



FOR DEPOSIT ONLY
TOWN OF BRISTOL, RI
TOWN CLERKS OFFICE
Date: 12/16/24

LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**
Expires: **December 1, 2025**

PETITION TO THE TOWN COUNCIL

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

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: The Nest

ADDRESS: 29 State Street Bristol RI 02809

APPLICANT NAME: Edmund Woods

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

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

Date Received: _____

SIGNATURE: Edmund Woods

NAME: Edmund Woods

ADDRESS: 110 Church Street

TOWN: Bristol RI 02809

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: (401) 396-5031

HOME TELEPHONE #: (401) 396-5031

EMAIL: edmund.woods@thenestri.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.

DRAFTS

GUINNESS DRAUGHT

STOUT - IRELAND

The original nitrogen-infused stout. Guinness tastes deliciously light & smooth. Balanced with bitter, sweet & roasted notes. Pull up a stool & enjoy. 4.2% abv



HARP

LAGER - IRELAND

This golden-amber colored lager offers slightly sweet malt aromas with some floral hop scents. It is medium bodied with a creamy mouth feel. A good anytime lager. 4.5% abv

SMITHWICK'S

IRISH RED ALE - IRELAND

This ale is copper colored with a thick, pillowy head. The aroma is sweet with malty caramel notes. 4.5% abv

MAGNERS

APPLE CIDER - IRELAND

A full-flavoured apple cider that is perfectly fresh, crisp and aromatic. 4.5% abv

DOWNEAST

APPLE CIDER - MASSACHUSETTS

The original unfiltered craft cider. Made with freshly pressed local apples. Perfectly sweet with just enough tart. 5.1% abv

BLUE MOON BELGIAN WHITE

BELGIAN STYLE WITBIER - COLORADO

A wheat beer brewed with orange peel for a subtle sweetness and bright, citrus aroma. 5.4% abv

SAMUEL ADAMS SEASONAL ROTATION

SEASONAL BREWS - BOSTON, MA

Seasonal beers rotation. Sam Adams has been brewing dreams since 2008.

PROCLAMATION ROTATING SERIES

INDIA PALE ALES - RHODE ISLAND

Proclamation Ale Company provides locally sourced hoppy & exciting beers.

WHALERS RISE

AMERICAN PALE ALE - RHODE ISLAND

Rise has a citrus aroma that leads to a pleasantly smooth body with a subtle hop spice that lingers in the background. 5.5% abv

WORMTOWN BE HOPPY

INDIA PALE ALE - MASSACHUSETTS

Unfiltered brew with aroma of citrus, floral spice, and grapefruit. Hop Back & Double Dry Hop process ensure aromatics that are in your face with an obscene amount of kettle hops. Don't worry, Be Hoppy! 6.5% abv

BUD LIGHT

AMERICAN STYLE LIGHT LAGER - MISSOURI

Easy to enjoy, light in body and flavor. A crisp & clean lager. 4.5% abv

COCKTAILS

MULLINGA'RITA

Gunpowder Irish Gin
Triple Sec | simple syrup
lemon & lime juice
splash club soda

NAKED & IRISH

Casamigos Blanco
Campari | Elderflower
splash lime juice
club soda

STUBBORN MULE

Tullamore D.E.W
ginger beer | lime juice
dash of bitters

EVERYTHING'S JUST PEACHY

Tito's Vodka | peach purée
spiced brown sugar syrup
fresh lemon juice | orange bitters
ginger beer

LUCKY LEMONADE

Jameson Irish Whiskey
lemonade

ESPRESSO MARTINI

Stoli Vanil
espresso | Kahlúa
*Baileys optional

PISTACHIO MARTINI

Amaretto | Baileys
Blue Curaçao

RUMmin' AROUND



Malibu | Bacardi
peach purée | OJ
club soda
Coslings floater

SANGRIA

red | white | pink

WINE

WHITES

MEZZACORONA PINOT GRIGIO
BENZIGER CHARDONNAY
JOSH CHARDONNAY
THE CHAMPION SAUVIGNON BLANC
MONT GRAVET ROSÉ
MASCHIO PROSECCO

REDS

J LOHR CABERNET SAUVIGNON
WOODBIDGE MERLOT
DREAMING TREE PINOT NOIR

BOTTLES & CANS

BUDWEISER
BUD LIGHT
COORS LIGHT
MILLER LITE
MILLER HIGH LIFE
MICHELOB ULTRA
HEINEKEN
STELLA ARTOIS
CORONA EXTRA
CORONA PREMIER
NARRAGANSETT LAGER

GREY LADY WHEAT ALE
FIDDLEHEAD IPA
ANGRY ORCHARD CIDER
TRULY HARD SELTZER
WHITECLAW HARD SELTZER
HIGH NOON SUN SIPS

KALIBER N/A
HEINKEN OO
GUINNESS O

WHISKEY

MIDLETON VINTAGE
JAMESON
JAMESON BLACK BARREL
JAMESON ORANGE
TULLAMORE D.E.W
TULLAMORE D.E.W 12
REDBREAST
PADDY'S
POWERS
PROPER TWELVE

MACALLAN
DEWAR'S
LAPHROIG
GLENLIVET 12
CHIVAS REGAL
JOHNNIE WALKER
BLACK LABEL
WILD TURKEY HONEY

POWERS IRISH RYE
TEMPLETON RYE
BULLEIT RYE

BULLEIT BOURBON
KNOB CREEK
HEAVEN'S DOOR
WOODFORD RESERVE
MAKER'S MARK
JIM BEAM
JACK DANIELS
CROWN ROYAL
SEAGRAMS 7
SEAGRAMS VO
SOUTHERN COMFORT
SKREWBALL



STARTERS & SALADS

BELFAST SPROUTS

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

11

GARLIC SHRIMP

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

14

FRIED CALAMARI

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

14

YOU GOTTA GET THE SPUDS

Choice of fries or pub chips

Truffle Parmesan 10

Curry sauce 8

CHICKEN TENDERS

Boneless tenders (5) - plain or tossed 7

CHICKEN WINGS

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

6 pc 7

12 pc 13

BUFFALO CHICKEN DIP

Served with chips

12

ROASTED BEET SALAD

Roasted beets, goat cheese & pistachios over mesclun mix

15

CAESAR SALAD

Romaine, parmesan & homemade croutons tossed in Caesar dressing

9

NEST SALAD

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

15

ADD CHICKEN \$6
ADD SHRIMP \$9
TO ANY SALAD

FLATBREADS

THE TINKER

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

14

PEPPERONI

Pepperoni & mozzarella over our house made marinara

11

CHICKEN BACON RANCH

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

14

CHOURICO & PEPPER

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

13

ALL DAY IRISH BREAKFAST

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

12

BANGERS & MASH

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

15

THE 'SHEPPIE'

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

15

KINSALE CURRY

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

Veggie 12

Chicken 16

Shrimp 19

BBQ PORK RIBS

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

Quarter Rack 11

Half Rack 19

SANDWICHES

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

REUBEN

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

14

CORNED BEEF ON RYE

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

12

TURKEY CLUB

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

12

BUFFALO CHICKEN WRAP

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

13

BILLY'S BURGER*

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

13

ADD CHEESE \$1
AMERICAN . SWISS
PROVOLONE . CHEDD
BLEU CRUMBLES
ADD BACON \$2
ADD RASHERS \$2
ADD AVOCADO \$2

The KIDS' NEST

Grilled Cheese and fries | 6

Hot Dog and fries | 6

Chicken Tenders and fries | 8

Cheese Pizza | 8

Please inform your server or bartender of any food allergies you may have.

*Consumption of raw, undercooked food products may be hazardous to your health



LICENSE REQUEST: VICTUALLING LICENSE RENEWAL

Expires: December 1, 2025

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: Liberatos Lounge & Restaurant
PBA The Beach House

ADDRESS: 805 Hope ST.

APPLICANT NAME: Gerasimos Liberatos

HOURS OF OPERATION: 11:30am - 1am

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE: Gerasimos Liberatos

NAME: Gerasimos Liberatos

ADDRESS: 8597 Lunar Sky ST

TOWN: Sarasota, FL 34241

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-253-1566

HOME TELEPHONE #: _____

EMAIL: il

Date Received: _____

2023 OCT 28 AM 11:13

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.

SOUPS & APPETIZERS

- NEW ENGLAND CLAM CHOWDER** 10 • Local hand
shucked clams | Bacon | Potatoes | Creamy broth
- GF BUTTERNUT SQUASH BISQUE** 10 • Rich and velvety |
Local butternut squash | Bacon | Cream | Pepitas
- GREEK STYLE MEATBALLS** 16 • Ground lamb |
Mediterranean herbs | Green goddess | Naan bread
- CALAMARI** 18 • Cherry peppers | Shredded carrots |
Scallions | Sesame seeds | Sweet Thai chili sauce
- GF PORK BELLY TOSTADA** 17 • Braised pork belly |
Avocado mousse | Pickled red onion & jalapeños |
Sticky sauce
- NY STRIP CROSTINI*** 20 • Sliced steak | Shallot brandy
cream
- BAO BUN SLIDERS** 16 • Honey Gochujang fried chicken
| Vegetable slaw | Hard boiled egg
- CRAFT NACHOS** 19 • Slow braised shredded pork |
Cheddar jack | Pico de Gallo | Lime creme fraiche |
Pickled jalapeños | Guacamole
- LOBSTER SOUFFLÉ** 20 • Classic French style | Cognac
lobster cream
- CHICKEN WINGS OR TENDERS** 16 • Tossed in your
choice of: Parmesan Garlic | Buffalo | Candied bacon
dry rub | Maple Bourbon dry rub
- GF ROASTED BRUSSELS** 14 • Caramelized onions | Apple
cider vinegar | Parmesan crust | Vermont maple syrup

SALADS

ADD: Chicken 8 | Shrimp 13 | Salmon 13 | Steak* 15 | Swordfish 15

- THAI CRUNCH** 15 • Carrot | Cabbage | Kale | Cucumber |
Edamame | Roasted peanuts | Scallions | Sesame
ginger dressing
- GF ROASTED BEET & SPINACH** 16 • Bourbon pecans |
Goat cheese | Dried cranberries | Apple cider vinaigrette
- CLASSIC CAESAR** 15 • Romaine | Pecorino | Herb
croutons | House-made Caesar dressing
- GF WARM ROASTED VEGETABLE** 16 • Butternut squash |
Pear | Brussels Sprouts | Carrots | Onions | Goat cheese
| Warm honey dijon bacon vinaigrette
- GF COBB SALAD** 16 • Romaine | Tomatoes | Bacon |
Cucumber | Egg | Gorgonzola | Red onion | Roasted
corn | Red wine vinaigrette

RUSTIC FLAT BREADS

- TOMATO & HERB RICOTTA** 16 • Herbed whipped
ricotta | Mozzarella | Basil pesto drizzle
- CHICKEN BACON RANCH** 17 • Fried chicken | Grape
tomatoes | Red onion | Bacon crumbles | Cheddar jack |
Ranch drizzle
- FIG & PROSCIUTTO** 17 • Black Infusions Fig vodka glaze |
Prosciutto | Goat cheese | Mozzarella | Baby arugula
- VEGGIE** 16 • Red bell peppers | Mushrooms | Artichoke
hearts | Black olives | Red onion | Mozzarella

HAND HELDS

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

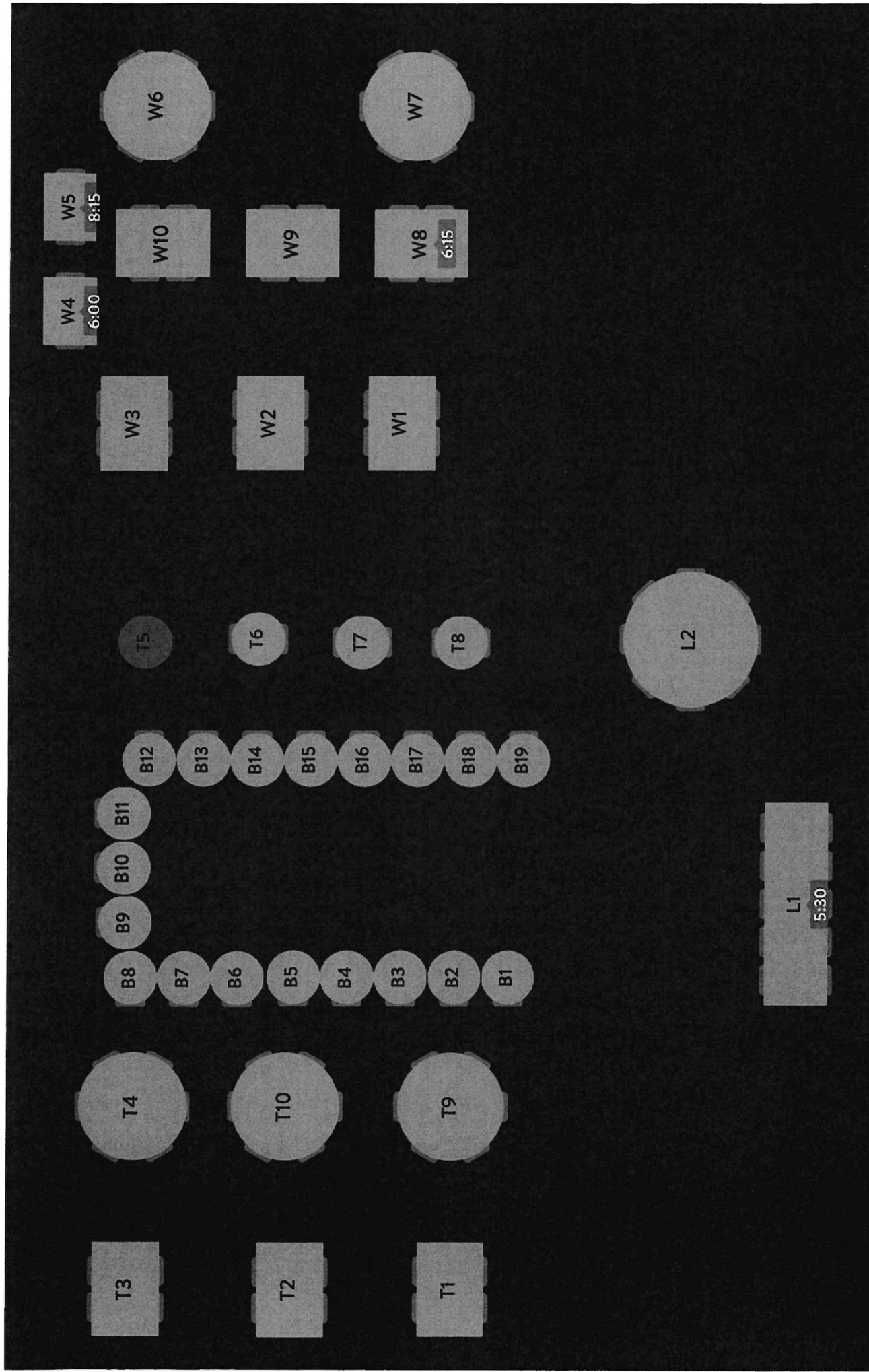
- STEAK BOMB WRAP*** 23 • Grilled steak | Sautéed
onions | Mushrooms | Bell peppers | Cheddar jack
- BRAISED SHORT RIB GRILLED CHEESE** 20 • Slow
braised short rib | Cheddar | Swiss | Chipotle aioli
- GRILLED CHICKEN CAESAR WRAP** 17 • Romaine |
Pecorino | House-made Caesar dressing
- NEW DRY AGED BH BURGER** 25 • 8oz Dry aged beef | Swiss
| Secret Sauce | Fried onion rings
- TURKEY BLT** 19 • House smoked turkey | Candied bacon
| Cranberry garlic aioli
- P.B. BURGER** 24 • Pork belly | Asian BBQ | Cheddar
- CPS** 17 • Fried chicken breast | Prosciutto | Mozzarella |
Basil pesto aioli | Arugula | Balsamic glaze
- SHRIMP PO' BOY** 24 • Southern spiced fried shrimp |
Toasted sesame ginger aioli

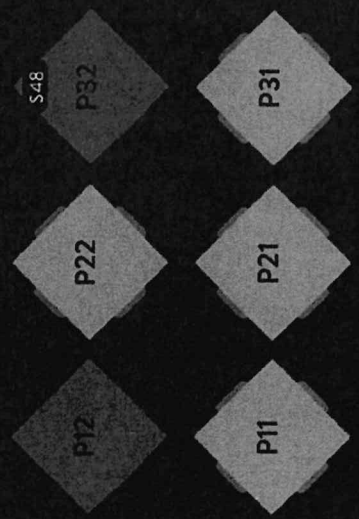
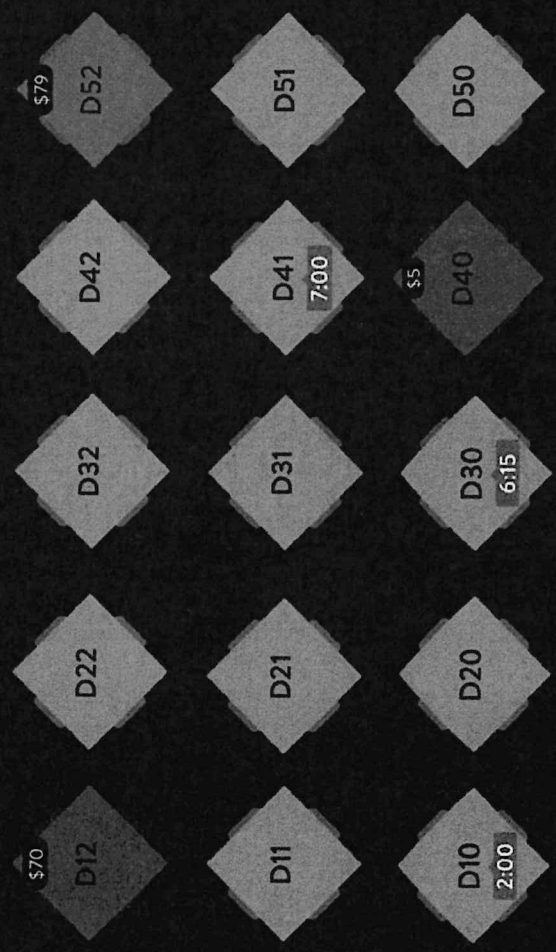
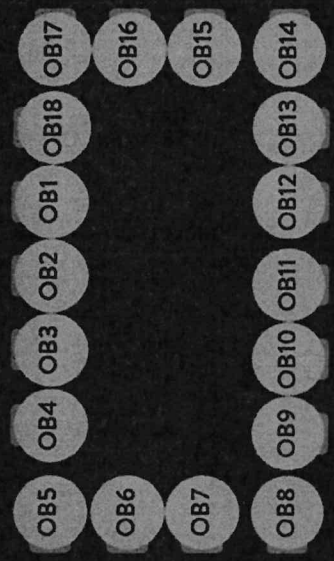
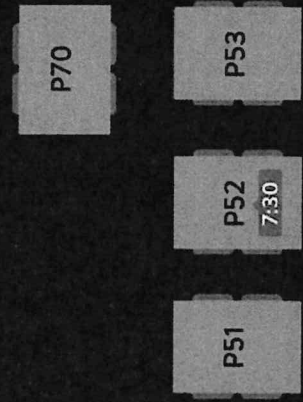
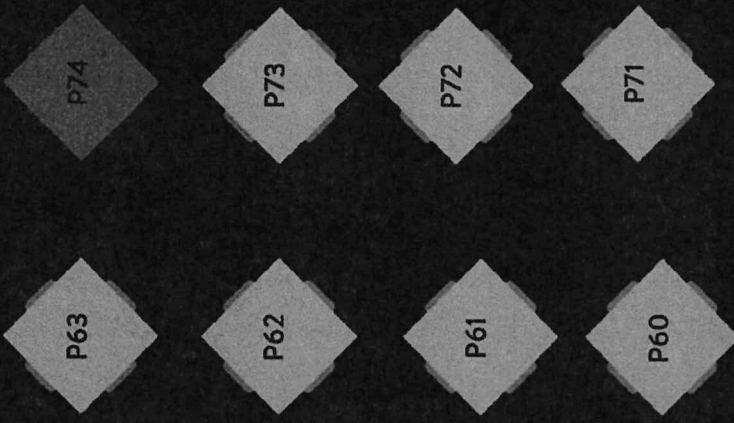
BEACH HOUSE CLASSICS

- FISH & CHIPS** 30 • Hand cut fries | Cole slaw | Tartar
- CAMPANELLE, LINGUINI OR GNOCCHI PASTA** 19 •
Choice of sauce: Pink vodka | Carbonara | Marinara
• Add Chicken \$8, Shrimp \$13, Salmon \$13
- GF HALF ROASTED CHICKEN** 29 • Chili espresso rub |
Wild rice | Roasted Brussels sprouts
- GNOCCHI & STEAK*** 33 • Sliced steak | Rosemary
balsamic cream sauce
- GF GRILLED SWORDFISH** 33 • Roasted black garlic & herb
butter | Wild rice | Sautéed baby spinach
- MUSHROOM RAVIOLI** 22 • Caramelized onions |
Porcini cream sauce
- GF SALMON** 30 • Pear bourbon glaze | Wild rice | Sautéed
baby spinach
- STEAK FRITES*** 36 • Grilled sliced steak | Black truffle
parmesan fries | Roasted garlic aioli
- SURF & TURF*** 48 • 8 oz Center cut Filet Mignon |
Lobster tail | Cognac saffron lobster cream | Red bliss
mashed potatoes | Roasted Brussels sprouts
- SPECIAL SEAFOOD ARRABBIATA** 35 • Shrimp | Calamari | Little
necks | Salmon | Red pepper flakes | Linguini | Crushed
San Marzano tomatoes
- GF BRAISED SHORT RIB** 36 • Red bliss mashed potatoes |
Sautéed baby spinach

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

Chef Juan Rodas







TOWN OF BRISTOL, RI
TOWN CLERK'S OFFICE
RCPC: 120864
LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**

Expires: December 1, 2025

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: BOREALIS COFFEE COMPANY

ADDRESS: 500 WOOD ST UNIT 113

APPLICANT NAME: Brian Dwiggins

HOURS OF OPERATION: 7-3 Mon-Wed; 7-9pm Thurs-Sat; 8-3 Sunday

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE: 

NAME: Brian Dwiggins

ADDRESS: 144 Whipple Rd

TOWN: Smithfield, RI 02917

DATE OF BIRTH: _____

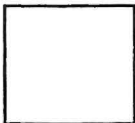
BUSINESS TELEPHONE #: 401-396-5193

HOME TELEPHONE #: 6

EMAIL: _____

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.



BOREALIS COFFEE COMPANY
COCKTAILS

HOUSE COCKTAILS

RUBY SLIPPERS (13)

Rhodium RI Red Vodka (Cranberry & Cherry), Hibiscus Syrup, Lime Juice, Glitter

THE DUDE ABIDES (12)

Vodka, Espresso Liqueur, Amaretto, Macadamia Milk

NEPTUNE MARTINI (14)

ISCO Seaflow Gin, Dolin Blanc Vermouth, Olive Brine,
Garnished with a Cornichon, Caperberry, and Olive
Allergens: Oyster & Kelp

NORTHERN LIGHTS (13)

Butterfly Blossom Infused ISCO Gin, Cranberry Syrup, Tonic Water

HARVEST MOON DAIQUIRI (13)

Madriver Rum 44, St. George Spiced Pear Liqueur, Lime Juice,
Simple Syrup

THE FIONA (13)

Tequila, Apple Cider Syrup, Lime Juice, Curaçao



CLASSIC(ISH) COCKTAILS

BOREALIS ESPRESSO MARTINI (13)

ISCO Vodka, Coffee Liqueur, Mocha Vanilla Syrup, Espresso
Add Bailey's +\$1

BRIAN'S OLD FASHIONED (13)

Rittenhouse Rye, Maple Syrup, Orange Bitters, Luxardo Cherry

EQUINOX NEGRONI (13)

ISCO Patina Barrel Aged Gin, Campari, Sweet Vermouth

MANHATTAN (12)

Evan Williams Bourbon, Sweet Vermouth, Angostura Bitters,
Luxardo Cherry

MULE (11)

Spirit of Choice, Bootblack Ginger Beer



BOREALIS COFFEE COMPANY

WINES

(50Z/80Z/BTL)

WHITE WINES

BOREALIS WHITE BLEND (11/15/40)
2022 Washington & Oregon

CAMP CHARDONNAY (12/16/45)
2023 California

GAVI ORSOLA (13/18/50)
2023 Italy

HASSELBACH RIESLING (11/15/40)
2022 Germany

RED WINES

BOREALIS PINOT NOIR (11/15/40)
2020 Oregon

BRANDO CABERNET FRANC (11/15/40)
2022 Italy

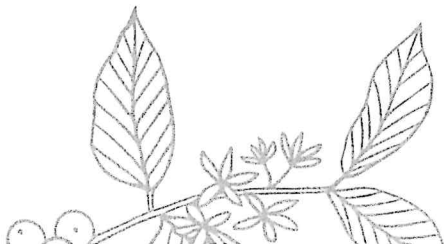
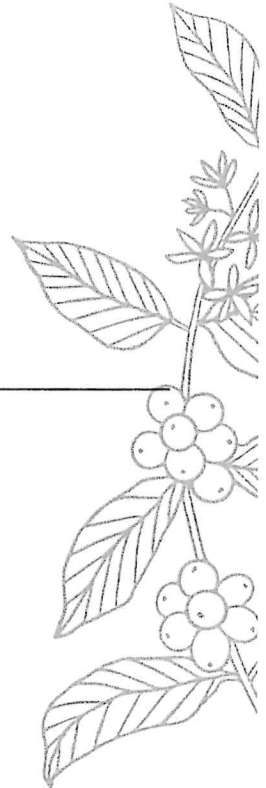
WOOP WOOP SHIRAZ (10/14/35)
2021 Australia

VIÑA ZORZAL GARNACHA (10/14/35)
2022 Spain

ROSE/SPARKLING WINES

AZIMUT CAVA, EXTRA BRUT (14/19/50)
2021 Spain

POMALO FRANKOVKA ROSE (11/14/40)
2023 Croatia





BOREALIS COFFEE COMPANY

BEER & CIDER

DRAFT

FINE LINE (7)

16 oz Czech-style Amber Lager 4% ABV
Origin Beer Project, Providence, RI

RI COASTAL ACCESS (8)

16 oz India Pale Ale 7.1% ABV
Rejects Beer Co., Middletown, RI

CANS & BOTTLES

NARRAGANSETT LAGER (4)

16 oz Standard American Lager 5% ABV
Narragansett Brewing Co., Rhode Island

GOURD REAPER (7)

16 oz Spiced Amber Ale with Pumpkin 6.2% ABV
Narragansett Brewing Co., Rhode Island

APPLE CIDER DONUTS (7)

16 oz Scotch-style with cider donuts, cinnamon, vanilla 7% ABV
Little House Brewing Co., Chester, CT

ALLAGASH WHITE (6)

16 oz Belgian-Style Wheat Beer 5.2% ABV
Allagash Brewing Co., Portland, ME

GUINNESS IRISH STOUT (6)

16 oz Irish Stout Nitro 4.2% ABV
Guinness Brewing, Dublin, Ireland

SITKA (7)

16 oz IPA 7% ABV
Proclamation Ale Co., Warwick, RI

WALKABOUT (9)

16 oz Sour Ale with Elderberry & Apricot 5.3% ABV
Fat Orange Cat Brewing, North Haven, CT

HEADY TOPPER (8)

16 oz DIPA 8% ABV
The Alchemist, Stowe, VT

STANDARD CIDER (6)

12 oz Dry Hazy Cider 5% ABV
Hudson North Cider Co., Newburgh, NY

HONEYCRISP CIDER (6)

12 oz Semi-Dry Cider 5% ABV
Champlain Orchards, Shoreham, VT

NON-ALCOHOLIC

RUN WILD IPA (5)

12 oz Non-Alcoholic Less than 0.5% ABV
Athletic Brewing, Milford, CT

ATHLETIC LITE (5)

12 oz Non-Alcoholic Less than 0.5% ABV
Athletic Brewing, Milford, CT





BOREALIS COFFEE COMPANY

FOOD

BITES

(AVAILABLE @ 11 AM)

PRETZEL (8)

House-made pretzel, honey mustard

HUMMUS (8)

Hummus, garlic oil, pepitas, za'atar, pita chips

SPINACH & ARTICHOKE DIP (9)

Spinach & artichoke dip, parmesan, tortilla chips

BUFFALO CHICKEN DIP (9)

Buffalo chicken dip, cheddar, tortilla chips

TINNED FISH (14)

Tiny Fish Co. Sunshine & Sole or Octopus in butter with dill, griddled sourdough, pickled red onion, lemon



NOT BITES

(AVAILABLE @ 3PM)

BEER CHEESE MAC & CHEESE (9)

Gemelli, cheddar beer sauce, scallions, fried onions

Add **BBQ brisket \$5**

BREAD & CHEESE (13)

Jasper Hill Farm Cabot Clothbound Cheddar, griddled sourdough, apple butter, dijon

FRIES

SALT & VINEGAR(8)

Salt, vinegar powder

SAMBAL (9)

Sambal sauce, sesame seeds, scallions

BUFFALO CHICKEN (14)

Buffalo chicken dip, cheddar, scallions

CHICKEN WINGS (8 PIECE)

SPG (13)

Salt, pepper, garlic butter

SALT & VINEGAR (13)

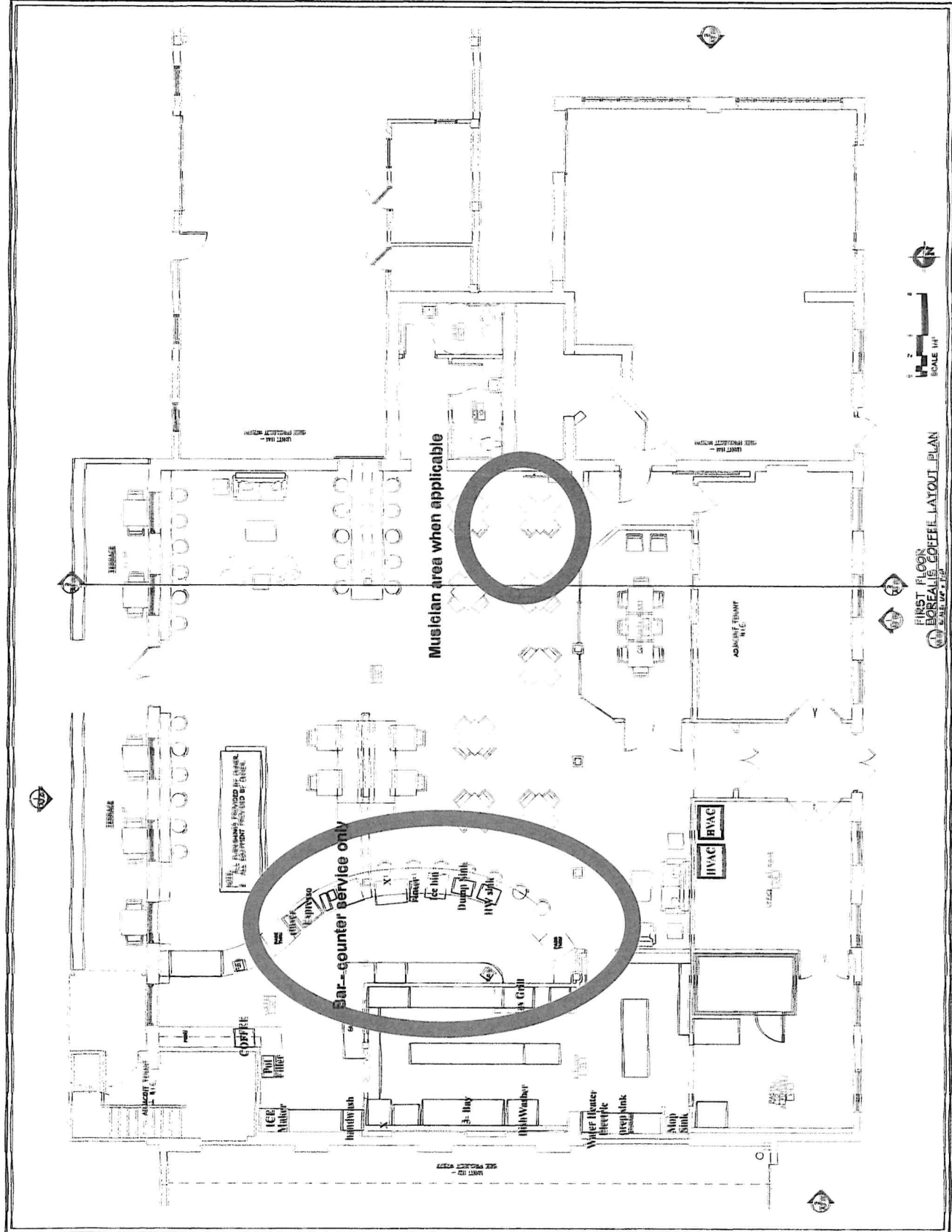
Salt, vinegar powder

MELL'S MIX (13)

Cajun, sage



7401
A8.04
LEARNING TECHNOLOGY



1. Name of the person: John Doe
 2. Address: 123 Main Street, New York, NY 10001
 3. Phone Number: (212) 555-1234
 4. Date of Birth: 01/01/1980
 5. Social Security Number: 123-45-6789
 6. Signature: [Signature]
 7. Date: 01/01/2020



LICENSE REQUEST: VICTUALLING LICENSE RENEWAL

Expires: December 1, 2025

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: Brick Pizza Co.

ADDRESS: 500 Wood St Bristol RI.

APPLICANT NAME: Jordan Sawyer

HOURS OF OPERATION: 12pm - 12am

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

Date Received: _____

SIGNATURE: [Signature]

NAME: Jordan Sawyer

ADDRESS: 45 Kickemuit Ave

TOWN: Bristol

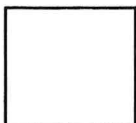
DATE OF BIRTH: 11-11-1991

BUSINESS TELEPHONE #: 401-396-5200

HOME TELEPHONE #: 401-396-5200

EMAIL: j.sawyer@brickpizza.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.

