

## BLOODY MARY SELECTION 25

### RED SNAPPER

*THE ST. REGIS NEW YORK*

BELVEDERE VODKA, TOMATO JUICE, LEMON JUICE & SPICES

### BLOODY SMOKE

*THE LANESBOROUGH, A ST. REGIS HOTEL*

SPRINGBANK 10-YEAR-OLD SCOTCH, THE ST. REGIS BLOODY MARY MIX, CLAMATO JUICE & GARNISHED WITH CELERY, OLIVES AND CRACKED BLACK PEPPER

### HARRY'S TEXAS BLOODY MARY

*THE ST. REGIS HOUSTON*

HERRADURA SILVER TEQUILA & FRIS VODKA,  
THE ST. REGIS BLOODY MARY MIX & CAJUN SEASONING

### THE CAPITOL MARY

*THE ST. REGIS WASHINGTON, D.C.*

BEEFEATER GIN, THE ST. REGIS BLOODY MARY MIX FLAVORED WITH OLD BAY SEASONING & CLAM JUICE,  
GARNISHED WITH OYSTER CRACKERS

### AGAVE MARIA

*THE ST. REGIS MONARCH BEACH RESORT*

INOCENTE TEQUILA & THE ST. REGIS BLOODY MARY MIX, GARNISHED WITH GREEN JALAPEÑO PEPPERS

### THE MARY TERRANEAN

*THE ST. REGIS GRAND HOTEL, ROME*

GREY GOOSE VODKA, THE ST. REGIS BLOODY MARY MIX, EXTRA VIRGIN OLIVE OIL, FRESH BASIL & OREGANO

## SPECIALTY COCKTAILS 24

### FIFTH AND 55TH

STOLI ELIT, FRESH LIME ,CHERRY PRESERVES

30

### ASTOR MIDNIGHT

STOLI BLUEBERI, LAVENDER SYRUP, LIMONCELLO, ROEDERER ESTATE BRUT SPARKLING

### OLD KING COLE

HENDRICK'S GIN, MARTINI ROSSO VERMOUTH, NONINO AMARO, BURNT ORANGE PEEL

### THE MAXFIELD PARRISH

BACARDI 81, AMARO MONTENEGRO, MARTINI ROSSO VERMOUTH, ANGOSTURA BITTERS

### BEST ADDRESS

HERRADURA REPOSADO, CANTON GINGER LIQUEUR, LEMON, SRIRACHA BITTERS

### MADISON AVENUE

CORZO TEQUILA, FRESH LIME, BLOOD ORANGE SODA, PINCH OF SALT

### 1904

GENTLEMAN JACK WHISKEY, LEMON, SAGE

### MIDTOWN SPICE

WOODFORD RESERVE BOURBON, APPLE LIQUEUR, CANTON GINGER, ANGOSTURA BITTERS, MARASCHINO CHERRY

## BAR MENU

OSETRA CAVIAR (1 OZ) 325

TUNA TARTARE 25  
*ASIAN PEAR, SICILIAN PISTACHIO* GF, N

SPLIT PRAWNS WITH SMOKED AIOLI 24 SH

CHICKPEA SAMOSA WITH CILANTRO MINT CHUTNEY 14 VEG

MINI KCB BURGERS 24

TRIO OF DEVILED EGGS 24  
*BACON, TRUFFLE CHIVE, CAVIAR* P

CRISPY “FIERY” QUAIL WITH DAIKON AND  
MICRO CILANTRO YOGURT 19 SP

GRANDMA GIULIA’S MEATBALLS 21

TRUFFLE MAC & CHEESE 15 VEG

GRILLED LAMB MERGUEZ W/ ROASTED GRAPES 26 SP

“NIZZA” SPICY EGGPLANT, GOAT CHEESE 15 SP

MEDITERRANEAN OLIVES 9

FRIED CHICHI’S 8

PORCINI POPCORN 12

SPICY PECANS 9

### KING COLE SEAFOOD PLATTERS

GRAND ROYAL

*EAST & WEST OYSTERS,  
WHOLE MAINE LOBSTER, KING CRAB LEGS, FRESH JUMBO SHRIMP, CLAMS 225  
