

SEASONAL LIBATIONS \$17

ST. REGIS MANHATTAN

FILIBUSTER BOURBON

A REINVENTED CLASSIC WITH RICH LOCAL BOURBON, SWEET HERBACEOUS FINISH, & AN ENIGMATIC COMPLEXITY

OLD FASHIONED

RITTENHOUSE RYE

THE TIMELESS COCKTAIL DATING BACK TO 1798, BOLD RYE WITH A WINK OF SWEETNESS & ATOMIZED CITRUS

CHARLES GREY

ABSOLUT ELYX

BERGAMOT OIL SCENTED BLACK TEA EMBOLDENED WITH COGNAC AND ORANGE LIQUOR

SAKURA BLOOM*

KAPPA PISCO

INSPIRED BY OUR AFTERNOON TEA; BLACK CHERRY AND BRIGHT CITRUS WITH THE DECADENCE OF CHOCOLATE

GIN BLOSSOM

NOLETS GIN

FRESH LAVENDER ENCASED IN ICE, ELEVATED WITH CITRUS AND EFFLORESCENT GIN OF THE JAZZ AGE

AFTER 5

MAKERS MARK

AN AROMATIC APOTHECARY'S BLEND FASHIONED TO HELP RELIEVE THE WEIGHT OF A CHALLENGING WORK WEEK

EXPLORATORY FLIGHTS \$40

BOURBON

BAKERS 7
JEFFERSON OCEAN
JOSEPH MAGNUS 9

SINGLE MALT

GLENFIDDICH RETRO
GLENFIDDICH 14
GLENFIDDICH 15

JAPANESE

NIKKA TAKATSURU
HIBIKI 12
YAMAZAKI 12

RYE, IRISH, BLENDED WHISKEY

BULLEIT RYE 15
WHISTLE PIG RYE 19
REDEMPTION RYE 26
ANGELS ENVY RYE 28
KNAPPOGUE 12Y 17
KNAPPOGUE 14Y 19
JW BLACK 14
JW GOLD 23
JW GREEN 18
JW PLATINUM 50
JW BLUE LABEL 59
MIDLETON B. CROCKET 50

BOURBON

BLANTON'S 19
WOODFORD 15
BAKER'S 17
BULLEIT 15
BOOKERS 17
MAKERS MARK 14
BASIL HAYDENS 19
JEFFERSON 14
JEFFERSON RESERVE 22
JEFFERSON OCEAN CASK 26
FILIBUSTER 16
ANGELS ENVY 23
JOSEPH MAGNUS 26
KNOB CREEK 15
KNOB CREEK SINGLE 40

GIN

NOLET'S 18
PLYMOUTH 16
HENDRICK'S 15
BOMBAY SAPPHIRE 13
TANQUERAY 13
BEEFEATER 13
F.E.W. BARREL AGED 18
BOLS GENEVER LIMOUSIN OAK 20

SCOTCH & SINGLE MALT

NORTH HIGHLAND 1996 50
TALISKER 10 21
ARDBEG 10 22
BALVENIE 12 22
BALVENIE 14 25
OBAN 14 24
MACALLAN 12 18
MACALLAN 15 36
MACALLAN 18 50
MACALLAN 21 70
MACALLAN 25 250
MACALLAN RARE 100
LAGAVULIN 16 28
GLENLIVET 15 24
GLENLIVET 21 ARCHIVE 50
GLENMORANGIE 10 18
GLEN. QUINTA RUBAN 22
GLENMORANGIE SIGNET 26
HIBIKI 12 29
HAKUSHU 12 23
YAMAZAKI 12 21
YAMAZAKI 18 60

COGNAC

REMY MARTIN VSOP 23
REMY MARTIN 1738 42
REMY MARTIN XO 49
REMY MARTIN LOUIS XIII 370
HENNESSY VSOP 29
HENNESSY XO 49
MAISON SURENNE XO 50

