

THE ST REGIS BAR

Welcome to the House of Astor

Our luxury lounge features an exceptional selection of the world's finest champagnes, rare vintage wines, and hand-crafted cocktails, featuring Sushi and Asian-inspired cuisine in a timeless lively atmosphere.

◆ COCKTAIL PROGRAM ◆

Our hand-crafted cocktails are made from the freshest and finest ingredients, created by our mixologists, expertly prepared and designed to tempt the five senses of sight, sound, smell, touch, and taste. This season's featured libations are Botanical – Asian inspired.

◆ WINE VAULT ◆

Delve into the extraordinary collection of the world's finest wines.

◆ SABRAGE ◆

The timeless art of Sabrage is one of our sacred rituals, a highlight of the St. Regis Bar.

Join us in raising a glass and share in a toast, compliments of The Best Address.

Live Exquisite.



ST REGIS
BAL HARBOUR

- SIGNATURE COCKTAILS -

St. Regis Gardens 26

Le Citron Grey Goose Vodka, St. Germain Elderflower Liqueur, Cucumber, Lemongrass, Lime, Rose Water

Paradiso 26

Empress Gin, Lavender, Yuzu, Lemon, Champagne

Empress's Ecstasy 26

Strawberry & Lemongrass Grey Goose Essence Vodka, Watermelon, Mint, Shiso, Lime

Dragon's Fury 24

Casamigos Silver Tequila, Combier Liqueur d' Orange, Passion Fruit, Lime, Jalapeno, Agave, Tajin Rim

Sakura Blossom 24

Bacardi Superior Rum, Apricot Liqueur, Dragon Fruit, Cream of Coconut, Lime, Cinnamon Finish

Emperor's Elixir 26

Green Chartreuse, Velvet Falernum, Pineapple Juice, Lime, Nutmeg Finish

White Lotus 24

White Peach & Rosemary Grey Goose Vodka, Cucumber, Lychee, Lime

Dynasty 24

Suntory Toki Japanese Whisky, Aromatic Bitters, Cinnamon, Vanilla & Honey Syrup, Smokey finish

Imperial Palace 26

Maker's Mark Bourbon, Lemongrass, Peychaud Bitters, Yuzu, Lime, Champagne

THE ST. REGIS BLOODY MARY EXPERIENCE

Red Snapper

- St. Regis New York -

Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce, Tabasco, Black Pepper, Celery Salt, Whole Black Peppercorns

Bloody Sunrise

- St. Regis Bal Harbour -

Vodka, Clamato Picante Juice, Tomato Juice, Key Lime Juice, Celery Salty, Black & Red Pepper, Fresh Horseradish Root

- WINES -

CHAMPAGNE

<i>Champagne, Piper Heidsieck Brut</i>	30 124
<i>Champagne, Piper Heidsieck Rosé Sauvage</i>	45 185
<i>Champagne, Veuve Clicquot</i>	50 195
<i>Champagne, Moët & Chandon</i>	57 220

WHITE & ROSÉ

<i>Chardonnay, Stags Leap Karia, Napa Valley</i>	33 104
<i>Pinot Grigio, Santa Margherita, Italy</i>	22 84
<i>Sauvignon Blanc, Kim Crawford, New Zealand</i>	20 78
<i>Sancerre, Jacques Dumont, France</i>	33 128
<i>Bordeaux Blanc, Le Merle Blanc, France</i>	33 128
<i>Rosé, Whispering Angel, Côtes de Provence</i>	27 104

RED

<i>Cabernet Sauvignon, Justin, Paso Robles</i>	25 96
<i>Pinot Noir, Fess Parker, Santa Barbara County</i>	30 104
<i>Bordeaux, Château Clarke, France</i>	33 128
<i>Merlot, Duckhorn, Napa Valley</i>	45 176
<i>Malbec, Reserva, Terrazas, Argentina</i>	20 78
<i>Amarone della Valpolicella, Tommasi, Italy</i>	54 208

- BEER -

LOCAL & CRAFT 10

Wynwood La Rubia Blonde | Narragansett Lager
Islamorada Channel Marker IPA
Funky Buddha Hop Gun IPA
Funky Buddha Floridian

DOMESTIC & IMPORTED 10

Samuel Adams Lager | Stella Artois | Blue Moon
Corona Extra | Corona Light | Modelo Especial
Heineken | Amstel Light
Heineken 00 (Non – Alcoholic)

NON-ALCOHOLIC BEVERAGES 9

Soft-drinks (Pepsi Products)
Mocktails

- Wine Vault Menu Available Upon Request -

An 18% gratuity (plus taxes) will be added to your check.

