



SIGNATURE COCKTAILS

GOSLING'S DARK & STORMY - *Bermuda's Signature Drink* 20
Gosling's Black Seal Rum, Ginger Beer, Fresh Lime Juice

CITRUS COSMO 20
Absolut Citron, Cointreau, Fresh Lime Juice, Cranberry Juice, Citrus Aroma

SPICED FASHIONED 23
Knob Creek, House Made Spiced Syrup, Orange Bitters

PINEAPPLE MEZCAL SOUR 22
Vida Mezcal, Fresh Lime Juice, Pineapple Juice, Simple Syrup, Egg White

MARY MARGARITA 20
Don Julio Blanco, Fresh Lime Juice, Cranberry Juice, Rosemary Syrup

SPARKLING BEES 22
Scapegrace Gin, Local Honey, Fresh Lime Juice, Sparkling Moscato

SPICY AMIGO 22
Casamigos Reposado, Blackberries, Fresh Lemon Juice, Agave,
Jalapeño, Fever-Tree Tonic Water

THE KING COLE SOUR 22
Flor de Caña, Cointreau, Red Wine, Ginger Syrup, Fresh Lime Juice,
Fresh Grapes, Egg White, Mint

STRAWBERRY SPRITZ 22
Strawberry Grey Goose, Malibu, Prosecco, Mango Lemonade,
Fresh Strawberries

BLACK WALKER SOUR 22
Johnny Walker Black Label Scotch, Simple Syrup, Fresh Lime Juice,
Wild Berry Foam, Activated Charcoal

MOCKTAILS 15

COOPER'S ISLAND
Rosemary Syrup, Soda, Lime Soda, Fresh Strawberry

SEA GLASS BEACH
Mango Purée, Lime Juice, Syrup, Soda Water, Orange Juice

FRESH BERRY MOJITO
Fresh Lime Juice, Soda, Berry Syrup, Berries, Lime, Mint

All prices are in US dollars. A 17% service charge is added to the final check.
Must be of legal drinking age 18 or older to consume and/or purchase alcohol.

WHITE WINES

Famille Roux 'Les Cotilles', Chardonnay, Burgundy, France	18/85
La Crema, Chardonnay, Sonoma Coast, USA	20/95
Domaine Du Colombier, Chardonnay, Petit Chablis, France	20/95
Kim Crawford, Sauvignon Blanc, Marlborough, New Zealand	19/90
Pascal Jolivet, Sauvignon Blanc, Sancerre, France	22/105
Kung Fu Girl, Riesling, Washington, USA	18/85
Firesteed, Pinot Gris, Oregon, USA	18/85
Kettmeir, Pinot Grigio, Alto-Adige, Italy	22/105
Moscato D'Asti, Pelissero, Piedmont, Italy	18/85
Albariño, de Fefinanes, Rias Baixas, Spain	22/105

RED WINES

Famille Roux 'Les Cotilles', Pinot Noir, Burgundy, France	18/85
Meiomi, Pinot Noir, Sonoma Coast, CA, USA	21/100
J. Lohr 'Los Osos', Merlot, Paso Robles, CA, USA	19/90
Broadside, Cabernet Sauvignon, Paso Robles, CA, USA	18/85
Decoy by Duckhorn, Cabernet Sauvignon, CA, USA	24/115
Catena Zapata 'Paraje Altamira', Malbec, Uco Valley, Argentina	22/105
St. Francis "Old Vines", Zinfandel, Sonoma Coast, USA	22/105
Barone Ricasoli 'Rocca Guicciarda' Chianti Classico Riserva, Italy	20/95
Decoy by Duckhorn, Red Blend, Sonoma County, CA, USA	22/105

SPARKLING & ROSÉ

Prosecco - St. Regis	18/85
Alberto Nani Prosecco Brut Organic DOC, Italy	18/85
Patrick Piuze Non Dosé, Rosé, Crémant De Bourgogne, France	19/90
Maison Saint AIX Rosé Coteaux d'Aix en Provence	22/105

CHAMPAGNE

Moët & Chandon Brut Impérial, France	38/185
Moët & Chandon Brut Rosé Imperial	220
Veuve Clicquot Yellow Label Brut	195
Veuve Clicquot, Brut Rosé	235

VINTAGE CHAMPAGNE

2013 Moët & Chandon Grand Vintage	275
2010 Dom Pérignon Brut	600
2006 Dom Pérignon Brut Rosé	1,050
2004 Krug, Grande Cuvée Brut	950

All prices are in US dollars. A 17% service charge is added to the final check.
Must be of legal drinking age 18 or older to consume and/or purchase alcohol.