WITH OSETRA CAVIAR 550*

ROYAL

*EAST & WEST OYSTERS,  
WHOLE MAINE LOBSTER, KING CRAB LEGS, FRESH JUMBO SHRIMP, CLAMS 125*

#### MENU LEGEND:

V: VEGAN GF: GLUTEN-FREE VEG: VEGETARIAN P: PORK ITEM  
DF: DAIRY-FREE SH: SHELLFISH SP: SPICY N: CONTAINS NUTS

18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE

  
**THE KING COLE**  
BAR AND SALON

GREENS

- KING COLE CHOPPED SALAD 19 VEG  
TUSCAN KALE CAESAR WITH HAND TORN CROUTONS 19 V  
ESCAROLE, ORANGES, GRAPEFRUIT, REGGIANO, ALMONDS 18  
“SMOKED” BABY BEETS, VERJUS, GOAT CHEESE 17 VEG

GRAIN

- LINGUINI & CLAMS 29  
RIGATONI WITH FENNEL SAUSAGE 26  
“NIZZA” SPICY EGGPLANT, GOAT CHEESE, ARUGULA 15 SP  
RISOTTO WITH WILD MUSHROOMS AND TUSCAN KALE 27 VEG  
PAPPARDELLE WITH RABBIT RAGÙ, GREEN OLIVES 29

SIDES

- COUSCOUS WITH APRICOTS, CHICKPEAS, ALMONDS 14 DF  
MAPLE TURNIPS STRAIGHT FROM THE FARM 12  
BRUSSEL SPROUTS WITH PANCETTA 12 P  
BABY RED BLISS POTATOES 12  
TRUFFLE MAC & CHEESE 15 VEG  
ROASTED BROCCOLI 10  
CELERY ROOT PUREE 12

MENU LEGEND:  
V: VEGAN GF: GLUTEN-FREE VEG: VEGETARIAN P: PORK ITEM DF: DAIRY-FREE  
SH: SHELLFISH SP: SPICY N: CONTAINS NUTS

**KING COLE SEAFOOD PLATTERS**

**GRAND ROYAL**

EAST & WEST OYSTERS,  
WHOLE MAINE LOBSTER, KING CRAB LEGS,  
FRESH JUMBO SHRIMP, CLAMS 225  
WITH OSETRA CAVIAR 550

**ROYAL**

EAST & WEST OYSTERS,  
WHOLE MAINE LOBSTER, KING CRAB LEGS,  
FRESH JUMBO SHRIMP, CLAMS 125

**WILD “SMOKED” SALMON  
EVERYTHING CRUST, LABNE**

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THE ST. REGIS NEW YORK  
CHEF JOHN DELUCIE & CHEF BAASIM ZAFAR

SEA

- SPLIT PRAWNS WITH SMOKED AIOLI 27 SH  
TUNA TARTARE, ASIAN PEAR, SICILIAN PISTACHIO 25 N, GF  
PEPPERCORN TRIO SWORDFISH STEAK WITH COGNAC SAUCE 36  
TROUT SALTIMBOCCA, SAGE, BEURRE NOISETTE 26 P

LAND

- GRILLED CHICKEN PAILLARD ‘MILANESE’ 29  
FILET OF BEEF WRAPPED IN APPLEWOOD BACON 39  
GRILLED LAMB MERGUEZ WITH ROASTED GRAPES 26 SP  
BONELESS SHORT RIB BRAISED IN BAROLO 31  
MASALA CRUSTED LAMB CHOPS 35  
GRANDMA GIULIA’S MEATBALLS 21

SOUP

- INDIVIDUAL*  
BUTTERNUT SQUASH  
WITH CRISPY SHALLOTS 10

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR SHELLFISH  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE  
CERTAIN MEDICAL CONDITIONS.

18% GRATUITY WILL BE ADDED FOR PARTIES OF 6 OR MORE