

## BAR BITES

available Tuesday- Saturday  
from 2:30 pm to 10:00 pm

### GRILL CLASSICS

#### AHI TUNA TARTAR 17

Castelvetrano Olives, Fennel,  
Lemon Thyme, Acme Sourdough Crostini

#### ST. REGIS CHOP SALAD 16

Black Pepper Bacon, Sliced Avocado,  
Brioche Crouton, Blue Cheese, Ranch Dressing

ADD GRILLED CHICKEN 8

#### CERTIFIED ANGUS BEEF BURGER 22

Toasted Brioche, Petaluma Wagon Wheel Cheese,  
Tarragon Aioli, Red Wine Shallot Compote  
*Served with choice of Seasoned Fries,  
Green Salad or House-Made Chips*

ADD BACON, EGG OR AVOCADO 3

### OYSTERS

\$5 each ~ \$27 half ~ \$52 dozen

**MARIN MIYAGI**  
CALIFORNIA

**FANNY BAY**  
BRITISH COLUMBIA

#### LAMB SLIDERS 20

Confit Tomato, Tzatziki Sauce, Balsamic Onion

#### CRISPY CHICKEN TENDERS 18

House-Made Hot Sauce, B&B Pickles

#### TRUFFLE PARMESAN FRIES 10

#### AVOCADO TOAST 18

Grilled Sourdough, Scallion,  
Pickled Red Onion, Cilantro

#### LOCAL CHEESE PLATE 18

California Artisanal Selection, Quince Paste,  
Black Mission Fig Spread, Toasted Almonds,  
St. Regis Rooftop Honey

#### CHARCUTERIE BOARD 18

Pickled and Raw Vegetables, Whole Grain Mustard,

### DESSERT

#### CARMELIA OPERA CAKE 11

Hazelnut Crust, Milk Chocolate Mousse, Raspberry Coulis

#### BLOOD ORANGE SEMIFREDDO 10

Cinnamon & Oat Streusel, Crème Fraîche, Shortbread

#### ARTISANAL ICE CREAM & SORBET 9

Daily Selection  
Topped with a Coconut Tuile