SCOTCH & SINGLE MALT

Aberfeldy's 12	19
Dewar's White	11
Dewar's 12	17
Caol Ila 12	21
Chivas Regal 12	14
Chivas Regal 15	19
The Glenlivet 12	17
The Glenlivet 18	26
The Glenlivet 21	75
Glenfiddich 12	18
Glenfiddich 15	23
Glenfiddich 18	32
Glenmorangie 18	39
Glenrothes 12	50
Highland Park 12	22
Highland Park 18	55
Johnnie Walker Blue Label	65
Macallan 12 Double Cask	30
Macallan 15 Fine Oak Triple Cask	50
Macallan Rare Cask	80
Talisker 10	22

COGNAC & BRANDY

Hennessy James Hennessy	39
Hennessy Pure White	22
Hennessy VS	18
Hennessy VSOP	23
Martell Cordon Bleu N/V	57
Remy Martin VSOP	25
Remy Martin XO	60

BOURBON & WHISKEY

Akashi	21
Angel's Envy Bourbon	22
Basil Hayden	20
Bulleit	16
High West Bourbon	19
High West Double Rye	19
Maker's Mark	17
Michter's Rye	25
Woodford Reserve	18
Sazerac Rye	21

BEER

IMPORTED 12 OZ	15
Heineken, Heineken o.o., Stella Artois, Harpoon IPA, Corona, Corona Light, Budweiser, Bud Light, Coors Light, Blue Moon, Sommersby Apple Cider	

LOCALS 15

Citra Smash Pale Ale	
32 North IPA	
64 West IPA	
Amigos Craft Beer	16

All prices are in US dollars. A 17% service charge is added to the final check.
Must be of legal drinking age 18 or older to consume and/or purchase alcohol.

RUM

Bacardi Superior Rum	11
Bacardi 'Ocho' 8 Year Rum	13
Captain Morgan Original Spiced	13
Cockspur Rum	15
Flor de Caña 18 Year Rum	15
Gosling's Papa Seal Rum	50
Gosling's Black Seal Rum	11
Gosling's Gold Seal Rum	11
Gosling's Spirited Seas Ocean Aged	20
Gosling's Old Rum, Private SR Label	20
Gosling's Silver Refined Rum	11
Malibu Original Rum	11
Ron Zacapa 23 Year Guatemala Rum	20
Santa Teresa '1796' Venezuela Solera	19

GIN

Beefeater Gin	11
BGC Pink House Gin	15
BGC White Roof Gin	15
Bombay Sapphire Gin	13
The Botanist Gin	19
Gray Whale Gin	14
Hendrick's Gin	16
Malfy Gin Con Arancia	16
Plymouth Gin	13
Scapegrace Gin	16
Silent Pool Gin	17
Sipsmith London Dry Gin	24
Suntory Roku Japanese Gin	23
Tanqueray London Dry Gin	14

TEQUILA

Casa Dragones Blanco	21
Casamigos Blanco Tequila	17
Casamigos Reposado Tequila	17
Casa Noble Reposado Tequila	17
Cazadores Reposado Tequila	15
Clase Azul Reposado Tequila	50
Don Julio Añejo Tequila	18
Don Julio Real Extra-Añejo Tequila	70
Don Julio Blanco Tequila	16
Jose Cuervo 1800 Reposado Tequila	18
Jose Cuervo Especial Gold Tequila	11
Los Siete Misterios Doba-Yej	18
Patrón Silver Tequila	17
Patrón Añejo Tequila	19
Teremana Blanco Tequila	17
Teremana Reposado Tequila	17
Tromba Reposado Tequila	16

VODKA

Absolut 80 Proof Vodka	12
Absolut Citron Vodka	12
Absolut Elyx	16
Belvedere Pure Vodka	17
Grey Goose Strawberry & Lemongrass	15
Grey Goose Vodka	16
Grey Goose White Peach & Rosemary	15
Grey Goose Watermelon & Basil	15
Ketel One Vodka	16
Tito's Handmade Vodka	16

All prices are in US dollars. A 17% service charge is added to the final check.

Must be of legal drinking age 18 or older to consume and/or purchase alcohol.