LUNCH SPECIALS

ALL PRICES ARE TAX INCLUSIVE

SANDWICHES

Available from 12pm - 4pm daily

CHICKEN PARM

breaded chicken cutlet, pecorino romano, mozzarella, tomato sauce,
torpedo roll

\$19

TUSCAN CHICKEN SALAD

roasted chicken, summer herb mayo, celery, red onion, sun dried
tomato pesto, baby spinach, on grilled ciabatta

\$17

MEATBALL PARM

house made meatballs, grated parmesan, mozzarella, basil, torpedo
roll

\$16

SHAVED PROSCIUTTO

thinly sliced prosciutto, fresh mozzarella, heirloom tomato, baby
arugula, oregano-garlic aioli, ciabatta bread

\$19

OUR MENU

ALL PRICES ARE TAX INCLUSIVE

Salad + Soup Appetizers Pasta Entrees Pizza Dessert

SALAD + SOUP

BUTTERNUT SQUASH SOUP

roasted butternut squash puree, finished with a chive lemon crema

\$11

CAESAR

romaine lettuces, reggiano parmesan, homemade croutons, Brick Pizza
Co caesar dressing

\$13

BEET SALAD

roasted beets, tossed in a lemon herb vinaigrette, baby arugula,
goat cheese

\$15

+ protein to your salad:

chicken \$10 | shrimp \$15 | salmon \$18

OUR MENU

ALL PRICES ARE TAX INCLUSIVE

Salad + Soup Appetizers Pasta Entrees Pizza Dessert

APPETIZERS

BRICK OVEN WINGS (GF)

choice of: spicy dry rubbed served with piri piri sauce, and buttermilk whipped blue cheese; OR BBQ dry rubbed served with dill-scallion crema

\$16

BRICK MEATBALLS

four house made meatballs, herbed ricotta cheese, marinara, micro basil

\$20

POINT JUDITH CALAMARI

cornmeal fried, banana peppers, marinara, lemon, parsley

\$18

NARRAGANSETT BAY MUSSELS

heirloom cherry tomatoes, roasted garlic, shallots, fire roasted peppers, white wine, butter, basil, served with house made grilled focaccia bread

\$15

OUR MENU

ALL PRICES ARE TAX INCLUSIVE

Salad + Soup Appetizers Pasta Entrees Pizza Dessert

PASTA

made in house daily

CHICKEN PARMIGIANA

breaded chicken, pecorino romano, mozzarella, tomato sauce, parsley,
basil

\$25

MEATBALLS + LINGUINE

house made meatballs, pecorino romano, mozzarella, tomato sauce,
parsley, basil

\$25

LASAGNA BOLOGNESE

layered with ricotta, mozzarella, bolognese sauce finished with
marinara and pecorino

\$25

RIGATONI BOLOGNESE

traditional bolognese ground veal, pork, and beef, carrots, onion,
celery, marinara, finished with cream and parmesan cheese tossed
with rigatoni

OUR MENU

ALL PRICES ARE TAX INCLUSIVE

Salad + Soup Appetizers Pasta Entrees Pizza Dessert

ENTREES

CHICKEN CACCIATORE (GF)

braised chicken thighs, stewed peppers and onions served over a
parmesan and herb polenta

\$27

GRILLED SALMON

grilled zucchini, parmesan and herb cous cous, finished with a lemon
butter sauce

\$28

PORK OSSO BUCCO *

-limited availability - red wine braised pork shank, served with
herb roasted potatoes, carrots and turnips

\$31

GRILLED RIBEYE* (GF)

10oz ribeye, scalloped potato, grilled asparagus, rosemary demi-
glaze

\$36

OUR MENU

ALL PRICES ARE TAX INCLUSIVE

Salad + Soup Appetizers Pasta Entrees Pizza Dessert

PIZZA

CLASSIC CHEESE

red sauce, mozzarella

\$16

MARGHERITA

red sauce, fresh mozzarella, EVOO, basil

\$18

PEPPERONI

red sauce, mozzarella, Rosa Grande pepperoni, fresh oregano

\$19

SHROOM

local ricotta cheese, roasted hillside farm mushrooms, mozzarella,
roasted garlic, California olive oil

\$21

VEG

OUR MENU

ALL PRICES ARE TAX INCLUSIVE

Salad + Soup Appetizers Pasta Entrees Pizza Dessert

DESSERT

ITALIAN LEMON CREAM CAKE

\$12

ITALIAN CANNOLIS (2)

\$9

GELATO WITH A CHOCOLATE CHIP COOKIE

\$10

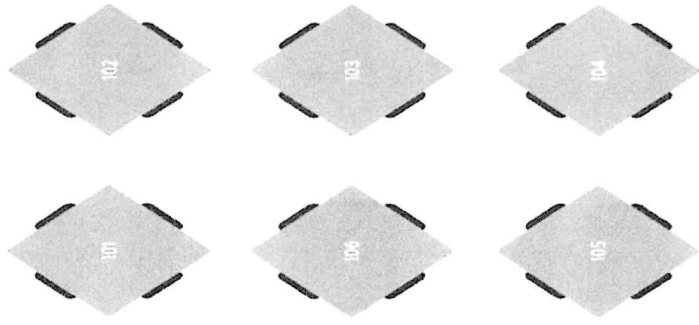
DAILY SORBET (3 SCOOPS)

\$9

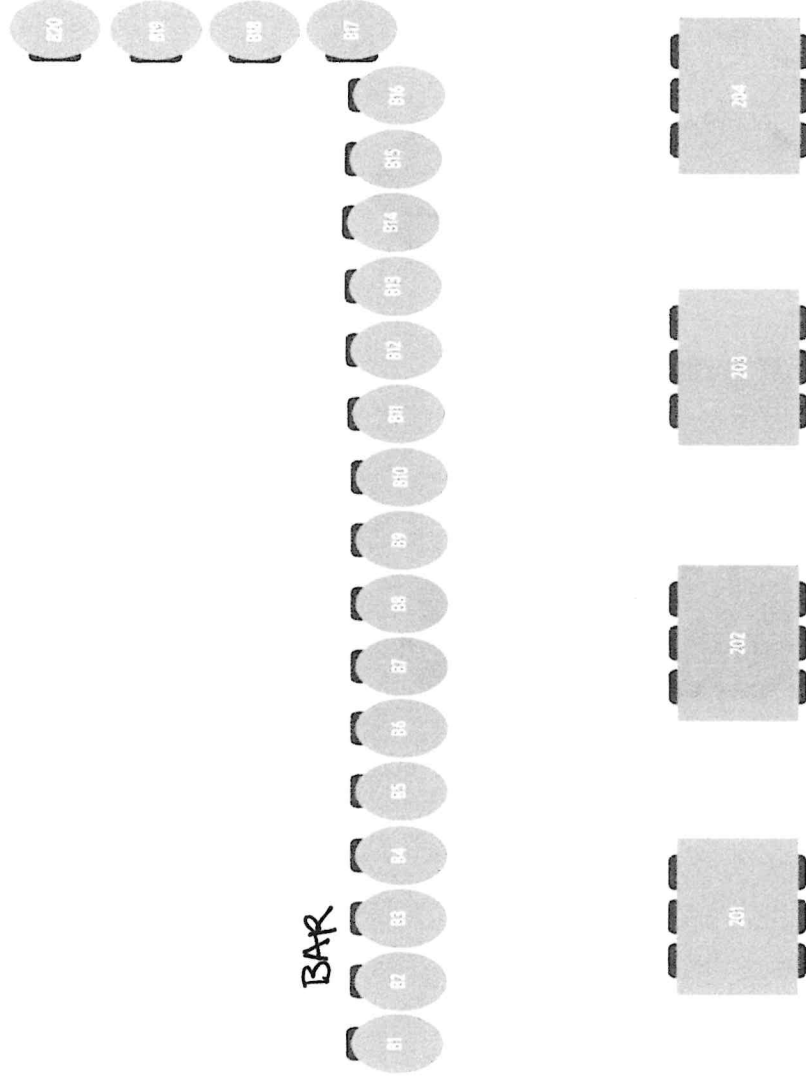
1 SCOOP OF SORBET, GELATO, OR VANILLA ICE CREAM

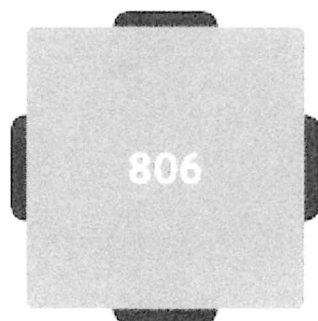
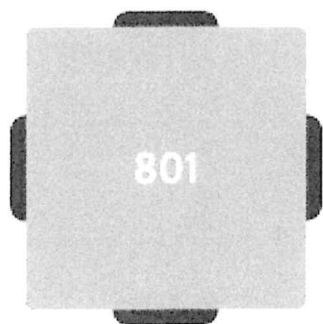
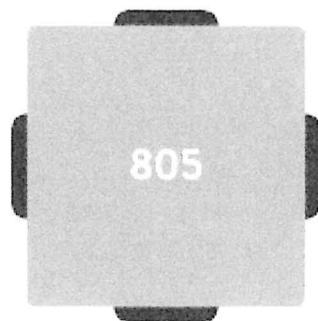
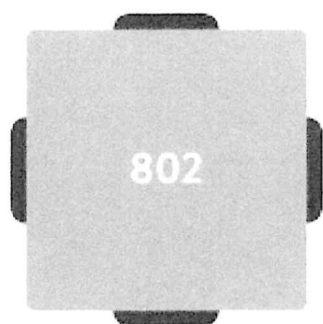
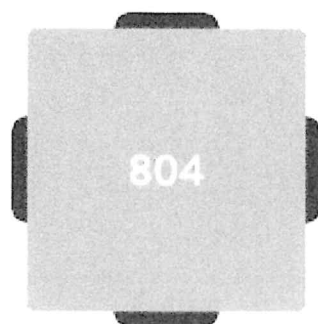
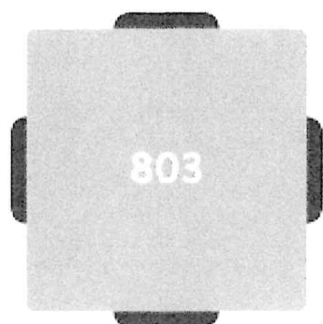
\$3

BRICK RESTAURANT



BAR







LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**

Expires: **December 1, 2025**

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: Bristol House of Pizza Inc.

ADDRESS: 55 State St Bristol RI

APPLICANT NAME: Demetria Gatos

HOURS OF OPERATION: Tues - Sun 11-10

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE: [Signature]
NAME: Demetria Gatos
ADDRESS: 55 State St
TOWN: Bristol
DATE OF BIRTH: _____
BUSINESS TELEPHONE #: 401 2532550
HOME TELEPHONE #: _____
EMAIL: ygatos@gmail.com

Date Received: _____

2024 OCT 17 PM 1:25
TOWN CLERK
BRISTOL, RI 02809

TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

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

Grinders

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

*(Above Grinders Served Hot with sauce and provolone cheese)
Add cooked peppers .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	9.75	11.50
Chicken Salad	9.75	11.75
Tuna	9.75	11.75
Bacon	9.75	10.00
Vegetarian	8.00	11.95
Buffalo Chicken	9.75	11.00
Cheese Burger	9.00	11.50
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
<i>(Mushroom, onion, peppers & cheese)</i>		
Chourico	8.50	10.50
Chourico & Chips	9.25	11.25
Pepper & Eggs	8.50	10.50
Ham & Eggs	8.50	10.50
Chourico & Eggs	8.50	10.50
Sausage & Eggs	8.50	10.50
Bacon & Eggs	8.50	10.50
Steak & Eggs	9.95	11.95
Grilled Chicken Pita		10.95
<i>(w/mushroom, onion, pepper & cheese)</i>		
Grilled Chicken Caesar Wrap		10.95
Grilled Chicken Wrap		10.95
<i>(w/lettuce, tomato, & balsamic dressing)</i>		
Greg's Specialty Wrap		11.95
<i>(grilled chicken, mushrooms, olives, onion, peppers, spinach, java whoney, balsamic dressing)</i>		
Greek Salad Wrap		8.50
Greek Salad w/Chicken Wrap		12.50
Grilled Chicken Gyro		11.50
Greek Gyro		10.50
Spinach Pie		4.95
<i>Additional *Toppings</i>		.75

Club Sandwiches

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

*(Lettuce, tomato, bacon, mayo and served with French fries)
Substitute salad or sweet potato fries additional 1.00*

Pasta

	w/ Ziti or spaghetti	w/ cheese ravioli
Sauce	9.95	11.95
Meatballs	11.95	13.95
Sausage	11.95	13.95
Meatball & Sausage	13.95	15.95
Eggplant Parm	12.95	14.95
Veal	12.95	14.95
Chourico	12.95	14.95
Chicken Parm	13.95	15.95
Chicken Broccoli Alfredo	15.95	17.95

*(Meatball or Sausage on the side, each High melted Mozzarella cheese 1.25)
All pasta served with bread & butter*

Dinners

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

Children's Menu

Spaghetti or Ziti <i>(with Sauce)</i>	5.95
Macaroni & Cheese <i>(with Sauce & one Meatball)</i>	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*



Family owned and operated since 1977

OPEN

Closed Mondays

Sunday	12 pm - 9 pm
Tues-Thur	11 am - 9 pm
Tues-Thur	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

bhopn.com



Online Ordering Available
Now taking reservations for parties!

Pizza



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

Mini Pita Pizza w/ cheese 4.50

Additional toppings: .75 each

*Toppings

for Pizza, Calzone & Stromboli		
onions	meatball	broccoli
peppers	eggplant	spinach
sausage	hamburger	ham
pepperoni	olives	pineapple
mushroom	anchovies	garlic
chourico	bacon	tomatoes
chicken	* 2 toppings	-



Calzones

All served with sauce on the side

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

Specialty Pizza

Small Large

Greek Pizza 14.50 19.50
(fresh spinach, feta, garlic, tomato, olives and cheese)

Buffalo Chicken 14.50 19.50
*(Grilled chicken, buffalo sauce and cheese)
blue cheese on side*

B.B.Q. Chicken 14.50 19.50
(Grilled chicken, barbecue sauce, red onions and cheese)

Vegetarian Pizza 14.95 19.95
(Mushrooms, olives, onion, peppers, broccoli, & cheese)

Hawaiian Pizza 12.00 17.25
(Ham, pineapple and cheese)

Ranchero 15.75 20.75
(Grilled chicken, bacon, onion, ranch sauce and cheese)

Steak Bomb 15.75 20.75
(Steak, onion, peppers, mushrooms and cheese)

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

White Pizza 11.75 17.00
(Cheedar, mozzarella, feta)

Meat Lovers 15.50 20.50
(Hamburger, pepperoni, sausage, chourico, bacon)

House Special 16.50 23.95
(Hamburger, mushroom, olives, sausage, pepperoni, chourico, onions, peppers and cheese)

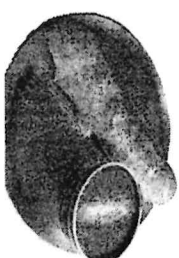
Chicken Alfredo Pizza 15.75 20.75
(Grilled chicken, bacon, broccoli, alfredo sauce & cheese)

Pizza Slice

Cheese	2.50
Cheese w/ Pepperoni	3.00
Combo	3.50

Small size gluten-free pizza add \$2.00

**If you have an allergy
please inform us.**



Stromboli

Perfect for Parties!!

Cheese 14.25

Grilled Chicken 18.25

Each additional *Topping 2.00

Sauce on the side



Salads

Garden 8.00

Greek 9.50

Antipasto 11.50

Tuna 10.50

Greek w/ tuna 12.50

Chicken Salad 12.00

Buffalo Chicken 12.00

Greek Salad w/ chicken 13.50

Cesar 8.00

Grilled Chicken 12.00

Grilled Chicken Caesar 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

1.50

Onion Rings 5.75

Mozzarella Sticks 8.00

Chicken Fingers 10.50

Buffalo Wings 10.50

Boneless Buffalo Wings 10.50

Wings & Fries 11.95

Wings & Rings 11.95

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

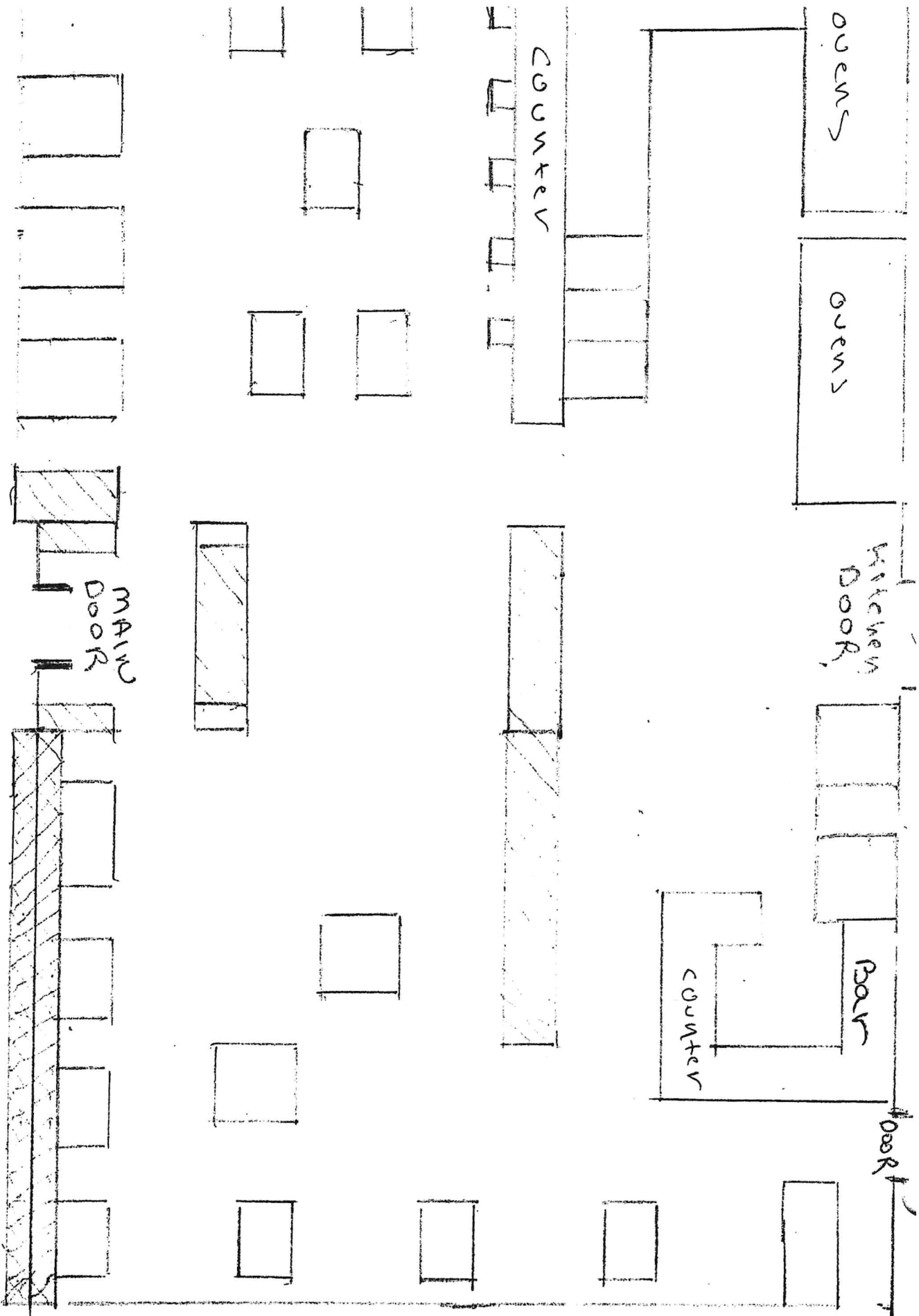
Wine

Wine Barefoot (glass) 6.00

Wine Barefoot (bottle) 15.95

Sangria (glass) 6.95

Sangria (pitcher) 15.95



55 STATE ST
BRISTOL HOUSE OF PIZZAZ

LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**Expires: **December 1, 2025** REQ#: 121164**PETITION TO THE TOWN COUNCIL**

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a**VICTUALLING LICENSE RENEWAL**NAME OF ESTABLISHMENT: Bristol oyster BarADDRESS: 450 Hope st Bristol RI. 02809APPLICANT NAME: Jordan SawyerHOURS OF OPERATION: 4pm-10pm / 12pm-10pm.

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

Please attend the Council
Meeting on November 20, 2024

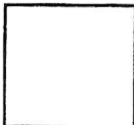
Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

Date Received: _____

SIGNATURE: JfNAME: Jordan SawyerADDRESS: 45 Kickemuit AveTOWN: BristolDATE OF BIRTH: 11-11-11BUSINESS TELEPHONE #: 401-396-5200HOME TELEPHONE #: 1-800-396-5200EMAIL: jordan.sawyer@bristolri.gov

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.

SMALL PLATES

BABY SPINACH SALAD **\$15**

BABY SPINACH | CRUMBLLED GOAT CHEESE
| ROASTED HEIRLOOM SQUASH | CRISPY
SHALLOTS | PANCETTA-THYME VINAIGRETTE

SUGGESTED WINE PAIRING

Pullus Rosé **\$12 / \$17**

JONAH CRAB CAKE **\$16**

RED CHILE AIOLI | PEA TENDRIL-RADISH SALAD

SUGGESTED WINE PAIRING

Casteller Cava Sparkling Rosé **\$13 / \$17**

DUCK CONFIT **\$18**

CRISPY CONFIT THIGH | BEAN RAGOUT | DUCK
SAUSAGE | PISTACHIO DUKKAH

SUGGESTED WINE PAIRING

Ostatu Rioja Crianza Tempranillo **\$14 / \$19**

SEARED CAULIFLOWER STEAKS **\$14**

TOASTED PUMPKIN SEEDS | SHAVED PARMESAN
CHEESE | ROASTED ROOT VEGETABLES |
PEPPADEW VINAIGRETTE

SUGGESTED WINE PAIRING

Le Capitaine Vouvray **\$12 / \$17**

POTATO LEEK VELOUTE **\$10**

SPICED CREMA | BACON JAM | CHIVE OIL

SUGGESTED WINE PAIRING

La Rocca "Collio" Pinot Grigio **\$13 / \$17**

BAKED OYSTERS **\$18**

SIX OF OUR OWN AQUIDNECK OYSTER FARMS
OYSTERS | APPLE-PROSCIUTTO COMPOTE |
BRIOCHE CRUMB

SUGGESTED WINE PAIRING

Terra Serena Prosecco **\$13 / \$17**

SALTWATER FARM MUSSELS **\$13**

SHALLOT | GARLIC | BACON CREAM | ALEPPO
PEPPER | SCALLIONS

SUGGESTED WINE PAIRING

L'Oiseliniere Muscadet **\$12 / \$17**

GRILLED SPANISH OCTOPUS **\$16**

HOUSEMADE CHORIZO | ROASTED SWEET
POTATOES | MOJO PICON

SUGGESTED WINE PAIRING

Kings Ridge Oregon Pinot Noir **\$14 / \$19**

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

Please inform your server of any food allergies. A 3% service charge will be added to every check to support our shuckers & culinary team.

Kitchen

(inside)

university bus

BAR

B1
B2
B3
B4
B5

B6

B7

B8

B9

B10

B11

B12

B13

B14

101

102

103

104

105

106

107

103

310

301

309

302

308

303

301

304

300

305

205

204

201

202

upper patio

lower patio
(sidewalk)



LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**
Expires: **December 1, 2025**
PETITION TO THE TOWN COUNCIL

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

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: Bristol Sunset Cafe

ADDRESS: 499 Hope St.

APPLICANT NAME: Fabio Lopes

HOURS OF OPERATION: 7:30 AM TO 2:30 PM.

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

Date Received: _____

SIGNATURE: [Signature]

NAME: Fabio Lopes

ADDRESS: 100 Kirkemuit Ave.

TOWN: Bristol

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-235-1910

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.

CREATE YOUR OWN

Three egg omelet, scramble or burrito \$8+ Substitute egg whites, fresh fruit, housemade biscuit or sautéed veggies +\$2 Add Avocado +\$3

Protein – Ham, bacon, sausage, chourico, herbed chicken +\$2.50 ea. Shaved steak, corned beef hash, chourico hash + \$3 ea.

Veggies – Tomatoes, shiitake mushrooms, onions, broccoli, peppers, banana peppers +\$1 ea. Roasted red peppers, caramelized onions, spinach +\$1.50 ea.

Cheese – American, swiss, cheddar, feta, goat, mozzarella, pepperjack +\$1 ea.

SALADS

Add Herbed Chicken +\$6 Steak +\$8 Shrimp +\$8 Avocado +\$3 Housemade Dressings: Balsamic Vinaigrette, Green Goddess, Caesar, Ranch

Caesar – Green leaf lettuce, parmesan cheese, house caesar dressing, house croutons \$13

🌿 **Arugula** – Green leaf lettuce, avocado, strawberries, red onions, walnuts, goat cheese, croutons \$14

Summer Cobb – Green leaf lettuce, boiled egg, bacon, cherry tomatoes, red onions, cucumbers, goat cheese, crispy tortillas, avocado \$15

LUNCH

Served with hand cut french fries, hand cut chips, fresh fruit +\$2, or a side salad +\$3

Soup Of The Day

– Ask your server about our soup of the day!
Cup 5 Bowl 7 or Make it a grilled cheese combo! 13 –

🌿 **Grilled Cheese** – Cheddar, swiss, mozzarella on sourdough \$10

+ Add tomato +\$1 Add bacon or avocado +\$2

BLT – Bacon, lettuce, tomato, lemon garlic aioli on sourdough \$13

Tuna Melt – Swiss cheese, salsa verde, arugula on rye \$ 14

Chicken Caesar Wrap – Green leaf lettuce, parmesan cheese, house caesar dressing, house croutons \$13

Portuguese Steak Sub – Sirloin, two eggs, pickled red peppers, lemon garlic aioli \$16

Shaved Steak Sub – Shiitake mushrooms, onions, banana peppers, american cheese, lemon garlic aioli \$15

Smash Burger – Two 4 oz. patties, bacon, caramelized onions, cheddar cheese, lemon garlic aioli, brioche bun \$13

Spicy Fried Chicken – Buttermilk chicken, cheddar, house pickles, lettuce, house ranch, brioche bun \$14

Chicken Cutlet Sub – Shaved parmesan cheese, salsa verde, arugula \$15

À LA CARTE

Grilled Buttermilk Biscuit – With honey butter and housemade jam \$5

Home Fries or Hashbrown Patties – \$3

Bacon, Sausage, Ham or Chourico – \$5

Corned Beef Hash – \$8

🌿 **Butternut Cornbread Hash** – \$7

Chourico Hash – \$6

Lemon Garlic or Chipotle Aioli – \$.65

Hand Cut Chips – \$4

Hand Cut French Fries – \$6

🌿 **Sautéed Mixed Veggies** – \$6

Side of Toast or Bagel – \$2 Add Cream Cheese +\$1

Housemade Jam or Honey Butter – \$1.25

Bowl Oatmeal \$4 – Add fruit +\$2

100% Pure Maple Syrup – \$2

Housemade Cinnamon Bun – \$4.50

Housemade Muffin, Scone, or Banana Bread – Try it grilled! \$3.50

Single Egg – \$1.50

Single Eggwhite – \$2.29

Fresh Fruit – Cup \$4 Bowl \$7

Housemade Hollandaise Sauce – \$2.50

🌿 **Vegetarian Option** - * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *

CREATE YOUR OWN

Three egg omelet, scramble or burrito \$8 • Substitute egg whites, fresh fruit, housemade biscuit or sautéed veggies +\$2 Add Avocado +\$3

Protein – Ham, bacon, sausage, chourico, herbed chicken +\$2.50 ea. Shaved steak, corned beef hash, chourico hash + \$3 ea.

Veggies – Tomatoes, shiitake mushrooms, onions, broccoli, peppers, banana peppers +\$1 ea. Roasted red peppers, caramelized onions, spinach +\$1.50 ea.

Cheese – American, swiss, cheddar, feta, goat, mozzarella, pepperjack +\$1 ea.

SALADS

Add Herbed Chicken +\$6 Steak +\$8 Shrimp +\$8 Avocado +\$3 Housemade Dressings: Balsamic Vinaigrette, Green Goddess, Caesar, Ranch

Caesar – Green leaf lettuce, parmesan cheese, house caesar dressing, house croutons \$13

▮ **Arugula** – Green leaf lettuce, avocado, strawberries, red onions, walnuts, goat cheese, croutons \$14

Summer Cobb – Green leaf lettuce, boiled egg, bacon, cherry tomatoes, red onions, cucumbers, goat cheese, crispy tortillas, avocado \$15

LUNCH

Served with hand cut french fries, hand cut chips, fresh fruit +\$2, or a side salad +\$3

Soup Of The Day

– Ask your server about our soup of the day!
Cup 5 Bowl 7 or Make it a grilled cheese combo! 13 –

▮ **Grilled Cheese** – Cheddar, swiss, mozzarella on sourdough \$10

+ Add tomato +\$1 Add bacon or avocado +\$2

BLT – Bacon, lettuce, tomato, lemon garlic aioli on sourdough \$13

Tuna Melt – Swiss cheese, salsa verde, arugula on rye \$ 14

Chicken Caesar Wrap – Green leaf lettuce, parmesan cheese, house caesar dressing, house croutons \$13

Portuguese Steak Sub – Sirloin, two eggs, pickled red peppers, lemon garlic aioli \$16

Shaved Steak Sub – Shiitake mushrooms, onions, banana peppers, american cheese, lemon garlic aioli \$15

Smash Burger – Two 4 oz. patties, bacon, caramelized onions, cheddar cheese, lemon garlic aioli, brioche bun \$13

Spicy Fried Chicken – Buttermilk chicken, cheddar, house pickles, lettuce, house ranch, brioche bun \$14

Chicken Cutlet Sub – Shaved parmesan cheese, salsa verde, arugula \$15

À LA CARTE

Grilled Buttermilk Biscuit – With honey butter and housemade jam \$5

Home Fries or Hashbrown Patties – \$3

Bacon, Sausage, Ham or Chourico – \$5

Corned Beef Hash – \$8

▮ **Butternut Cornbread Hash** – \$7

Chourico Hash – \$6

Lemon Garlic or Chipotle Aioli – \$.65

Hand Cut Chips – \$4

Hand Cut French Fries – \$6

▮ **Sautéed Mixed Veggies** – \$6

Side of Toast or Bagel – \$2 Add Cream Cheese +\$1

Housemade Jam or Honey Butter – \$1.25

Bowl Oatmeal \$4 – Add fruit +\$2

100% Pure Maple Syrup – \$2

Housemade Cinnamon Bun – \$4.50

Housemade Muffin, Scone, or Banana Bread – Try it grilled! \$3.50

Single Egg – \$1.50

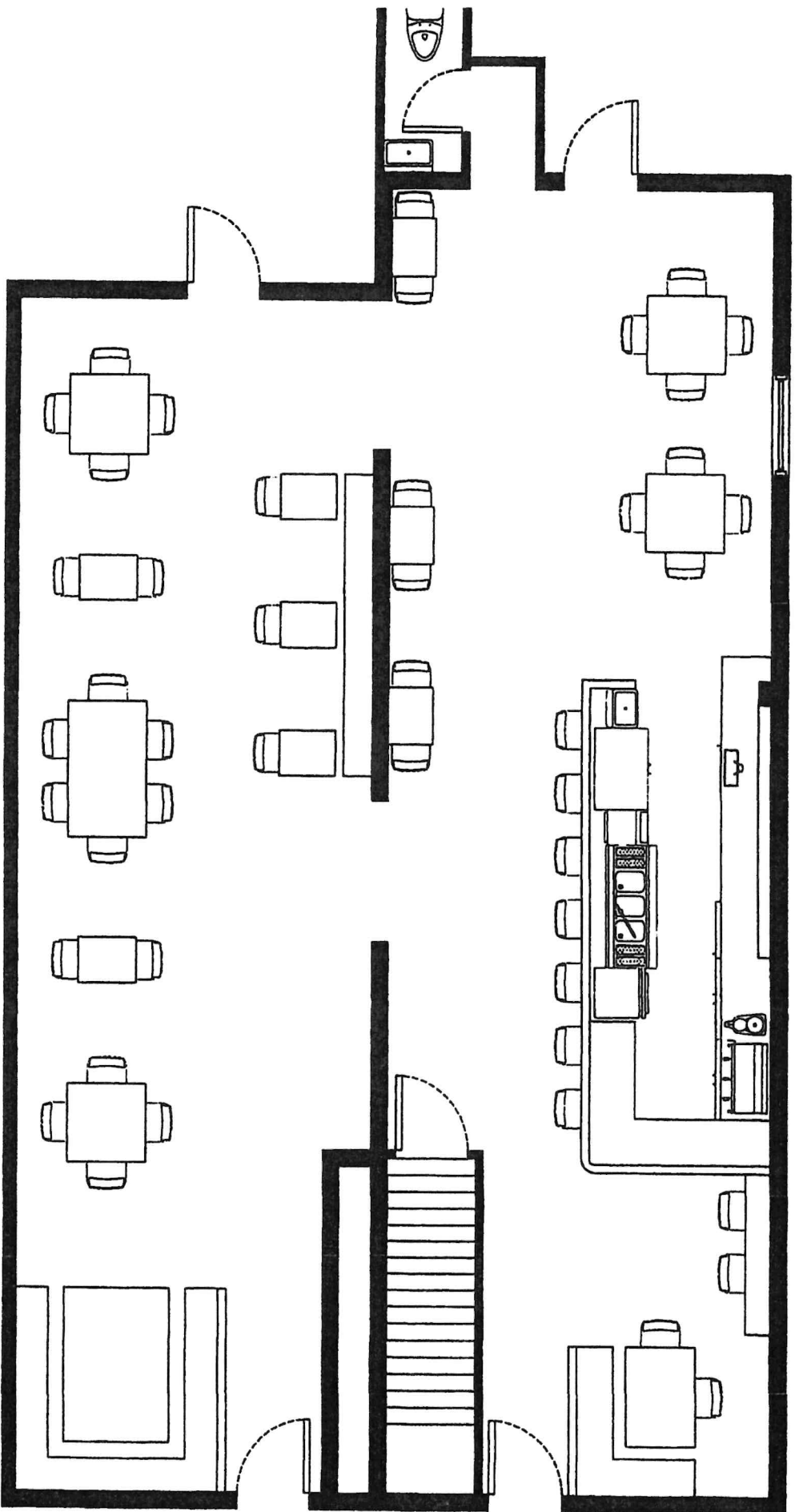
Single Eggwhite – \$2.29

Fresh Fruit – Cup \$4 Bowl \$7

Housemade Hollandaise Sauce – \$2.50

▮ **Vegetarian Option** - * Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *

BRISTOL SUNSET CAFE



SCALE BAR 1:50
0 1 2 3 4 5 10

LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**Expires: December 1, 2025 qt#: 121002**PETITION TO THE TOWN COUNCIL**

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a**VICTUALLING LICENSE RENEWAL**NAME OF ESTABLISHMENT: Cafe Central LtdADDRESS: 173 Bradford streetAPPLICANT NAME: Fernando AfonsoHOURS OF OPERATION: Tuesday - Thursday 11am - 9pm, Friday - Saturday 11am - 10pm
Sunday 11am - 7pm

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

Please attend the Council
Meeting on November 20, 2024Petition must be returned by
November 1 2024Petition mailed on September 4,
2024SIGNATURE: Fernando AfonsoNAME: Fernando AfonsoADDRESS: 173 Bradford streetTOWN: BristolDATE OF BIRTH: 4-4-1988BUSINESS TELEPHONE #: 401-863-0111HOME TELEPHONE #: 401-863-0111

EMAIL: _____

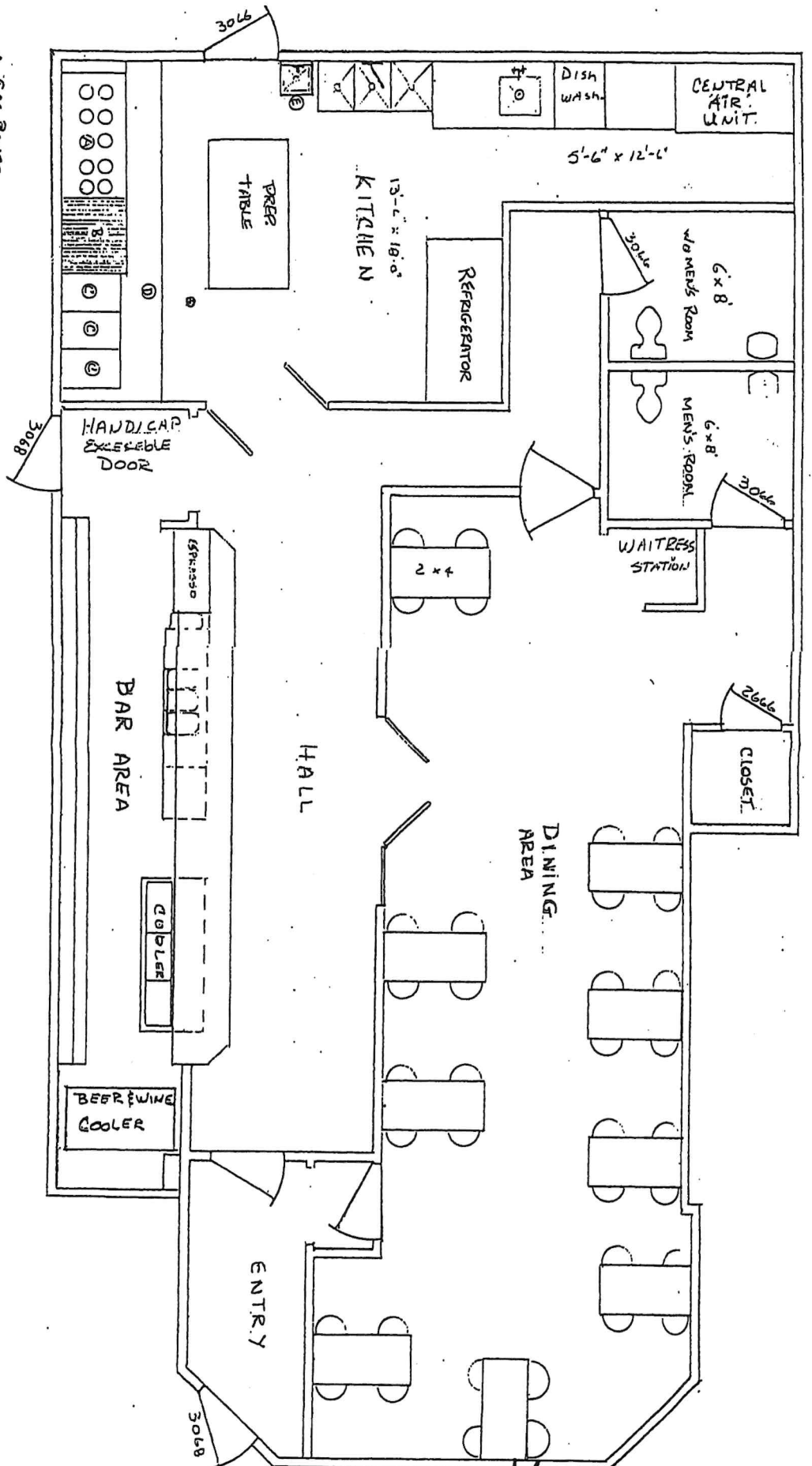
Date Received: _____

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.

- A GAS RANGE
- B CHAR. BOILER
- C FRYOLATOR
- D EXHAUST HOOD
- E HAND WASH SINK
- F EXISTING 3/4" ROUND STEEL COLUMN



CAFE CENTRAL LTD
FLOOR PLAN

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

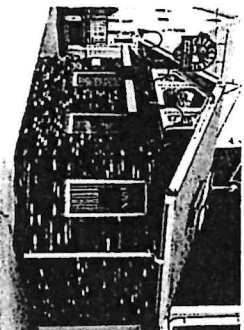
Grilled Chicken Sandwich /
Sandes De Galinha \$6.95
Marinated Chicken breast grilled, lettuce, tomato,
red pepper and served with fries

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.silvotampedconcrete.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

Richard Miranda, Jr.
Fully Insured & Bonded
rmlminda01@gmail.com

508-990-0005 (7663)
Fax: 508-990-5122
NEW BEDFORD, MA 02740

Falamos Português Hablamos Español

Auto & Truck

EAST BAY AUTOBODY

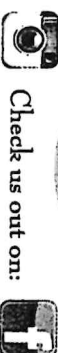
John Barbosa - Owner

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	\$14.95
Stuffe	\$3.00
Shrimp Mozambique /Camarão Mozambique..	\$10.95
Shrimp Cocktail.....	\$10.95
Codfish Cakes / Pasteis de Bacalhau.....	\$8.95
Clams Casino / Amêijoas Redeadas 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
Mozarella Sticks.....	\$7.95
Fried Calamari	\$10.95
Scallop Wrap w/ Bacon.....	\$10.95
Chouriço à Bombeiro	\$8.95

Soups/Salads

Portuguese Soup / Sopa Portuguesa	pint \$3.50quart \$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 Mozambique.....	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 Junbo 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	

Chicharras 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 sautéed 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 handcut fries and rice.	



LICENSE REQUEST: VICTUALLING LICENSE RENEWAL

Expires: December 1, 2025

PETITION TO THE TOWN COUNCIL

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

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: Bristol Golf Club Inc.

ADDRESS: 95 Tupelo St. Bristol, RI 02809

APPLICANT NAME: Theresa Francis

HOURS OF OPERATION: 12 pm - 1 am

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE: Theresa Francis

NAME: Theresa Francis

ADDRESS: 115 Tupelo St.