RUM

NEISSON RHUM 15 90
CAPTAIN MORGAN 13
GOSLINGS DARK RUM 15
PYRAT XO 20
PYRAT CASK 1623 15
BACARDI SILVER 13

ST. REGIS RITUAL BLOODY MARYS \$17

CAPITAL MARY*

ST. REGIS WASHINGTON DC
BOMBAY SAPPHIRE GIN
PRAWN, OLD BAY SPICE

RED SNAPPER*

ST. REGIS NEW YORK CITY
BELVEDERE
TIMELESS, ICONIC

HARRYS TEXAS MARY*

ST. REGIS HOUSTON
DON JULIO REPOSADO
FIERY SPICE, BRINY OLIVE

MARY TERRANEAN*

ST. REGIS ROME
BELVEDERE
HERBACEOUS, SAVORY

CHAMPAGNE & SPARKLING WINES

G/B

FRANCE	N.V.	BILLECART-SALMON, CHAMPAGNE, ROSE	42/175
FRANCE	N.V.	RUINART, CHAMPAGNE, ROSE	32/160
FRANCE	N.V.	VEUVE CLICQUOT, CHAMPAGNE, BRUT	26/140
FRANCE	N.V.	MOET & CHANDON IMPERIAL CHAMPAGNE, BRUT	24/120
ITALY	D.O.C.	VILLA SANDI, PROSECCO	15/47

WHITE & ROSE WINE

G/B

CALIFORNIA	2014	MATEO, CHARDONNAY, SANTA LUCIA	20/85
FRANCE	2011	CHRISTIAN LAUVERJAT, "VRILLERES" SANCERRE	18/80
NEW ZEALAND	2015	KIM CRAWFORD, SAUV. BLANC, MARLBOROUGH	18/80
CALIFORNIA	2013	TREFETHEN, CHARDONNAY. OAK KNOLL	17/70
CALIFORNIA	2014	FOLIE A DEUX, PINOT GRIS	17/70
ITALY	2014	BOLLINI, PINOT GRIGIO, TRENTO-ALTO ADIGE	15/60
FRANCE	2014	VIE VITE, ROSE, PROVENCE	15/60

RED WINES

CALIFORNIA	2013	MATEO, PINOT NOIR, STA. RITA HILLS	25/120
CALIFORNIA	2013	LYRIC BY ETUDE, PINOT NOIR, NAPA	20/85
ARGENTINA	2013	SIETA FINCAS, MALBEC, MENDOZA	17/70
FRANCE	2010	LYNCH-MOUSSAS, BORDEAUX, HAUT-MEDOC	17/70
CALIFORNIA	2013	DECOY CAB. SAUVIGNON, SONOMA COUNTY	16/65
CALIFORNIA	2012	UPPERCUT, MERITAGE BORD. BLEND, NAPA	16/65
CALIFORNIA	2012	ROBERT MONDAVI WINERY, MERLOT, NAPA	16/65

BEER & CIDER

DOMESTIC BEERS

MASSACHUSETTS	SAMUEL ADAMS, BOSTON LAGER	8
DELAWARE	DOGFISH HEAD, 60 MINUTE IPA	8
MAINE	ALLAGASH WHITE, BELGIAN WHEAT	10
CHICAGO	GOOSE ISLAND, IPA	8

IMPORTED BEERS

BELGIUM	STELLA ARTOIS, LAGER	8
HOLLAND	AMSTEL LIGHT, PILSNER	8
BELGIUM	CHIMAY RED	12
IRELAND	GUINNESS DRAUGHT	12

CIDER

NEW YORK	ANGRY ORCHARD, CRISP APPLE	8
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NON-ALCOHOLIC

ARNOLD PALMER	ICED TEA, FRESH LEMON, CANE SUGAR	7
LEMONADE	FRESH LEMON, CANE SUGAR	7

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASES YOUR RISK OF FOOD BOURNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS