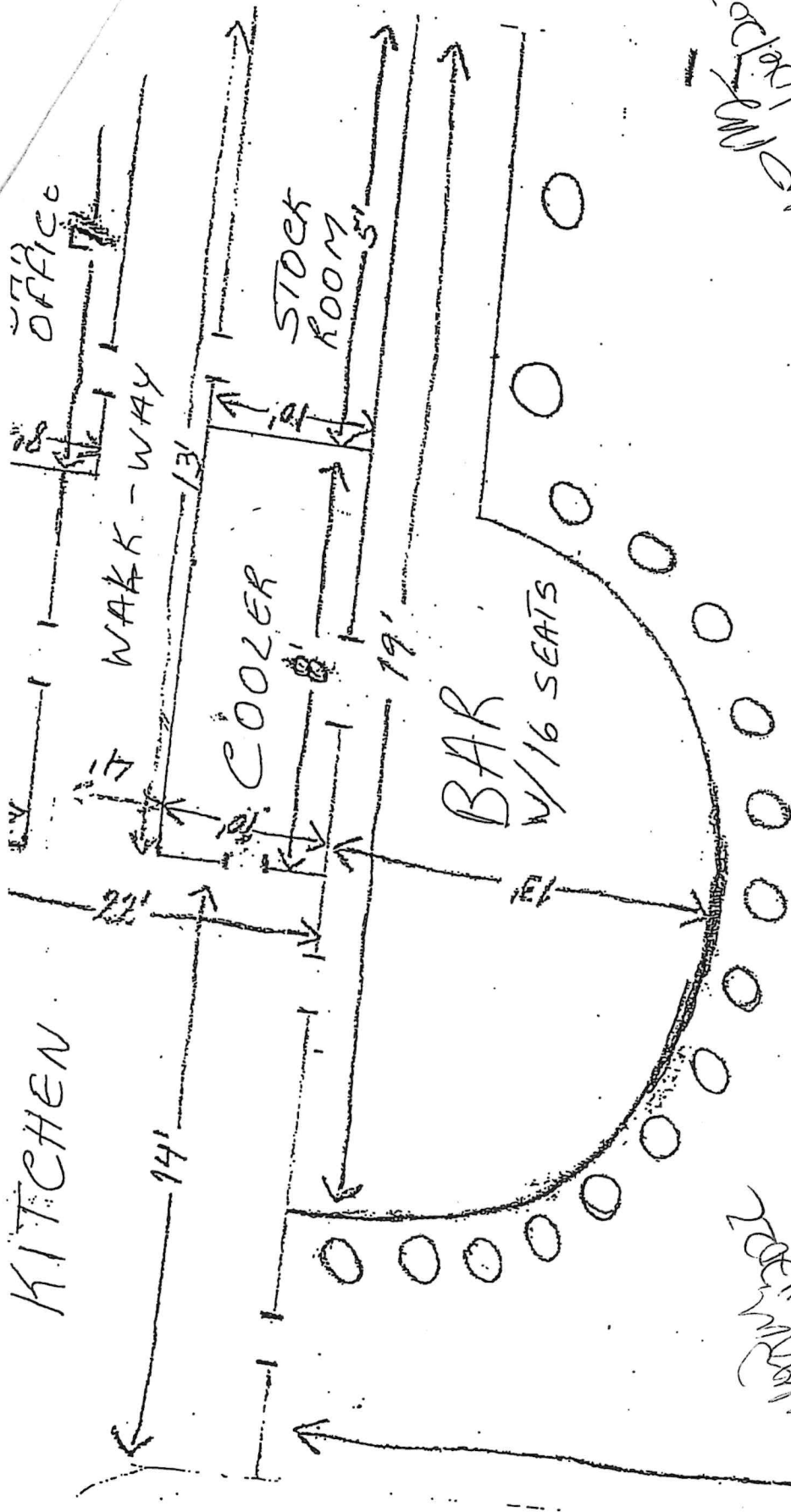
TO BE USED BY FINANCE
DEPARTMENT

*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.

2022 OCT 21 AM 10:17

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

KITCHEN



SOCIAL ROOM

TOTAL PEOPLE IN ROOM AND BAR 71

May 10/10/2020

May 10/13/2021

May 10/10/2020

May 10/10/2019

Adaptation

Christa Minos

11.22.17

10/10/2020

May 10/11/2019

Lincoln Club Menu

Soup	\$2.00
Salad	\$2.00
Sandwiches	\$3.00
Fish Plate	\$8.00
Octopus	\$10.00
Beef Stew	\$7.00

MM
10/16/2019

MM
10/21/2022

Adelina Nunez
10-7-2015

La
10-18-16

MM
10-08-2020

MM
10/13/2021

Christa Nunez
11.22.17

MM
10/11/2018



LICENSE REQUEST: CLASS D INTOXICATING BEVERAGE LICENSE
EXPIRES: DECEMBER 1, 2023

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 C Almeida VFW post 237

ADDRESS: 850 Hope st Bristol RI 02809

APPLICANT NAME: Armand Pereira

HOURS OF OPERATION: 12 - 1am

Fee for License: \$400 per year plus advertising costs.