BLOODY MARY RITUAL

Originally christened in 1934, the original Bloody Mary cocktail “Red Snapper” was crafted at The St. Regis New York City. After more than 80 years, the iconic Bloody Mary remains the signature cocktail of the St. Regis. At the St. Regis Bermuda Resort, the tradition is celebrated with its own unique blend of local spices and rum “The Gates Bay Mary”.

THE GATES BAY MARY 18

Gosling’s Black Seal Rum, Bloody Mary Mix, Local Spice Mix,
Outerbridge’s Original Sherry Peppers Sauce, Fresh Lemon Juice

RED SNAPPER 18

Absolut, Signature Bloody Mary Mix

HARRY’S TEXAS BLOODY MARY 20

Tito’s, Don Julio Blanco, Signature Bloody Mary Mix, Jalapeño

TEA RITUAL

“The” Mrs. Astor, afternoon tea and tea parties were opportunities to host intimate gatherings with her closest associates — a dignified prelude to her more noteworthy social events, which became a part of the St.Regis legacy and a tradition that has been perfected over a century.

Includes variety of teas, finger sandwiches, scones and sweets 49

Enhance your Tea Ritual with one of the following tea inspired cocktails

LAVENDER BESPOKE 21

Bombay Sapphire, Acai Liqueur,
Lavender Infused Earl Grey Tea, Fresh Lime Juice

STRAWBERRY CHAMPAGNE MOJITO 25

Bacardi Superior, Strawberries,
Mountain Berry Tea, Fresh Lime Juice, Mint, Moët & Chandon

MAD HATTER’S TEA PARTY 21

Grey Goose White Peach & Rosemary, Jasmine Tea, Lillet Blanc,
Fresh Lemon Juice, Prosecco

Reservations for the Afternoon Tea is required 24 hours in advance.

All prices are in US dollars. A 17% service charge is added to the final check.
Must be of legal drinking age 18 or older to consume and/or purchase alcohol.

INDULGE

BERMUDA RUM CAKE Gosling's Rum, Cream Cheese Icing, Cinnamon Ice Cream	18
CHOCOLATE CAKE 70% Cacao, Caramel, Vanilla Ice Cream	18
CARAMEL CUSTARD Caramel Sauce, Mixed Berries	18
SEBASTIAN CHEESECAKE Cream Cheese, Strawberry Jelly	18
WHITE CHOCOLATE DOME Lavender White Chocolate Glaze, Raspberry Jelly	18
ASSORTED PETIT FOURS	18

AFTER DINNER DRINKS

CLASSIC ESPRESSO MARTINI Grey Goose, Kahlua, Espresso	20
BERMUDA OLD FASHIONED Goslings Family Reserve Old Rum, Pecan Syrup, Chocolate Bitters, Orange Zest	23
ISLAND BREW Knob Creek, Frangelico, Crème de Cacao, Espresso	20
THE BITTER TRUTH Gosling's Gold Seal Rum, Kahlua, Fresh Lemon, Espresso	20

If you have a food allergy, please speak to the chef, manager, or server.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All prices are in US dollars. A 17% service charge is added to the final check.

Must be of legal drinking age 18 or older to consume and/or purchase alcohol.

THE ST. REGIS BERMUDA SPECIALTY ROLL	32
Hamachi, Salmon, Tuna, Chives, Mango, Tobiko, Sushi Rice, Nori Sheet	
ST. CATHERINE ROLL	32
Crispy Shrimp Tempura, Mango, Avocado, Tempura Flakes, Seared Salmon, Teriyaki Sauce, Sushi Rice, Nori Sheet	
HUNDRED ISLAND ROLL	30
Shrimp Tempura, Cream Cheese, Cucumber, Avocado, Baked Salmon, Orange Masago, Sushi Rice, Nori Sheet	
DARK & STORMY ROLL	34
Eel, Lobster, Crab, Asparagus, Masago Fish Roe, Fuji Sauce, Sushi Rice, Nori Sheet	
TAWI-TAWI ROLL	30
Spicy Tuna, Avocado, Mango, Seaweed Salad, Sushi Rice, Nori Sheet	
WAKKANAI ROLL	30
Baked Salmon, Eel, Cream Cheese, Asparagus, Avocado, Green Masago, Sushi Rice, Nori Sheet	
TOKYO BAY ROLL	45
Lobster Tempura, Asparagus, Mango, Pistachio Nuts, Fuji Sauce, Salmon Roe, Sushi Rice, Nori Sheet	
YUKON ROLL	35
Crab, Cream Cheese, Seared Salmon, Sesame Seeds, Scallions, Sushi Rice, Nori Sheet	
HOKKAIDO ROLL	30
Salmon, Himachi, Chives, Avocado, Asparagus, Tuna Tartare, Red Masago, Sushi Rice, Nori Sheet	
VEGGIE ROLL	28
Mixed Vegetable Tempura, Avocado, Sesame Seeds, Seaweed Salad	
ST. REGIS BERMUDA TRIANGLE TOWER	65
Sashimi - Hamachi, Tuna, Salmon	
Nigiri - Shrimp, Tuna, Salmon, Eel, Octopus	
The St. Regis Bermuda Specialty Roll	
Seaweed Salad	
ST. REGIS BERMUDA SUSHI PLATTER	40
Salmon Maki Mono	
Nigiri - Salmon, Shrimp, Eel, Himachi, Tuna, Ikura (Salmon Caviar)	
ST. GEORGE'S DELIGHT SASHIMI PLATTER	38
Tuna, Salmon, Hamachi, Ikura - Salmon Caviar, Seaweed Salad	
HOUSE INFUSED HAKUTSURU DRAFT SAKE (PER BOTTLE)	26
HAKUTSURU ORGANIC SAKE (PER BOTTLE)	73
HAKUTSURU AWA YUKI SPARKLING (PER BOTTLE)	30
HAKUTSURU SHO-UNE JUNMAI GINJO (PER BOTTLE)	34

If you have a food allergy, please speak to the chef, manager, or server.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All prices are in US dollars. A 17% service charge is added to the final check.

Must be of legal drinking age 18 or older to consume and/or purchase alcohol.

CLASSICS

CLASSIC PRAWN COCKTAIL SALAD (H) Iceberg Lettuce, Micro Greens, Orange Segments, Radish	24
BURRATA Sun-Dried Tomato, Arugula Lettuce, Dried Beets, Balsamic Reduction, Pesto, Almonds	22
HUMMUS (H) Paprika, Olive Oil, Veggie Crudités, Grilled Naan Bread	21
“MIXTO” CEVICHE (H) Octopus, Shrimps, Fish, Cilantro, Leche Tigre, Red Onion, Sweet Potato	23
CRISPY CALAMARI Tartar Sauce, Yellow Chili, Lemon Dressing, Crispy Casava Chips	22
PANKO CRUMBED CRAB CAKE Crab Meat, Panko Crumbs, Jalapeño Cilantro Dip	24
NACHOS PLATTER Melted Cheese, Guacamole, Tomato Salsa, Sour Cream	22
BUFFALO CHICKEN WINGS Hot Sauce, Veggie Crudités, Blue Cheese Dressing	23
CAPRESE FOCACCIA Roasted Tomatoes, House Made Pesto, Mozzarella Cheese Add Jamon Serrano 7	19
VEGETABLE SPRING ROLLS House Made Asian Ginger Soy Dip	22
STEAK SANDWICH Sliced Skirt Steak, Cheddar Cheese, Avocado, Olive Mayonnaise, Chimichurri Sauce, Ciabatta Bread Served with French Fries, Sweet Potato Fries, Side Caesar Salad or Veggie Crudités	30
OVEN ROASTED TURKEY SANDWICH Swiss Cheese, Smoked Applewood Bacon, Tomato, Lettuce, Wheat Bread Served with French Fries, Sweet Potato Fries, Side Caesar Salad or Veggie Crudités	24
CHICKEN TINGA TACOS Crispy Corn Tortilla Tacos, Pico de Gallo, Habanero Spicy Sauce, Guacamole, Sour Cream	25
SIGNATURE BURGER 8oz Angus Patty, Crispy Onion Rings, Lettuce, Tomato, Cheddar Cheese, Applewood Smoked Bacon, House Sauce, Sesame Brioche Bun Served with French Fries, Sweet Potato Fries, Side Caesar Salad or Veggie Crudités	26
CHEESE & COLD CUTS PLATTER Chef's Selection, Dried Fruits, Berries, Nuts	48

(H) - Healthy Choice

If you have a food allergy, please speak to the chef, manager, or server.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

All prices are in US dollars. A 17% service charge is added to the final check.