

Wines by the Stem

Bubbles

	<u>gl/btl</u>
Villa Sandi, Prosecco, Treviso	13/49
Nicolas Feuillatte, Brut, Champagne	20/77
Delamotte, "Brut" Champagne	25/100
Billecart-Salmon, "Brut Reserve" Champagne	30/120
Mumm, "Brut Rose", Napa Valley	19/75
Laurent-Perrier, "Cuvee Rosé", Brut, Champagne	29/120

Whites

	<u>6oz/9oz/btl</u>
Duckhorn, Chardonnay, Napa Valley	20/30/77
William Fèvre, Chardonnay, Chablis	16/24/61
Eroica, Riesling, Washington	16/24/61
Pascal Jolivet, Sauvignon Blanc, Sancerre	17/25/65
Momo, Sauvignon Blanc, Marlboro	13/19/49
Attems, Pinot Grigio, Venezie Giulia	13/19/49

Rosé

Cœur De Rose, "Reserve", Provence	16/24/61
Miraval, Provence (Half Bottle)	18/27/36

Reds

Freemark Abbey, Cabernet Sauvignon, Napa Valley	23/35/89
Beckstoffer, "75", Cabernet Sauvignon, California	16/24/61
Independent Producers, Merlot, Washington	15/22/57
Alexana, Pinot Noir, Willamette Valley	17/25/65
Corazon Del Sol, Malbec, Mandoza	16/24/61
Vietti, Nebbiolo, Lange Italy	19/28/86
Chateau Tour De Segur, Lussac Saint-Emilion	20/30/77

Beer Selection

Local & Craft

Brooklyn Brewery, Lager. Brooklyn NY	8
Monday Night "Han Brolo", Pale Ale. Atlanta, GA	8
Sweet Water, "420", Pale Ale, Atlanta, GA	7
Second Self, Thai Wheat, Atlanta, GA	8
Terrapin, "Hopsecutioner", IPA, Athens, GA	8

Domestic

Bud Light	6
Budweiser	6
Miller Lite	6
Michelob Ultra	6
Sam Adams Lager	6
Blue Moon	7

International

Corona Extra	7
Amstel Light	7
Heineken	7
Stella Artois	7
Guinness	7
St Pauli Girl	6

(non-alcoholic)

Exclusive

Cocktails



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Knockin' on Heaven's Door	17
Death's Door Gin, Agave, Fresh Raspberries & Egg White	
Eye of the "Bee"-Holder	17
Absolut Elyx Vodka, Lillet Blanc, Tupelo Honey Syrup	
Double Barrel Old Fashioned	17
Herradura Reposado Tequila, Agave, Fresh lime & Orange	
Cucumber Gimlet	17
Hendricks's Gin, Fresh Lime & House-Made Rock Candy Syrup	
Texas Rose	17
Deep Eddy Grapefruit Vodka, Lillet Rose, Rose Water Mumm Sparkling Rose	
Moscow Mule	17
Hangar One Vodka, Domaine de Canton Ginger Liquor Fresh Lime & Fever Tree Ginger Beer	
Rise of the Phoenix	17
Banhez Mezcal, Fresh Blackberries, Lime, Agave Nectar & Fever Tree Ginger Beer	
ST. Regis Boulevardier	17
ST. Regis "Batch 9" Woodford Reserve Bourbon, Dolan Sweet Vermouth & Cappelletti Aperitivo	

Our Famous Bloody Mary

Featuring Grey Goose Vodka

West Paces Mary	17
Southern style meets New England tradition	
The Original Mary	17
It all started in 1934!	
Agave Maria	17
The St. Regis Monarch Beach classic.	
Mary Terranean	17
The St Regis Rome creation.	