Un 18% de servicio (mas impuestos) será añadido a la cuenta.

Yon se vis 18% (plis taks) ap ajoute sou chèk la.

- SUSHI -

Rainbow 26

*Crab, Tuna, Salmon, Hamachi, Shrimp,
Cucumber, Avocado, Sesame Seeds*

Dragon 26

*Unagi Eel sauce, Shrimp Tempura, Avocado,
Green Onions, Tobiko*

California 24

Crab, Yuzu Aioli, Avocado, Wasabi Tobiko

Caterpillar 23

*Sliced Avocado, Fresh Water BBQ Eel,
Asparagus, Eel Sauce, Spicy Mayo, Bonito Flakes*

Shrimp Tempura 20

*Unagi Eel Sauce, Asparagus, Spicy Mayo,
Wasabi Tobiko, Tempura Crisp*

Spicy Tuna 22

Cucumbers, Kimchee Mayo, Toasted Sesame Seeds

Spicy Hamachi 24

*Cucumber, Scallions, Jalapeño, Scallion Mayo,
Wasabi Tobiko*

Veggie 17

*Little Gem Lettuce, Cucumber, Asparagus,
Citrus Aioli, Nori*

- SASHIMI -

5 Pieces Per Order Served With Truffle Ponzu

Hamachi * King Yellow Tail 21

Maguro * Bluefin Tuna 18

Sake * King Salmon 16

*Consuming raw and uncooked meats or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.
If you have chronic illness of the liver, stomach or blood or have immune disorders.*

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- WARM BITES -

Shrimp Tempura 24

Lemon, Sriracha Aioli

Crispy Breaded Wings 22

Lemon, Bonito, Yuzu Mayo, Furikake

Fried Shishito Peppers & Bok Choy 16

Soy, Lemon, Truffle Salt, Brown Butter Panko

Steamed Chicken Wontons 24

Chili Oil, Coriander, Sesame, Chinkiang Vinegar

Steamed Shrimp Potstickers 26

Truffle Ponzu, Scallion, Sesame

Steamed Edamame 13

Sesame Seeds, Soy, Pink Salt

Furikake Fries 15

Truffle Oil, Scallion Aioli

BAO & SLIDERS

Kakuni Bao 22

Braised Porkbelly, Cucumber, Hoisin, Pickled Ginger

Karaage Chicken Bao 20

*Crispy Fried Chicken, Chili Oil, Gochujang Aioli,
Sesame Seeds, Scallions*

Wagyu Sliders 28

*Caramelized Onions, Okonomi Sauce, Kewpie,
Bonito, Shaved Cabbage*

Pork Katsu Sliders 22

*Crispy Breaded Pork Belly, Cucumber,
Scallions, Katsu Sauce*

KUSHIYAKI - 2 Skewers Per Order

Wagyu Beef, Kabayaki Sauce, Scallions 28

Asparagus, Shishito, Miso Glaze, Lemon 18

Octopus, Okonomi Sauce, Bonito, Pickled Ginger 24

*Grilled Chicken, Shiitake Mushroom Kushiyaki,
Gochujang Glaze, Scallion, Sesame 25*

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- PERFECT POUR -

The Art of Cognac

Rémy Martin LOUIS XIII 1 oz. 350

Hennessy PARADIS 1 oz. 250

CAMUS EXTRA 1 oz. 85

- A GRAND EXPERIENCE -

Delve The Extraordinary

Grand Marnier Quintessence 1 oz. 350

Grand Marnier Cuvée 1880 1 oz. 85

Grand Marnier Cuvée Du Centenaire 1 oz. 45

- THE MACALLAN JOURNEY -

The World's Most Admired Single Malt Scotch Whisky, A Unique Celebration Of Innovative, Interactive & Engaging Whisky Tasting Experiences

The Macallan Sherry Oak 25 Year Old

The Macallan Fine Oak 30 Year Old

1 oz. 740

- SWEETS -

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Key Lime Pie

Whipped Cream, Toasted Meringue

Chocolate Brownie Cake

Banana Caramel, Vanilla Ice Cream

NY Cheesecake

Strawberry Compote, Graham Streusel

- SPECIALTY COFFEE -

***Espresso* 7 | *Double Espresso* 10**

***Latte* 9 | *Cappuccino* 9**

- Cigar Selection Upon Request -

- Live Music Thursday Saturday -

- Sabering Ritual Daily 6PM -

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