TOWN: Bristol

DATE OF BIRTH: 7-22-77

BUSINESS TELEPHONE #: 401-253-9844

HOME TELEPHONE # 401-253-9844

EMAIL: thfrancis@bristolgc.com

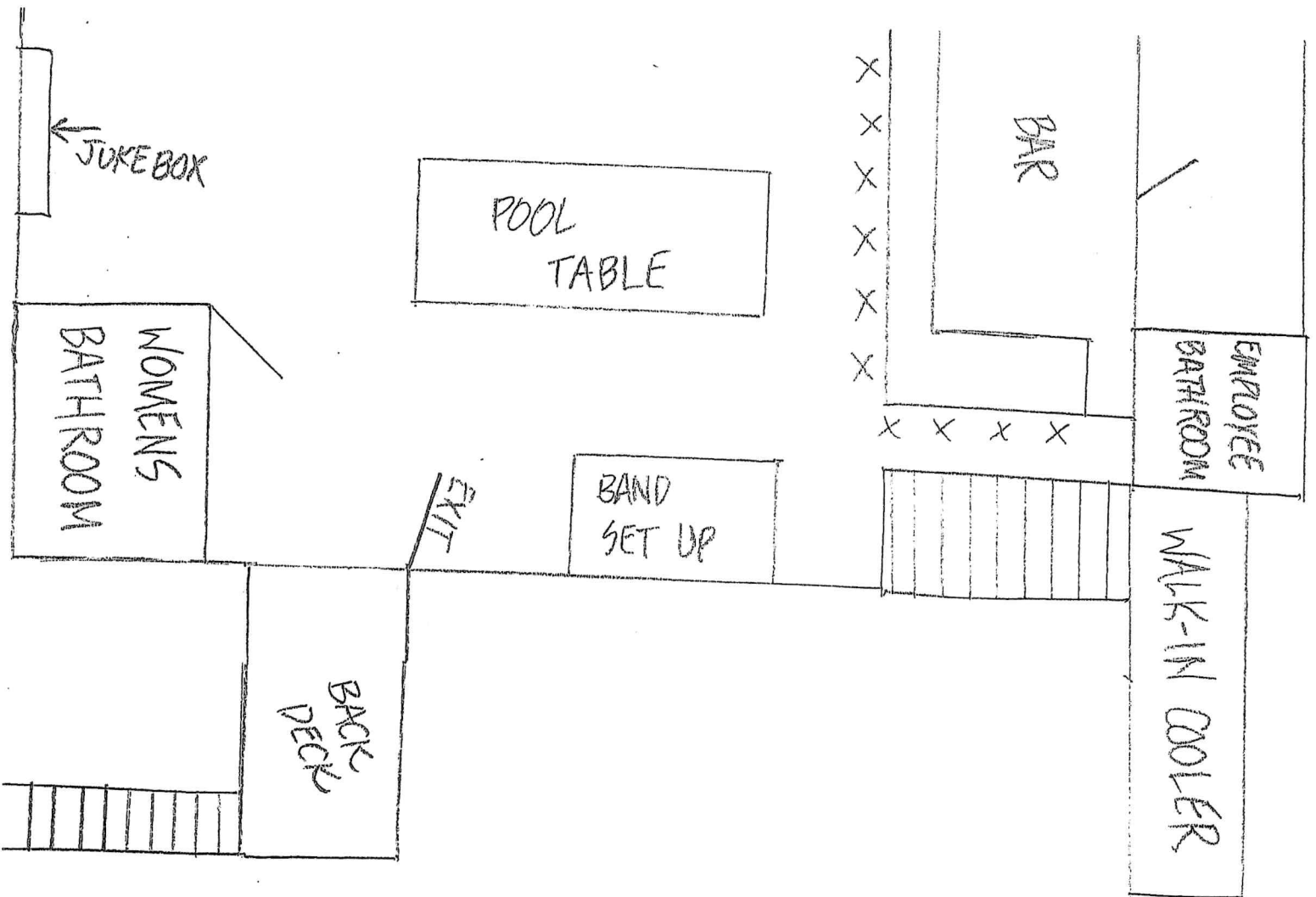
Date Received: _____

TAX STAMP



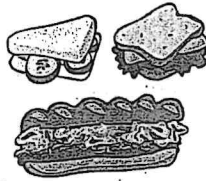
TO BE USED BY FINANCE
DEPARTMENT

*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.



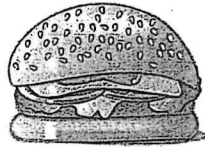
The Bristol Golf Club

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>4 oz. cheeseburger</i>	<i>\$5.00</i>
<i>4 oz. bacon cheeseburger</i>	<i>\$8.00</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>
<i>Veggie Spring Rolls</i>	<i>\$4.00</i>
<i>Coconut Shrimp</i>	<i>\$8.00</i>
<i>Jalapeno Poppers</i>	<i>\$6.50</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: **VICTUALLING LICENSE RENEWAL**

Expires: **December 1, 2025**

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: Common Pub & Grille

ADDRESS: 421 Wood St. Bristol, RI

APPLICANT NAME: Courtney Poissant

HOURS OF OPERATION: Tues - Sunday 3pm - 1am

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE: Courtney Poissant

NAME: Courtney Poissant

ADDRESS: 421 Wood St.

TOWN: Bristol RI

DATE OF BIRTH: 4-1-1987

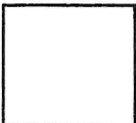
BUSINESS TELEPHONE #: 401-253-9801

HOME TELEPHONE #: 1-1-1

EMAIL: cps@commonpubandgrille.com

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.

2021 OCT 29 PM 3:52

STARTERS

★ Little Neck

Garlic & Oil - sauteed with port wine, garlic butter, and olive oil \$13.99

Mozambique - garlic, white wine, sauteed with fresh lemon \$13.99

★ Shrimp Cocktail

Five Jumbo shrimp, served with cocktail sauce \$9.95

Popcorn Chicken

Basket of all natural white meat, hand breaded southern fried chicken, served with your choice of dipping sauce \$9.95

Pub Wings

7 Spicy breaded fried chicken wings, served with your choice of dipping sauce \$9.99

Mozzarella Sticks

5 Real Wisconsin mozzarella cheese dipped in our specialized batter, served with meat marinara sauce \$8.95

★ 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 sauteed 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

Fritoles

Basket of fried dill pickle chips, served with ranch dressing \$8.95

Onion Petals

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

Shore Fries - String Fries - Sweet Potato Fries - Tator Tots \$5.00

Loaded - Bacon, cheese & ranch \$3.00

Sauces

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

SANDWICHES

Choose from a Wrap, Brioche Bun, or Sub Roll

Served with Shore Fries or Shoestring Fries

ADD Sweet Potato Fries, Onion Petals or Tator Tots \$1.00

★ Southern Fried Chicken

Southern fried and breaded all natural white meat chicken, topped with cheddar cheese, lettuce, tomato, and chipotle ranch served on a brioche \$11.99

★ Blackened Fish Tacos

Gilled blackened haddock, served in a flour tortilla, topped with cheddar cheese, lettuce, pico de gallo, and chipotle ranch drizzle \$12.99

STEAK BOMB

6oz USDA Prime Iowa Premium Black Angus

Flat Iron grilled with bell peppers, onions, and mushrooms, topped with your choice of cheese \$13.99

Pub Life Burger

8oz Locally sourced Black Angus ground Chuck, topped with lettuce and tomato with choice of cheese \$11.99

Blade Meat

Marinated pork loin grilled with banana peppers and your choice of cheese \$9.99

Sweet Asian Chili Wrap

Grilled chicken tossed in a sweet Asian chili sauce, wrapped with cashews, lettuce, and tomato \$10.99

Chicken Caesar Wrap

Grilled chicken with creamy caesar dressing, romaine lettuce, cucumbers, croutons, and fresh shaved parmesan cheese \$10.99

Tuna

Solid white albacore tuna, topped with lettuce and tomato \$9.99

Cheese options -

Swiss - Cheddar - American - Provolone - Mozzarella - Fresh Shaved Parmesan - Feta

SALADS

★ Strawberry Balsamic Glazed Salad

Romaine lettuce topped with sliced strawberries, feta cheese, red onion, and glazed walnuts \$11.99

Caesar Salad

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

Tuna Salad

Solid white albacore tuna topped over romaine lettuce with sliced red onion, cucumbers, and cherry tomatoes \$13.99

Garden Salad

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

★ Pear & Gorgonzola Salad

Romaine topped with sliced pears, red onion, croutons, gorgonzola cheese, and glazed walnuts \$11.99

★ Greek Salad

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

Add Protein:

Chicken - \$6.00 Shrimp - \$7.00 Blacken Fish - \$8.00 Steak - \$9.00

Seared Sea Scallops - Market Price Blackened Salmon - \$12.00

Dressings:

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

FRIED SEAFOOD

Served with Colelaw, Tartar sauce and Shore Fries or Shoestring Fries
ADD Sweet Potato Fries or Tator Tots \$1.00

★ Fish & Chips

Fresh Haddock fried in a light crispy batter \$12.99

Calamari Plate

Lightly fried squid rings \$11.99

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 house-made spicy red sauce \$2.00

Shrimp Plate

8 Jumbo shrimp battered and fried to perfection \$14.99

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 - Fries - Broccoli - Rice pilaf

Honey Garlic Salmon

8 oz skin on salmon lightly blackened & baked w/ honey garlic glaze served w/ rice pilaf & fried brussel sprouts \$22.95

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 \$13.99

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 \$14.99

★ Mozambique

Shrimp Mozambique - 8 Jumbo shrimp, sauteed with garlic, butter, lemon juice, house wine, and a dash of hot sauce, served over rice and shoestring fries \$16.99

Chicken Mozambique - Chunks of all natural white meat chicken, sauteed with garlic, butter, lemon juice, house wine, and a dash of hot sauce, served over rice and shoestring fries \$15.99

Seafood Mozambique - Littlenecks, shrimp, and scallops, sauteed with garlic, butter, lemon juice, house wine, and a dash of hot sauce \$20.99

★ Flat Iron Steak

10oz USDA Prime Iowa Premium Black Angus Flat Iron grilled to perfection topped with Honey Bourbon Glaze served with rice pilaf and veggie of the day \$22.95

Southern Fried Chicken

Seasoned and breaded all natural white meat chicken breasts, served with choice of starch and veggie of the day \$16.95

★ 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 \$24.95

KIDS MENU (12 & UNDER)

Fish Nuggets

Chunks of fried Haddock, served with fries **\$8.95**

Popcorn Chicken Basket

Basket of breaded and fried all natural white meat popcorn chicken, served with fries **\$8.95**

Pasta

Your choice of pasta, topped with Alfredo or Meat Marinara sauce **\$7.95**

Cheese & Pepperoni Flatbread

Naan bread topped with meat marinara sauce, mozzarella, and pepperoni **\$7.95**

FLAT BREAD

Margherita

Naan topped with pesto, sliced tomato, mozzarella cheese, drizzled with a porcini mushroom balsamic glaze **\$8.95**

Chicken Bacon Ranch

Three cheese cheddar blend, topped with southern chicken, red onion, and a chipotle ranch drizzle **\$9.95**

Buffalo Chicken

Three cheese cheddar blend, topped with buffalo chicken, and a blue cheese crumble **\$9.95**

Greek

Three cheese mozzarella blend, topped with olives, tomatoes, peppers, and feta cheese **\$9.00**

PASTA

Can be made with gluten free penne \$3.00
Pasta options - Penne - Bowtie - Spaghetti

★ Seafood Cioppino

Shrimp, scallops, little necks, and fish sauteed in a red seafood based stew served over rice or your choice of pasta, topped with crispy bread **\$28.95**

Creamy Chicken Marsala

Chunks of all natural white meat chicken sauteed in our house marsala wine with a touch of cream, tossed over your choice of pasta **\$16.99**

🍷 Broccoli Alfredo

Shrimp - 8 Jumbo Shrimp sauteed in a creamy Alfredo sauce, tossed with your choice of pasta **\$18.99**

Chicken - All natural white meat chunks of chicken sauteed in a creamy Alfredo sauce, tossed with your choice of pasta **\$17.99**

★ Creamy Mozambique

Seafood Mozambique - Littlenecks, shrimp, and scallops, sauteed with garlic, butter, lemon, white wine, and a dash of hot sauce, lightly thickened, and tossed over your choice of pasta **\$23.95**

Shrimp - 8 Jumbo shrimp, sauteed with garlic, butter, lemon, white wine, a dash of hot sauce, lightly thickened and tossed over your choice of pasta **\$17.99**

Chicken - All natural white chunks of chicken, sauteed with garlic, butter, lemon, white wine, a dash of hot sauce, lightly thickened, and tossed over your choice of pasta **\$16.99**

Chicken Parmesan

Seasoned panko crusted all natural white meat chicken baked with our meat marinara and our three cheese blend, topped over your choice of pasta **\$19.99**

🍷 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 **\$20.95**

Little Necks - Little necks cooked in your choice of red or white clam sauce, topped over your choice of pasta **\$14.99**

FRIDAYS ONLY

MEAL DEAL

Cup of chowder with 3 clam cakes & our Famous Fish & Chip **\$15.99**

New England or Manhattan Clam Chowder

Cup **\$5.95** Bowl **\$7.95**

Clam Cakes

1/2 Dozen **\$6.00** Dozen **\$10.00**

Clam Strip Plate

A heaping pile of clam strips, served with fries **\$12.99**

Smelt Plate

Fried smelts, served with diablo sauce & fries **\$10.99**

WEEKLY LINE UP

Tuesday

Taco Tuesday

Wednesday

1/2 price wine Wednesday

🍷 - Gluten Free ★ - Pub Favorite 🍷 - New Item

Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs or seafood may increase risk of illness.

Please advise us of any allergies when placing order.

*PRICES SUBJECT TO CHANGE AT ANYTIME



421 Wood St. Bristol, RI 02809

(401) 253-9801

(401) 240-0166

Tuesday, Wednesday, Thursday 3pm- 9pm
Friday, Saturday, Sunday 12pm- 9pm

Email: CPScatering@yahoo.com

WEEKLY LINE UP

Taco Tuesday

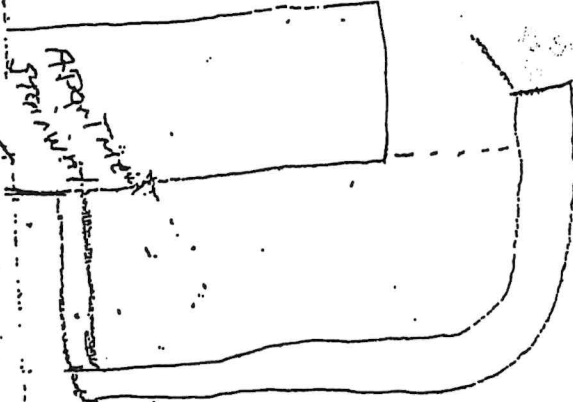
1/2 Price Wine Wednesday's

STAGE

Kitchen

DANCE
FLOOR

Booth



Drum

Table

Pool
Table

Pool
Table

Ladies
Room

Men's
Room

WOOD ST

WINDMILL



FOR DEPOSIT ONLY
TOWN OF BRISTOL, RI
TOWN CLERK OFFICE
Request: 121070

LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**
Expires: December 1, 2025

PETITION TO THE TOWN COUNCIL

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

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: THAMES ST LANDING TAVERN CO LLC d/b/a DEWOLF TAVERN

ADDRESS: 259 THAMES ST, BRISTOL, RI 02809

APPLICANT NAME: SAI VISWANATH

HOURS OF OPERATION: _____

M-F 11:30am - 10:30pm Sat & Sun 9:00am - 10:30pm

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE: _____

NAME: _____

ADDRESS: _____

TOWN: _____

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: _____

HOME TELEPHONE #: _____

EMAIL: _____

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.



DeWolf
TAVERN

Breakfast

Saturday & Sunday
8 AM-12:30 PM

Eggs

Rego Omelet ~12
Chourico, Bacon, Sausage, Cheddar,
Home Fries, Toast.

Norwegian ~14

Boiled Egg, Lettuce, Grilled Tomato,
Cucumber, Smoked Salmon, Fried Capers,
Cherkins, Cottage Cheese, Cut Wheat.

Smoked Salmon Benny ~14

Two Poached Eggs, English Muffin,
Sautéed Spinach, Smoked Salmon,
Home Fries, Hollandaise Sauce.

Traditional Benny ~12

Two Poached Eggs, English Muffin,
Canadian Bacon, Home Fries,
Hollandaise Sauce.

Lamb Hash Benny ~17

Two Poached Eggs, English Muffin,
Lamb Hash, Home Fries,
Mint Hollandaise Sauce.

Tomato Goat Cheese Benny ~14

Two Poached Eggs, English Muffin,
Tomatoes, Goat Cheese, Lemon, Arugula,
Home Fries, Hollandaise Sauce.

Pancakes ~8

French Toast ~8

Waffles ~8

Sandwiches

Steak Eggs Naan ~16

Egg, Shaved Steak, Caramelized Onions,
Garlic Aioli, Cheddar, On Naan, House Made
Chips.

Eggs, Smoked, Salmon Roll ~12

Boiled Egg, Onions, Capers, Brioche Roll,
Mayo, House Made Chips.

BLT Naan ~12

Bacon, Lettuce, Tomato, Mayo, On Naan,
House Made Chips.

Raw Bar

Cold Jumbo Shrimp (each) ~3.00

***Oysters on a half shell (each) ~2.75**
(Balsamic Peppercorn Sorbet)

***Littlenecks on a half shell (each) ~2.50**
(Lemon & Horseradish)

Naan Pizza

Smoked Salmon, Sour Cream, Capers,

Mustard Oil, Cilantro ~13

Cheddar, Sun-Dried Tomato, & Bacon ~13

Truffle Parmesan, Arugula, Aged Balsamic ~13

Entrees

Tandoori Chicken ~25

Marinated in House Spice,
Buttermilk, & Cheddar, Brussels Sprout
Cornbread Hash, Cardamom Fennugreek,
& Tomato Masala.

Vegetable Plate ~26

Cauliflower Manchurian, Braised Beans,
Sautéed Seasonal Vegetables,
Cornbread Brussels Sprout Hash, Rice,
Mint Chutney, Tamarind Chutney,
& Carrot Salad.

Salmon ~26

Blackened, Olive Oil, Chick Pea Puree,
Apple, Pecans, Dried Cranberries,
& Carrot Salad.*

Pasta Primavera ~18

Egg Noodles, Sautéed with Asparagus,
Peas, Spinach, Mushrooms, Olive Oil,
Tomato, Garlic, Garnished with Parsley
& Parmesan.

Classic Stuffed ~52

New England 1 lb 1/4 Lobster Stuffed
with Cornbread Stuffing, Shrimp &
Scallops, with Mashed Potatoes, &
Seasonal Vegetables.

Lamb Curry ~26

Boneless Leg Slow Cooked in
Coconut Milk, Madras Curry, Cracked
Wheat Pilaf, Seasonal Vegetables.

Appetizers

Soup Of The Day ~9
(Made In House)

Mixed Green Salad ~8
Balsamic Vinaigrette.

Kale & Apple Salad ~11

Cranberries, Carrots, Pecans,
Parmesan Peppercorn Dressing.

Chicken Empanada ~11
Tamarind & Mint Chutney.

Pakora Vegetable Fries ~14

Chickpea Battered, Assorted Vegetables,
Fried, Sour Cream.

Fried Oysters & Pickles ~16

Harissa Honey Aioli

Shrimp Pakora ~14

Chickpea Battered, Fried,
Sweet Chili Sauce.

Petit Lamb Chops ~15

Carrot Salad & Mint Chutney.

Duck Leg Confit ~16

Honey Pasillo Chili Sauce, Kale,
Pickled Onion.

Steamed Mussels ~14

Coconut Milk Broth, Thai-Chili,
Mustard Seed, Curry Leaf.

Sandwiches

Chicken ~16

Pulled Chicken, Cheddar Cheese,
Avocado, Lettuce, Onions,
Mango Sour Cream, On Naan.

Blackened Salmon Sandwich ~18

Arugula, Red Onion, Avocado,
Harissa Honey Aioli, On Naan.

Seafood ~24

Lobster, Scallops, Shrimp, Mussels, & Salmon.
Tapenade Aioli, Lettuce, Tomato, Onion,
On Naan.

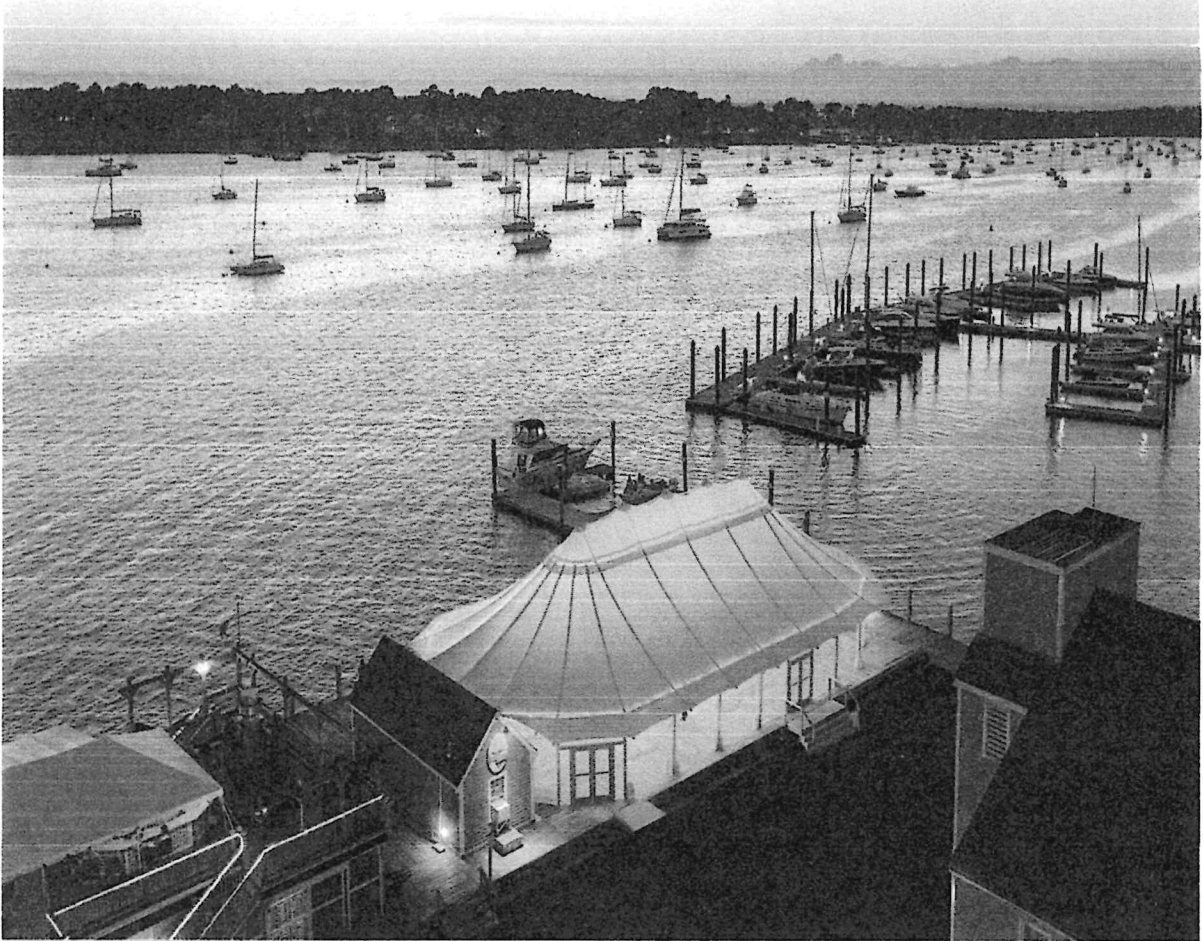
Lamb ~18

Lamb Hash, Lettuce, Onion, Tomato,
Raita, Mint Chutney, On Naan.



DeWolf
TAVERN

CATERING MENU



Weddings

PROVIDING EXCEPTIONAL FOOD & BEVERAGE SERVICE
FOR BRISTOL'S PREMIER WATERFRONT PAVILION

Email: events@dewolf Tavern.com ~ Phone: 401-254-2005 ext. 2106



Dear Guest,

Congratulations on your engagement and thank you for your interest in DeWolf Tavern and Bristol Harbor Inn for your wedding celebration. In addition to the ceremony and reception, we can assist with bridal showers, rehearsal dinners and post wedding brunches.

Our wedding package is customized to suit your needs, budget, and taste. Our experienced and award-winning Chef, Sai Viswanath, along with his trained culinary and events team understand the importance of managing every detail to make your day spectacular.

All private venue spaces here at DeWolf Tavern & Bristol Harbor Landing are owned by the adjacent Bristol Harbor Inn. A separate contract is required to secure the event space you choose, and this is done with Rachelle Appleton at the Newport Hotel Group. She can be reached at rappleton@newporthotelgroup.com or (401)-380-1921. Once your event space is secured, you will work directly with The DeWolf event staff to customize the menu and details. Our Food & Beverage minimum for the weekends are as follows: Friday & Sunday - \$20,000, Saturday - \$25,000.

The newly renovated Bristol Harbor Inn, located adjacent to the DeWolf Tavern, is an elegant boutique-style waterfront hotel offering spectacular views of Bristol Harbor and Narragansett Bay. Housed in a restored, historic building, formerly the Bank of Bristol (1797), their location offers guests a multitude of options from shopping, museums, art galleries, and both fine and unique dining choices.

For information on reserving a block of rooms, you can also speak with Rachelle Appleton at the contact info above. For individual reservations, please call 401-254-1444.

Come experience DeWolf Tavern's award-winning team and come stay with us on the waterfront. We are open for dining Monday through Thursday 11:30-10:00pm, Saturday 8:30am-10:00pm, and Sunday 8:30am-9pm!

We look forward to working with you in the planning of your special day!

Catering & Event Sales

DeWolf Tavern

401-254-2005 ext. 2106

Events@dewolf Tavern.com



Waterfront Pavilion Wedding Package

includes:

On-site coordinators who will help plan, execute, and facilitate your wedding.

Selection of passed hors d'oeuvres for the cocktail hour.

Champagne toast for all your guests

Salad course served with rolls and butter.

Choice of three entrée selections

Coffee and tea station

Chocolate dipped strawberry, sorbet or ice cream served with your wedding cake.

Floor-length white linens and dinner napkins

Complimentary food tasting for the wedding couple.

Ceremony setup

One hour scheduled ceremony rehearsal with our coordinator prior to your wedding.



Passed Hors d'oeuvre

(Select three included in the package)

VEGETARIAN

- Asian Crispy Vegetable Roll
Hot and Sweet Sauce
- Vegetable Samosa
Tamarind Chutney
- Bruschetta Crostini
- Watermelon Feta Skewer
Mint Chutney
- Truffle Parmesan Hand cut Fries
- Spanakopita
Spinach and Feta Cheese wrapped in Filo.
- Fried Macaroni and Cheese Bites
Arrabiata Sauce
- Broccoli Cheddar Risotto Arancini
Tomato Ragu

POULTRY

- Curried Chicken Salad & Raisin Crostini
- Ginger Chicken Dumpling
Sesame Scallion Soy Sauce
- Skewered Thai Chili Chicken
- Buffalo Chicken Bite
Bleu Cheese
- Chicken Empanada
- Chicken Quesadilla Rollup
- Mini Chicken Gyro
Tzatziki Sauce

MEAT

- Mini Beef Wellington
- Thai Beef Sate
Sweet Peanut Chili Sauce
- Mini Reuben Sandwich
- Roast Beef Crostini
Horseradish Sour Cream
- Coca Cola Braised Short Rib
with Tater Tots and Bleu Cheese
- Prosciutto Wrapped Asparagus
with Parmesan, Balsamic Vinegar and Olive Oil
- Tandoori Baby Lambchop (+\$2)
Mint Chutney
- Mini Swedish Meatball
Cheese Fondue

SEAFOOD

- Classic Shrimp Cocktail (+\$2)
- Crab Croquette with Sirach Aioli
- Scallops wrapped in Bacon.
- New England Clam Chowder Shooter
with Mini Clam cakes
- Shrimp Pakora
Sweet Chili Chutney Sauce
- Mini Lobster Roll (+\$2)
Mango Aioli
- Mini Crabcake with Tartar Sauce

Each additional Hors d'oeuvres selection: add \$4 per piece.

Salad Course

(Please select one)

Mesclun Greens
Balsamic Vinaigrette

Caesar
Romaine Lettuce, Caesar Dressing, Parmesan

Insalata Caprese
*Vine-Ripened Tomatoes, Whole Basil Leaves & Fresh Mozzarella
Drizzled with Olive Oil and Balsamic Reduction*

Baby Arugula
with Red Onion, Bacon & Blood Orange Vinaigrette

Baby Spinach & Watermelon
with Feta, Olive & Honey Mustard Mint Vinaigrette

Chop House (+\$2)
Iceberg Lettuce, Bacon, Tomato, Bleu Cheese Dressing

Entrée Sides

STARCH

(Select one)

Basmati Rice

Mashed Potatoes

Oven Roasted Potatoes

Sweet Potatoes (Seasonal)

VEGETABLE

(Select one)

Seasonal Medley

(Sautéed Zucchini, Summer Squash Onions)

Roasted Green Beans

Roasted Asparagus (Seasonal)



Entrees

(Please select up to three)

BEEF

Roasted Beef Tenderloin
Herb Butter, Bearnaise, or Red Wine Sauce
\$140

Filet Mignon (8 oz.)
Herb Butter
\$150

Beef Petite Filet (Teres Major)
Herb Butter
\$130

Surf and Turf
Petite Filet with two Baked Stuffed Shrimp
\$145

Roast Prime Rib of Beef
au jus
\$135

SEAFOOD

Baked Cod
Stuffed with Crabmeat, Lemon Thyme Sauce
\$130

Mediterranean Salmon
Tomatoes, Olives, and Capers
\$120

Broiled Swordfish
Lemon Caper Parsley Sauce
\$120

Seared Sea Scallops
Sage Brown Butter
\$130

Baked New England Cod
Lemon cornbread topping
\$120

POULTRY

Sautéed Chicken Breast Piccata
Lemon, Butter and Capers
\$120

Sautéed Chicken Breast
Mushroom Wine Marsala Sauce
\$120

Stuffed Chicken Breast Baked to Perfection
with Prosciutto & Cheddar Cheese
\$130

Chicken Parmesan
Marinara Sauce and Penne
\$125

Chicken Provencal
Tomato, Garlic, Olive, herbs de Provence
\$120

VEGETARIAN

Fettuccine Primavera
*with Spinach, Peas, Mushroom,
Sundried Tomato & Poblano Butter*
\$115

DeWolf Tavern Vegetarian Plate
*Cauliflower Manchurian, Braised Beans, Sautéed
Seasonal Vegetable, Cornbread Brussels Sprout Hash,
Rice, Naan, Mint Chutney, Tamarind Chutney,
Carrot Salad, Naan. (Available Vegan)*
\$125

Eggplant Parmesan
Marinara Sauce and Penne
\$125

*All the above entrees served with choice of starch and vegetable.
Package prices subject to 24% administrative fees and 8% Rhode Island food and beverage tax*

Wedding Package Enhancements

APPETIZER DISPLAYS

(Priced per guest)

MEDITERRANEAN

Chef's Selection of Olives, Grilled Vegetables, Hummus, Baba Ghanoush, Tabbouleh, Tzatziki Sauce, Cheeses, Breads & Zaatar Pita chips.

\$20

ANTIPASTO

Assorted Cured Meats, Imported Cheeses, Crackers,

Tomato, Basil, and Mozzarella Salad
Marinated Artichokes Hearts and
Mushrooms, Assortment of Olives

\$25

NAAN PIZZA

Bacon, Cheese, and Oven-Dried Tomato
Mozzarella and Tomatoes with Fresh Basil,
Truffle Oil, Parmesan, Arugula,
& Aged Balsamic,
Smoked Salmon, Sour Cream, Capers

\$18

RAW BAR *

A Selection of fresh seafood:
Shrimp Cocktail, Littleneck Clams and
Oysters on the Half Shell, Smoked Salmon,
Crab & Lobster Spread with Crackers

\$30 (2 pieces of each)

With ½ Lobster Tail

\$15.00 per guest additional

CRUDITE

Garden Vegetable, Seasonal Fruit, Domestic
Cheese, Dipping Sauce & Crackers

\$12

CHEESE

Chef's Selection of domestic & imported
cheeses accompanied by crackers and fresh
fruit garnish and Crudité.

\$18

DESSERTS

Our pastry Chef is happy to recommend seasonal dessert and tart selections.

Please ask your event coordinator for selection.

**Consuming raw or undercooked seafood, meats, poultry, and eggs may increase the risk of food borne illness.*

**Subject to market fluctuation*

Bar Selections

DeWolf Tavern bar packages are for four and one-half hours of service. An additional hour is available at \$10.00 per person with alcohol service concluding thirty minutes before the end of the event.

HARBOR BAR \$60 PP

WINE

House Pinot Grigio, House Sauvignon Blanc,
House Chardonnay,
House Pinot Noir, House Merlot, House
Cabernet, House Prosecco

BEER

Budweiser, Bud Light, Michelob Ultra, Corona
Sam Adams

SPIRITS

Smirnoff Vodka
Bombay Gin
Bacardi Rum
Jose Cuervo Tequila
Canadian Club Whiskey
Jim Beam Bourbon
Johnnie Walker Red Scotch
Hennessey Brandy

PAVILION BAR \$70 PP

WINE

House Pinot Grigio, House Sauvignon Blanc,
House Chardonnay
House Pinot Noir, House, Merlot, House
Cabernet, House Prosecco

BEER

Budweiser, Bud Light, Michelob Ultra, Corona,
Sam Adams, Heineken, Lagunitas IPA, High Noon

SPIRITS

Tito's Vodka
Tanqueray Gin
Captain Morgan's Spiced Rum
Patron Silver Tequila
Jack Daniels Whiskey
Dewars Scotch
Bulleit Bourbon
Germaine Robin Brandy
Hennessey

CORDIALS

Sambuca, Bailey's Irish Cream, Amaretto di
Saronno, Southern Comfort, Gran Marnier

EAST BAY BAR \$45 PP

WINE

House Pinot Grigio, House Sauvignon Blanc, House Chardonnay
House Pinot Noir, House, Merlot, House Cabernet, House Prosecco

BEER

Budweiser, Bud Light, Michelob Ultra, Corona, Sam Adams, High Noon

Late Night Snacks

**Must meet our 30-person minimum*

Nacho/Taco Bar

Your choice of Tortilla Chips or Taco Shells,
Salsa, Jalapeno Peppers, Guacamole, Olives,
Warm Cheese Sauce Add Beef Chili, or Roasted
Pulled Chicken

\$15

Slider Bar

Your choice of Beef, Chicken, or Vegetarian
Sliders served with a side of French Fries.

Beef \$6

Chicken \$5

Vegetarian \$5

- All pricing is based on per slider.


NAAN PIZZA

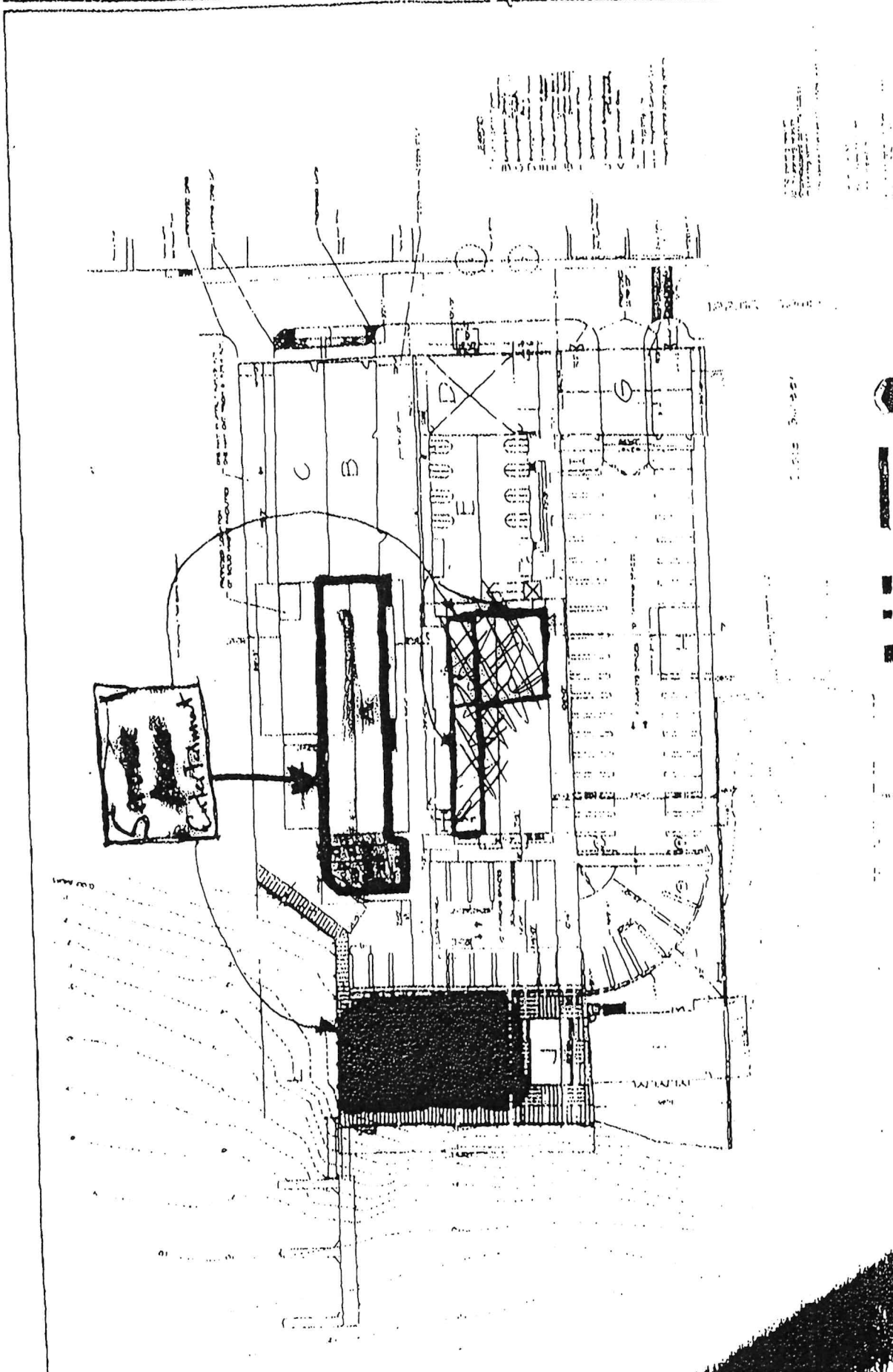
Bacon, Cheese, and Oven-Dried Tomato
Mozzarella and Tomatoes with Fresh Basil,
Truffle Oil, Parmesan, Arugula,
& Aged Balsamic,
Smoked Salmon, Sour Cream, Capers
\$18 per Pizza

All late-night menus can be customized.

Terms and Details

- π Prices are based on a five-hour reception with a half-hour ceremony. Overtime charges may apply for events lasting over five and a half hours.
- π All prices are subject to a 24% administrative fee and 8% Rhode Island food and beverage tax. The administrative fee does not represent a gratuity and applies toward the cost of planning, staffing, and executing your event.
- π All events may begin no earlier than the start time allocated in the agreement and conclude no later than the end time allocated in the agreement. Your guests are invited to the facility no longer than the contracted rental hours.
- π A member of the DeWolf Tavern event staff will be available five hours prior to the event to begin setup.
- π Since Bristol Harbor Inn and DeWolf Tavern are located within a residential area; amplified music is only permitted so as not to disturb our neighbors. Music may not exceed the decibel levels proscribed in the town of Bristol's noise ordinance. All music/entertainment must end by 11:00 pm.
- π All alcohol bars must close 30 minutes prior to the end of the event. All bars are closed by 10:30 pm with no exceptions.
- π All function activities must stay within the Bristol Harbor Inn event space. No alcohol is to be carried from Bristol Harbor Room to Waterfront Pavilion or vice versa by a guest or vendor.
- π DeWolf Tavern reserves the right to refuse alcohol service to anyone who appears to be intoxicated.
- π DeWolf Tavern is the exclusive catering service and will provide all food and bar service for all Bristol Harbor Inn and DeWolf Tavern event spaces except for the wedding cake, which must come from an approved and licensed baker.
- π Prices are subject to change and are guaranteed ninety days prior to the event date when a food and beverage agreement is signed.
- π DeWolf Tavern is not responsible for any lost or stolen items or property and is not responsible for storing and securing remaining property before, during or after the event. All personal belongings and event décor must be removed from the Pavilion one-half hour after event end unless other arrangements have been made with Bristol Harbor Inn management.
- π The use of confetti, birdseed, glitter, balloons, or similar materials is prohibited. Any cost of cleanup after the event will be charged to the renter.
- π Given the proximity to Narragansett Bay, children must always be supervised.