Victualling License: \$75 per year.

(Payable after Council approves the license.)

2022 OCT 27 AM 8:29
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

Please attend the Council
Meeting on:
November 16, 2022

**PETITION MUST BE RETURNED
BY: October 28, 2022**

Petition to applicant mailed:
September 23, 2022

Date Received: _____

*SIGNATURE: Armand Pereira

NAME: Armand Pereira

ADDRESS: 850 Hope st Bristol (PLEASE PRINT NAME OF APPLICANT)

TOWN: Bristol (ADDRESS OF APPLICANT)

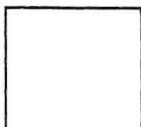
DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-253-9866

HOME TELEPHONE #: 401-439-6316

EMAIL: armandp223@gmail.com

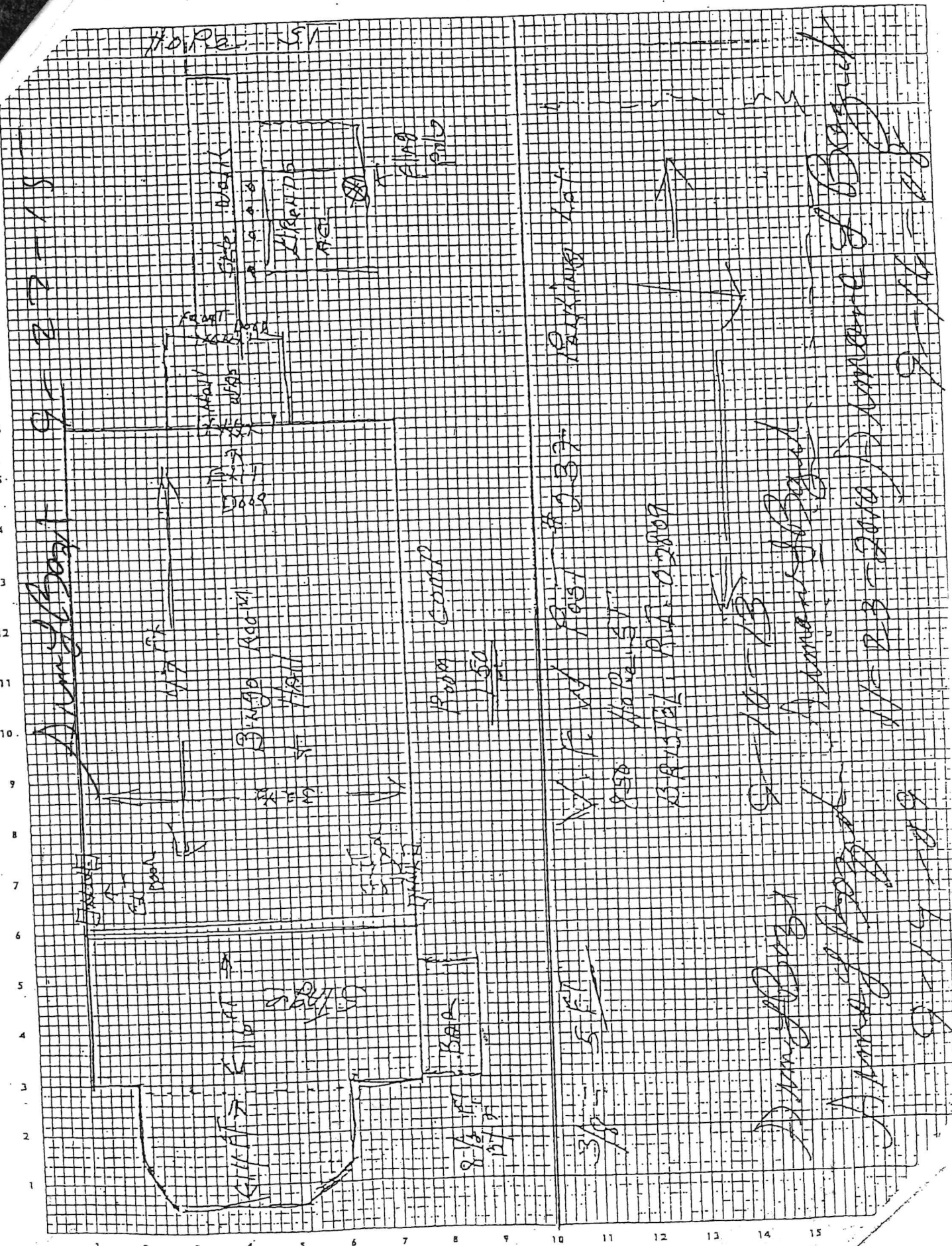
TAX STAMP



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.

Andy Kern 1-11-10
 And Kern 10/3/77



11 1001 Room