

During Vancouver's "Golden Years of Growth" from 1907 to 1913, P. Roberts of Roberts, Malby and Company, a local Real Estate and Loan company, decided to build the St. Regis Vancouver Hotel for his wife Mary. Taking advantage of the hotel's close proximity to Vancouver's financial district on West Hastings, Roberts decided to build one of Vancouver's top hotels for the business traveller.

He employed W. T. Whiteway, one of the leading architects in the British Empire, to design his hotel. Mr. Whiteway had designed the World Building (now called the Sun Tower) located at Beatty and Pender Street, which had just opened as the tallest building in the Empire. He also went on to design the Marine Building at Burrard and Hastings, which was the tallest building in the Empire from 1930 to 1939.

Having the top architect also meant Roberts had to hire F.J. Ryan, Canada's top builder, whose resume included, the Marine Building, Hotel Vancouver, Harrison Hot Springs and numerous hotels across Canada.

Construction started in 1911 and was completed in time for an opening day of March 15, 1913. The hotel thrived until the Great Depression, as with much in Vancouver during the '30s, the hotel's business suffered. With the start of the Second World War in 1939, Vancouver's shipbuilding and lumber industry took off and the hotel was reborn and took on the role as Vancouver's "Sports Man's" hotel.

Top athletes who visited Vancouver during the '40s and '50s had to stay at the St. Regis, from top NHL stars such as Stanley Cup Winner and long time New York Ranger coach Muzz Patrick, to JL "Pop" Grant to Maurice "Rocket" Richard. Coley Hall, the owner of the St. Regis at the time, decided that if he was the "Sportman's" hotel, he needed a hockey team. So for the 1943 to 1944 PCHL season, the St. Regis Hotel hockey team hit the ice. The "St. Regis Hotels" were the last team for legendary Cyclone Taylor, who was the star when Vancouver last won a Stanley Cup in 1915. The golden years of the St. Regis have been brought back to life by the Macdonald family with an extensive \$11 million renovation. The Hotel offers superb New York style boutique accommodations with state of the art technology. The St. Regis Hotel is once again one of Vancouver's top business traveller's hotels.



THE
ST. REGIS
BAR & GRILL



DAILY HAPPY HOURS
2PM - 6PM / 8PM - 10PM



PRIVATE EVENTS
REGIS ROOM



BRUNCH
WEEKENDS & HOLIDAYS

ST. REGIS BAR & GRILL

APPETIZERS

KETTLE CHIPS	\$5.00
House-made kettle chips, onion dip	
POUTINE.....	\$6.00
Fries, cheese curds, gravy +\$6 braised short rib / +\$8 pulled pork	
FRIED PICKLES.....	\$6.00
Beer-battered pickle spears, ranch dip and chipotle mayo	
DRY RIBS	\$6.00
Cajun style bone in dry ribs, ranch dip	
POTATO SKINS	\$8.00
Cheddar & jack cheese, bacon, green onion, sour cream	
PULLED PORK CHILI.....	\$8.00
House-made pulled pork chili, mixed cheese, sour cream, crispy onions served with cornbread	
FRY TRIO	\$9.00
Onion rings, fries and yam fries, chipotle mayo and garlic aioli	
MEATBALLS	\$9.00
House ground meatballs, tomato sauce, cheese toast	
TRUFFLE HUMMUS PLATE.....	\$9.00
Carrots, peppers, celery, cucumber, sliced tomatoes, crostini	
SHRIMP GYOZAS	\$9.00
Sweet soy reduction, thai sauce	
STUFFED YORKSHIRE PUDDINGS	\$11.00
Shaved beef, caramelized onion, red wine au jus, horseradish sour cream	
CALAMARI	\$11.00
Red onion, seasoned breading, tzatziki	
MINI HOT DOGS	\$11.00
Smokey garlic aioli, ketchup, mustard	
WINGS.....	\$12.00
Hot, S&P, BBQ, thai, lemon pepper or sriracha, ranch dip	
CHICKEN FINGERS	\$13.00
Served with fries, house salad or soup, plum sauce	
HALF NACHOS / FULL NACHOS.....	\$9.50 / \$16.00
Corn, black bean, jalapeño, tomato, drop peppers, banana peppers, cheddar & jack cheese blend, sour cream and salsa +\$3 guacamole / +\$4 beef, chicken or pulled pork	