	LAYOUT PLAN 101 Thomas Street T. Barnes Street Landing	Project No. 101 Thomas Street Landing	Date 10/1/10	Scale 1" = 10'	Sheet No. 1 of 1
	(Hines Leighton & Associates, Inc.) ARCHITECTURAL 101 Thomas Street Landing	Project No. 101 Thomas Street Landing	Date 10/1/10	Scale 1" = 10'	Sheet No. 1 of 1





LICENSE REQUEST: VICTUALLING LICENSE RENEWAL
Expires: December 1, 2025

PETITION TO THE TOWN COUNCIL

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

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: FOGLIA

ADDRESS: 31 STATE STREET

APPLICANT NAME: PETER CARVELLI

HOURS OF OPERATION: TH - MON 5p-9p. (SUN 4p-8p)

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

Date Received: _____

SIGNATURE: 

NAME: PETER CARVELLI

ADDRESS: 315 NORTH LANE

TOWN: BRISTOL

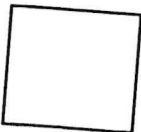
DATE OF BIRTH: 6-1-1968

BUSINESS TELEPHONE #: 401-253-1195

HOME TELEPHONE #: _____

EMAIL: carvelli@foglia.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.

2024 OCT 16 PM 1:30

10/16/24 1:30 PM
BRISTOL TOWN CLERK

**EXPERIENCE FOGLIA
CHEF'S TASTING MENU**
(See Reverse)

FIVE COURSES 80
OPTIONAL WINE PAIRING 30

*To be enjoyed by the entire table, please.
Substitutions are respectfully declined.*

[GF] Gluten Free
[GFO] Gluten Free Option
Please advise server of any allergies.
Our menu is 100% Tree-Nut Free
(Some items contain coconut.)

FOGLIA SALAD [GF] 18
Rogue Green Butter Lettuce
Local Radish | Local Tomatoes
Vinaigrette | *Nourish* Feta or Blue

WHITE BEAN DIP [GFO] 17
Roasted Garlic | Rosemary | Calabrian Chilis
Served with House Made Toasted Focaccia

POTATO CROQUETTES [GF] 18
Nourish Blue Cheese | Lemon Thyme Aioli
Parmesan Crisp

CHICKPEA FRIES [GF] 14
Beet Ketchup | Garlic Aioli

STUFFED MUSHROOMS [GFO] 14
Mushroom Duxelles | Garlic Cream Sauce | Panko

FOCACCIA 5
Baked Fresh Daily | EVOO

SPAGHETTI [GFO] 22
House Made Pasta
Choice of:
Pesto or Sunflower Seed Cacio e Pepé or Pomodoro

FUSILLI AFFUMICATI [GFO] 24
House Made Pasta | Eggplant
Local Heirloom Tomato | Smoky Mozzarella

FAZZOLETTI e FUNGHI [GFO] 24
House Made Pasta
Mixed Oyster Mushrooms

Add Truffle Butter to any Pasta 10
Add House Made Farro-Fennel Sausage 6
Add House Made Eggplant Meatballs (2) 6

HEARTS OF PALM 'CRAB' CAKE [GFO] 25
Dill Remoulade | Potatoes | Slaw

TEMPEH MOZAMBIQUE [GF] 25
Preserved Lemon Arepa | Black Garlic Aioli
Roasted Red Pepper | Lemon Pickled Fennel

ROASTED STUFFED EGGPLANT [GF] 28
Seasoned Cauliflower | Roasted Red Pepper Coulis
Rosemary Aioli

LION'S MANE MUSHROOM FILET [GF] 32
Chimichurri | Chef's Choice Potato | Green Beans

Chef Peter Carvelli

Gift Cards | Take-Out | Private Events | Catering

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



FIVE COURSES 80
OPTIONAL WINE PAIRING 30

*To be enjoyed by the entire party, please.
Substitutions are respectfully declined.*

Please Inform Server of Allergies.

Chef Peter Carvelli
Executive Sous Chef Aron Lavallee
Sous Chef Hailey Peters
Sous Chef Chris Bragel
Pastry Chef Piper McAloon

EXPERIENCE FOGLIA TASTING MENU

PROLOGUE

Glass Potato | Smoked Paprika Aioli
Focaccia | Tomato Jam
Chickpea Panisse | Beet Ketchup | Garlic Aioli
Prosecco

SUMMER'S END

Puff Pastry | Caramelized Red Onion
Fig | Goat Cheese | Balsamic Glaze
Castello di Castellengo Il Rosa Rose

A FALLEN MUSHROOM

Marinated King Oyster Mushrooms | Parsnip Purée
Green Beans
Pommier Bourgogne Chardonnay 2022

JIMMYS ON TOP

House Made Agnolotti | Tofu Ricotta
Roasted Red Pepper Cream Sauce
Jimmy Nardello Pepper
Ossian Quintaluna Verdejo 2020

INTERMISSION

Sorbet

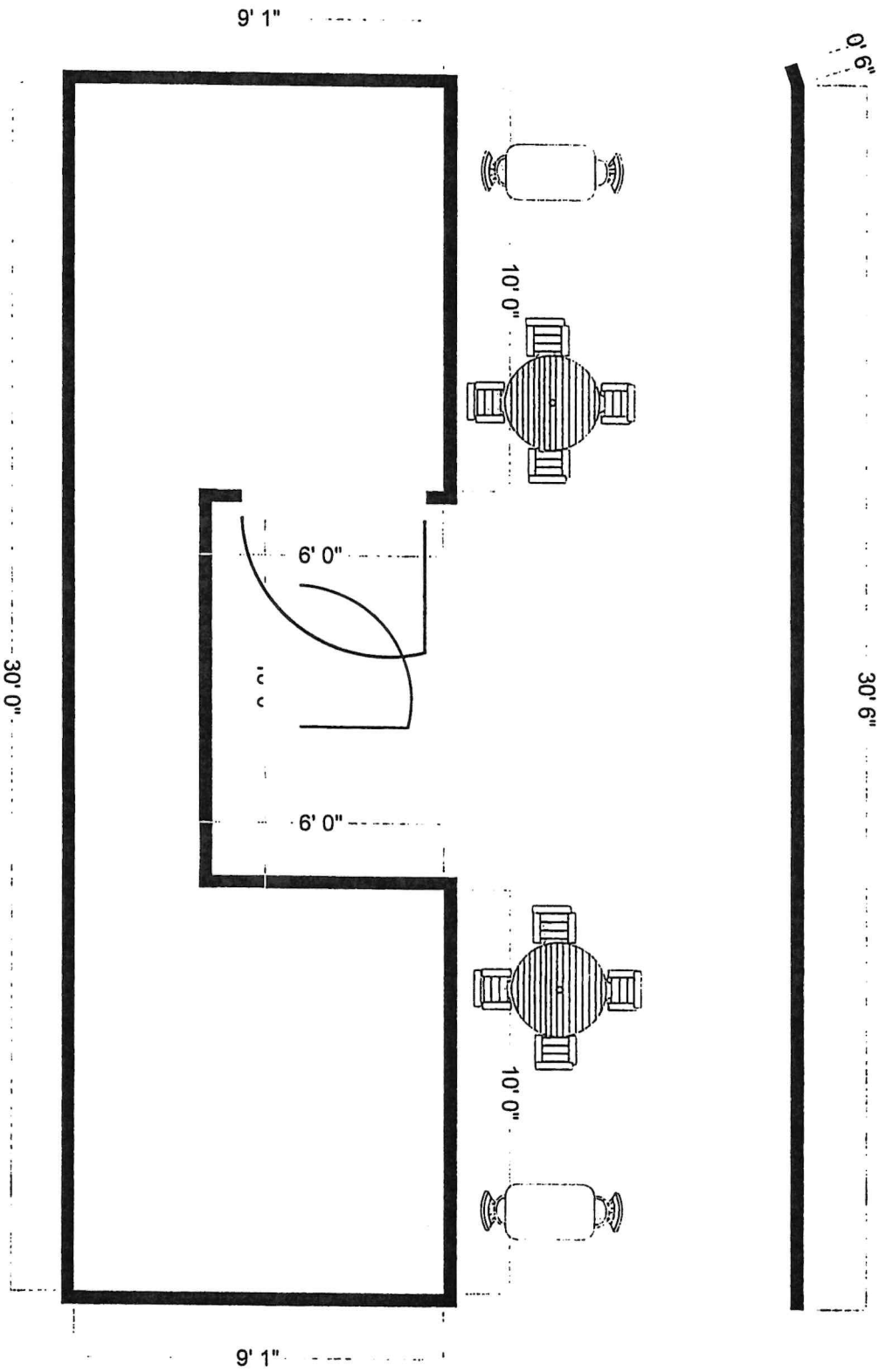
WINTER IS COMING

Roasted Honeynut Squash
House Sausage Risotto
Cranberry | Apple | Sage | Pepitas
Champ Fleury Bordeaux

EPILOGUE

Maple Creme Custard
Salted Caramel | Toasted Coconut Flakes
Pra Passito Bianco

Gift Cards | Take-Out | Restaurant Take-Overs
31 STATE STREET | BRISTOL | RHODE ISLAND
fogliabristol.com | @fogliabristol | 401.253.1195





FOR DEPOSIT ONLY

TOWN OF BRISTOL, RI

LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**

Expires: December 1, 2025

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: Jacky's Galaxie Restaurant

ADDRESS: 383 Metacomb Ave, Bristol, RI 02809

APPLICANT NAME: Jacky Ko

HOURS OF OPERATION: Wed - Mon (12 - 9:30) Fri & Sat to (10:30)

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE:

NAME: Jacky Kinman Ko

ADDRESS: 39 Riverview Dr.

TOWN: N. Providence

DATE OF BIRTH: 11/10/71

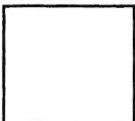
BUSINESS TELEPHONE #: 401 253 8818

HOME TELEPHONE #:

EMAIL:

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.

LUNCH SPECIALS

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

Crab Rangoon

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

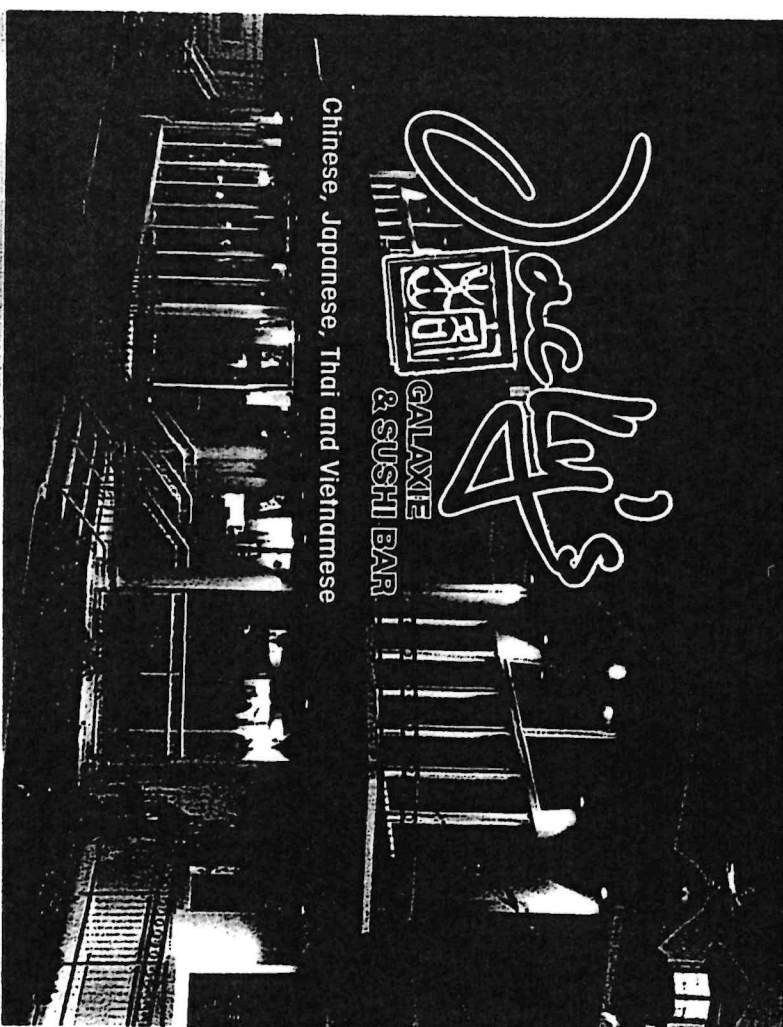
LUNCH SPECIAL FROM SUSHI BAR

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

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		

©QQ Design&Printing, Inc. Tel: (212)732-7322 0222



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

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

SPECIAL FUSION ROLLS

- Dragon Roll** 16
Eel, Cucumber, Avocado, and Eel Sauce
- Dancing Eel Roll** 16
Shrimp Tempura, Eel, Avocado, and Cucumber. Topped with Eel Sauce and Spicy Mayo
- Crazy Roll** 16
Spicy Yellowtail and Pineapple Inside. Topped with Avocado, Red and Black Tobiko
- Hawaii Roll** 16
Spicy Shrimp, Cucumber, Asparagus, and Crab Meat Served Mango Sauce
- Naruto Roll** 16
Tuna, Salmon, White Fish, Avocado, Scallion, Tobiko, Wrapped in Cucumber Slices. Served with House Ponzu Sauce
- Totoro Roll** 16
Crab Meat, Avocado, Cream Cheese Inside. Topped with Spicy Tuna, Crunchy, Red & Black Tobiko, and with Sweet Spicy Cherry Mayo
- Sweet Heart Roll** 18
Spicy Crunch Tuna, Avocado, Tobiko and Tuna. Served with Strawberry Sauce
- Torpedo Roll** 16
Tuna, Yellowtail, White Fish, Avocado, Scallion, Tempura Flake, Eel and Honey Wasabi Mayo
- Northeastern Tiger Roll** 16
Spicy Shrimp, Avocado, Cucumber, Salmon, Masago and Scallion. Served with Sweet Chili Lobster Sauce. Eel Sauce and Chili Powder
- Fire Cracker Roll** 16
Shrimp Tempura Roll with Spicy Konikoma on Top
- Rainbow Roll** 16
Crab Stick, Avocado, Cucumber. Topped with Salmon, Tuna, Flake, White Tuna, Shrimp and Salmon Roe
- Snow Mountain Roll** 18
Soft Shell Crab, Crabstick, Eel, Avocado and Asparagus Wrapped in Soy Paper. Spicy Tuna, Tempura Flakes, Tobiko and Scallion on top. Served with Spicy Mayo and Honey Wasabi Mayo
- Godzilla Roll** 16
Spicy Tuna, Avocado with Deep Fried Eel on Top. Served with Eel Sauce & Spicy Sriracha Sauce
- Untouchable Roll** 16
Shrimp Tempura and Cucumber Inside. Eel and Avocado Outside with Torch and Served with Eel Sauce and Spicy Mayo
- American Dream Roll** 16
Eel, King Crab, Shrimp, Avocado, Seaweed Salad, Deep Fried White Roll Served with Scallion and Deep Fried Crabstick
- Tyroler Roll** 16
Salmon, Tuna, Yellowtail, Cucumber, Scallion, Tobiko and Konbu Seaweed
- Galapagos Roll** 16
Peppered Tuna, Avocado Inside. Topped with Snow Crab, Spicy Tuna, Eel and Miso Sauce
- French Crunchy Roll** 16
Spicy Salmon & Avocado Inside. Topped with Yellowtail, Tuna & Bonito Flakes. Served with Eel Sauce, Spicy Mayo, and Honey Wasabi Mayo
- Mr. Lonely Roll** 16
Spicy Shrimp and Cucumber Inside. Topped with Seared Pepper Tuna, Avocado and Avocado Sauce
- Mr. Mango Roll** 16
Alaskan Snow Crab, Tempura Flakes, Mango and Avocado. Topped with Sweet Mango and Mango Sauce
- Out of Control Roll** 16
Inside with Spicy Tuna, Avocado, Tempura Flakes. Outside with Tuna, Salmon, Yellowtail, White Fish, with Torch Mayo and Eel Sauce
- Volcano Roll** 18
Shrimp and Crab Stick Tempura. Topped with Scallion and Alaskan King Crab Mixed with Spicy Mayo and Eel Sauce
- Lobster Passion Roll** 18
Lobster Tempura, Avocado, Pineapple, Cream Cheese, Mayo, Wonton Skin & Soy Paper. Served with Lobster Sauce & Blue Berry Sauce
- Scorpion Roll (14)** 22
Soft Shell Crab Tempura, Lettuce, Cucumber, Eel Sauce and Spicy Mayo



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
Tuna, Avocado and Spicy Mayo
- Salmon Maki** 8
Salmon, Cucumber and Spicy Mayo
- Yellowtail Maki** 8
Yellowtail, Cucumber and Spicy Mayo
- Tuna Avocado Maki** 8
Tuna, Avocado and Spicy Mayo
- Eel Cucumber Maki** 8
Eel, Cucumber and Spicy Mayo
- AAC Maki** 8
Asparagus, Avocado and Cucumber
- Spicy Shrimp Maki** 8
Shrimp, Avocado, Tobiko and Spicy Mayo
- Spicy Tuna Maki** 8
Tuna, Avocado and Spicy Mayo
- Spicy Salmon Maki** 8
Salmon, Cucumber and Spicy Mayo
- Chicken Tempura Maki** 10
Chicken Tempura, Lettuce and Cucumber. Topped with Eel Sauce and Spicy Mayo
- Snow Crab Maki** 10
King Crab Meat, Avocado and Cucumber
- Shrimp Tempura Maki** 12
Shrimp Tempura, Lettuce and Avocado. Topped with Eel Sauce and Spicy Mayo
- Spider Crab Maki** 12
Soft Shell Crab Tempura, Lettuce and Cucumber. Topped with Eel Sauce and Spicy Mayo
- Avocado Maki** 6
Avocado, Cucumber and Spicy Mayo
- Cucumber Maki** 6
Cucumber, Cucumber and Spicy Mayo



French Crunchy

SUSHI PARTY PLATTER MENU

- Philadelphia Roll (54 pcs)** 50
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 (56 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
4 pcs Night 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 (Night) (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 Kani 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	\$15
Chicken with Broccoli	\$15	Chicken with Thai Red Curry	\$15
General Taos Chicken	\$16	General Taos 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	\$18
Chili Pepper, Scallion, Onion Bamboo Shoot and Mushroom, 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 Carrots, Green Peppers, Onions, Baby Corn, Basil & Peanuts	\$18	Shrimp and Chicken Spicy General Taos Shrimp and Sesame Chicken	\$20
Shrimp with Asparagus	\$18	Seafood Delights	\$30
Shrimp with Garlic Sauce	\$18	Lobster Meat Shrimp, Scallops, Squid with Fresh Chinese Vegetables	
General Taos Shrimp	\$20	Steamed Whole Fish with Soy Sauce, Ginger & Scallion	S.P.
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 Taos Chicken	\$14	General Taos 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

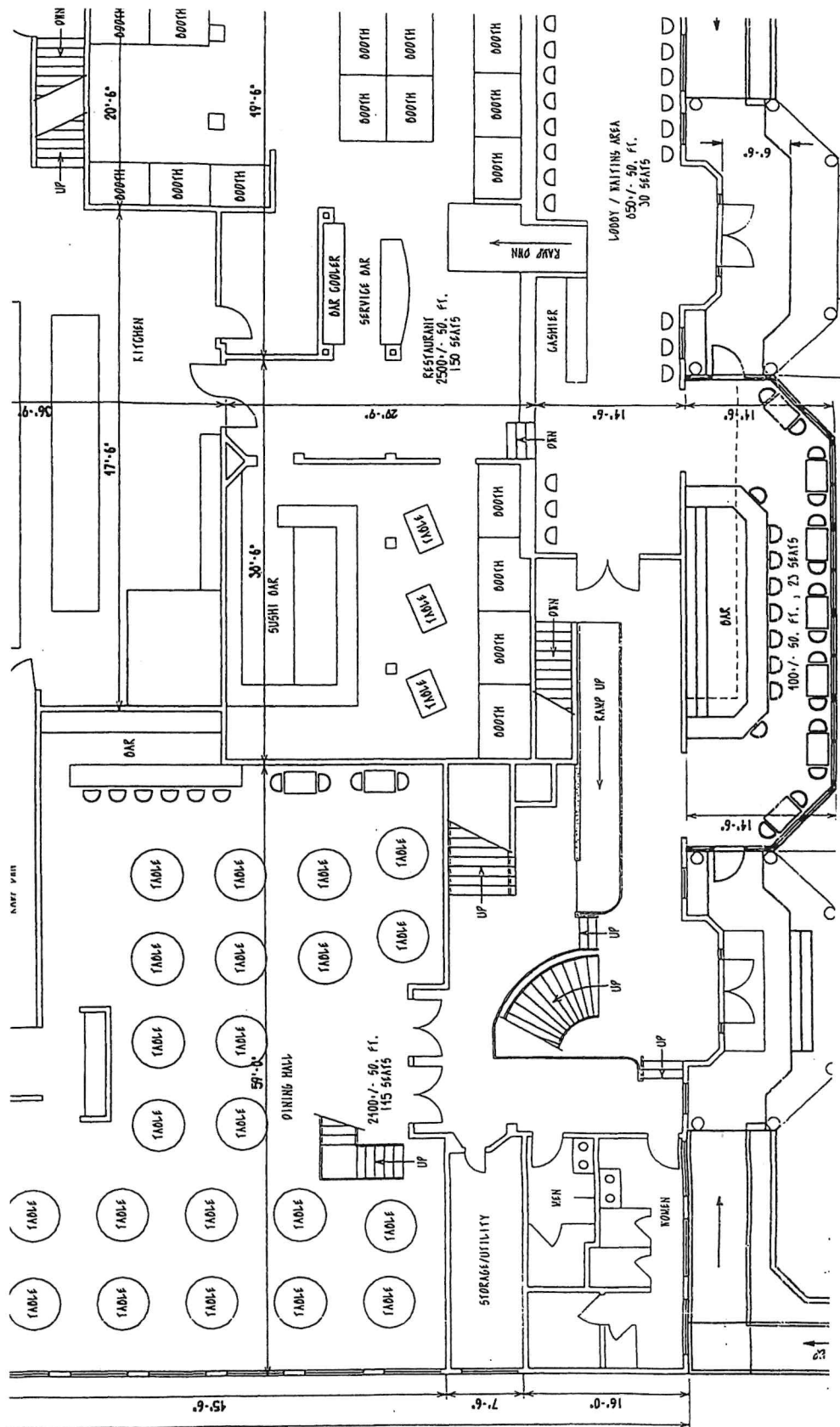
NOODLES

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

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

RICE

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





LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**

Expires: **December 1, 2025**

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: JG & BD Tavern Inc. DBA Kinsmen Tavern

ADDRESS: 241 State St. Bristol

APPLICANT NAME: Bob Drew

HOURS OF OPERATION: 2:00 pm To 1:00 Am

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

Date Received: _____

SIGNATURE: _____

NAME: Robert Drew

ADDRESS: 2 Grotto Ln

TOWN: Bristol RI 02809

DATE OF BIRTH: _____

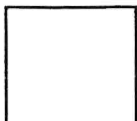
BUSINESS TELEPHONE #: 401-253-1350

HOME TELEPHONE #: _____

EMAIL: _____

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND
2024 OCT -9 PM 3:37

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.

Kinsmen's TAVERN

STARTING LINE UP

Jalapeño Cheddar Poppers (6)	\$8.00
Mozzarella Sticks (6)	\$8.00
Onion Rings	\$6.00
French Fries	\$6.00
Onion Petals	\$6.00
Stuffed Quahog	\$4.00

WINGS & TENDERS

Chicken Wings	\$9.00
Chicken Tenders	\$9.00
Buffalo Wings	\$9.50
Buffalo Tenders	\$9.50

SANDWICHES

Chicken Sandwich	\$10.00
<i>Served with French Fries</i>	
Chourico Sandwich	\$10.00
<i>Served with French Fries</i>	
Popcorn Shrimp	\$12.00
<i>Served with French Fries</i>	

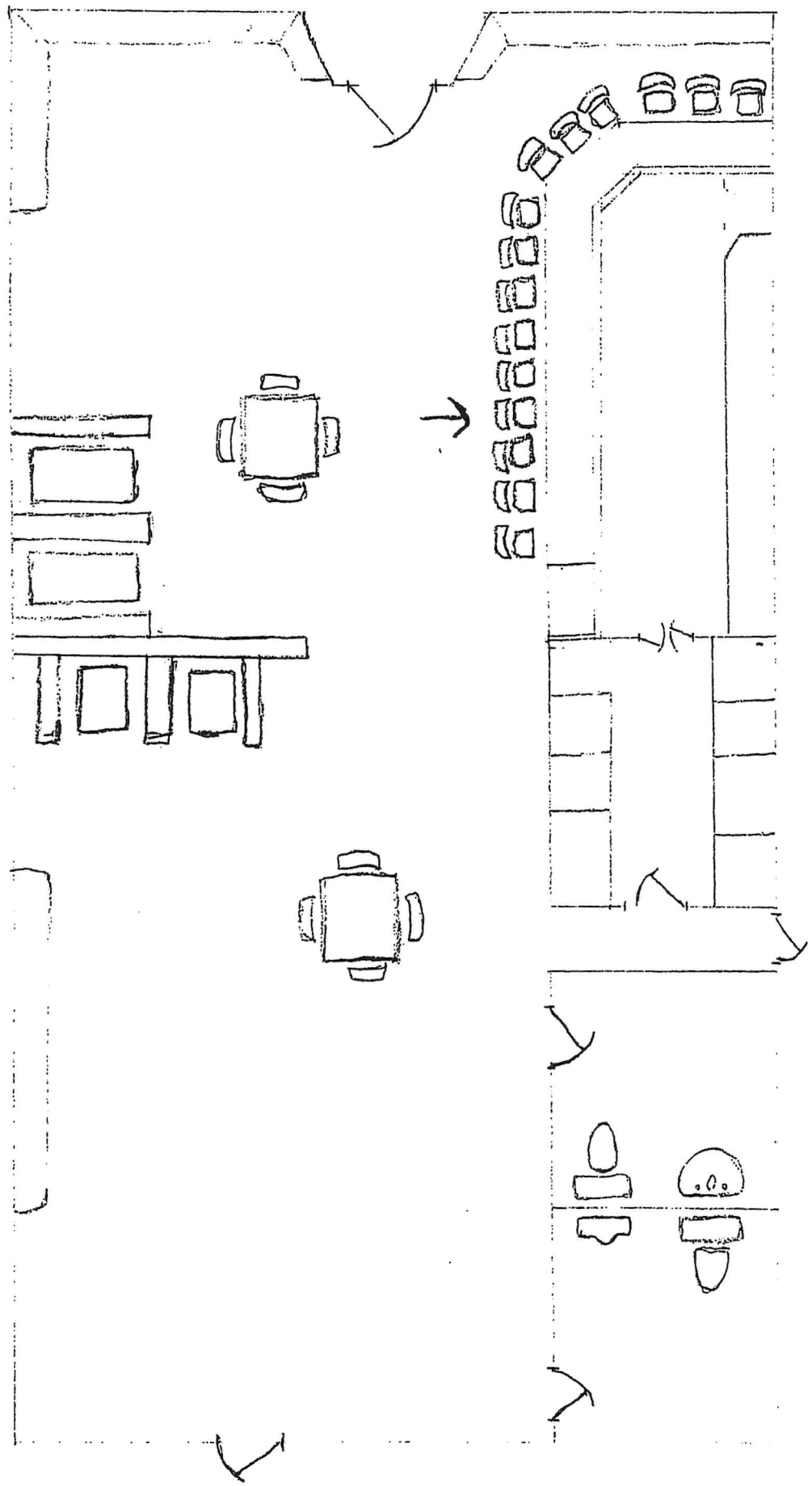
BURGERS

Hamburger	\$6.00
Cheeseburger	\$6.00

Extras

Chips	\$1.00
Peanuts	\$1.00
Pretzels	2 for \$1.00

Kinsmen Tavern





LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**

Expires: **December 1, 2025**

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

2024 OCT -8 AM 8:52

TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: Le Central

ADDRESS: 483 Hope St

APPLICANT NAME: JESSE JAMES

HOURS OF OPERATION: 12-7 T, Tu-Thu, 12-8 Fri + Sat, 11-7 Sun

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

Date Received: _____

SIGNATURE: [Signature]

NAME: JESSE JAMES

ADDRESS: 483 Hope St 42 Sachem St

TOWN: WAVEN

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401 396 9965

HOME TELEPHONE #: _____

EMAIL: [Signature]

TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

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

POUR COMMENCER

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 Pepper corn 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

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

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

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

Coc 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



McLennan

Kitchen
(existing)

WC
(ex)
NOC
(ex)

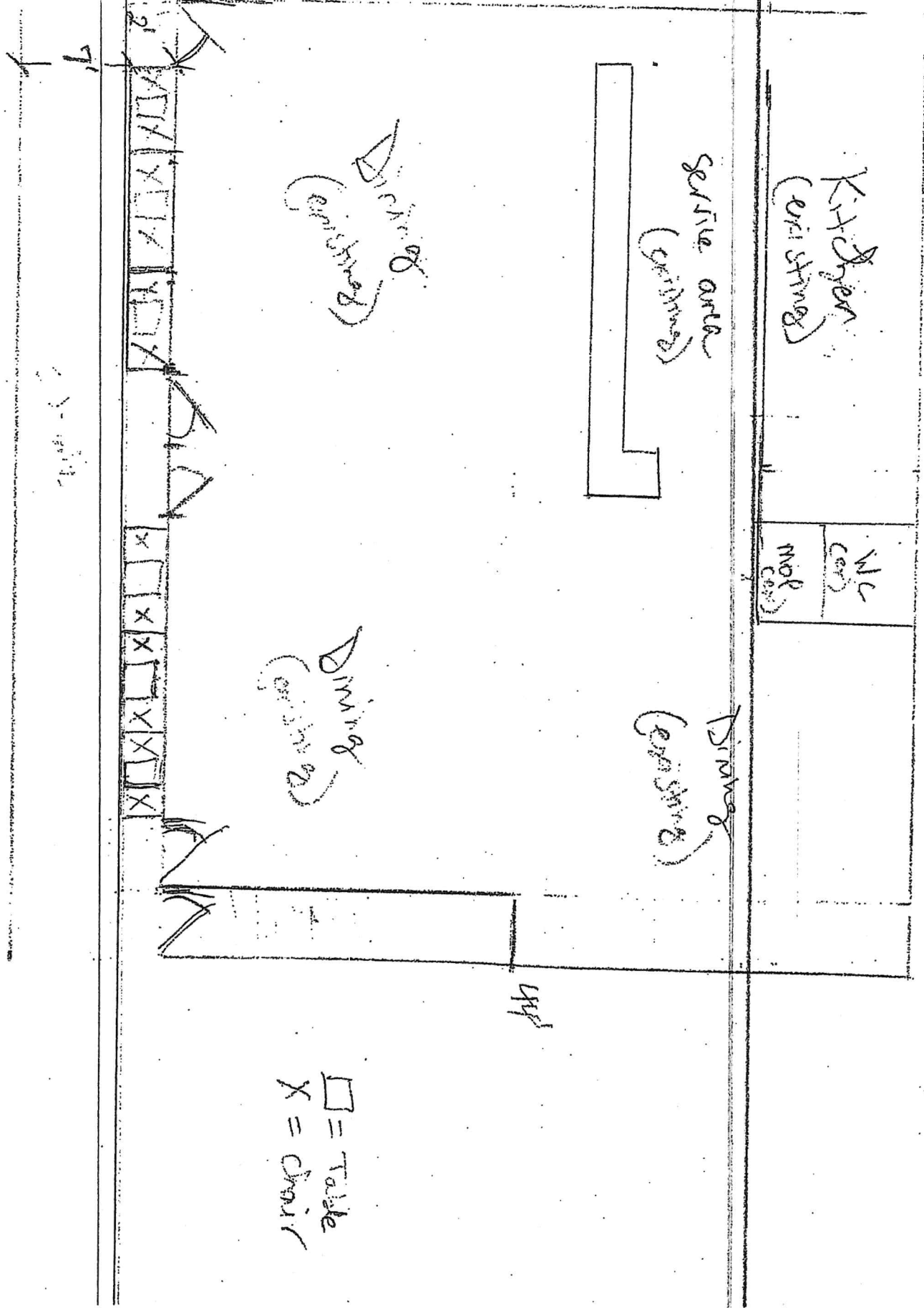
Service area
(existing)

Dining
(existing)

Dining
(existing)

Dining
(existing)

□ = Table
X = Chair





FOR DEPOSIT ONLY

TOWN OF BRISTOL, RI

LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**Expires: December 1, 2025 DATE: 12/1/25**PETITION TO THE TOWN COUNCIL**

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

VICTUALLING LICENSE RENEWALNAME OF ESTABLISHMENT: Lobster Pot Inc.ADDRESS: 119-121 Hope StreetAPPLICANT NAME: R. Jeffrey HershHOURS OF OPERATION: Wed - Sun 12:00pm - 10:00 pm

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE: R. Jeffrey HershNAME: R. Jeffrey HershADDRESS: 119-121 Hope St.TOWN: Bristol RI 02809DATE OF BIRTH: 11-11-11BUSINESS TELEPHONE # 1-111-1111HOME TELEPHONE #: 1-111-1111EMAIL: 1-111-1111

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.

