



St. Regis Bar

A perfect venue for those over 21 looking to indulge in our signature Bloody Mary and view the locally inspired mural “Into the Mine” by Phillip Buller. Savor unique libations and light bites while transcending into the Mountain ambiance.



ST REGIS
DEER VALLEY

BEER

ST REGIS MAIN STREET MEXICAN LAGER | 14

ST REGIS TIPSY TROLLEY PILSNER | 14

ST REGIS COUSIN JACK IPA | 14

ST REGIS SKELETON SAISON | 14

BOHEMIAN VIENNESE AMBER ALE | 9

UINTA GOLDEN SPIKE HEFEWEIZEN | 9

UINTA SEASON PASS PORTER | 9

NEW BELGIUM VODOO AMERICAN HAZE | 9

PRESS POM-GINGER HARD SELTZER | 9

MOCKTAILS

HABANERO PASSION SODA 10

FRESH GINGER LIME SODA 10

HOT SPARKLING CIDER 10

DESSERT COCKTAILS

P. B. RUSSIAN 20
peanut butter whisky.
coffee liqueur. cream.

ESPRESSO MARTINI 20
vanilla vodka. espresso. kahlua.

DESSERT

PARIS BREST ICE CREAM SUNDAE (for two) 25
chocolate. vanilla. strawberry.
almond crème anglaise. toasted almonds.

VANILLA CRÈME BRULÉE 14
fresh raspberries. lemon macaroons.

POACHED PEAR TART 14
frangipane tart. white wine infused pear.
fireball whiskey caramel sauce.

ICE CREAM OR SORBET | three scoops. 9

ST. REGIS BAR MENU

CHARCUTERIE & CHEESE BOARDS

selection of market cheeses
and cured meats. includes
pickled vegetables. lavash. lager mustard.
cheese board | 24 charcuterie board | 28
cheese + charcuterie | 42

SHELLFISH PLATTER

steamed maine half lobster tail.
poached jumbo shrimp.
selection of oysters.
stone crab claws.
scallop ceviche.
65 pp

OYSTERS

classic accompaniments.
½ dz 24 | dz 42

TUNA TARTARE

chives. lemon. lavash. (gf) 18

SHRIMP COCKTAIL

jumbo shrimp. cocktail sauce.
lemon. (gf) 18

SQUASH SOUP

crispy chickpeas. green apple.
almonds. (v) 14

CAESAR SALAD

heart of romaine. breadcrumbs.
olive oil. lemon. 13
add chicken 8 | add shrimp 4 pp

MARKET SALAD

mixed greens. shallots. chives. tomatoes.
sherry vinaigrette. 14
add chicken 8 | add shrimp 4 pp

CRISPY CHICKEN WINGS

whiskey glaze. fried ginger. chili. 19

GARLIC CRAB DIP

lump crab. old bay. butter. crackers. 24

MAINE LOBSTER ROLL

warm butter. lemon. french fries. 36

7452 BURGER

double patty. american cheese. lettuce.
tomato. pickle. smoked tomato mayo.
brioche bun. french fries. 24

TRUFFLE PIZZA

fontina cheese. chicory. chives. (veg) 28

STEAK FRITES

10 oz bavette. herb butter. french fries. 42

SPARKLING

MOET & CHANDON
IMPERIAL BRUT
epernay. france | 36

FRANCOIS MONTAND BRUT
BLANC DE BLANCS
france | 18

BOUVET BRUT ROSÉ
loire valley. france | 20

WHITE

ZAMPATO SAUVIGNON BLANC
vipava valley. slovenia | 16

DECOY CHARDONNAY
sonoma county. california | 20

LOUIS JADOT MACON-VILLAGES
CHARDONNAY
france | 18

E. GUIGAL COTES DU RHONE BLANC
cotes du rhone. france | 18

WHISPERING ANGEL ROSÉ
provence. france | 20

RED

LOUIS LATOUR BOURGOGNE PINOT NOIR
burgundy. france | 22

LITTLE JAMES BASKET PRESS GRENACHE
france | 16

FAMILIA MONTANA RIOJA RESERVA
rioja. spain | 18

CHATEAU TOUR D'AURON
bordeaux. france | 20

CHARLES KRUG CABERNET SAUVIGNON
napa valley. california | 28

CLASSIC COCKTAILS

FRENCH 7452 20
gin. lemon. champagne.

KAY CANELLE 20
hennessey v.s.o.p cognac. lemon. champagne.

FRENCH REVOLVER 20
larceny bourbon. spiced bitters. orange liqueur.

7452 Mary 20
five wives vodka. bloody mary. espuma.

Red Snapper 20
five wives vodka. bloody mary.

MODERN COCKTAILS

GINGER-LIME MARGARITA 20
tequila. ginger-lime mix. cointreau. ginger salt.

FINAL LETTER 20
casamigos blanco tequila.
chartreuse. luxardo. lemon.

ASPEN LEAF 20
ketel one peach-orange botanicals.
chamomile. champagne.

SKI DRAM SLOPE 20
Ransom old tom gin. grapefruit. all spice dram.

D' ZEUS 20
wahaka mezcal. apple cider.
lime. all spice.

SMOKED BLACK WALNUT OLD-FASHIONED 48
choice of:
kamiki cedar cask japanese whisky
casamigos mezcal | casamigos añejo tequila
glenfiddich 15-year single malt scotch
hennessey privilege v.s.o.p cognac.