SALADS

+ \$5 grilled chicken / + \$5.50 cajun chicken / + \$9 grilled salmon

HOUSE SALAD	\$9.50
Organic greens, tomato, cucumber, carrots, red onion, balsamic vinaigrette	
CAESAR SALAD.....	\$9.50
Romaine, herbed croutons, parmesan, classic caesar dressing with anchovies	
QUINOA SALAD.....	\$14.00
Mint, cranberry, cherry tomato, roasted roots, greens, feta cheese, balsamic vinaigrette	
SOUTHWEST SALAD.....	\$14.50
Organic greens, black beans, corn, bacon bits, drop peppers, mixed cheese, crispy tortilla strips, avocado cilantro dressing, cajun chicken breast	
COBB SALAD	\$16.50
Organic greens, avocado, tomato, egg, feta cheese, bacon, grilled chicken, red wine vinaigrette	

PASTAS & BOWLS

LINGUINE CARBONARA.....	\$12.00
Bacon, tomato, green onion, garlic cream sauce	
SPICY NOODLE BOWL.....	\$13.00
Sautéed teriyaki chicken, mixed vegetables, green onion	
CURRY BEEF BOWL.....	\$13.00
Mixed vegetables, green onion, jasmine rice	
PESTO CHICKEN PENNE.....	\$16.00
Pesto sauce, mushrooms, broccolini, diced tomato, parmesan cheese	

SANDWICHES

Served with fries, house salad or soup
+\$2 caesar salad, yam fries or onion rings

CLASSIC GRILLED CHEESE	\$8.00
Cheese trio, garlic butter, organic wheat bread	
PULLED PORK SANDWICH.....	\$12.00
BBQ pulled pork, smokey mayo, house slaw, brioche bun	
TURKEY CLUB.....	\$13.00
Bacon, lettuce, tomato, mayo, organic wheat bread	
CHICKEN SANDWICH	\$14.00
Avocado, lettuce, tomato, red onion, jack cheese, brioche bun, smokey mayo (choice of grilled or crispy chicken)	
REGIS REUBEN.....	\$16.50
New York style corned beef, sauerkraut, swiss cheese, smokey mayo, marble rye	
BEEF DIP.....	\$18.50
Sautéed mushroom, frizzled onion, swiss cheese, horseradish aioli, jus, filone bun	
STEAK SANDWICH	\$19.00
6oz Sirloin, sautéed mushroom, frizzled onions, filone bun	

HOUSE MADE BURGERS

Topped with lettuce, tomato, red onion on a brioche bun with smokey garlic aioli.

Served with fries, house salad or soup.

+\$1 bacon, mushroom, swiss cheese, cheddar cheese or sautéed onions

+\$2 caesar salad, yam fries or onion rings

REGIS BURGER.....	\$14.00
A classic, formed daily	
GARDEN BURGER	\$14.00
House-made garden patty, lettuce, tomato, red onion, mushrooms, smokey mayo, avocado cilantro sauce	

PIZZA

PEPPERONI PIZZA	\$12.00
Pepperoni, green bell peppers, chiffonade basil	
HAM & PINEAPPLE.....	\$13.00
Mozzarella, basil	
MARGHERITA.....	\$14.00
Bocconcini, mozzarella, tomato	
SRIRACHA CHICKEN.....	\$14.00
Sriracha garlic chicken, red onion, banana peppers, chiffonade basil	
FUNGI.....	\$15.00
Mozzarella, shallot, mushrooms, truffle oil	

MAINS

FISH & CHIPS.....	\$12.00
Beer battered Ocean-Wise cod, house coleslaw, tartar sauce	
BANGERS & MASH.....	\$12.50
Garlic mashed potato, caramelized onions, broccolini, gravy, sausage medallion, rosemary buttermilk biscuit	
SALMON.....	\$18.00
Broccolini, pilaf rice, fresh herbs	
SHORT RIB	\$21.00
Garlic mashed potato, shallot confit, steamed spinach, red wine au jus, frizzled onion	

DESSERT

VANILLA BEAN ICE CREAM.....	\$6.00
Fresh berries, caramel sauce	
WARM COOKIE SKILLET.....	\$6.50
White chocolate chip cookie, shaved dark chocolate, chocolate sauce, vanilla bean ice cream	
CHEESECAKE.....	\$9.00
Whipped cream, fresh berries, chocolate sauce	



@stregisbargrill



@st.regisvancouver



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*18% gratuity to be added to groups of 10+