LUNCH MENU

selected wines by the glass/bottle

WHITE		RED	
Ferrari-Carano Chardonnay - Sonoma	15	56	14
Cambria Chardonnay - Napa	14	50	34
La Crema Chardonnay - California	12.25	46	11
Chateau Ste. Michelle Chardonnay - Washington	11.75	40	38
Macon - Chardonnay - France	12	42	12
Kendall-Jackson Chardonnay - California	10.25	38	15
Bonterra Chardonnay - California	9	30	30
Erath Pinot Gris - Oregon	14	48	14.5
Mezzacorona Pinot Grigio - Italy	8	28	10
Murphy-Goodie Sauvignon Blanc - California	9	32	38
Ferrari-Carano Fume Blanc - California	13	46	10
La Cala Vermentino - Sardinia, Italy	12	45	36
Fouasse Sancerre - Loire, France	19	64	
Kim Crawford Sauvignon Blanc - New Zealand	12.25	46	
Kendall-Jackson Riesling - California	9.25	34	
Baronius Moscato - Italy	12.50	46	
Bellinche Rosé - Provence, France	10.50	34	
Whispering Angel Rosé - Provence, France	16	58	
Notorious Red Rosé - Provence, France	13	46	

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

build your own plate

Jumbo Shrimp each 4.50
Oysters* each 3
Littleneck* 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 12
Cherrystone Plate* 6 pieces 12
Naragansett Bay Grand Plate* lobster & crabmeat, oysters 8 pieces, littleneck 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 10.25
add a protein
grilled chicken 7 • grilled jumbo shrimp (S) 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.
Rhode Island is a non-pasteurized state, therefore including raw pastured pork products in the menu is not recommended. The Rhode Island Department of Health advises against the consumption of raw or partially cooked pork products because of the increased risk of food related illness.
and bar areas. When appropriate a gratuity of 18% may be added on the check for parties of 8 or more. Menu subject to change.

soups

Quahog Chowder 6/10 Baked French Onion Soup 8.75
Lobster Bisque 7/13.50 Soup of the Day 5.99/9

appetizers

Jumbo Lump Crab Cakes chili-lime aioli 16
Oysters Rockefeller 19
Clams Casino 16
Smoked Salmon 17
Escargot 15
Fried Calamari rhode island style with hot peppers 14
Fried Oysters remoulade sauce 18
Steamed Mussels parmesan shallops, wine and cream 15
Five-Cracker Shrimp lightly fried, tossed with a fiery sweet and sour sauce 14
Avocado Toast vegetarian 12

sandwiches

all served with french fries & housemade slaw
GLUTEN-FREE BULKY ROLLS AVAILABLE 1.75
Lobster Salad Roll 28
Grilled Lobster Salad Sandwich tomato & cheese 28
Turkey Club Wrap turkey, lettuce, tomato, bacon, avocado 14
Hope Street Burger 15
bacon & cheese 16, extra items add \$1
Open-Faced Rib-Eye Sandwich caramelized onions, mushrooms, Monterey Jack cheese 24
Grilled Reuben 14
Huntman's Burger caramelized onions, mushrooms, cheddar 18
Five-Cracker Shrimp Wrap lightly fried, tossed with a fiery sweet and sour sauce 15
Grilled Chicken Sandwich chicken, mozzarella, roasted peppers, basil mayo 13
Grilled Salmon Burger dill, cream fraiche, pickled cucumber slaw 15

entrees

New England Broiled Scrod 20
Atlantic Salmon grilled, broiled or blackened 22
Local Scallops Broiled or Fried 28
Scallops Nantucket with cheddar cheese 28
Fish and Chips beer-battered, french fries & housemade slaw 18
Calif's Liver caramelized onion, bacon, mushroom sauce 16
Mussels and Fries shallops, wine and cream 15.50
Fried Oysters french fries & housemade slaw 28
Fried Clams french fries & housemade slaw 26
Pasta And Clams red or white sauce preparation 23



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



D I N N E R M E N U

LUNCH MENU ON REVERSE

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

Selected wines by the glass / bottle

WHITE		RED	
Ferrari-Carano Chardonnay - Sonoma	15	56	14
Carnia Chardonnay - Napa	14	50	9.75
La Crema Chardonnay - California	12.75	46	11
Chateau Ste. Michelle Chardonnay - Washington	11.75	42	12
Macon - Chardonnay - France	12	40	15
Kendall-Jackson Chardonnay - California	10.75	38	14.75
Bonterra Chardonnay - California	9	30	10
Earth Pinot Gris - Oregon	14	48	10
Marquesa Pinot Grigio - Italy	8	28	8.75
Murphy-Goodie Sauvignon Blanc - California	9	32	10
Ferrari-Carano Pinot Noir - California	13	46	10
La Caba Vermotino - Sardinia, Italy	12	45	11
Foussier Sancerre - Loire, France	19	64	36
Kim Crawford Sauvignon Blanc - New Zealand	12.75	46	98
Kendall-Jackson Riesling - California	9.75	34	105
Bartuska Moscato - Italy	12.75	46	34
Bellinchiare Rosé - Provence, France	10.75	34	95
Whispering Angel Rosé - Provence, France	15	58	18
Notorious Red Rosé - Provence, France	13	46	40

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 4.75
- Oysters* each 3
- Littleneck* each 2
- Cold Lobster Cocktail 22
- Cherryssons* each 2

raw bar

- Jumbo Shrimp Cocktail 4 pieces 18
- Oyster Plate* 6 pieces 18
- Bigfoot Harbor Plate* littlenecks 4 pieces, shrimp 2 pieces 26
- Littleneck Plate* 6 pieces 12
- Cherryssons Plate* 6 pieces 12
- Narragansett Bay Grand Plate* lobster & crabmeat, oysters 8 pieces, littlenecks 8 pieces, shrimp 8 pieces 96

- all served with housemade seafood sauces -

soups

- Quahog Chowder 6.75/10
- Lobster Bisque 7.75/13.75
- Baked French Onion Soup 8.75
- Soup of the Day 5.75/9

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 10.75
- 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 periwinkle shells, wine and cream 15
- Five-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 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 lobster, artichoke, asparagus 26

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

- Lobster, Boiled, Broiled, Grilled (please inquire for sizes)
- Baked Stuffed Fisherman Style clam, meat & scallops 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, herb steamed 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
- Sautéed 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

- surf and turf choice of 2 sides
- Petite Filet Mignon* accompanied with:
- Lobster Meat sautéed or salad 58
- Baked Stuffed Shrimp crabmeat dressing 55
- surf and turf options with whole lobsters are available on request MKT
- baked potato 4
- a la carte 4
- baked house spinach
- jasmine rice
- mashed potato
- cole slaw
- grilled asparagus
- french fries
- pickled beets

fried fish

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

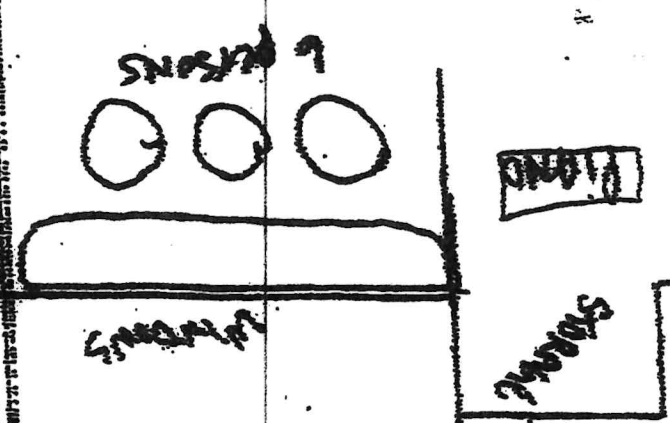
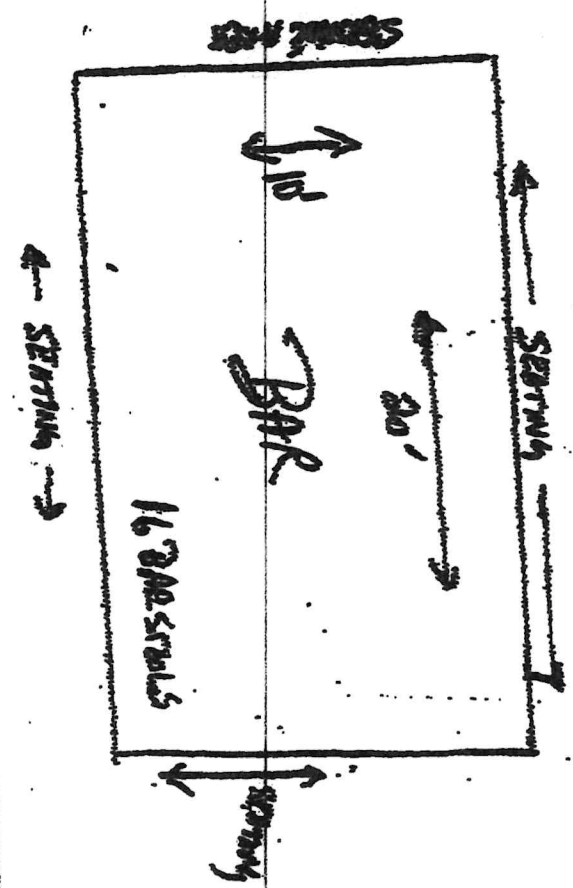
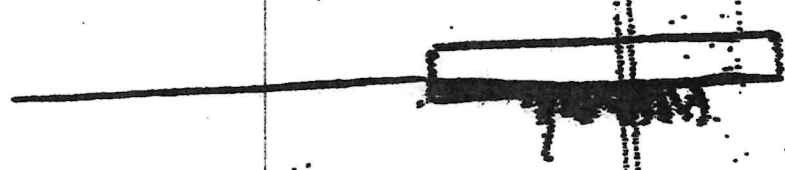
GLUTEN-FREE BULKY ROLLS \$1.75
GLUTEN-FREE PASTA AVAILABLE

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-borne illness. Those who wish to eat raw or partially cooked seafood, meats and poultry should cook them thoroughly before eating. When appropriate, a warning label will be placed on the menu. All items are prepared to order.

DINING ROOM
7 TABLES of 4 PERSONS
1 TABLE of 6 PERSONS





FOR DEPOSIT ONLY
TOWN OF BRISTOL, RI

LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**

Expires: **December 1, 2025** Request #: 120026

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: Carvalho Group LLC d/b/a Pisco y Tequila

ADDRESS: 382 Thames Street Unit 1 Bristol RI 02809

APPLICANT NAME: Jennifer Medina

HOURS OF OPERATION: Mon-Thurs 12pm-9pm Fri-Sat 12pm-10pm
Sun 12pm-9pm

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

Date Received: _____

SIGNATURE: Jennifer Medina

NAME: Jennifer Medina

ADDRESS: 6 Apple Tree Lane

TOWN: Barrington

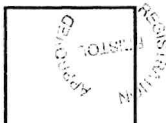
DATE OF BIRTH: 01/24/1988

BUSINESS TELEPHONE #: 401 200 3105

HOME TELEPHONE #: cell

EMAIL: T.Medina@carvalhobusiness.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.

STATE OF RHODE ISLAND

CITY/TOWN OF BRISTOL

BOARD OF LICENSE COMMISSIONERS
APPLICATION FOR LIQUOR LICENSE

RETAILER CLASS: A ___ BH ___ BM ___ BT ___ BV ☒ BVL ___ C ___ E ___ ED ___ J ___ T ___ 2:00 A.M. ___

Business Structure: ☐ Corporation ☐ Partnership ☒ LLC ☐ Individual

Carvalho Group LLC
Name of Applicant/Corporation

Pisco y Tequila
D/B/A

382 Thames Street Unit 1 Bristol RI 02809
Address of Premise

401 200 3105 Piscotequila3@gmail.com
Phone Number of Business Email Address

State - Incorporated: Rhode Island Date of Incorporation: 7/31/2023

Name, Address, Telephone of all Officers/Members with percentage ownership:

President/Member Name	Address	Phone	% Ownership
Jennifer Medina	1 Apple Tree Lane Barrington RI 02806	401 247 8839	100

Vice President/Member Name	Address	Phone	% Ownership
----------------------------	---------	-------	-------------

Secretary/Member Name	Address	Phone	% Ownership
-----------------------	---------	-------	-------------

Treasurer/Member Name	Address	Phone	% Ownership
-----------------------	---------	-------	-------------

Name and Address of All Directors or Board Members, with percentage ownership:

Name	Address	Phone	% Ownership
Jennifer Medina	1 Apple Tree Lane Barrington RI 02806	401 247 8839	100

Name	Address	Phone	% Ownership
------	---------	-------	-------------

Name	Address	Phone	% Ownership
------	---------	-------	-------------

If application is on behalf of undisclosed principal or party, please give details:

Does Applicant Own Premises? Yes ___ No ☒ Is Property Mortgaged? Yes ___ No ☒ or Leased? Yes ☒ No ___

Give Name and Address of Mortgagee (Bank or Mortgage Holder) or Lessor (Landlord) and Amount of Extent

Name	Address	Amount - Term
Estate of Louis A. DeAlmeida	406 Thames Street Bristol RI 02809	5 YRS.

Have any Officers, Members or Stockholders ever been arrested or convicted of a crime? Yes___ No[✓] If yes, explain:

Is any other business to be carried on in Licensed Premises? Yes___ No[✓] If yes, explain:

Is Applicant or any of its Officers, Members or Stockholders interested directly or indirectly, as principle or associate, or in any manner whatsoever, in any retail license issued under Title 3 of the RI General Laws? If yes, explain:

ND

Is Applicant the owner or operator of any other business? If yes, explain:

Yes, The Old House Group (Stamford CT)

State amount of capital invested in the business?

\$700K

Do you have now, or will you be installing, a draught system Yes___ No[✓]

I hereby certify that the above statements are true to the best of my knowledge and belief:


Applicant Signature

10/1/2024
Date

1. Every question on Application Form must be answered. Any false statement made by the Applicant will be sufficient grounds for the denial of the applica or the revocation of the license in case one has been granted.
2. Corporation having 25 or more stockholders need not file a list of the names and addresses of stockholders - (Question #8)
3. Attention is called to the requirements RIGL §3-5-10:
 - (A) All newly elected officers, members, or directors must be reported to the Board of License Commissioners within 30 days.
 - (B) Any acquisition by any person of more than ten per cent (10%) of any class of corporate stock must be reported within 30 days.
 - (C) Any transfer of fifty percent (50%) or more of any class of corporate stock can be made only by written application to the licensing board subject to the procedures for a transfer of a license.

APPLICATION FOR TRANSFER OF LICENSE ONLY

Transfer of Location _____ Name _____ Stock _____ Current Retail Class _____ Transfer of ownership _____

Name of Transferor (applicant/old owner)

d/b/a

Address

The above hereby petitions the Licensing Board to transfer the said license to:

New Location (If any):

New Name (If any):

If change of stockholders, list old and new stockholders:

Signature of Transferor (old owner)

Date

Signature of Transferee (New Owner)

Date



LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**

Expires: **December 1, 2025**

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: Portside Tavern / W.F.O.C LLC

ADDRESS: 444 Thames St. Bristol RI 02809

APPLICANT NAME: Richard Corrente

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

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

Date Received: _____

SIGNATURE: [Signature]

NAME: Richard Corrente

ADDRESS: 15 Verndale Cir

TOWN: Bristol RI 02809

DATE OF BIRTH: 1-1-1981

BUSINESS TELEPHONE #: 401 396-5149

HOME TELEPHONE # _____

EMAIL: richard.corrente@portsidebar.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.

Lawrence Portside Menu 10/28/24

- Lunch/Dinner

- Brunch

- Drinks

PORTSIDE APPS

PRETZELS & CHEDDAR ALE v | 12

baked pretzel sticks | pretzel salt | cheddar-ale dip

KOREAN BBQ WONTON NACHO | 15

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

THAI VEGGIE WRAPS gf | (v) | 12

bibb lettuce | Asian slaw | bean sprouts |

peanut sauce | sesame seeds | scallion

add: chicken 5 | sesame tuna 6 | grilled shrimp 7

SOUTHWEST CHICKEN EGG ROLLS | 12

shredded chicken | black beans | corn | bell pepper |
cheddar | jalapeño aioli

CHICKEN WINGS gf | 16

BUFFALO - celery | blue cheese

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

CAJUN - Cajun dry rub | fried leeks | blue cheese

FIRE ISLAND - mango | pineapple habanero wings | pickled mango

PORTSIDE GREENS

PORTSIDE SALAD (gf) | (v) | 13

bibb lettuce | arugula | cherrywood bacon |

sunflower seeds | pickled onion | crumbled cornbread |

cucumber peppercorn ranch

CRUNCHY SESAME ASIAN (gf) | v | 13

cabbage | kale | fried wontons | pickled carrots |

sugar snap peas | pickled red onion | sesame ginger vinegar

CLASSIC CAESAR (gf) | v | 12

red romaine lettuce | baby kale | garlic croutons |

parmesan cheese | house Caesar dressing

ADD ONS: chicken 8 | shrimp (3) 8 | steak tips* 12

sesame tuna* 11 | scallops (3) 13 | salmon* 13 |

lobster salad 20

PORTSIDE KIDS FOR GUESTS UNDER THE AGE OF 13

KIDS CHOWDER | 5 with oyster crackers

GRILLED CHICKEN gf | 12 mashed potato and broccoli

STEAK TIP* gf | 12 mashed potato and broccoli

FISH & CHIPS | 12 with coleslaw and tartar

KIDS PULLED PORK PIE | 14 with corn, mash, cheddar

SESAME CRUSTED AHI TUNA* (gf) | 20

citrus-soy glaze | seaweed salad | sriracha aioli |

pickled veggies | wasabi paste | wonton chips

MUSSEL FRITES gf | 18

mussels | shallot | garlic | ginger | sherry wine |

cream | parmesan fries | parsley

add warm baguette 1.75

LOBSTER TOSTADA gf | 24

corn tortilla | lobster salad | pickled onion | romaine

CRAB CAKES (2) | 16

lump crab | pickled onion | pickled carrots | Cajun

remoulade | lemon

PORTSIDE CALAMARI | 14

pickled jalapeño | pickled onion | Sriracha aioli |

sesame seeds | scallion

MINI CHORIZO CLAM CAKES | 12

chopped clams | chorizo | bell pepper |

Cajun remoulade | lemon

CHEESE SELECTIONS

PORTSIDE CHEESE PLATE (gf) | (v) 22

Prairie Breeze | Red Dragon Cheddar Cheese | Point Reyes blue |

fruit | salami | sopressata | chutney | crackers | baguette

GRILLED BRIE v | 15

basil pesto | sweet drop baby peppers | roasted garlic |

toasted baguette

SOUP

FRENCH ONION SOUP | 8

olive oil crouton | Gruyère cheese | vidalia onions | beef broth

CREAMY CLAM CHOWDER | 8

cherrywood smoked bacon | celery | onion |

potato | fresh dill | parsley | paprika

KIDS BURGER * (gf) | 12 with fries

GRILLED CHEESE (gf) | v | 10 with fries

MAC & CHEESE v | 8

PASTA & BUTTER v | 8 with parmesan

KIDS SUNDAE gf | v | 4 vanilla ice cream |

chocolate sauce | whipped cream | cherry

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

Available 9am to 1pm

PORTSIDE BENNY'S (gf) | (v)

with choice of homefries or greens

SMOKED SALMON 16

BEEF TENDERLOIN 16

CANADIAN BACON 12

GRILLED TOMATO 10

3 EGG OMELETS (gf) | (v)

with choice of homefries or greens

OMELET DU JOUR 12

mmm... that sounds good I'll have that

J. EDDY 12

sausage / mushrooms / onions / gouda

WESTERN 12

ham / bell peppers / onions / cheddar

SPICY CHORIZO 12

chorizo / jalapeño / onion / potato / cheddar

VEGGIE 10

tomato / mushrooms / broccoli / swiss

THREE CHEESE 10

gouda / swiss / cheddar

Add Free: shrooms / onion / tomato / potato

broccoli / jalapeño / scallion / bell pepper

Add \$2 ea: bacon / sausage / chorizo

BRUNCH SPECIALS

TRADITIONAL BREAKFAST 8

two eggs any style / toast

choice of ham, sausage or bacon

STEAK & EGGS (gf) 16

steak tips / Guinness gravy / mushrooms

two eggs / toast

PORTSIDE HASH & EGGS (gf) 12

house made corned beef hash / two eggs / toast

AVOCADO TOAST (gf) | v 12

wheat toast / arugula / avocado / 1 fried egg

BISCUITS & GRAVY 12

buttermilk biscuits / sausage gravy / two eggs

KODIAK PANCAKES (3) v 9

100% whole grain / high protein

Add: strawberries / blueberries / choc chips 2 ea.

CLASSIC BELGIAN WAFFLE v 9

powdered sugar / fresh strawberries

SWEET BREAD FRENCH TOAST (3) v 9

Add fresh strawberries & vanilla cream 2

JUICE OPTIONS

orange / grapefruit / apple / pineapple / tomato

BOTTOMLESS MIMOSA AND SANGRIA 16 9AM-1PM

KIDS (12 & UNDER ONLY)

KIDS 2 EGGS 6 Homefries

choose one ham, sausage or bacon

KODIAK PANCAKES (2) 6

FRENCH TOAST (2) 6

SINGLE BENNY 6 Homefries

GRILLED CHEESE 6 Homefries

SIDES

FRUIT 6 | **CANADIAN BACON** 4

SINGLE EGG 1.5 | **SAUSAGE** 4

CHERRYWOOD BACON 4

TOAST OR ENGLISH MUFFIN 2

HOLLANDAISE 2 | **HOMEFRIES** 4

*Please inform your server about any food allergies you may have.

*Consumption of raw, or undercooked food products may be hazardous to your health.

Bottomless Mimosas or Sangrias are not unlimited, over indulgence is not permitted, please drink responsibly

SOUPS/GREENS

FRENCH ONION SOUP (gf) | v 7
roasted veggie stock | caramelized onion |
swiss | olive oil crostini

PORTSIDE SALAD (gf) | v 12
Bibb | arugula | bacon | cornbread | sunflower
seeds | pickled onion | peppercorn ranch

CLASSIC CAESAR (gf) | v 10
red romaine | savory greens | croûtons |
parmesan cheese

APPETIZERS

PORTSIDE CHEESE PLATE (gf) | v 20
cheese | charcuterie | fruit | chutney | baguette

SESAME CRUSTED AHI TUNA* (gf) | 16
citrus-soy glaze | seaweed salad | sriracha aioli |
pickled veggies | wasabi paste | wonton chips

MUSSEL FRITES (gf) | 15
shallot | garlic | ginger | Sherry wine | cream |
butter | parsley | Parmesan fries

CRAB CAKES (2) 14
pickled onion | pickled carrot | Cajun remoulade

GRILLED BRIE (gf) | v 12
basil pesto | baby peppers | roasted garlic | baguette

KOREAN BBQ WONTON NACHO 12
pulled pork | fried wontons | asian slaw |
fried garlic | cilantro sour cream | scallions

PORTSIDE CALAMARI 12
Sriracha aioli | pickled onion jalapeños | sesame

CHICKEN WINGS (gf) | 10
Choice of: Buffalo | Cajun | General AI's

MINI CHORIZO & CLAM CAKES 9
Cajun remoulade | lemon wedge

THAI VEGGIE WRAPS (gf) | v 8
bibb | slaw | scallion | sprouts | peanut sauce
add: chicken 4 | sesame tuna 5 | shrimp 6

NE CLAM CHOWDER 7

cherrywood bacon | red potatoes |
fresh dill | cream | parsley | paprika

CRUNCHY SESAME ASIAN (gf) | v 10
cabbage | kale | wonton strips | pickled veggie |
sesame ginger vin.

Add: chicken 7 | shrimp (3) 6 | steak tips* 10
marinated tuna steak 10 | sesame tuna 10
scallops (4) 12 | salmon 12

SANDWICHES

choice of fries or greens
w/ sesame ginger vin.

CRABBY PATTY 16
lump crab | bibb lettuce | tomato | pickled onion |
Cajun remoulade | potato bun

FRENCH DIP* (gf) | v 14
caramelized onion | Swiss | AI-au jus | baguette

TUNA STEAK SANDWICH (gf) 14
wasabi mayo | seaweed salad | potato bun

PORTSIDE BURGER* (gf) 15
short rib chuck patty | cheddar | A-I aioli |
bacon | onion | potato bun

FISH REUBEN 13
cod | coleslaw | swiss | house tarter | marble rye

CORNED BEEF REUBEN (gf) 13
sauerkraut | 1000 Island | swiss

PESTO GRILLED CHICKEN (gf) 12
pesto | mayo | pickled onion | arugula
smoked gouda | potato bun

FRIED CHICKEN BAHN MI 12
pickled carrots | pickled jalapeño | sriracha aioli |
cilantro | toasted baguette

TURKEY CLUB (gf) 12
lettuce | tomato | bacon | mayo | sourdough

BLACK BEAN BURGER* (gf) | v 12
cheddar | tomato | avocado ranch | bibb lettuce

VT CHEDDAR GRILLED CHEESE (gf) | v 10
sourdough | roasted tomato bacon dip

*Please inform your server about any food allergies you may have.

*Consumption of raw, or undercooked food products may be hazardous to your health.

PORTSIDE HOUSE WINE

Proverb Winery, California
Pinot Grigio | Sauvignon Blanc | Chardonnay |
Cabernet | Rosé | Merlot | Pinot Noir

WHITE WINE

Bertani, Velante, Pinot Grigio, Italy	12	16
Santa Margherita, Pinot Grigio, Italy	16	20
Oyster Bay, Sauvignon Blanc, New Zealand	12	16
Kim Crawford, Sauvignon Blanc, New Zealand	12	16
Yes Way Rosé, France	14	18
Risatta, Moscato d'Asti, Italy (Split)	10	n/a
Minuty, Rosé, Provence, France	14	18
William Hill, Chardonnay, North Coast, CA	12	16
Kendall Jackson, Chardonnay, Santa Rosa, CA	12	16
La Marca, Prosecco, Veneto, Italy (Split)	11	n/a
La Marca, Prosecco, Rosé, Veneto, Italy (Split)	11	n/a
*Anchor & Hope, Riesling, Germany/RI	12	16

RED WINE

Firesteed, Pinot Noir, Willamette Valley, Oregon	12	16
Duckhorn Decoy, Pinot Noir, Sonoma County, CA	14	18
J. Lohr, Cabernet, Paso Robels, CA	12	16
Juggernaut, Cabernet, California	14	18
Alamos Malbec, Argentina	12	16
Bread and Butter, Red Blend, Napa, CA	12	16
Cantina Zaccagnini, Montepulciano d'Abruzzo, Italy	12	16

BOURBON/WHISKEY

Bulleit	Crown Royal
Woodford Reserve	Tullamore Dew
Buffalo Trace	Blanton's
Eagle Rare	Elijah Craig
Basil Hayden's	Makers Mark
Knob Creek	Bulleit Rye
	Rittenhouse Rye

SCOTCH

6 oz 9 oz

10 14

COCKTAILS

COLD BREW (14oz) ALMOND MILK AVAILABLE

ICED IRISH COFFEE 13

Jameson Irish Whiskey | Irish Cream | Simple Syrup | Whipped Cream |

CARIBBEAN ICED COFFEE 13

Malibu Coconut Rum | Jose Cuervo Silver Tequila | Turmeric | Ginger |
Cinnamon Simple Syrup | Heavy Cream | Whipped Cream | NCB

ICED OATMEAL COOKIE 13

Tito's Handmade Vodka | Buttershots | Irish Cream |
Cinnamon Simple Syrup | Whipped Cream | NCB

ICED BISCOTTI 13

Faretti Biscotti Liqueur | Tito's Handmade Vodka | Frangelico | Simple S
Whipped Cream | NCB | Topped with Beehive Cafe biscotti crumble

PORTSIDE ORIGINALS (14oz)

STRAWBERRY BASIL MOJITO 13

Bacardi Superior Rum | Strawberry Purée | Basil | Mint |
Seltzer | Fresh Lime | Simple Syrup

PORTSIDE COLLINS 13

Hendrick's Gin | Mint | Cucumber | Fresh Lemon Juice |
Simple Syrup | Seltzer

WATERMELON MARGARITA 13

Jose Cuervo Silver | Triple Sec | Watermelon Purée |
Fresh Lime | Salt Rim

PARKSIDE SPRITZ 14

Kettle One Citron | Pama Liqueur | Champagne | Lemon Juice |
Simple Syrup | Seltzer

MAPLE CHAI OLD FASHIONED 13

Bulleit Bourbon | Wildmoon Chai Liqueur | Black Walnut Bitters |
Maple Syrup | Luxardo Cherry

MARTINI

NITRO MARTINI 16

Stoli Vanilla Vodka | Kahlua Coffee Liqueur | NCB

HOT N DIRTY 16

Tito's Handmade Vodka | Olive Juice | Peppercornini Juice

CUCUMBER LEMON DROP 16

Prairie Organic Cucumber Vodka | St. Germain Liqueur | Fresh Lemon J.
Simple Syrup | Muddled Cucumber

DESSERT

HOMEMADE BROWNIE SUNDAE 9

Vanilla Ice Cream | Whipped Cream | Chocolate Drizzle

VANILLA BEAN CHEESECAKE 9

PALE ALE & IPA

20oz | 12oz

*MADE IN RI

*RAGGED ISLAND 8 | 6

Beach Night | IPA | RI | 6.5% | Draft

STONE 8 | 6

India Pale Ale | CA | 6.9% | Draft

*WHALERS 8 | 6

Rise | American Pale Ale | RI | 5.5% | Draft

HARPOON 8 | 6

India Pale Ale | MA | 6.0% | Draft

HEAVY SEAS 8 | 6

Loose Cannon | IPA | MD | 7.2% | Draft

SIERRA NEVADA 8 | 6

Pale Ale | CA | 5.6% | Draft

*VIGILANT 8 | 6

Quit Playin' With Your Dinghy!! | NEIPA | RI | 7.1% | Draft

NIGHT SHIFT 9

Whirlpool | Pale Ale | MA | 4.5% | 16oz. can

*GREY SAIL 6

Flying Jenny | Pale Ale | RI | 5.3% | 12oz. can

THE ALCHEMIST 12

Heady Topper | IPA | VT | 8.0% | 16oz. can

Limited Inventory

*PROCLAMATION 8 | 6

Tendrill | IPA | RI | 7.0% | Draft

WIDOWMAKER 8 | 6

Blue Comet | NEIPA | MA | 7.1% | Draft

WAR PIGS 6

Foggy Geezer | American IPA | Denmark | 12oz. can

*GREY SAIL 8

Captain's Daughter | DIPa | RI | 8.5%

12oz. Draft Only

CANNED COCKTAILS

*LOYAL LEMONADE 9% | 10

TRULY 5% | 7

Mixed Berry

HIGH NOON 5% | 7

Black Cherry | Lime | Peach | Grapefruit | Lemon

NANTUCKET CRAFT 5% | 7

Blueberry

LAGERS & PILSNER

*NARRAGANSETT 6.5 | 5

American Lager | RI | 5% | Draft

*SHADZON 8 | 6

Buffalo Czeck | Pilsner | RI | 4.8% | Draft

SIXPOINT 8 | 6

Crisp | Pilsner | NY | 5.4% | Draft

YUENGLING 6.5 | 5

Traditional | Amber Lager | PA | 4.5% | Draft

*SONS OF LIBERTY 8 | 6

Chair 2 Lager | RI | 4.3% | Draft

BUD LIGHT 6.5 | 5

Light Lager | CO | 4.2% | Draft

COORS LIGHT 6.5 | 5

Light Lager | CO | 4.2% | Draft

VON TRAPP 6

Bohemian Pilsner | VT | 5.4% | 12oz. can

*PROCLAMATION 9

Flummox | Pilsner | RI | 5.2% | 16oz. can

SOUR

*PORTSIDE SOUR 8 | 6

Locally brewed by Grey Sail just for us | Draft

VICTORY 10

Sour Monkey | Wild Sour | PA | 9.5% | 12oz. bottle

ROTATIONAL (ABV varies)

SAM ADAMS 8 | 6

Seasonal Rotation | MA | Draft

LEFT HAND 8 | 6

Stout | CO | Draft

STOUTS & PORTERS

GUINNESS STOUT 8 | 6

Irish Stout | Ireland | 4% | Draft

NEW HOLLAND 9

ALES

NEW BELGIUM 6

Fat Tire | Amber Ale | CO | 5.2% | 12oz. bottle

SWITCHBACK 8 | 6

Ale | American Amber | VT | 5% | Draft

WEIHENSTEPHANER 8 | 6

Hefeweissbier | Germany | 5.4% | Draft

KONA BREWING CO 8 | 6

Big Wave Golden Ale | HI | 4.4% | Draft

BLUE MOON 8 | 6

White Belgian Wheat Ale | CO | 5.4% | Dra

FRUIT BREWS

GOLDEN ROAD 6

Mango Cart | Wheat Ale | CA | 4% | 12oz. can

U.F.O. 8 | 6

Maine Blueberry | Ale | MA | 4.8% | Draft

CIDER

DOWNEAST CIDER 8 | 6

Unfiltered Cider | MA | 5.1% | Draft

STRONGBOW 6

Cider | England | 5.1% | 12oz. bottle

HUDSON NORTH 6

Unfiltered | NY | 5% | 12oz. can

Peach Mango | NY | 5% | 12oz. can

GLUTEN FREE BEERS

LAKE FRONT 5

New Grist | Pilsner | WI | 4.6% | 12oz. can

NEW PLANET 6

Pale Ale | CO | 6.4% | 12oz. can

OTHER

BUD btl 5

BUD LIGHT btl 5

COORS LIGHT btl 5

MILLER LITE btl 5

WALKER

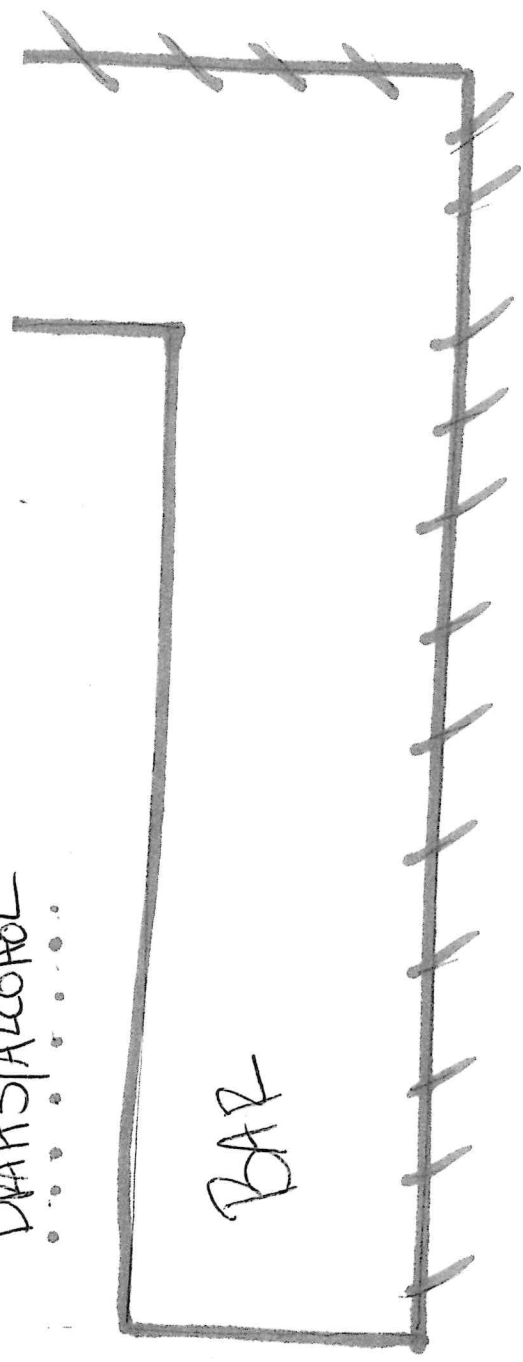
RESTAURANT DINING



NOOK AREA

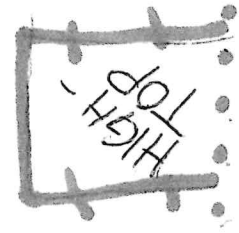
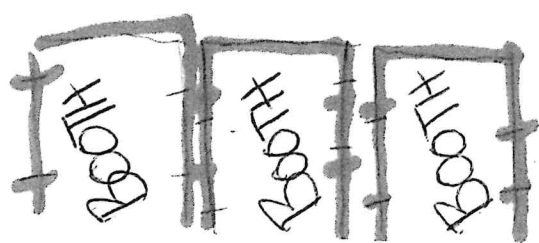
MAIN ENTRANCE

- BAR AREA -

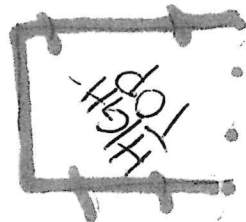


DRAFTS/ALCOHOL

BAR

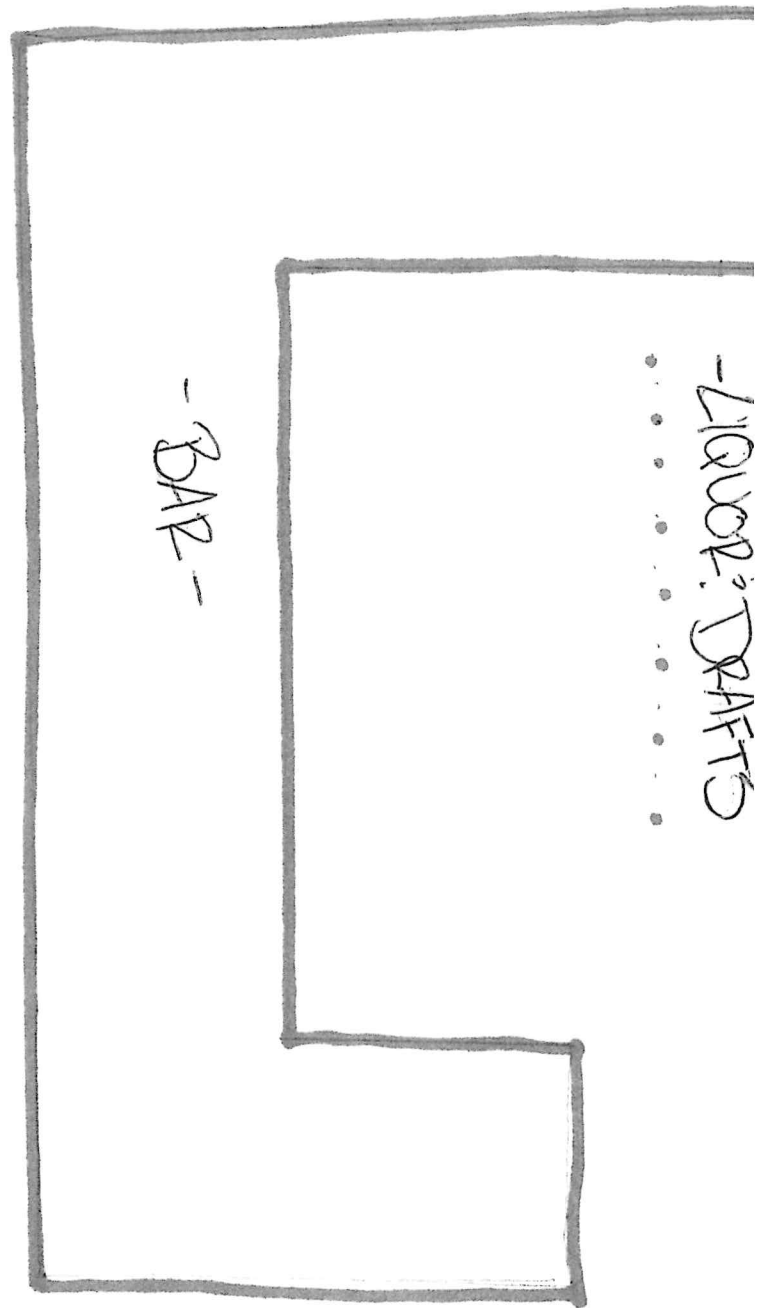
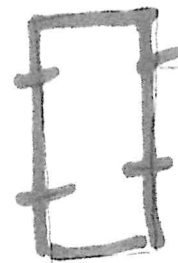
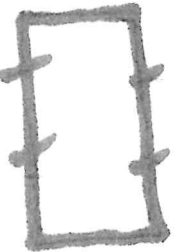
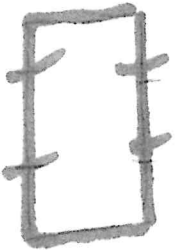
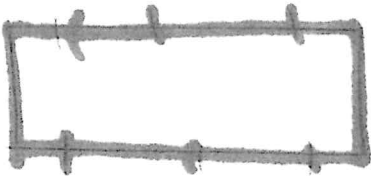
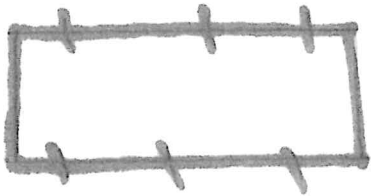
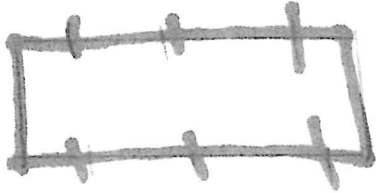
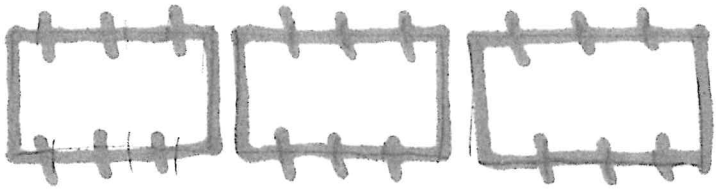


FIRE PLACE



- DINING ROOM -

OUTSIDE DINING ROOM



ENTRANCE | EXIT OUTSIDE





FOR DEPOSIT ONLY
TOWN OF BRISTOL, RI

LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**
Expires: December 1, 2025
PETITION TO THE TOWN COUNCIL

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

VICTUALLING LICENSE RENEWAL

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

ADDRESS: 411 THAMES ST. BRISTOL, RI 02809

APPLICANT NAME: ALBERT QUITO

HOURS OF OPERATION: Sunday - Saturday 11:30 AM - 10:00 PM

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

Please attend the Council
Meeting on November 20, 2024

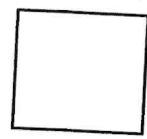
Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE: [Signature]
NAME: ALBERT QUITO
ADDRESS: 95 PEACEFUL WAY
TOWN: TIVERTON, RI 02878
DATE OF BIRTH: 11-1-1961
BUSINESS TELEPHONE #: (401) 253-4500
HOME TELEPHONE #: 508-600-1111
EMAIL: A

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.

Quito's

Fall Specials

APPETIZERS

MINI SALMON CAKES - 20

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

SWEET CURRIED MUSSELS - 18

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

ENTRÉES

APPLE CIDER GLAZED SALMON - 32

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

STUFFED FILET OF SOLE - 40

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

SCALLOPS WITH POMEGRANATE BEURRE BLANC - 38

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

PEPITA PESTO - COATED PASTA - 32

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

ROLLS & TACOS

SERVED WITH HANDMADE COLESLAW OR FRENCH FRIES

WHOLE BELLY CLAM ROLL | market price

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

FISH TACOS | 17

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

CLAM STRIP ROLL | 16

Clam strips are lightly battered in our seasoned flour and fried
Served on a toasted brioche roll

SCALLOP ROLL | market price

Sea scallops are lightly battered in our seasoned flour and fried.
Served on a toasted brioche roll

OYSTER ROLL | market price

Native oysters lightly battered in our seasoned flour and fried
Served on a toasted brioche roll

SANDWICHES

SERVED WITH HANDMADE COLESLAW OR FRENCH FRIES

FRIED FISH SANDWICH | 14

Fresh cod, lightly fried topped with sliced tomato & romaine lettuce

PAN-SEARED FISH SANDWICH | 15

Fresh cod, pan-seared in garlic-infused butter, topped with sliced
tomato & romaine lettuce

GRILLED CHICKEN SANDWICH | 14

Fire-grilled organic chicken breast topped with lettuce, tomatoes
& honey-ginger sauce

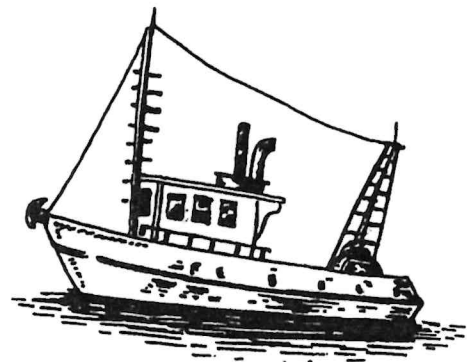
***ANGUS BURGER** | 14

Natural Grass Fed Free Range Angus beef, grilled to perfection with
lettuce & tomato on a toasted brioche bun

ADD AMERICAN, MOZZARELLA, OR CHEDDAR CHEESE FOR - 2
ADD BACON FOR - 3

Quito's

Simple, Fresh
Flavorful Seafood!



411 THAMES STREET
BRISTOL RI
02809

Take Out - (401) 253-4500
Reservations - (401) 253-9042

Menu prices change frequently in the seafood industry to keep our prices low we have chosen to update our online digital menu daily. Our in house menus will not be updated as frequently. Please check our online digital menus for the most accurate pricing on all menu items. Quito's reserves the right to charge a service fee for parties of six or larger. Fees and services charges are subject to change.

Thank You Quito's

STANDOUT STARTERS

STUFFED QUAHOG | **ONE STUFFIE** - 5.50
TWO STUFFIES - 9.25

Rhode Island clams filled

with our signature stuffing; baked until golden brown

CLAM CAKES | **1/2 DOZEN** - 6.50
ONE DOZEN - 10.50

A Rhode Island favorite!

Our signature fried dough recipe filled with clams.

CRAB CAKES | 18

Lump crab meat, pan seared and served with a sweet &

tangy honey-ginger sauce, sliced tomatoes & romaine lettuce.

COCONUT MANGO SHRIMP | 17

Five Atlantic jumbo shrimp, lightly fried & tossed in our coconut mango sauce

SHAREABLE STARTERS

FRIED CALAMARI | 16

Served with hot pepper marinade & marinara sauce on the side.

HOT CRAB DIP | 17

Fresh lump crab meat, scallions, parmesan and

mozzarella cheeses baked & served with fresh tortilla chips

STEAMED LITTLE NECKS | Market price

Choose from garlic white wine sauce or tomato zuppa sauce

STEAMED MUSSELS | 16

Choose from garlic white wine sauce or tomato zuppa sauce

BUCKET OF STEAMERS | Market Price

125lbs of soft shelled clams served with drawn butter & broth.

RAW BAR

✱ **ATLANTIC OYSTERS** | market price

✱ **JUMBO SHRIMP COCKTAIL** | 3.75 - Per shrimp

✱ **NATIVE LITTLENECKS** | 2.00 - per clam

✱ **RI RAW PLATTER** | market price

(Includes 3 littlenecks, 3 oysters & 3 jumbo shrimp cocktail)

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR

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 server what sizes we have available for you today!

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, peperonini 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, peperonini peppers, and red pepper flakes over linguine. Your choice of fried or sautéed scallops, calamari and shrimp

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 with a touch of...

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,
banana peppers & red pepper flakes tossed with linguine

FRIED SEAFOOD PLATTERS

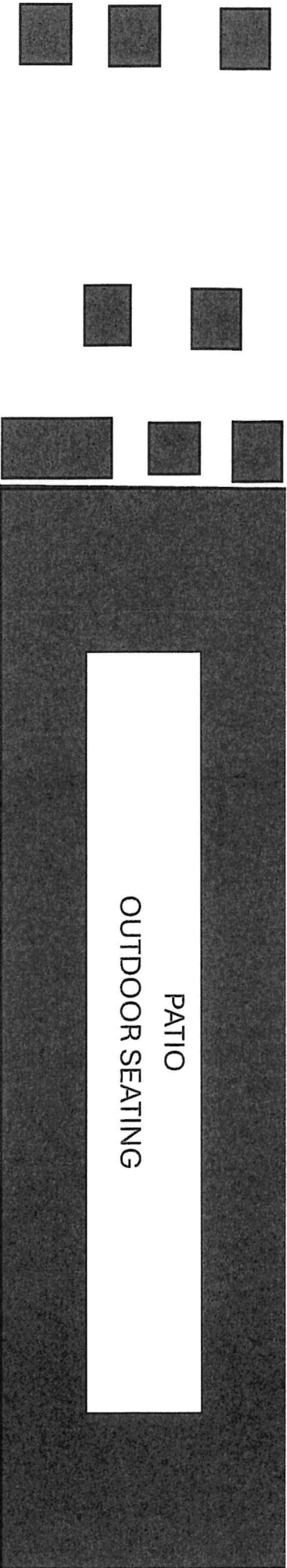
SERVED WITH OUR HOUSE COLESLAW & FRENCH FRIES

- FISH N' CHIPS** | 20
Atlantic cod lightly battered and fried until golden brown
- WHOLE CLAM SEAFOOD PLATTER** | market price
Hand-battered cod, shrimp, scallops and whole belly clams
- WHOLE CLAM PLATTER** | market price
Native whole bellied clams, fried in our light batter
- CLAM STRIP PLATTER** | 18
Strip clams, fried in our light batter
- FRIED SHRIMP PLATTER** | 27
Jumbo shrimp, fried in our light batter served
with cocktail sauce
- FRIED OYSTERS PLATTER** | market price
Native oysters, fried in a light batter served with tartar sauce
- FRIED CHICKEN TENDER DINNER** | 15
Five organic breaded chicken tenders served with your choice of
Ranch or Honey Ginger Dipping Sauce
- FRIED HALF AND HALF** | 30
Can't choose pick any two!
(Whole Clams, Clam Strips, Scallops, Calamari, Shrimp, Oysters,
Whole clams are an additional 5 dollars when selected)

.....
SUBSTITUTE SWEET POTATO FRIES FOR AN ADDITIONAL | 2
.....

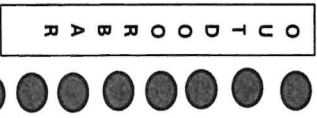
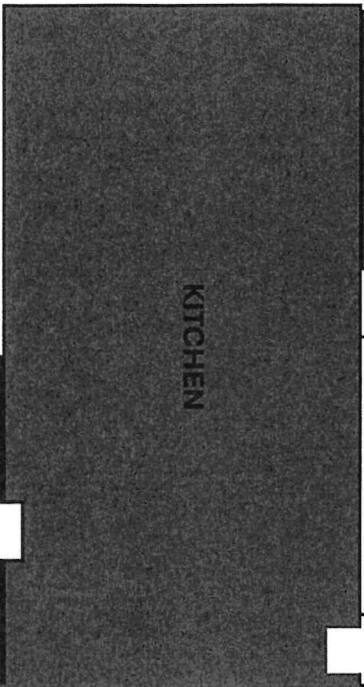
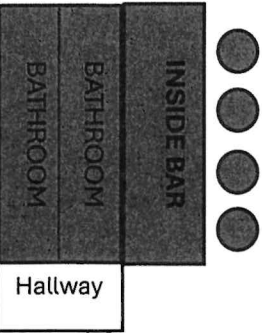
SEAFOOD SIDES

- SIDE OF COD FISH**
Fried 10 | Pan-Seared 12
- FRIED CLAM STRIPS**
Small 9 | Large 15
- FRIED JUMBO SHRIMP**
Small 16 | Large 22
- FRIED SEA SCALLOPS**
Small / Mkt Price | Large / Mkt Price
- FRIED WHOLE CLAMS**
Small / Mkt Price | Large / Mkt Price



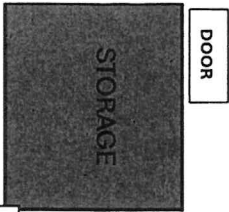
DOORWAY

Hallway



DINING
ENTRANCE

TAKE OUT
ENTRANCE



Quito's Shellfish & Restaurant



LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**Expires: **December 1, 2025** 001: 121155**PETITION TO THE TOWN COUNCIL**

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a**VICTUALLING LICENSE RENEWAL****NAME OF ESTABLISHMENT:****ADDRESS:****APPLICANT NAME:****HOURS OF OPERATION:**

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

Date Received: _____

SIGNATURE: _____

NAME: _____

ADDRESS: _____

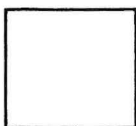
TOWN: _____

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.

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 ~ 7 / 14
romaine lettuce, housemade garlic croutons, fresh shaved parmesan,
honey dijon caesar dressing

HOUSE SALAD ~ 7 / 14
mixed greens, cucumbers, tomatoes, radish, bermuda onions, choice of dressing

TUSCAN BREAD SALAD ~ 14
warm tuscan bread, shallot, zucchini, tomato, mushrooms, cannellini beans

ROBERTO'S BEET SALAD ~ 14
red beets, goat cheese, candied walnut, spinach, arugula, bermuda onion, fresh strawberries,
white balsamic vinaigrette

Salad Add-ons: Salmon ~12 - Scallops (3) ~14 - Shrimp (4) ~12 - Chicken ~8

Antipasti

BURRATA ~ 14
roasted red pepper pesto, baguette, olives, roasted garlic & tomato

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

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

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

GRILLED BRUSCHETTA ~ 12
Add Prosciutto ~ 4
grilled italian bread, buffalo mozzarella, tomato, basil, olive oil, balsamic glaze

STUFFED MUSHROOMS ~ 12
sausage stuffed mushrooms topped with Parmesan

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

GARLIC BREAD ~ 6
Add fresh mozzarella cheese ~ 2
grilled baguette, garlic butter, grated parmesan, marinara

ROBERTO'S CAFÉ

BREAKFAST

Italian Breakfast Sandwich — 8.00

Fried Egg, Herb Cream Cheese, Grilled Hot Capicola,
Baby Spinach, On a Croissant or Bagel

Italian Breakfast Toast — 8.00

Whole Grain Garlic Bread, House Marinara, Fried
Egg, Arugula, Basil, Crispy Beets, Parmesan

Egg & Cheese — 6.00

Fried Egg, American Cheese, Croissant or Bagel

Bagels — 3.00

Plain, Everything, Onion or Cinnamon Raisin

Parfait — 6.00

Stonyfield Farms Organic Yogurt, Granola, Fresh
Berries

Tator Tots — 4.00

Homemade Cannolis — 3.00

Muffins & Pastries — 3.00

Made Fresh Daily

SALADS

Caesar Salad — 7.00 / 14.00

Romaine, Honey Mustard Caesar Dressing, Croutons,
Parmesan Cheese

House Salad — 7.00 / 14.00

Mixed Greens, Cucumbers, Tomatoes, Red Onions,
Radish, Balsamic Dressing, Croutons

Roberto's Beet Salad — 7.00 / 14.00

Red Beets, Goat Cheese, Candied Walnuts, Spinach,
Arugula, Bermuda Onions, Strawberries, Balsamic
Vinaigrette

Chef's Antipasto — 10.00

Romaine, Iceberg, Arugula, Pepperoncini, Red
Onion, Tomatoes, Roasted Peppers, Ham, Capicola,
Salami, House Italian Dressing

Italian Style Quinoa — 6.00

Quinoa, Basil, Parsley, Peppers, Onions, Corn,
Cucumbers, Feta, Balsamic Glaze

Salad Add Ons

Chicken Salad (6), Grilled Chicken (7),
Grilled Shrimp (7), Roasted Portabella (6), Egg (2)

LUNCH

Italian Sub or Panini — 12.00

Salami, Hot Capicola, Pepperoncini, Provolone,
Tomato, Red Onion, Iceberg, Oil & Vinegar

Tuscan Chicken Salad Wrap — 11.00

White Meat Chicken, Sun Dried Tomatoes, Basil,
Parsley, Mayo, Balsamic, Romaine

Grilled Chicken Caesar Wrap — 12.00

Grilled Chicken, Romaine, Honey Mustard Caesar
Dressing, Croutons, Parmesan

Buffalo Chicken Wrap — 13.00

Fried Chicken, Buffalo Sauce, Iceberg, Tomato, With
your choice of Bleu Cheese or Ranch Dressing

Chicken Cutlet Sub or Panini — 13.00

Chicken Cutlet, Lettuce, Tomato, Pepperoncini,
Provolone, Pickles, Mayo

Pesto Chicken Panini — 13.00

Grilled Chicken, Pesto, Provolone

Roasted Veggie Panini — 11.00

Portabella Mushroom, Red Peppers, Basil,
Mozzarella

Grilled Cheese Panini — 8.00

Swiss, Provolone, American Cheeses
Add Grilled Pancetta, Hot Capicola or Prosciutto \$2.00

Cuban Sub or Panini — 13.00

Pulled Pork, Ham, Pickles, Swiss, Dijon Mustard

Caprese Sub — 11.00

Tomatoes, Arugula, Basil, Mozzarella, Balsamic Glaze

BLT — 12.00

Bacon, Lettuce, Tomato, Mayo

Chicken Parmesan Sub or Panini — 13.00

Chicken Cutlet, Marinara, Provolone

Eggplant Parmesan Sub or Panini — 12.00

Fried Eggplant, Marinara, Provolone

Roberto's Meatball Sub or Panini — 13.00

Roberto's Meatballs, Marinara, Provolone

Soup of the Day — 8.00

Ask your server for today's selection

Pasta Fagioli — 8.00

Tubettini, Canenellini Beans, Tomato Broth,
Oregano, Parmigiano Reggiano



ROBERTO'S CAFÉ

Hot Drinks

	Small / Large
Americano	\$2.50 / \$3.50
Brewed Coffee	\$2.25 / \$2.75
Cappuccino	\$3.25 / \$4.25
Espresso	\$2.50
Espresso Con Pana	\$2.75
Hot Chocolate	\$3.00 / \$4.00
Macchiato	\$2.75
Mexican Hot Chocolate	\$3.75 / \$4.75
Mocha Latte	\$3.75 / \$4.75
Latte	\$3.50 / \$4.50
Red Eye	\$3.50 / \$4.50
Tea	\$2.00 / \$2.25
Vanilla or Spiced Chai Latte	\$3.75 / \$4.75

Cocktails

Espresso Martini	\$12.00
Mimosa	\$12.00
Roberto's Red Sangria	\$10.00
Hi Noon (ask your server for flavors)	\$7.00
Greenall (ask your server for flavors)	\$7.00

Wine

Ruffino Pinot Grigio	\$11.00
White Haven Sauvignon Blanc	\$11.00
Whispering Angel Rosé	\$11.00
J. Lohr Cabernet	\$11.00
J. Black Pinot Noir	\$11.00

Beer

Budweiser	\$4.50
Coors Light	\$5.00
Corona	\$5.50
Heineken	\$5.00
Michelob Ultra	\$5.00
Miller Lite	\$4.50
Peroni	\$5.00
Sam Adams	\$5.50
Sierra Nevada	\$6.00
Stella Artois	\$6.00

Iced Drinks

	Small / Large
Iced Americano	\$2.50 / \$3.50
Iced Espresso	\$2.50
Iced Mocha Latte	\$3.75 / \$4.75
Iced Latte	\$3.50 / \$4.50
Iced Red Eye	\$3.50 / \$4.50
Iced unsweetened Black Tea	\$2.50 / \$3.50
Nitro Cold Brew	\$3.50 / \$4.50
Cold Brew	\$3.00 / \$4.00
Brewed Flavored Ice Coffee	\$2.25 / \$2.75
Brewed Ice Coffee - Regular or Decaf	\$2.25 / \$2.75
Iced Vanilla or Spiced Chai Latte	\$3.75 / \$4.75

Milk Options

Almond Milk	\$0.50
Oat Milk	\$0.50
Skim Milk	\$0.50
Whole Milk	
Add Cold Foam	\$1.00

Flavor Shots

Caramel	\$0.50
Mocha	\$0.50
Hazelnut	\$0.50
Vanilla	\$0.50
Honey Lavender	\$0.50

Beverages

Apple Juice	\$3.00
Arnold Palmer	\$3.00
Bottled Water	\$2.00
Lemonade	\$3.00
Orange Juice	\$3.00
Sanpellegrino	\$3.50
Nobl Dirty Chai	\$5.00
Trètap CBD	\$7.00
Cranberry Hibiscus	Blueberry Basil
Pricklee Cactus Water	\$4.00
Prickly Pear	Strawberry Basil
Mati Organic Energy Drink	\$6.00
Citrus	

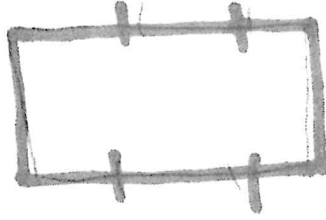
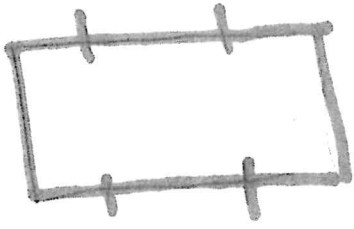
Italian Soda

Flavored syrup with soda water, a dash of cream & topped with whipped cream! - \$3.75

Blueberry	Orange
Cherry	Raspberry
Lemon-Lime	Strawberry

KODEKIOS RESTAURANT

ENTRANCE



-DINING ROOM-

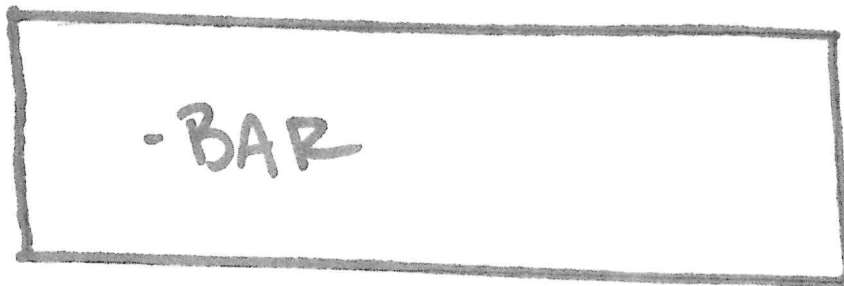
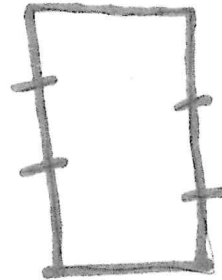
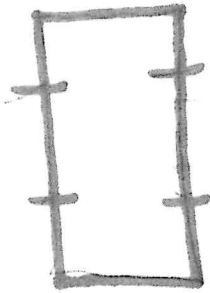
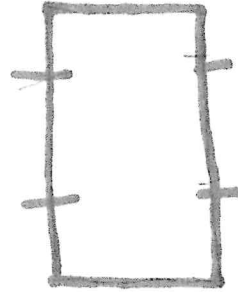
BATHROOM

KITCHEN
ENTRANCE

1 PULL OUT CHAIR

ENTRANCE

COUCH
AREA



COUCH
AREA

CANNED BEV (SELTZERS)
WINE

ENTRANCE

LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**Expires: **December 1, 2025****PETITION TO THE TOWN COUNCIL**

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a**VICTUALLING LICENSE RENEWAL**NAME OF ESTABLISHMENT: Sakuratan Ramen & Izakaya IncADDRESS: 531 Wood street, Bristol. RI 02809APPLICANT NAME: XinHong WangHOURS OF OPERATION: 11:30 am. - 9:30 pm.

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

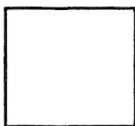
Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE: [Signature]NAME: XinHong WangADDRESS: 31 Birchwood DR. Bristol RI 028TOWN: BristolDATE OF BIRTH: 1-1-1971BUSINESS TELEPHONE #: 401-396-5036HOME TELEPHONE #: EMAIL: Date Received:

TAX STAMP

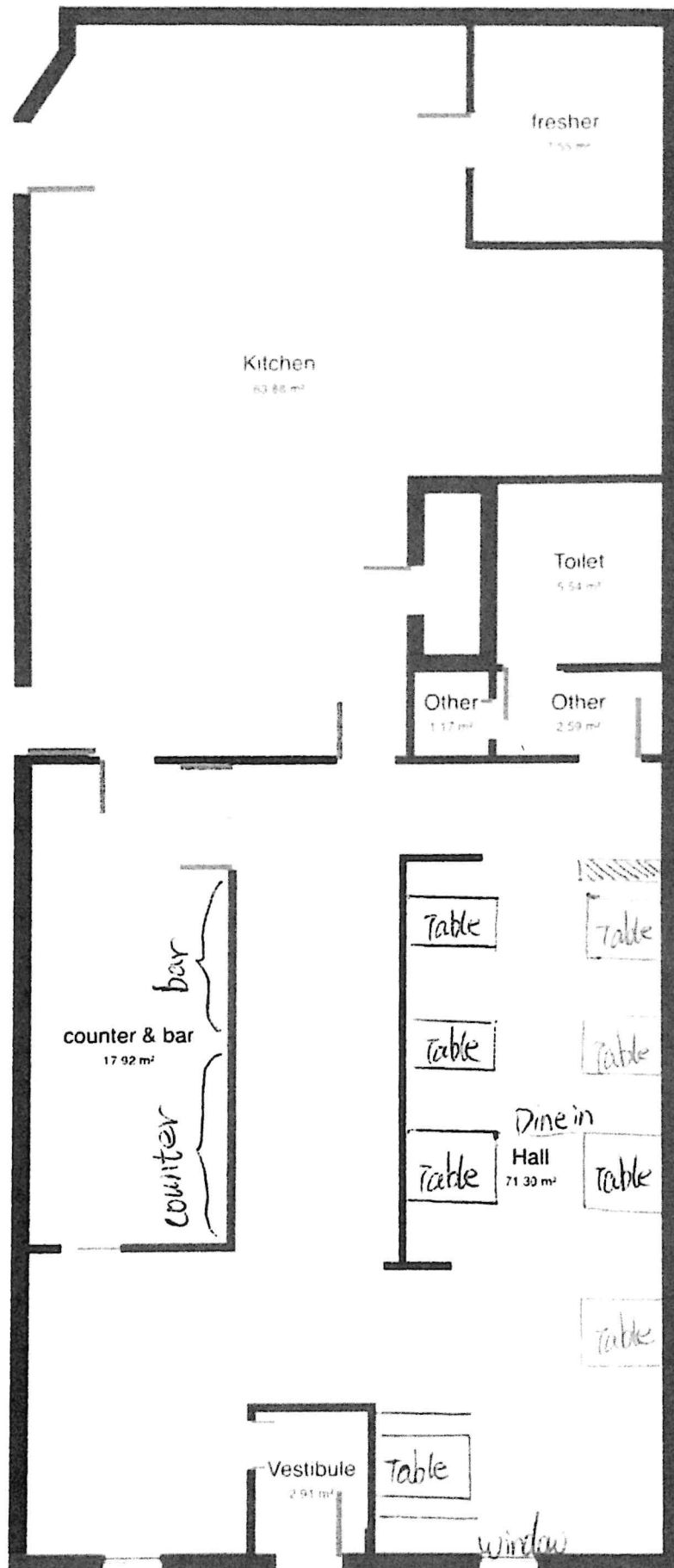


TO BE USED BY FINANCE
DEPARTMENT

*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.

Sakuratan Ramen & Izakaya "floor plan"

531 wood st. Bristol. RI 02809





APPETIZER

Sakurataki*

Edamame 4.25

Steamed soybeans w. salt.

Gyoza (shrimp or pork) 5.75

Pan-fried shrimp or pork dumplings. (5 pcs.)

Pork belly Bun (2 pcs) 6.75

Steamed buns filled with chashu pork, cherry tomato, lettuces and mayo.

Fresh spring roll Gluten free

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

Inari tofu 5.75
Chicken 6.75
Shrimp 7.75
Beef 7.75

Shrimp/Veg Tempura 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. homemade sauce.

Age dashi tofu 8.75

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

Ika Geso karaage Gluten free 9.25

Fried squid legs. (3 skewers)

Chicken karaage Gluten free 10.75

Fried boneless chicken thigh meat ball, w. homemade karaage sauce.

SALAD

House Salad 6.95

Mixed greens w. homemade salad ginger dressing.

Seaweed Salad 6.95

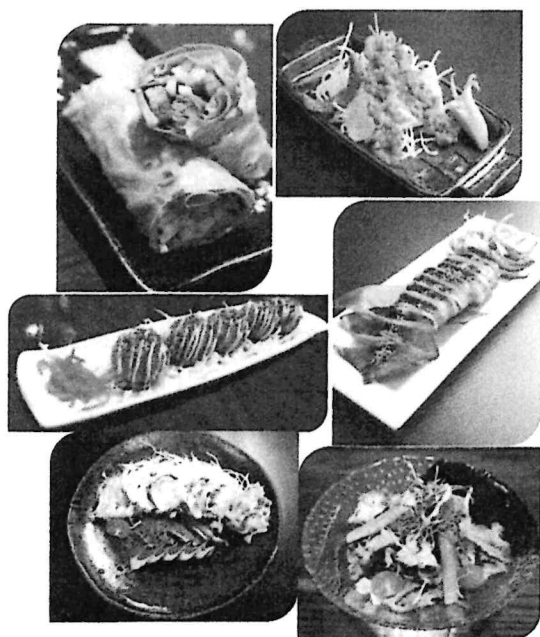
Marinated seaweed salad.

SIDES

Miso soup 3

Side salad 3

White rice 2



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





YAKITORI (Grilled meat or vegetables on skewers).

Sakuramatsuri

Meats :

Gyu-Kushi w. salt	6.5
sliced beef w. sea salt	
Gyu-Kushi w. yakitori sauce	6.5
sliced beef w. homemade yakitori sauce	
Butabara Kushi	4
pork belly	
Torimune	4
chicken breast	
Tebasaki	3.5
chicken wing w. yakitori sauce(2 pcs)	
Reba	3
chicken liver w. yakitori sauce	
Sunagimo	3
chicken gizzard	



Bacon + Veggies :

Enoki bacon maki	4.5
enoki mushroom wrapped in bacon	
Aspara bacon maki	4.5
asparagus wrapped in bacon	
Okura bacon maki	4.5
Okura wrapped in bacon	
Tomato bacon maki	4
tomato wrapped in bacon	

Seafood :

Hotate bacon maki	8.5
Hokkaido scallops wrapped in bacon	
Hotate	7
Hokkaido scallops	
Ebi	7
whole shrimp (2 pcs)	
Yaki-Shumai	3.5
shrimp shumai (2 pcs)	



Vegetables :

Shiitake	3.5
shiitake mushroom with soy sauce	
Aspara	2.5
asparagus with soy sauce topped bonito flake	
Okura	2.5
Okura with soy sauce topped bonito flake	
Nasu	2.5
eggplant with homemade miso paste	
Zucchini	2.5
zucchini with homemade miso paste	
Tomato	2.5
cherry tomato w. soy sauce	

Please let us know if you have any food allergies or dietary restrictions. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Ramen



1. Tonkotsu ramen 16.85

Pork broth based straight thin noodle topped with chashu pork, soft-boiled egg, bamboo shoot, wood ear mushroom, naruto, scallion, and pink ginger.



2. Miso ramen 16.85

Miso Pork broth based curly noodle, topped with chashu pork, soft-boiled egg, bamboo shoot, wood ear mushroom, sweet corn, naruto, and scallion.



3. Vegetable Shoyu ramen 15.85

Vegetable broth with soy sauce based vegetable noodle topped with inari tofu, soft-boiled egg, broccoli, bamboo shoot, wood ear mushroom, sweet corn, scallion, and dried seaweed.



4. Shoyu ramen 15.85

Vegetable broth with soy sauce based straight thin noodle topped with chashu pork, soft-boiled egg, bamboo shoot, wood ear mushroom, naruto, scallion, and dried seaweed.



5. TanTan-men 16.85

Sesame broth based straight thin noodle topped with pork miso paste, soft-boiled egg, bamboo shoot, scallion, wood ear mushroom, and naruto.



6. Chicken ramen 16.85

Chicken broth based straight thin noodle topped with fried chicken, soft-boiled egg, bamboo shoot, wood ear mushroom, naruto, and scallion.



7. Seafood ramen 19.85

Pork broth based curly noodle, topped with shrimp, Hokkaido scallop, squid, mussel, sweet corn, and scallion.



Extra Ramen Topping

Soft boiled egg	2.5
Fried Chicken (3pcs)	5.75
Chashu pork (3pcs)	5.75
Inari Age Tofu	3.5
Bamboo shoot	3
Wood ear mushroom	2.5
Sweet corn	2
Nori (dried seaweed)	1

Homemade chili oil  1.25

Black garlic oil  1.25

Extra Noodle 3.95

thin noodle

curly noodle

veg noodle

Udon noodle 4.95

Rice noodle 4.95



* Udon/rice noodles \$1

* make spicy broth /garlic broth \$1

* Vegetarian Available

* Naruto : imitation fish cake.

Please let us know if you have any food allergies like soft-boiled eggs, seafood or shellfish may increase your risk of foodborne illness.



Entrees

< Served with side of miso soup & house salad >



Sakurani*

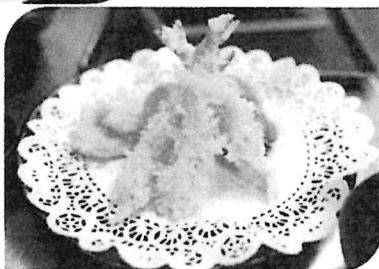


Ika Yakitori

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 moriwase

18.95

Deep fried shrimp and assorted vegetable, with side of white rice.

DONBURI

1. Yakitori Don

18.95

Grilled boneless chicken thigh meat w. homemade Yakitori sauce and kinshi tamago over steamed white rice.

2. Salmon Don

23.95

Pan-Seared salmon with homemade yakitori sauce and kinshi tamago over steamed white rice.



3. Gyu Don

23.95

Pan-Seared top sirloin steak with homemade yakitori sauce over steamed white rice.



4. Unagi Don

24.95

Sweet caramelized homemade eel sauce drizzled on whole eel over steamed white rice.

(*Kinshi Tamago : shredded egg crepe garnish)

Please let us know if you have any food allergies or dietary restrictions. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Sake - menu

Hot/cold House Sake (by carafe)



Good acidity, mineral driven, well-balanced with a clean, medium finish. Let it warm you in the winter and cool you in the summer.

Alc./Volume: 15.6% SMV: +2

Served warmed or chilled

S 6oz : 6 L 10 oz : 9

GEKKEIKAN - Nigori Sake



An unfiltered(cloudy),creamy,sweet sake with crisp,vibrant taste which is good for any occasion.Rich and fruity unfiltered sake.

Alc./Volume: 10% SMV: -23

Shake well and served chilled

S 6oz : 8 L 10 oz : 14 Bottle: 26

MOMOKAWA Organic Sake



Variety: • Nigori
• Junmai Gingo

Alc./Volume: 16%-19%

served chilled

375ml/bottle: 15

Miyozakura Junmai Cup



Smooth and plush with a nice dry finish and a shy but flowery aroma. When warmed, the deep,hearty and almost fierce flavor is revealed, but quite enjoyable at almost every temperature, and very good with almost any meal.

Alc./Volume: 15.5% SMV: +6.5

Served warmed or chilled

180ml/cup : 9

HANA Flavored Sake

Variety: • Fuji Apple • Lychee • White Peach

Premium Sake with Natural Fruit Flavors HANA reflects a contemporary beverage that produces appealing fruit aromas followed by a smooth, mellow taste. This beautifully balanced drink pairs well with many dishes and tastes refreshing as an aperitif

Alc./Volume: 8% SMV: NA

Served chilled

375ml/bottle: 15

Kiku-Masamune Dry Sake Cup



Smooth, umami-rich flavor. Clean, dry and crisp finish.

Alc./Volume: 14-15% SMV: +10.5

Served chilled

180ml/cup : 8

Kunizakari -Nigori Sake Cup



This sake gives a completely different texture,much creamier and almost milky.Moderately sweet and be drink very cold for the best flavor.

Alc./Volume: 14% SMV: -5

Shake well and served chilled

200ml/cup: 8

Bushido - Gingo Genshu



Way of the warrior sake can,premium Gingo Genshu sake.Tart raspberry, Asian pear and watermelon rind with hint of white flowers and a spicy finish.Try with seafood,yakitori skewers or by itself!

Alc./Volume: 18% SMV: +6.5

Served chilled

180ml/Can : 8



TOWN OF BRISTOL, RI
LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**

Expires: **December 1, 2025** Request #: 121035

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: SS DION INC

ADDRESS: 520 THAMES ST

APPLICANT NAME: STEPHEN DION

HOURS OF OPERATION: TUES - SAT 4:00 AM - 9 PM

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE: Stephen Dion

NAME: STEPHEN DION

ADDRESS: 520 THAMES

TOWN: BRISTOL

DATE OF BIRTH: 11-1-1984

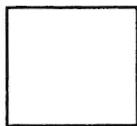
BUSINESS TELEPHONE #: 253-2884

HOME TELEPHONE #: _____

EMAIL: _____

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.

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

SIDES.**CHOOSE 2:**

FRENCH FRIES - 3.5

RED QUINOA - 4

CHILLED BALSAMIC BEETS - 3.5

STEAMED BROCCOLI - 4

STICKY RICE - 4

COLE SLAW - 3

CHOOSE 1:

SAUTÉED SPINACH W/ GARLIC - 4.5

RI MUSHROOM RISOTTO - 7

PENNE W/ MARANARA - 5

LOCAL GREENS - 5

GRILLED ASPARAGUS - 6

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: HORSE RADISH REMOULADE
-OR-
DILL + SHALLOT MUSTARD SAUCE

BAKED SEAFOOD.

with choice of sides

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

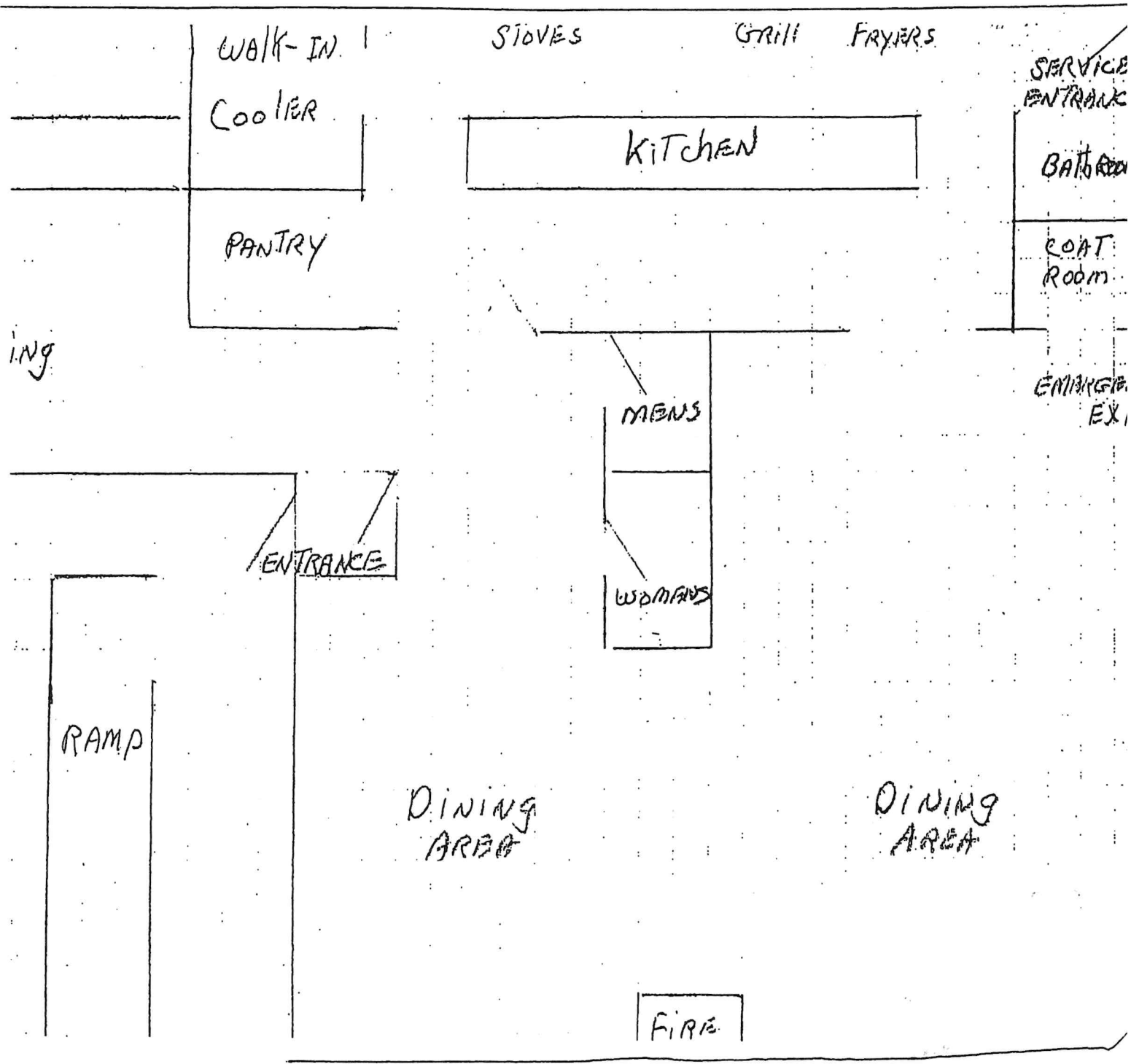
PT. JUDITH CALAMARI LINGUINI - 23
fried calamari, arrabbiata sauce,
kalamata olives

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



WEST



LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**

Expires: **December 1, 2025**

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: Wood Street Cafe

ADDRESS: 260 1/2 Wood St Bristol RI

APPLICANT NAME: SEBASTIAN J Wordell

HOURS OF OPERATION: 3pm - 11pm

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE: Sebastian J Wordell

NAME: SEBASTIAN J Wordell

ADDRESS: 51 Union St

TOWN: Bristol RI

DATE OF BIRTH: 1-1-1988

BUSINESS TELEPHONE #: 253-9707

HOME TELEPHONE #:

EMAIL: sebastian.wordell@woodstreetcafe.com

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.

WOOD STREET CAFE

EST. 1923 • BRISTOL, RI

BOTTLED BEER

Amstel Light	Corona Light
Bass	Dog Fish
Becks	Heineken
Blue Moon	Michelob Ultra
Bud Light	Miller High Life
Budweiser	Miller Light
Coors Light	St. Pauli Girl *N/A
Corona	

Large selection of rotating draft beers

WINE

Beringer White Zinfandel
Cavit Pinot Noir
Woodbridge Cabernet Sauvignon
Woodbridge Chardonnay
Woodbridge Pinot Grigio
Woodbridge Merlot

TEQUILA

Patron Silver
Patron Cafe
1800 Tequilas
Classic, Coconut, Reposado
Margaritas
Traditional, Strawberry, Mango

WHISKEY

Bullet Rye
Chivas Regal
Crown Royal
Classic, Apple, Vanilla
Maker's Mark

BOURBON

Buffalo Trace
Bullet Bourbon
Blanton's Single Barrel
Woodford Reserve

CHILLED LIQUORS

SHOTS | SNIFTER | ON THE ROCKS

Disaronno
Dr. McGillicuddy
Fireball



Goldschlager
Grand Marnier
Jack Daniel's Fire
Jägermeister



Rum Chata
Rumplemintz
Sambuca

OTHER BEVERAGES

Truly Angry Orchard Mike's Hard Lemonade
Soda Bottled Water Juice Milk



EST. 1923 • BRISTOL, RI

Oldest Family-Owned Liquor Establishment in Rhode Island

APPETIZERS

French Fries	4.75
Stuffies	4.75
House Chips	5.50
Sweet Potato Fries	5.75
Onion Rings	5.75
Mozzarella Sticks	7.75
Quesadilla	11.75
Chicken or Beef	
Jalapeno Poppers	7.75
Cheese Fries and Bacon ...	11.75
Nacho Supreme	11.75
Three Cheese, Lettuce, Tomatoes, Jalapeños, Red Onion	
Add Chicken or Beef +2.50	

SANDWICHES

ALL SANDWICHES SERVED WITH
FRENCH FRIES AND A PICKLE

Hamburger	10.50
.75 each - Cheese, Mushroom, Bacon	
Salmon Burger	12.00
Chourico	12.00
Grilled Chicken Sandwich	12.00
Regular, Buffalo or Blackened	
Meatball Grinder	12.00
Eggplant Parmesan	12.00
Chicken Parmesan	12.00
Italian Grinder	12.00
Italian Sausage Grinder ..	12.00
Sweet or Hot with Onions & Peppers	

WINGS & TENDERS

CHOICE OF ONE FLAVOR AND ONE DIPPING SAUCE. ADDITIONAL SAUCES .50

Chicken Wings (8)	11.75	Chicken Tenders (5)	11.75
Flavors/Dips: BBQ, Blue Cheese, Buffalo, Golden Gloves, Honey Garlic, Honey Mustard, House, Marinara Sauce, Parmesan Garlic, Ranch, Sweet Chili or Teriyaki			

The Italian ... 16.00

Red Sauce, Mozzarella, Parmesan Cheese,
Pepperoni, Fresh Oregano

The Sicilian ... 16.00

Shrimp Scampi, Mozzarella, Parmesan
Cheese, Chopped Tomatoes, Fresh Parsley

PIZZA



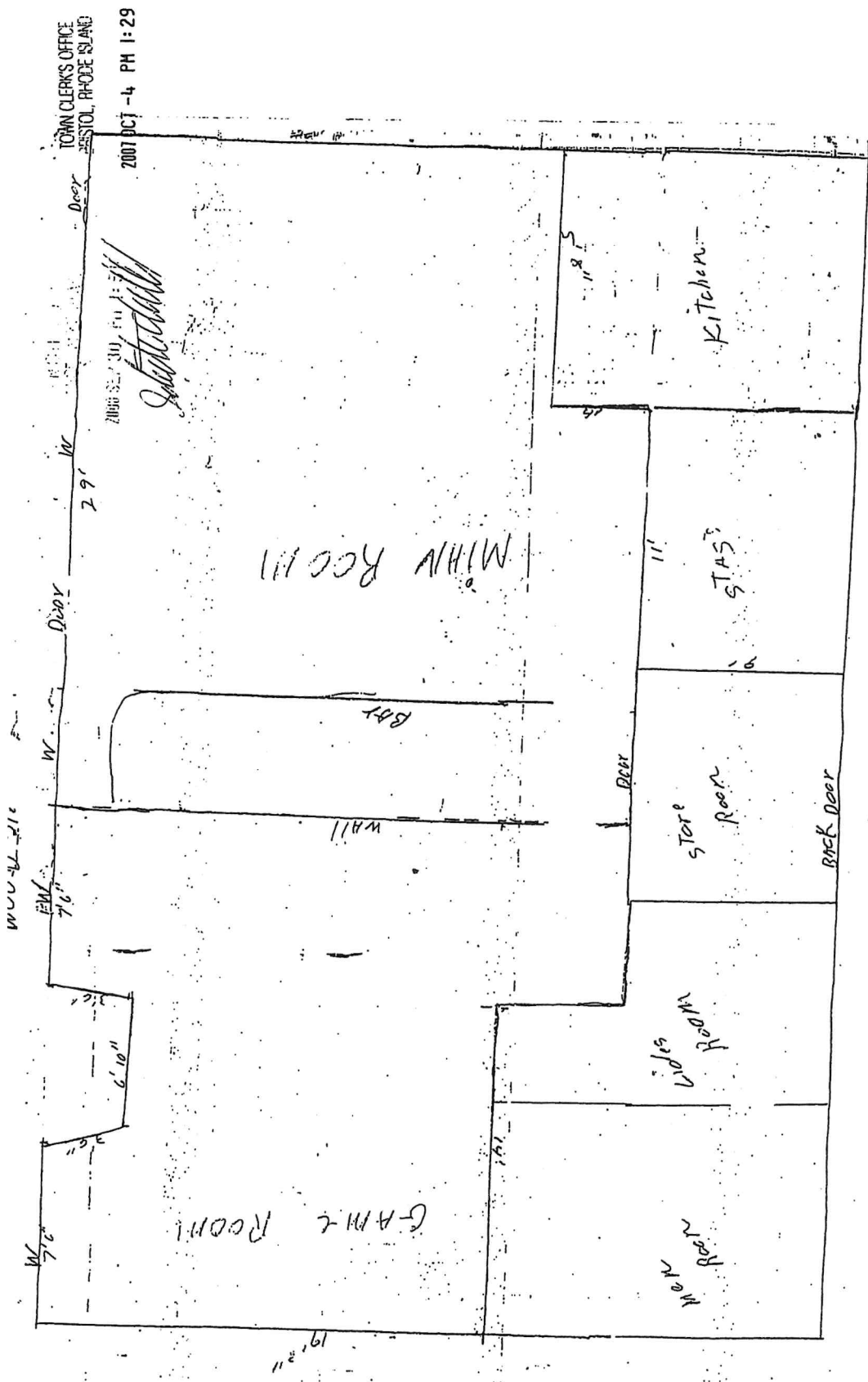
The Buffalo ... 16.00

Red Sauce, Grilled Buffalo Chicken,
Mozzarella Cheese, Blue Cheese Drizzle,
Fresh Scallions

The Napolitano ... 16.00

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.



SCALING
1/4" = 1'

10/1/07
S. U. M.
~~10/1/07~~

TOWN CLERK'S OFFICE
PROVIDENCE, RHODE ISLAND
2007 OCT -4 PM 1:29



LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**

Expires: December 1, 2025

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: Basil & Bunny

ADDRESS: 500 Wood Street unit 214

APPLICANT NAME: Lyslie Smith Medeiros

HOURS OF OPERATION: Wed-Thurs 11am-8p Fri-Sat 11am-9pm Sun 11am-4pm

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

Date Received: _____

SIGNATURE: [Signature]
NAME: Lyslie Smith Medeiros
ADDRESS: 500 Wood Street unit 214
TOWN: Bristol RI 02809
DATE OF BIRTH: 7-1-1988
BUSINESS TELEPHONE #: 401-490-1918
HOME TELEPHONE #: u.u.
EMAIL: lysliemedeiros@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.

BURGERS

SUB ANY BURGER FOR A HOUSE
BURGER OR SWAP HOUSE BURGER
FOR IMPOSSIBLE +\$3

Bunny Mak \$13

Two house-made bean and mushroom patties, cheese, lettuce, onions, pickles, fancy sauce on a double decker bun (Contains Wheat, Soy, Sesame, GF Avail)

Bunny Blake \$13

Seasoned Impossible patty, cheese, lettuce, tomato, onions, pickles, bunny sauce on a brioche bun (Contains Wheat, Soy, GF Avail)

Bunny Bacon Ranch \$13

Two house-made bean and mushroom patties, maple tempeh bacon, cheese, lettuce, onions, pickles, ranch on a double decker bun (Contains Wheat, Soy, Sesame GF Avail)

Bacon Hopper \$14

Seasoned Impossible patty, maple tempeh bacon, cheese, lettuce, tomato, crispy onions, pickles, ketchup, mayo on a brioche bun (Contains Wheat, Soy, GF Avail)

Jalapeno Hopper \$14

Seasoned Impossible patty, jalapenos, cashew nacho cheese, cheese, lettuce, tomato, crispy onion, ranch on a brioche bun (Contains Wheat, Soy, Cashew, GF Avail)

Crab Rangoon Burger \$15

Seasoned Impossible patty, cheese, scallion cashew cream cheese, slaw, crispy wontons, lettuce, ducky sauce on a brioche bun (Contains Wheat, Soy, Cashew)

Impossible Bunny Cheezesteak \$14

Seasoned Impossible grounds grilled with onions, peppers, cashew nacho cheese, seasonal bbq, ranch on a sub roll (Contains Wheat, Soy Sesame, Cashew, GF Avail)

Bunny Crunchwrap Supreme \$15

Seasoned Impossible grounds, flour tortilla, shredded cheese, lettuce, tomato, lime juice, garlic aioli, cashew nacho cheese with a crunchy tortilla in the middle (Contains Wheat, Soy, Cashew, GF Avail)

CHICKY

HOUSE SEITAN CHICKY MADE FROM
WHEAT PROTEIN & CHICKPEAS

Buff Bunny \$13

Crispy chicky seitan with lettuce, tomato, slaw, buffalo sauce, ranch on a brioche bun or wrap (Contains Wheat, Soy)

Chicky Bunny \$13

Crispy chicky seitan with lettuce, tomato, dill pickles, bunny sauce on a brioche bun or wrap (Contains Wheat, Soy)

Nashville Hot Chicky \$15

Crispy chicky seitan with lettuce, slaw, jalapenos, bread & butter pickles, hot hunny, mayo, nashville sauce on a brioche bun or wrap (Contains Wheat, Soy)

Backyard BBQ Chicky \$13

Crispy chicky seitan with slaw, crispy onions, pickles, seasonal bbq, mayo on a brioche bun or wrap (Contains Wheat, Soy)

SALAD

Hunny Crispy Chicky \$14

Crispy chicky seitan strips, greens, tomato, avocado, shredded cheese, hunny mustard on a wrap or as a salad (Contains Wheat, Soy)

Avocado Greens \$14

Seasoned tofu, greens, cabbage, tomato, avocado, lime juice, tortilla chips, spicy cashew dressing as a salad or wrap (Contains Wheat, Soy, Cashew, GF Avail)

GRAIN BOWLS

Chimichurri Cauliflower Burrito Bowl \$15

Roasted seasoned cauliflower and sweet potato, black beans, garlicky kale, brown rice, green onions chimichurri sauce and chipotle aioli (Contains Soy) add Avocado +\$2

Korean Ooo-Mami Bowl \$15

Gochujang spiced tofu, garlicky kale, avocado, brown rice, local kimchi, green onions, sesame seeds, sweet soy ginger dressing and garlic aioli (Contains Soy, Sesame)

Supreme Taco Bowl \$15

Seasoned tofu or impossible grounds, brown rice, shredded lettuce & cheese, corn, tomato, green onion, pickled onions, lime juice, chipotle aioli, light hot sauce, tortilla chips (Contains Soy) add Avocado +\$2

SIDES

Hand Cut Fries \$4-6

Cheezy Bunny Fries

Hand cut fries with cashew nacho cheese, green onions (Contains Cashew) \$9

Nacho Fries \$13

Hand cut fries with shredded & cashew nacho cheese, black beans, garlic aioli, jalapenos, tomato, avo, scallions (Contains Cashew, Soy)

Frickles \$10

Hand battered fried served with house ranch (Contains Wheat, Soy)

Sweet Potato Waffle Fries \$6

Mac & Cheese \$8.5-\$12.5

Popcorn Chicky \$10

Mini poppable bites of our crispy seitan chicky (Contains Wheat)

Side Salad \$6

ADD ONS

Avocado \$2

Cashew Nacho Cheese \$2

GF Bun or Wrap \$2

Tempeh Bacon \$2

SIDE SAUCES

Bunny Sauce (Herb, Chili, Zesty)

Buffalo (Classic with some spice)

BBQ (Classic Brown Sugar)

Chipotle Aioli (Little Chipotle Little Aioli)

Fancy (Think Thousand Island)

Garlic Aioli (Garlic & Lemon)

Hunny Mustard (Your new obsession)

Nashville Hot (If you like spice)

Ranch (You know and love her)

Spicy Cashew (Flavorful & Spicy)

VARIOUS DESSERTS

LIBBY SLADE
INTERIOR DESIGN
9000

460 Harris Ave, Unit 30
Providence, RI 02901
phone 401 273 2094
libby-leader.com

ARCHITECT:

STAMP:

PROJECT: BASIL & BUNNY
ERISTOL, RI

[illegible][illegible]

1
DRAWING TITLE

FINN F. FINE

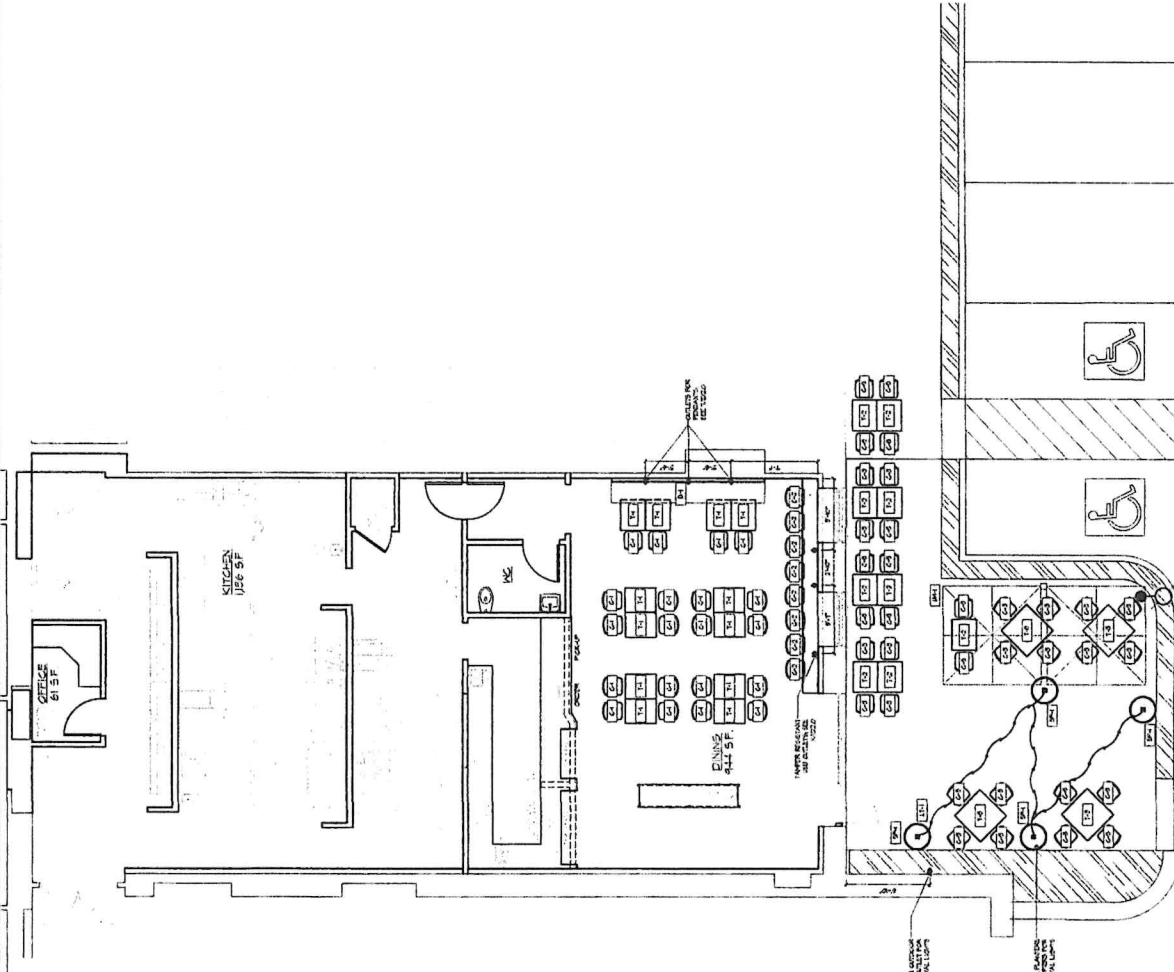
DESIGN BY: LS
DRAWN BY: JS
SCALE: AS NOTED
DATE: 11-11-202

1.4
ID

DRAWING NOTES:

- 1 DRAWINGS AND LETTERS SHALL BE
KINDLY LENT AND NOT BE CALLED
FOR BY ANY OTHER PERSONS AND
LAD OUT BY ANY OTHER PERSONS
AND BE KEPT IN THE ATTENTION
OF THE DESIGNEE-OWNER
IMMEDIATELY ALL DEVIATIONS SHALL
BE REPORTED TO THE DESIGNEE-OWNER
BEFORE THEY BECOME A PART OF
THE WORK. SIGNATURE INDICATES
ACCEPTANCE OF CONDITIONS
- 2 THE GENERAL CONTRACTOR MUST FIELD
VERIFY ALL DIMENSIONS AND
CONSTRUCTION OF THE FOUNDATIONS
OF ANY WORK NOTIFIED FOR
CONSTRUCTION OF THE FOUNDATION
OR OTHER STRUCTURES ANY
DISCREPANCIES
- 3 ALL DIMENSIONS NOTATED ARE IN INCH
TO FRESH UNLESS NOTED OTHERWISE

SEATING COUNT:	
INDOOR	52
OUTDOOR	54
TOTAL:	106





LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**

Expires: **December 1, 2025**

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: The Wave (Pizza Wave Bristol) Inc.

ADDRESS: 400 Metacom Ave

APPLICANT NAME: Anastasios Barakos

HOURS OF OPERATION: Sun-Thurs 11:30 am - 9:00 pm / Fri-Sat 11:30 am - 10:00 pm

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE: [Signature]

NAME: Anastasios Barakos

ADDRESS: 400 Metacom Ave

TOWN: Bristol

DATE OF BIRTH: 11/11/1981

BUSINESS TELEPHONE #: 516-351-5636

HOME TELEPHONE #:

EMAIL:

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.

MARKET SANDWICHES

cheese fries, house slaw or macaroni salad | sub early fries, sweet potato fries, onion rings, or kettle chips add 2.50 | gluten free bun add 3

MELTED SHORT RIB

Slow braised beef short rib, caramelized onions, 3 cheeses, beef jus 16

MONTERREY CHICKEN

Grilled chicken breast, apple wood smoked bacon, mushrooms, melted jack cheddar, BBQ, lettuce, tomato, fresh roll 16

CRISPY FISH REUBEN

Beer battered local haddock, Swiss cheese, house slaw, tartar, fresh roll 15.50

PULLED PORK & CARAMELIZED ONION

BBQ pork, caramelized onions, melted pepper jack cheese, fresh roll 15

HOT HONEY CRISPY CHICKEN

Spicy honey tossed chicken tenders, house slaw, fresh roll 16

FALTA WRAP*

Grilled marinated steak tips* or chicken, peppers, onions, cheddar jack cheese, crema 16

CLASSIC CRISPY CHICKEN

Crispy chicken tenders, lettuce, tomato, pickles, mayo, fresh roll 16

LOBSTER ROLL

A New England favorite, fresh Maine lobster salad, buttered & grilled bun MKT

SHRIMP TACOS

Mango habanero seared shrimp, slaw, pickled onion, jalapeno crema, corn tortillas, choose one side 18

HANDHELDS

cheese fries, house slaw or macaroni salad | sub early fries, sweet potato fries, onion rings, or tots add 2.50 | gluten free bun add 3

REUBEN

Cornd beef, melted Swiss, sauerkraut, Russian dressing, grilled marble rye 16

TURKEY MELT

Grilled marble rye, melted American cheese, roast turkey, bacon, tomato, Russian dressing 15.50

TUNA MELT

House tuna salad, melted Swiss, grilled marble rye 15.50

CLASSIC GREEK GYRO

Beef or chicken, warm pita, lettuce, tomatoes, tzatziki 15.50

CRISPY FISH

Beer battered local haddock, lettuce, tomatoes, creamy remoulade, fresh roll 15

BUFFALO CHICKEN WRAP

Wing sauce tossed crispy chicken tenders, bleu cheese dressing, chopped romaine 15

NATHAN'S GRILLED HOT DOGS

All beef grilled hot dog, griddled bun 9 | additional dogs 3 each

CLUB SANDWICH

Cheese avocado, oven roasted turkey, grilled chicken, or Cajun chicken with lettuce, tomatoes, apple wood bacon, mayo 15.50

CHICKEN CAESAR WRAP

Grilled chicken, chopped romaine, shredded Parmesan, croutons, house Caesar dressing 15

GRILLED CHICKEN & AVOCADO

Marinated chicken breast, avocado, lettuce, tomatoes, house ranch fresh roll 15

MAIN PLATES

EAST BAY STEAK TIPS*

(Our best sell!) Marinated & grilled, choose 2 sides 25

SURF & TURF*

Marinated steak tips and baked stuffed Shrimp, choose of 2 sides 29

BABY BACK RIBS

Braised & glazed, choose 2 sides 1/2 19.50 | Full 25.50

GRAINED BEEF SHORT RIB

mashed potatoes, roasted winter squashes, house jus 24

STIR-FRY RICE BOWL

House rice, peppers, onions, mushrooms, broccoli, garlic oil, fresh herbs 14
add chicken 5 | add shrimp 8 | add steak tips 8

CLASSIC CHICKEN ENTRÉES

CHICKEN PARMESAN with marinara

CHICKEN MARSALA with mushrooms

CHICKEN PICATTA lemon caper sauce

Served over choice of bow tie, penne, or linguine 18

SIMPLY GRILLED CHICKEN

Marinated and grilled breasts, choose 2 sides 16.50

MONTERREY CHICKEN

BBQ chicken breast, mushrooms, bacon, melted cheddar jack cheese, choose 2 sides 18.50

PORTUGUESE SURF & TURF

Grilled blade meat, jumbo shrimp Mozambique, house rice, French fries 19

CLASSIC PASTA DISHES

choose bow tie, penne, or linguine

POMODORO house made tomato sauce 14

AGLIO Olio garlic oil & fresh basil 14

A LA VOGA pork vodka sauce 16

ALFREDO cream Parmesan, fresh herbs 16

add meatballs 4 | add sausage 4 | add shrimp 8 | add grilled chicken 5

CHICKEN BROCCOLI ALFREDO

Pasta, creamy Alfredo sauce, chicken, broccoli, & Parmesan cheese 18

LASAGNA

Layers of pasta, meat, three cheeses, tomato sauce 19

MAC N' CHEESE BAR

Creamy cheese blend, toasted butter crumbs 17

BUFFALO CHICKEN, BBQ PORK, CHILI, BACON 19

add LOBSTER MKT

GRINDERS

FREE TOPPINGS: lettuce | tomatoes | onions | pickles | peppers | black olives | house peppers | mayo | oil & vinegar | mustard | ketchup
ADD CHEESE 2 | ADD BACON 3 | ADD GRILLED ONIONS 2 | ADD GRILLED MUSHROOMS 2 | ADD GLUTEN FREE 3

STEAK BOMB*

Shaved steak, grilled onions, mushrooms, peppers 13|16

STEAK & CHEESE*

(plan) 13|16

STEAK TIP*

Marinated & grilled 16|19

CHICKEN PARM

with marinara 13|16

FENWAY

sausage, peppers, onions 13|16

CHICKEN CUTLET

Breaded chicken, provolone, lettuce, tomato, mayo 13|16

TURKEY COBBLER

Turkey, stuffing, cranberry sauce 14|17

CHOURICO & CHIPS

Rhody classic 13|16

BLT

Applewood smoked bacon, lettuce, tomato, mayo 13|16

MEATBALL

with marinara 13|16

ITALIAN

Ham, salami, mortadella, hot & sweet capicola, provolone cheese 13|16

B.Y.O

choose: turkey, ham, blade meat, chorizo, tuna 13|16

BUFFALO CHICKEN

Crispy buffalo chicken tenders, bleu cheese 13|16

CHICKEN BACON RANCH

Crispy chicken tenders, bacon, lettuce, tomato, ranch 14|17

SEAFOOD

PORTUGUESE LITTLE NECKS

Local little necks, chorizo, kale, garlic, butter, beer, linguine pasta 18

BAKED STUFFED SHRIMP

Classic seafood stuffing over butterflied jumbo shrimp, choose 2 sides 23

NEW ENGLAND BAKED HADDOCK

Local haddock, butter cracker crumb topping, wine sauce, choose 2 sides 20
add seafood stuffing and Newburg sauce 5

BLACKENED MANGO SALMON

Seared Cajun spiced Atlantic salmon, mango salsa, pineapple rice, vegetable of the day 24

SIMPLY GRILLED SALMON

Garlic butter, fresh lemon, choose 2 sides 23

SCAMPI

Garlic butter wine sauce, shrimp, tomatoes, shallots, linguine pasta 20

LOCAL FRIED SEAFOOD

served with house slaw, French fries, tartar sauce

FISH & CHIPS 17 | SCALLOPS 28 | FRIED SHRIMP 23

East Bay CLAM STRIPS 16 | CLAM BELLES MKT

FISHERMAN'S PLATTER

Crispy haddock, scallops, shrimp & clam strips 30 | Belles MKT

PICK TWO PLATE

choose two haddock, scallops, shrimp, clam strips 25 | Belles MKT

LINGUINE & CLAMS

Local little necks, choose pomodoro or butter wine sauce 18

SIDES

French Fries 6 | Daily Fries 6 | Sweet Potato Fries 6 | Onion Rings 6 | Kettle Chips 5 | Mashed Potatoes 6 | House Rice 6 | Daily Clam Vegetable 6 | Macaroni Salad 5 | House Slaw 5
Baked Potato 6 | Loaded Baked Potato 7 | Baked Potatoes Fri & Sat after 4:30pm only

DESSERTS

add a scoop of ice cream to any dessert 2

DEATH BY CHOCOLATE CAKE 11.50

Rich 6 layer decadence

CHEESECAKE 13

New York style, rich and velvety

COLOSSAL CHOCOLATE CHIP COOKIE 5

WARM BROWNIE SUNDAY

Warm brownie, chocolate or vanilla ice cream, caramel and chocolate sauce, whipped cream 11

ICE CREAM SUNDAY

vanilla or chocolate 8

FRIED DOUGH BOYS 11

Nutella & powdered sugar

WARM BROWNIE 6

Freshly baked, fudgy and delicious

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

MARKET SANDWICHES

chicken (free), ham or turkey or the other (add \$1), add curly fries, baked potato (free), dressing, mayo, add 2.50 | gluten free bun add 3

MELTED SHORT RIB

Slow braised beef short rib, caramelized onions, 3 cheeses, beef jus 16

MONTERREY CHICKEN

Grilled chicken breast, apple wood smoked bacon, mushrooms, melted jack cheddar, BBQ, lettuce, tomato, fresh roll 16

CRISPY FISH REUBEN

Beer battered local haddock, Swiss cheese, house slaw, tartar, fresh roll 15.50

HANDHELDS

cheese fries, house slaw or marinara (add 1) add curly fries, sweet potato fries, current fries or tots, add 2.50 | gluten free bun add 3

REUBEN

Corned beef, melted Swiss, sauerkraut, Russian dressing, grilled marble rye 16

TURKEY MELT

Grilled marble rye, melted American cheese, roast turkey, bacon, tomato, Russian dressing 15.50

TUNA MELT

House tuna salad, melted Swiss, grilled marble rye 15.50

CLASSIC GREEK GYRO

Beef or chicken, warm pita, lettuce, tomatoes, tzatziki 15.50

MAIN PLATES

EAST BAY STEAK TIPS*

(Our best seller!) Marinated & grilled, choose 2 sides 25

SURF & TURF*

Marinated steak tips and baked stuffed Shrimp, choose 2 sides 29

BABY BACK RIBS

Braised & glazed, choose 2 sides 16.50 | Full 25.50

BRAISED BEEF SHORT RIB

mashed potatoes, roasted winter squashes, house jus 24

STIR-FRY RICE BOWL

House rice, peppers, onions, mushrooms, broccoli, garlic oil, fresh herbs 14
add chicken 5 | add shrimp 8 | add steak tips 8

PULLED PORK & CARAMELIZED ONION

BBQ pork, caramelized onions, melted pepper jack cheese, fresh roll 15

HOT HONEY CRISPY CHICKEN

Spicy honey tossed chicken tenders, house slaw, fresh roll 16

FANTA WRAP*

Grilled marinated steak tips* or chicken, peppers, onions, cheddar jack cheese, crema 16

CRISPY FISH

Beer battered local haddock, lettuce, tomatoes, creamy remoulade, fresh roll 15

BUFFALO CHICKEN WRAP

Wing sauce tossed crispy chicken tenders, bleu cheese dressing, chopped tomato 15

NATHAN'S GRILLED HOT DOGS

All beef grilled hot dog, griddled bun 9 | additional dogs 3 each

CLASSIC CRISPY CHICKEN

Crispy chicken tenders, lettuce, tomato, pickles, mayo, fresh roll 16

LOBSTER ROLL

A New England favorite, fresh Maine lobster salad, buttered & griddled bun MKT

SHRIMP TACOS

Mango habanero sauced shrimp, slaw, pickled onion, jalapeno crema, corn tortillas, choose one side 18

CLUB SANDWICH

Cheese avocado, oven roasted turkey, grilled chicken, or Cam chicken with lettuce, tomatoes, apple wood bacon, mayo 15.50

CHICKEN CAESAR WRAP

Grilled chicken, chopped romaine, shredded Parmesan, croutons, house Caesar dressing 15

GRILLED CHICKEN & AVOCADO

Marinated chicken breast, avocado, lettuce, tomatoes, house ranch fresh roll 15

CLASSIC PASTA DISHES

choose how big, penne, or linguine

POUNDERS house made tomato sauce 14

AGLIO OLIO garlic oil & fresh basil 14

A LA VEDICA pure vodka sauce 16

ALFREDO cream Parmesan, fresh herbs 16

add meatballs 4 | add sausage 4 | add shrimp 8 | add grilled chicken 5

CHICKEN BROCCOLI ALFREDO

Pasta, creamy Alfredo sauce, chicken, broccoli, & Parmesan cheese 18

LASAGNA

Layers of pasta, meat, three cheeses, tomato sauce 19

MAC 'N' CHEESE BAR

Creamy cheese blend, toasted butter crumbs 17
BUFFALO CHICKEN, BBQ PORK, CHILI, BACON 18
add LOBSTER MKT

GRINDERS

FREE TOPPINGS lettuce, tomatoes | onions | pickles | peppers | black olives | house peppers | mayo | oil & vinegar | mustard | hot dog
ADD CHICKEN 2 | ADD BACON 3 | ADD GRILLED ONIONS 2 | ADD BROILED MUSHROOMS 2 | ADD BLUTCH FREE 3

STEAK BOMB*

Shaved steak, grilled onions, mushrooms, peppers 13|16

STEAK & CHEESE*

(plain) 13|16

STEAK TIP*

Marinated & grilled 16|19

CHICKEN PARM

with marinara 13|16

FENWAY

sausage, peppers, onions 13|16

CHICKEN CUTLET

Breaded chicken, provolone, lettuce, tomato, mayo 13|16

TURKEY COBBLER

Turkey, stuffing, cranberry sauce 14|17

CHOURICO & CHIPS

Rhody classic 13|16

B.L.T

Applewood smoked bacon, lettuce, tomato, mayo 13|16

MEATBALL

with marinara 13|16

ITALIAN

Ham, salami, mozzarella, hot & sweet capicola, provolone cheese 13|16

B.Y.O

choose turkey, ham, blade meat, chicken, tuna 13|16

BUFFALO CHICKEN

Crispy buffalo chicken tenders, bleu cheese 13|16

CHICKEN BACON RANCH

Crispy chicken tenders, bacon, lettuce, tomato, ranch 14|17

SEAFOOD

PORTUGUESE LITTLE NECKS

Local little necks, chorizo, tozo, garlic, butter, beer, linguine pasta 18

BAKED STUFFED SHRIMP

Classic seafood stuffing over buttered jumbo shrimp, choose 2 sides 23

NEW ENGLAND BAKED HADDOCK

Local haddock, butter cracker crumbs topping, wine sauce, choose 2 sides 20

add seafood stuffing and Newburg sauce 5

BLACKENED MANGO SALMON

Seared Cajun spiced Atlantic salmon, mango salsa, jasmine rice, vegetables of the day 24

SIMPLY GRILLED SALMON

Garlic butter, fresh lemon, choose 2 sides 23

SCAMPI

Garlic butter wine sauce, shrimp, tomatoes, shallots, linguine pasta 20

LOCAL FRIED SEAFOOD

served with house slaw, French fries, tartar sauce

FISH & CHIPS 17 | SCALLOPS 28 | FRIED SHRIMP 23

East Bay CLAM STRIPS 16 | CLAM RELISHES MKT

FISHERMAN'S PLATTER

Crispy haddock, scallops, shrimp & clam strips 30 | house MKT

CRACK TWO PLAT

choose two haddock, scallops, shrimp, clam strips 25 | house MKT

LINGUINE & CLAMS

Local little necks, choose penne/fofo or butter wine sauce 18

SIDES

French Fries 6 | Curry Fries 6 | Sweet Potato Fries 6 | Green Beans 6 | Red Eye Chips 6 | Mashed Potatoes 6 | House Beans 6 | Garlic Cheese Sweet Potato 6 | Macaroni Salad 5 | Plain or Sautéed
Baked Potato 6 | Loaded Baked Potato 7 | Fried Potatoes 4 in 5 Sat after 4:30pm only

DESSERTS

add a scoop of ice cream to any dessert 2

DEATH BY CHOCOLATE CAKE

Rich 6 layer decadence

CHEESECAKE

New York style, rich and velvety

COLOSSAL CHOCOLATE CHIP COOKIE

WARM BROWNIE SUNDAY

Warm brownie, chocolate or vanilla ice cream, caramel and chocolate sauce, whipped cream 11

ICE CREAM SUNDAY

vanilla or chocolate 8

FRIED DOUGH BOYS

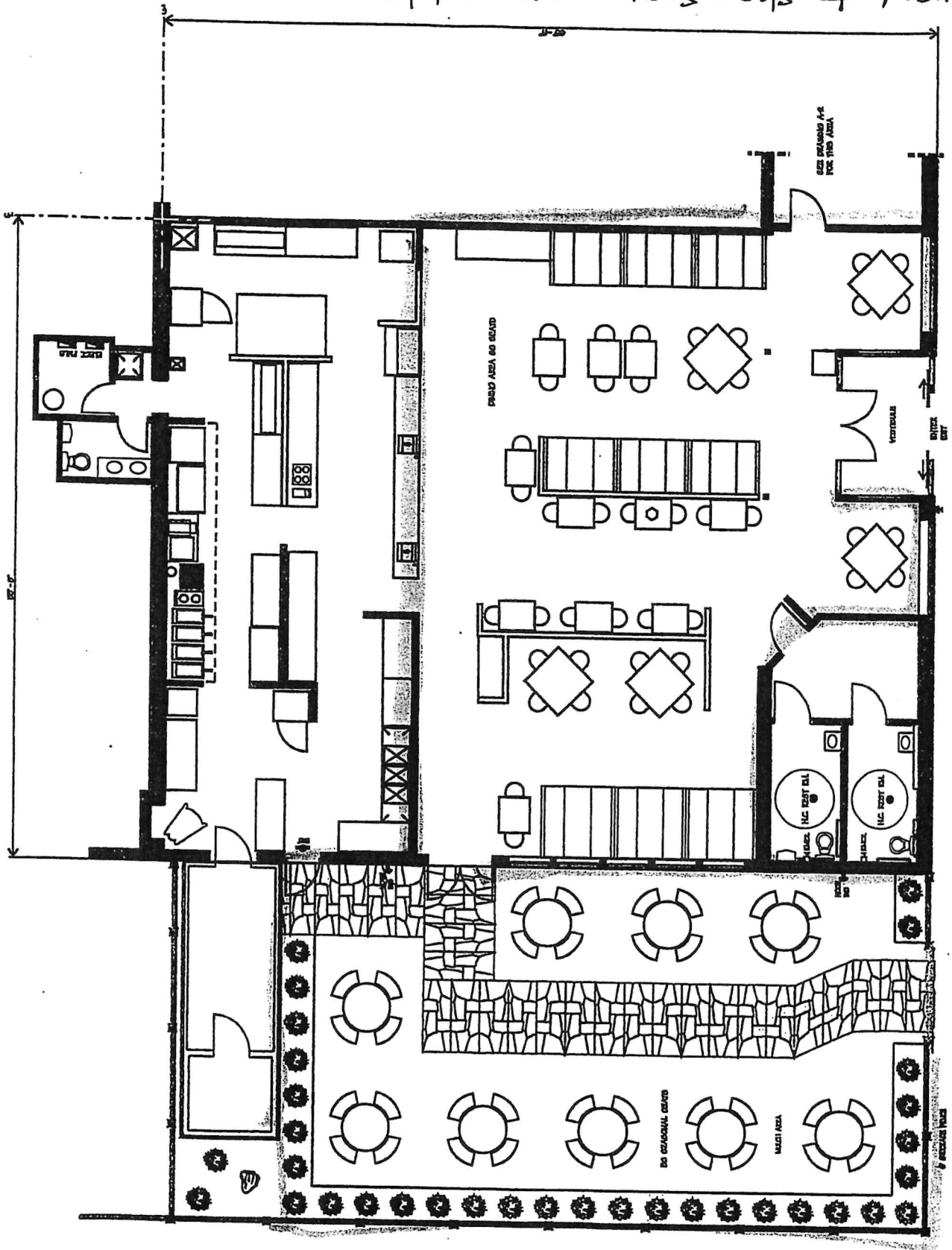
Nutella & powdered sugar

WARM BROWNIE

Freshly baked, fudgy and delicious

*We take great care of undercooked meat, poultry, or seafood to protect your health. Before placing your order, please inform your server. To perform your party has a food allergy

* Revised to show service area 12/1/13





TOWN OF BRISTOL, RI
TOWN CLERKS OFFICE
LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**

Expires: **December 1, 2025**

Acct #: 121072

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: RIECOTTI'S

ADDRESS: 11 GOODING AVE

APPLICANT NAME: BENJAMIN HOWARTH

HOURS OF OPERATION: 10:30-8:30 M-F
9:30-8:30 SAT

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE: B. Howarth

NAME: BEN HOWARTH

ADDRESS: 11 GOODING AVE

TOWN: BRISTOL

DATE OF BIRTH: 8/7/90

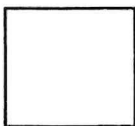
BUSINESS TELEPHONE #: 401-253-1614

HOME TELEPHONE #: 401-696-9931

EMAIL: BEN@RIECOTTISBRISTOL.COM

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.

