



ST REGIS

BAL HARBOUR

COCKTAILS

Emperor's Delight 26

Volcan Blanco, Cucumber, Lime, Agave

Kyoto 27

Ketel One Vodka, Sake, Lemongrass, Ginger, Shiso, Lime

Imperial Paradise 23

Empress Gin, Grapefruit Blossom, Tonic

Geisha 24

Ketel One Cucumber & Mint vodka, Apple, Basil, Lime

The Last Empress 24

Empress Gin, Lemon, Cucumber, Black Pepper, Egg White

Java Berry Sling 22

Run Java signature, Gin, Lime Juice, cherry heering, Dom Benedictine, Pineapple juice, Berry flavor blast

Coconut Blossom 22

Rum, Apricot Liqueur, Coconut, Cinnamon

Kiss of the Dragon 26

Pisco, Dragon fruit, Lime, Egg white

Wasabi Mule 24

Ketel One Vodka, Wasabi, Ginger, Lime

A St. Regis tradition, personalized Bloody Mary

Red Snapper (St. Regis New York) 21

Vodka, Tomato Juice, Lemon Juice, Worcestershire sauce, Tabasco, Black pepper, celery salt Whole black peppercorns

Bloody Sunrise (St. Regis Bal Harbour) 21

Vodka, Clamato picante, Tomato Juice, Celery Salty, Black and Red pepper, Fresh Horseradish root

Island Mary (St. Regis Maldives) 21

Vodka, Martini Bianco vermouth, Tomato Juice, Worcestershire, Tabasco sauce, Lime juice, Celery and Black pepper

Shogun Mary(St. Regis Osaka) 21

Vodka, gin, yuzu, Lime juice, Wasabi powder, Soy sauce, Tomato juice

Our hand-crafted cocktails are made with fresh squeezed juices

BEERS/WINES

Local Craft Beers 10

Cigar City Jai Alai IPA
Funky Buddha Floridian
Cigar city Maduro Brown Ale
Wynwood La Rubia Blonde Ale
Narragansett Lager

Champagne/Sparkling Wine – By Glass

St. Regis Sparkling wine 15 | 58
Piper Heidsieck 50 | 195
Piper Heidsieck Rose 49 | 185
Veuve Clicquot 59 | 228

White Wine– By Glass

Santa Margherita, Pinot Grigio 22 | 84
Cloudy Bay, Sauvignon Blanc 34 | 131
Terrazas Reserva, Chardonnay 27 | 104
Torre la Moreira, Albarino 16 | 62
Pascal Jolivet, Sancerre 33 | 128

Rose Wine– By Glass

Whispering Angel, Rosé 27 | 104

Red Wine– By Glass

Justin, Cabernet Sauvignon 31 | 122
Duckhorn, Merlot 45 | 176
Fess Parker, Pinot Noir 27 | 104
Tommasi Amarone della Valpolicella 54 | 208
Terrazas Reserva, Malbec 27 | 104
Numanthia Termes, Tempranillo 34 | 131

Non-Alcoholic Beverage

Soft-drinks(Pepsi products) 9
Heineken 0% 9
Mock tail 9

Specialty Coffee

Latte 9 | Cappuccino 9 | Espresso 7

*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

Raise The Macallan Tasting

**The world's most admired single malt Scotch whisky,
- a unique celebration of innovative, interactive and
engaging whisky tasting experiences**

**The Macallan 12 Sherry Oak
The Macallan Sherry Oak 25 Year Old
The Macallan Fine Oak 30 Year Old**

1 oz. each 740

Scotch Whisky

Johnnie Walker Blue Label 60

Chivas Regal 25yrs 69

The Macallan 18yrs 80

Glenlivet 21yrs 70

Glenmorangie 10yrs 20

Vodka

Absolut ELYX 18

Stoli ELITE 20

Beluga Gold 40

Belvedere 14

Tequila

Volcan Cristalino 27

Clase Azul Reposado 50

Gran Patrón Platino 50

Don Julio 1942 55

Casa Dragones Joven 85

Whisky & Rye

Bulleit 17

Michter's 10yr Kentucky Straight 40

Basil Hayden's 17

Woodinville Rye 15

Cognac

Remy Martin VSOP 25

Remy Martin XO 49

Camus Extra 85

Hennessy 'Paradis' 250

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SUSHI ROLLS

Veggie 17

Little gem lettuce, cucumber, asparagus, citrus aioli, nori

Shrimp Tempura 20

Spicy mayo, unagi sauce, asparagus
wasabi tobiko, tempura crisp

Spicy Tuna 22

Kimchee mayo, toasted sesame seeds, cucumbers

Spicy Hamachi 24

Cucumber, scallions, jalapeno
scallion mayo, wasabi tobiko

California 24

King crab , yuzu aioli
wasabi tobiko, avocado

Dragon 26

Unagi eel sauce, shrimp tempura
avocado, green onions, tobiko

Caterpillar 23

Sliced avocado, fresh water BBQ eel
asparagus, eel sauce, spicy mayo, Bonito Flakes

Rainbow 26

Crab, tuna, salmon, Hamachi, shrimp
cucumber, avocado, sesame seeds

Sashimi

5 pieces per order served with truffle ponzu

- **Hamachi*** – King Yellow Tail 21
 - **Sake*** - King Salmon 16
 - **Maguro*** Bluefin Tuna 18

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WARM BITES

Small 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 Edamame 13

sesame seeds, soy, pink salt

Furikake Fries 15

Truffle oil, scallion aioli

Steamed Shrimp Potstickers 26

Truffle ponzu, scallion, sesame

Steamed Chicken Wontons 24

Chili oil, coriander, sesame, Chinkiang vinegar

Bao and 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 and shishito, miso glaze, lemon **18**

Octopus, Okonomi sauce, bonito, pickled ginger **24**

Grilled chicken and Shiitake mushroom Kushiyaki, gochujang glaze, scallion, sesame **25**

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