Non-Alcoholic Cocktails

Cucumber Mule	9
Fresh Cucumber, lime & Fever Tree Ginger Beer	
Ginger Peach Soda	9
Peach Puree, Fresh Ginger & Fever Tree Ginger Beer	
Blueberry Mojito	9
Blueberries with Fresh Mint, Lime & Fever Tree Soda water	

Featured Spirits

Absolut Elyx, Vodka	15	High West "Campfire"	20
Angel's Envy, Rye	22	Bar Hill, Gin	14
Whistle Pig, 15yr Rye	45	Grey Goose, Vodka	14
Avion "44", Tequila	45	Zaya, 12yr Rum	15
Woodford Reserve		Rowan's Creek Bourbon	18
St. Regis Batch 9	16		

Ask your server for our complete list of wine, spirits & cigars

Snacks

Crispy Brussel Sprouts	8
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White Truffle Oil, Parmesan, Red Wine Mignonette	
Roasted Cauliflower	8
Bourbon Barrel Aged Worcestershire Reduction	
Crispy Cilantro & Red Eye Spice	
Mediterranean Dips	18
Hummus, Sundried Tomato & Feta Dip	
Grilled Garlic Naan	
Tuna Poke Bowl	24
Gulf of Mexico Bluefin Tuna, Wakame,	
Compressed Watermelon, Sweet Soy, Wonton Crisps	

Small Plates

Heirloom Tomato Salad	18
Sweet Grass Dairy Lil' Moo Cheese, Chives	
Olive Bread Tuile, Green Goddess Dressing	
Local Cornmeal Dusted Scallops	23
Curried Sweet Potato Ragout, Lemon Grass	
Beurre Blanc & Chive Oil	
Pork Belly	21
Green Apple, Farro & Radish with Foggy Ridge Cider Jus	
Local Cheese Selection	17
Selection of Artisan Cheeses with Assorted Accoutrements	
Chefs Charcuterie Display	19
Selection of Charcuterie, House-Made Pickles	
Assorted Mustard, Jellies, Crisp Ciabatta	
Cheese & Charcuterie Board	28
Selection of Artisan Cheeses & Charcuterie	
with Assorted Accoutrements	

Sandwiches & Flatbread

Caprese Flatbread	17
Roasted Tomatoes, Smoked Mozzarella, Micro Basil	
Southern Pickled Shrimp Rolls	22
House-Made Smoked Mayonnaise, Radish	
Grilled Cheese	15
H&F Cranberry Walnut Bread, GA Gouda,	
Smoked Onion & Bacon Jam	
Truffle Chicken Salad Sandwich	20
Sweet Grass Dairy Thomasville Tomme	
Alfalfa Sprouts, Bibb Lettuce, Multigrain Croissant	
St. Regis Pimento Burger	24
Short Rib & Brisket Grind, House Pimento Cheese	
Canadian Bacon, Caramelized Garlic Aioli	

Sweet Endings

Seven Layer Chocolate Verrine	12
Devil's Food Cake with Valrhona Chocolate Mousse	
Georgia Spiced Pecan Praline, Bourbon Caramel Glaze	



Sweet Georgia Peach Cobbler 12
Preserved Peaches, Vanilla Bean Streusel
Maple Cinnamon Gelato

Gelato & Sorbet 12
Ask Your Service Ambassador for Flavors

Seasonal Macarons 12
Ask Your Service Ambassador for Flavors

Dessert by the Glass

Taylor, "10 year", Port 15
Taylor, "20 year", Port 25
Taylor, "30 year", Port 35
Taylor, "40 year", Port 50
1985 Dow's, Port
35
Bernardus, Late Harvest Sauvignon Blanc, Arroyo Seco 16

Cognac & Armagnac

Bas Armagnac Dartigalongue, XO 17
Bas Armagnac Dartigalongue, "1984 Barrel Strength" 30
Courvoisier 13
Hennessy VS 14
Hennessy, "Privilege" VSOP 18
Remy Martin VSOP 16
Remy Martin XO 35
Remy Martin Louis XIII
(1/2 oz pour) 100
(1 oz pour) 200
(2 oz pour) 275
Remy Martin Louis XIII Rare Cask
(1/2 oz pour) 1050
(1 oz pour) 2100
(2 oz pour) 4000

Afternoon Tea

St. Regis Afternoon Tea Offerings

Seating Available Friday, Saturday, Sunday, 2:30pm To
4:30pm

Adults 40

Celebration Tea (with a Glass of Bubbles) 48

20% automatic gratuity will be added to parties of 6 and above.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions



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