PARTY PLATTERS



8.00

FAMOUS PIE PLATTERS (Feeds 10)
Party-size pies placed on a platter. Your choice of Spinach, Broccoli, or Chourico Pies.

75.00

Broccoli Pie A blend of broccoli, garlic and spices with melted provolone in a hand pie	8.00
---	------

8.00

Chourico Pie
Grilled chourico, pepper & onions
with melted provolone in a hand pie

8.50

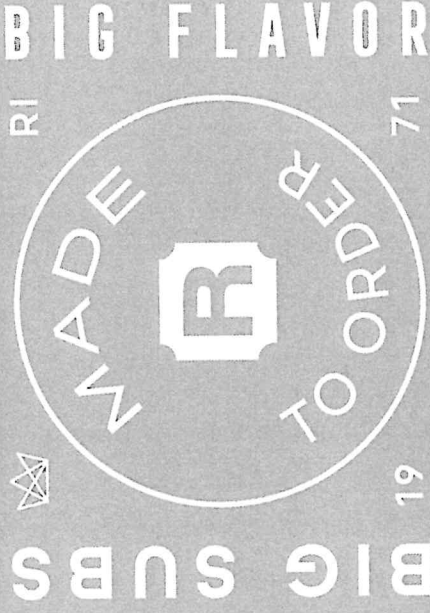
Gene Special
Our Spinach Pie topped with grilled pepper, onion & mushroom

8.50

Rick Special
Our Broccoli Pie loaded
with grilled chicken

10.50

SIDES AND MORE



Riccotti's
ALWAYS
SANDWICH
SHOP

SANDWICH
SHOP

French Fries
Crispy fries for 1 or 2 people
4.00 / 6.00

Chicken Tenders 5.00 / 9.00
3 or 6 piece with choice of dipping sauce

Bag of Chips kettle cooked potato chips in assorted flavors	2.50
--	------

Natural Blondie
Made locally by Blondie's Bakery, Warren

Made locally by Blondie's Bakery, Warren

Whoopie Pies	3.50
Decadent chocolate cake with cream filling	

Whoopie Pies

Decadent chocolate cake with cream filling

(401) 253-1614

RICCOTTIS.COM

11 GOODING AVE, BRISTOL, RI

CLASSIC DELI SUBS

	S	M	L
CLASSIC ITALIAN Mortadella, capocollo, Genoa salami, pepperoni provolone cheese			
Ham & Cheese Naturally smoked ham provolone			
Roast Beef & Cheese Pound roast beef provolone			
Turkey & Cheese Pound roasted, all-white turkey breast & provolone			
Waldorf Salad Freshly made in house daily			
Chicken Salad Creamy all white-meat chicken salad			
Ham, Salami & Cheese Cured ham, Genoa salami provolone			
The Don Genoa salami, spicy capocollo & provolone			
The Porter Pound roast beef, smoked ham, bacon & provolone			
Triple Stack Pound roasted turkey, smoked ham, Genoa salami & provolone			
Turkey Club Pound roasted turkey breast, sliced bacon & provolone			
Slurp Club Sub Pound roast beef, pound roasted turkey, smoked ham, bacon & provolone			

SIGNATURE HOT SUBS

	S	M	L
Crispy BLT Crispy bacon with lettuce & tomato			
Buffalo Chicken Fried chicken cutlets dunked in Franks' buffalo sauce			
Cheeseburger 100% beef patties with melted American cheese			
Chicken Parm Fried chicken cutlets with melted provolone & house red sauce			
Chicken Stir Fry Grilled chicken, peppers, mushroom, onion & melted provolone			
Meatball Parm Pork and beef blended meatballs with melted provolone & house red sauce			
Pastrami & Cheese New York style black pastrami & melted provolone			
Philly Steak & Cheese Shaved ribeye steak & melted provolone			
Steak Bomb Shaved ribeye steak, grilled pepper, mushroom, onion & melted provolone			
Classic Veggie Grilled pepper, mushroom & onion with melted provolone & American			

All subs come with choice
of veggies or "The Works"

Hot Pepper, Relish, Lettuce,
Tomato, Onion & Pickle

THE
WORKS

BREAD OPTIONS

SMALL	MEDIUM	LARGE
6" Sub	9" Sub	14" Sub
	Breadless bowl	
	Wheat wrap	
	Gluten free wrap	
	Flatbread	

SPECIALTY SUBS

	S	M	L
Chicken Bacon Ranch Grilled chicken, melted provolone, bacon, ranch, lettuce & tomato			
Chicken Bang Bang Fried chicken cutlets, melted provolone, bacon, boom boom sauce, lettuce & tomato			
Chicken Cordon Bleu Grilled chicken, smoked ham, melted swiss & honey mustard			
Chicken Salad Special Premium all white meat chicken salad, cranberry sauce, bacon, lettuce & tomato			
Chipotle Steak Shaved ribeye steak with grilled onion, melted provolone & spicy chipotle			
Pastrami Reuben New York style black pastrami, melted swiss, Russian dressing and sauerkraut			
Roast Beef Special Top round roast beef with melted swiss, horseradish dijon aioli, lettuce, tomato & banana peppers			
Turkey Special Oven roasted turkey, melted provolone, bacon, cranberry sauce, mayo, lettuce & tomato			



TOWN OF BRISTOL, RI

LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**Expires: **December 1, 2025** Request: 120709**PETITION TO THE TOWN COUNCIL**

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a**VICTUALLING LICENSE RENEWAL**NAME OF ESTABLISHMENT: BRISTOL ELKSADDRESS: 1 CONSTITUTION ST. BRISTOL RIAPPLICANT NAME: RICHARD RENSEHARTSEN JRHOURS OF OPERATION: SUN 12-8, TUES - SAT 12PM - 10PM

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

Please attend the Council
Meeting on November 20, 2024

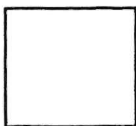
Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE: NAME: RICHARD RENSEHARTSEN JRADDRESS: 212 STATE ST., APT 1 WESTTOWN: BRISTOL, R.I. 02809DATE OF BIRTH: 11-11-85BUSINESS TELEPHONE #: 253-9805HOME TELEPHONE #: 1-253-776-1111EMAIL: richard@bristol-ri.org

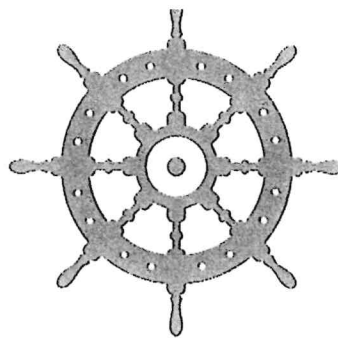
Date Received: _____

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.



VIC'S HARBORSIDE

ENTREES

CHICKEN PARMIGIANA 16

(served with pasta)

EGGPLANT PARMIGIANA 16

(served with pasta)

BAKED SCOD NEW ENGLAND 18

(served with potato and vegetable)

BAKED SCALLOPS MKT

(served with potato and vegetable)

CHICKEN MOZAMBIQUE 16

(served with french fries and rice)

SHRIMP MOZAMBIQUE 19

(served with french fries and rice)

PORK AND LITTLENECKS 18

LITTLENECKS, GARLIC & OIL

OVER PASTA 22

PASTA WITH MARINARA 10

DEEP FRIED ENTREES

FRIED FISH SM 13 LG 16

FRIED SCALLOPS MKT

FRIED CALAMARI 16

FRIED SHRIMP 16

FRIED CLAMS MKT

FRIED SMELTS 14

SEAFOOD PLATTER MKT

(served with french fries and coleslaw)

EXTRAS

MUSHROOMS .50

ONIONS .50

PORTUGUESE PEPPERS .50

MEATBALLS (2) 3

SAUSAGES (2) 4

CHEESE 1

BACON 2

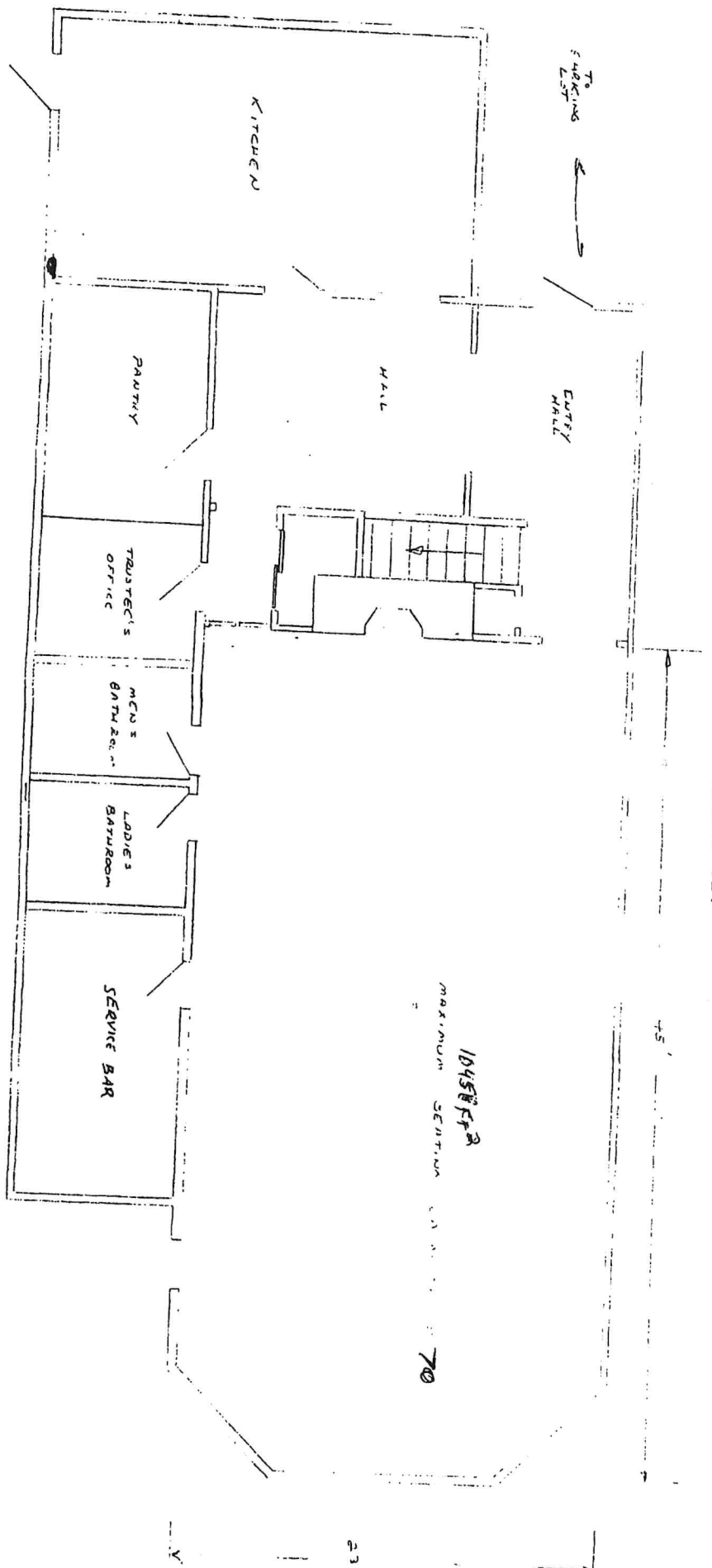
SMALL FRY 3

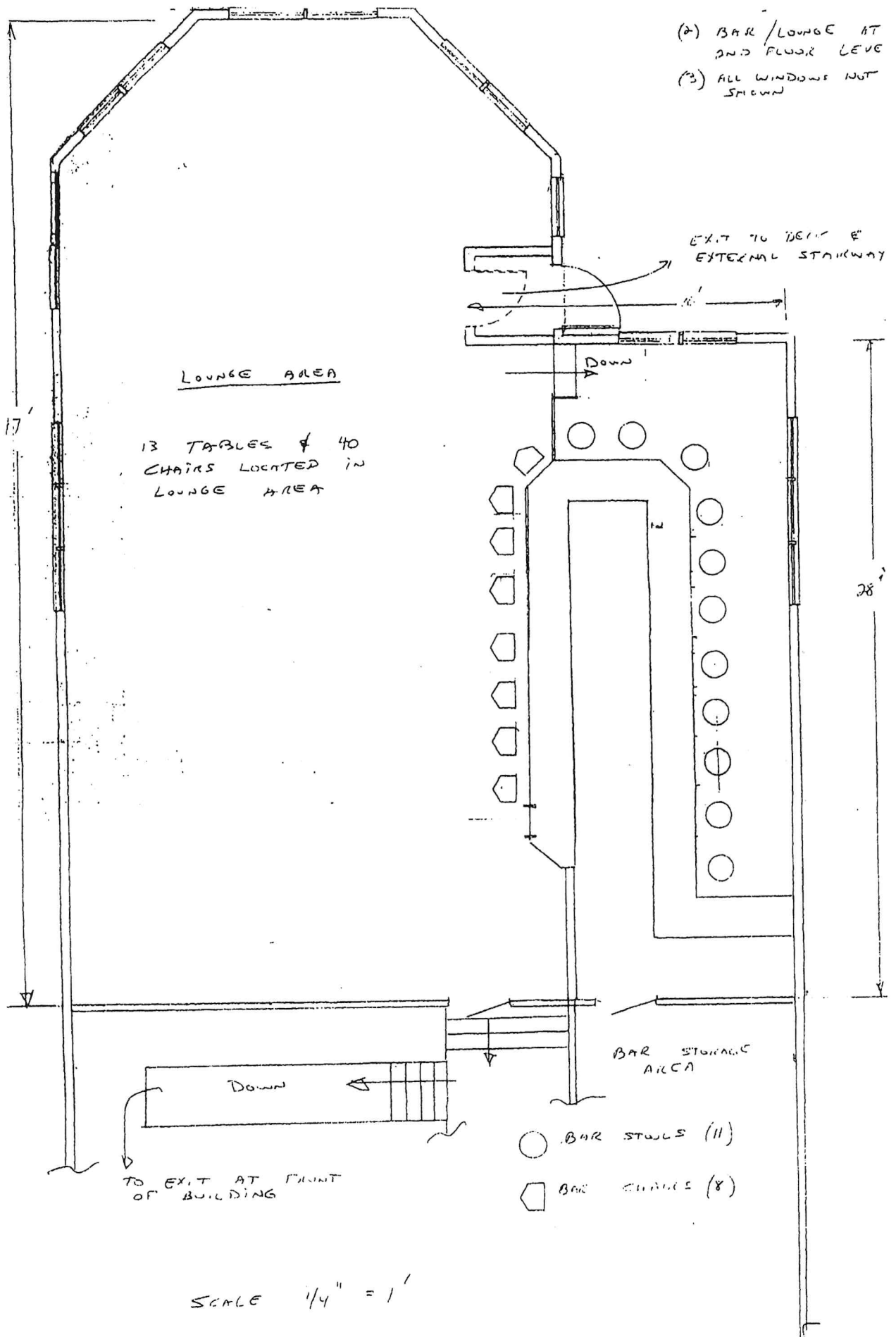
LARGE FRY 5

GREEN PEPPERS, HOT PEPPERS .50

ASK US ABOUT OUR DESSERT AND CATERING MENU

Becker County Ltrs Lodge # 126
FIRST FLOOR PLAN





LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**Expires: December 1, 2025 Agpt#: 121107**PETITION TO THE TOWN COUNCIL**

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a**VICTUALLING LICENSE RENEWAL**NAME OF ESTABLISHMENT: Bristol Sports ClubADDRESS: 417 Wood Street, Bristol, RIAPPLICANT NAME: Elisio Castro, PresidentHOURS OF OPERATION: 7 AM - 7 PM

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

Please attend the Council
Meeting on November 20, 2024Petition must be returned by
November 1 2024Petition mailed on September 4,
2024SIGNATURE: Elisio CastroNAME: Elisio CastroADDRESS: 9 Valley Drive, Bristol, RITOWN: Bristol

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-253-4769

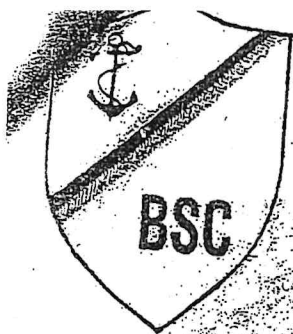
HOME TELEPHONE #: _____

EMAIL: _____

Date Received: _____

TAX STAMPTO 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.



(401) 253-4769

2011
Celebrating
50th Anniversary

Bristol Sports Club

417 Wood Street
Bristol, Rhode Island 02809



Fundado em
1 de Abril de 1961

1963-64-65
Campeão de Futebol
Inter Estadual

1973-74
Campeão
da Nova Inglaterra
Campeão da Costa Leste
dos Estados Unidos

1974-75
Campeão da
Luso American Soccer
Association

1975-76-77
Taça Aniversário de 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

FOOD LIST

HOT DOGS	—	2.50
Hamburgers	—	4.00
COD FISH CAKES	—	1.00
chicken wings	—	2.00
FRENCH FRIES	—	2.00
FAVA BEANS	—	4.00
LUPINIS	—	1.00
STEAK SANDWICH	—	6.00
PORK MEAT SANDWICH	—	5.00

KITCHEN

COOLER

BAR

LADIES
BATH
Room

MENS
BATH
Room

TABLE

TABLE

TABLE

TABLE

TABLE

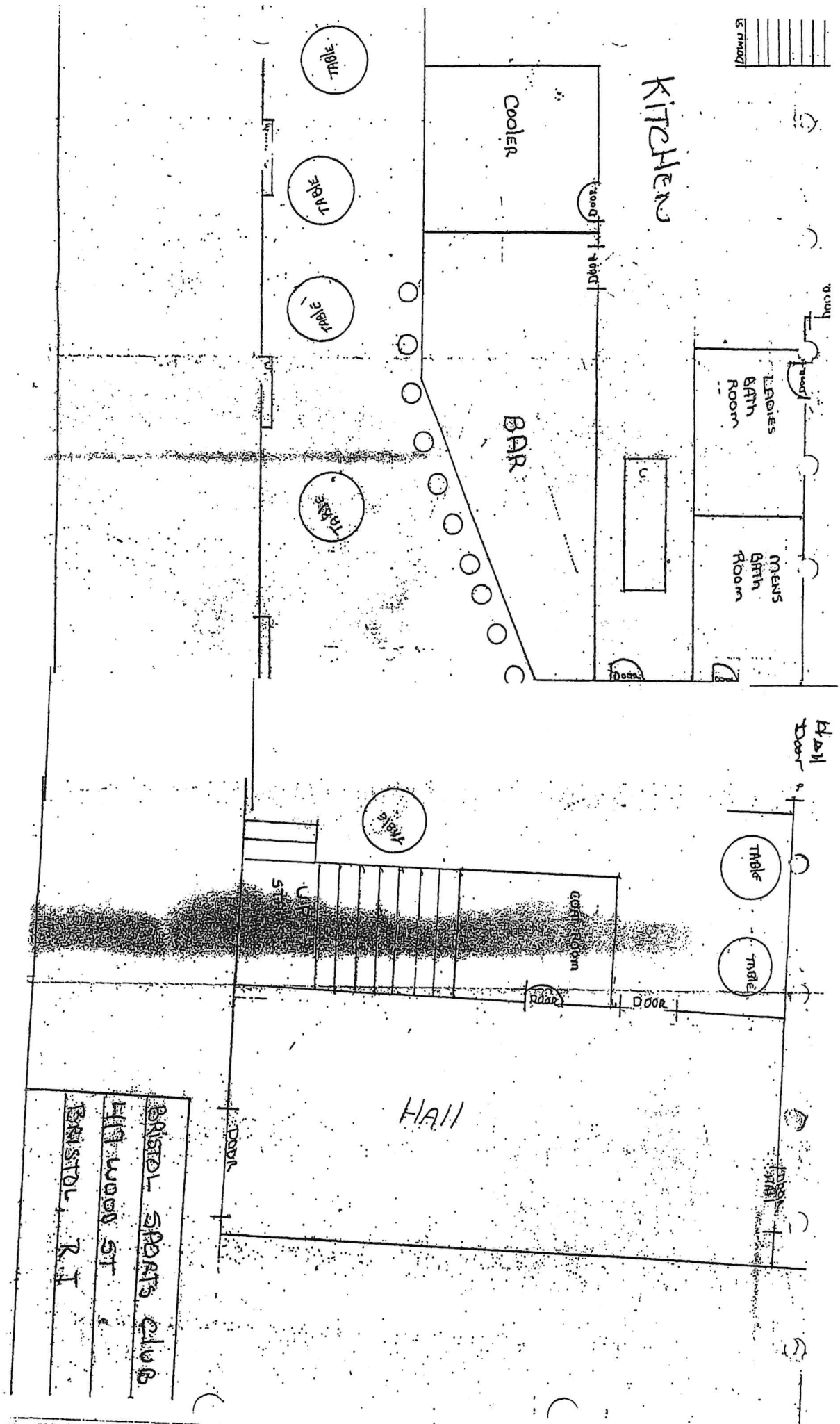
TABLE

TABLE

GOAL ROOM

HALL

BRISTOL SPORTS CLUB
411 WOOD ST
BRISTOL, R.I.





TOWN OF BRISTOL, RI
LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**

Expires: **December 1, 2025** Request: 120917

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: Bristol Yacht Club

ADDRESS: 101 Poppasquash Road

APPLICANT NAME: Christopher M. Healey

HOURS OF OPERATION: 7:00 pm - 9:00 pm

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE: Christopher M. Healey

NAME: Christopher M. Healey

ADDRESS: 101 Poppasquash Rd

TOWN: Bristol

DATE OF BIRTH: _____

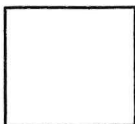
BUSINESS TELEPHONE #: 401 253-2922

HOME TELEPHONE #: _____

EMAIL: _____

Date Received: _____

TAX STAMP

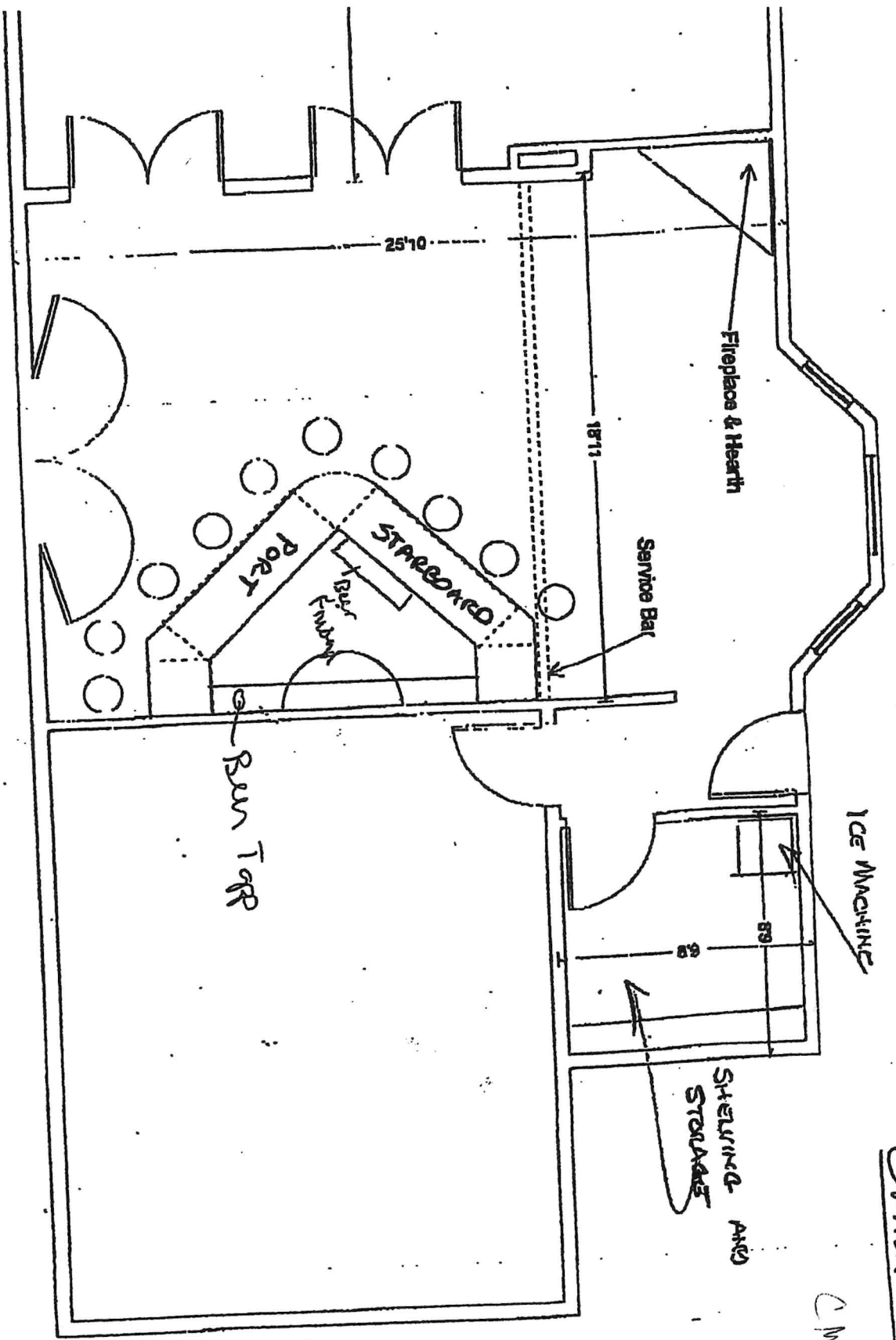


TO BE USED BY FINANCE
DEPARTMENT

*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.

NSAC OPTIONS
Option # 5

CMA 10/8/29





LICENSE REQUEST: VICTUALLING LICENSE RENEWAL

Expires: December 1, 2025

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: Cup Defenders

ADDRESS: 230 Wood St.

APPLICANT NAME: Steve Cavalieri

HOURS OF OPERATION: M-TH 10-close, Fri-Sun 8-close

2024 OCT -9 PM 12:36
TOWN CLERK'S OFFICE
BRISTOL, RHODE ISLAND

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE: Steve Cavalieri

NAME: Steve Cavalieri

ADDRESS: 415 Congregational St

TOWN: Bristol

DATE OF BIRTH: _____

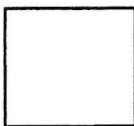
BUSINESS TELEPHONE #: _____

HOME TELEPHONE #: _____

EMAIL: _____

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: VICTUALLING LICENSE RENEWAL

Expires: December 1, 2025

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: Anthony C Almeida post 23-

ADDRESS: 850 Hope st Bristol RI 02808

APPLICANT NAME: Armand Pereira

HOURS OF OPERATION: Mon - Friday 10-1 SAT-SUN 10-1

☒ Victualling Petition & \$75 License Fee

☐ Second Quarter Taxes must be paid (call 253-7000 for amount due)

☐ Fire Department Clearance

☐ Water Pollution Control Clearance (grease removal unit)

☐ RI Department of Health Clearance

OCT 28 PM 1:32

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE: Armand Pereira

NAME: Armand Pereira

ADDRESS: 850 Hope st

TOWN: Bristol RI 02808

DATE OF BIRTH: _____

BUSINESS TELEPHONE #: 401-439-6316

HOME TELEPHONE #: _____

EMAIL: _____

Date Received: _____

TAX STAMP



TO BE USED BY FINANCE
DEPARTMENT

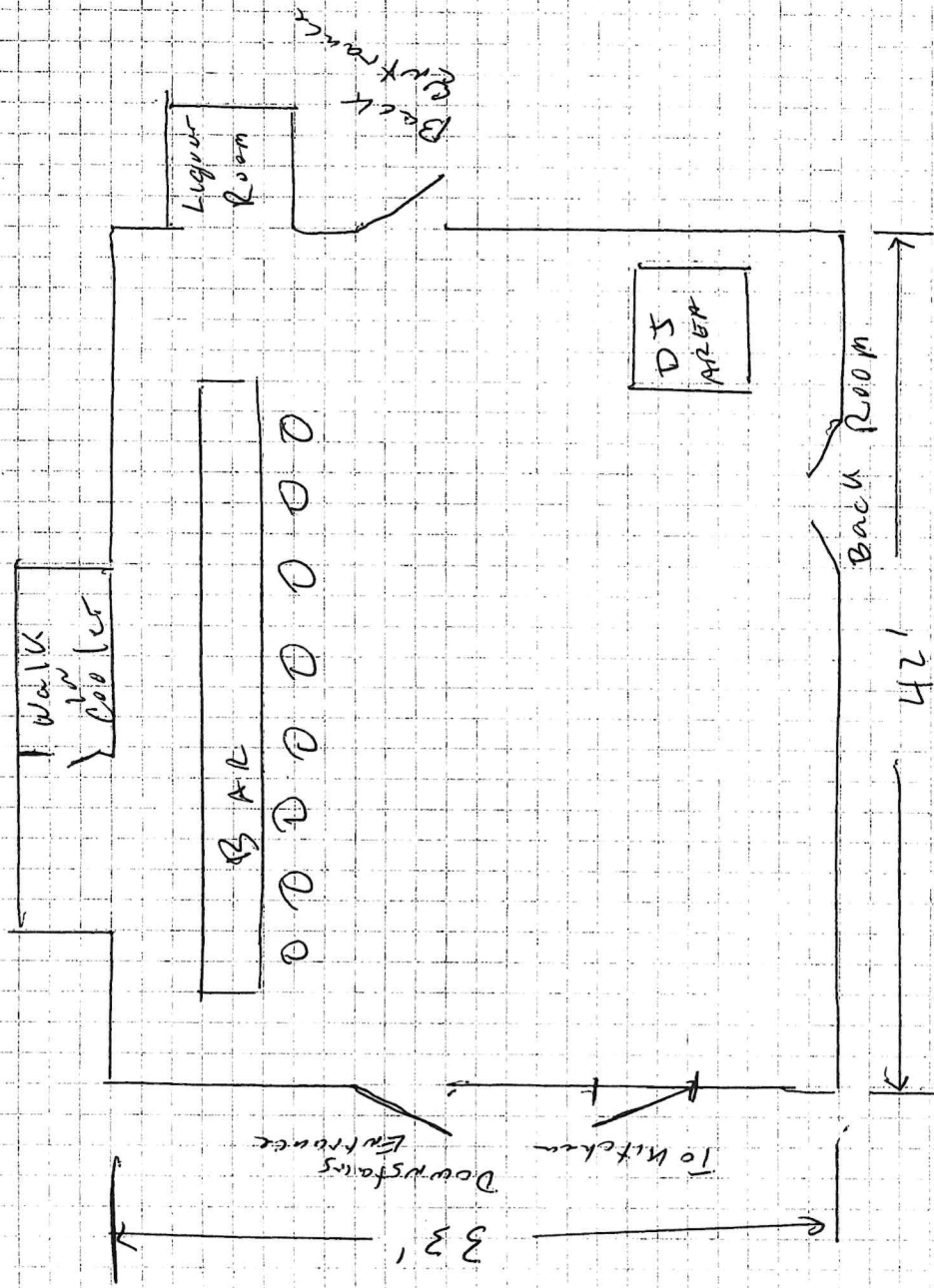
*BY SIGNING THIS PETITION, I CONSENT TO EXAMINATION AND
RELEASE OF RECORDS AND INFORMATION REGARDING MY
BACKGROUND, INCLUDING POLICE RECORDS, EDUCATIONAL
INFORMATION, RESIDENCE RECORDS, AND ANY COURT RECORDS.

Bristol VFW

Menu

- Hot Dogs 2.00
- 5" Round Pizza 3.00
- 5" Round Pizza Pepperoni 3.50
- Stuffed guahogs 3.00
- Chips 1.50
- Peanuts 1.50

VFW DOWNSTAIRS BAR
850 Hope St





LICENSE REQUEST: **VICTUALLING LICENSE RENEWAL**

Expires: December 1, 2025

PETITION TO THE TOWN COUNCIL

To the Honorable Town Council of the Town of Bristol:

The undersigned hereby respectfully requests of
your Honorable Body to be granted a

VICTUALLING LICENSE RENEWAL

NAME OF ESTABLISHMENT: Libegoff Restaurant DBA Thames Waterside

ADDRESS: 251 Thames ST.

APPLICANT NAME: Gerasimos Liberatos

HOURS OF OPERATION: 11:30 am - 1 am

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

Please attend the Council
Meeting on November 20, 2024

Petition must be returned by
November 1 2024

Petition mailed on September 4,
2024

SIGNATURE: 

NAME: Gerasimos Liberatos

ADDRESS: 8599 Lunar Sky ST.

TOWN: Sarasota, FL 34241

DATE OF BIRTH:

BUSINESS TELEPHONE #: 401-253-4523

HOME TELEPHONE #:

EMAIL:

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.

2023 OCT 28 AM 11:15



STARTERS

CALIPY CALAMARI

Lightly breaded, olives, banana peppers, garlic, tomatoes, served with marinara • 18

SCALLOPS WAPPED IN BACON

Sweet chili sauce • 20

CHEESY CHEDDAR LOBSTER DIP

Lobster meat, cream cheese, aged cheddar, Wisconsin cheddar, Monterey jack, scallions, corn tortilla chips • 24

LOBSTER FUSILLI

Grilled flour tortilla, jack cheddar cheese, black bean/corn salsa, cilantro-lime crema • 24

BB PULLED PORK NACHOS

Corn tortilla chips, shredded jack cheddar cheese, BBQ pulled pork, chopped bacon, grape tomatoes, scallions, sour cream • 17

PULLED PORK SLIDES

BBQ pulled pork, cole slaw, Wisconsin cheddar, brioche bun • 15

CHICKEN WINGS ON TENDERS

Buffalo, sweet chili, bourbon BBQ, lemon pepper, Cajun dry rub • 16

PUB STYLE PRETZELS

Bavarian style pretzel bites, beer cheese, mustard dip • 16

STEAK & CHEESE EGG ROLL

Shaved steak, peppers, onions, American cheese, house A1 sauce • 16

THE QUICK BITE

SERVED WITH YOUR CHOICE OF FRENCH FRIES, POTATO CHIPS OR SALAD
SWEET POTATO FRIES \$3 CAJUN FRIES \$2

BOUDBON BB BACON SANDWICH

8 oz certified angus beef patty or grilled chicken breast, bacon, cheddar, bourbon BBQ • 22

SMASHBURGER

8 oz certified angus beef patty, cheddar and American cheese, caramelized onions, mushrooms, house A1 sauce • 22

FRIED CHICKEN SANDWICH

Fried chicken breast, pickles, mayo, potato roll • 16

FRIED SCALLOP PO'BOY

Golden fried day-boat scallops, French baguette, Creole remoulade, lettuce, house-made slaw • 25

PULLED PORK GRILLED CHEESE

BBQ pulled pork, Wisconsin cheddar and gruyere cheese, caramelized onions, sourdough bread • 16

THAMES STEAK AND CHEESE GONDE

Shaved steak, sautéed peppers and onions, aged cheddar cheese sauce, American cheese, baguette bread • 18

FISH SANDWICH

Battered wild caught haddock, brioche bun, tartar sauce • 24

LOBSTER GRILLED CHEESE

Butter poached lobster meat, tomatoes, Monterey jack, cheddar cheese, garlic aioli, sourdough bread • 28



We support our Local Farmer

SOUP & SALAD

ONION SOUP AU GRATIN

A classic, rich and flavorful • 11

NEW ENGLAND CLAM CHOWDER

Local chopped clams, bacon, potatoes, creamy broth • 10

CLASSIC CAESAR

Romaine, Parmesan, herb croutons, Caesar dressing • 15

BABY GREENS SALAD

Baby field greens, cucumbers, tomatoes, red onion, choice of dressing • 15

SPINACH BEET AND GOAT CHEESE SALAD

Roasted ruby beets, baby spinach, candied walnuts, goat cheese, balsamic dressing • 15

* ADD TO ANY SALAD - GRILLED OR BLACKENED -
CHICKEN \$8, STEAK TIPS \$15, SHRIMP \$13

FLATBREAD

MARGHERITA PIZZA

Garlic oil, tomatoes, fresh mozzarella, fresh basil, balsamic glaze • 17

FLOTTI DI MARIE & PESTO

Scallops, lobster meat, shrimp, basil pesto, roasted tomatoes, fresh mozzarella, shredded mozzarella, olive oil • 24

ONI FLATBREAD

Pizza sauce, mozzarella blend, pepperoni • 17

THE MAIN DISH

CHICKEN POT PIE

Chicken breast, carrots, onions, potatoes, peas, creamy chicken broth, puff pastry top • 19

CHICKEN PARMESAN

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

FISH & CHIPS

Hand battered, wild caught haddock, french fries & house-made slaw • 29

SEAFOOD CASSEROLE

Day-boat scallops, wild caught haddock, jumbo shrimp, lobster cream sauce, cracker crumb topping, basmati rice, vegetable of the day • 35

LEMON GARLIC PARMESAN SHRIMP PASTA

Sautéed shrimp, baby spinach, roasted tomatoes, lemon garlic parmesan butter sauce, linguini • 28

BAKED HADDOCK

Wild caught haddock, ritz crumb topping, basmati rice, vegetable of the day • 29

EGGPLANT MOUTINI

Golden fried eggplant, pesto-ricotta cheese filling, penne, marinara, mozzarella cheese, garlic bread • 21

BRAISED SHORT RIB

Braised short rib, San Marzano tomatoes, carrots, onions, fresh herbs, parmesan cheese, mashed potatoes, vegetable of the day • 35

MARINATED STEAK TIPS

Grilled steak tips, balsamic glazed onions and mushrooms, mashed potatoes, vegetable of the day • 32

* 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

