



Book your next event
in the newly renovated
St. Regis Room

THE
ST. REGIS
BAR & GRILL

608 Dunsmuir St,
Vancouver, BC V6B 1Y6
604.696.5558
stregisbarandgrill.com

ALL DAY MENU

SNACKING & SHARING

PICKLE FRIES 12.00
lightly breaded dill pickles, ranch dip

SAVORY BRUSCHETTA 12.50
fresh tomatoes & basil, balsamic reduction on garlic parmesan flatbread

CRISPY SHRIMP 18.00
panko-crusted, sweet chili sauce

SWEET SOYA SHRIMP GYOZAS 13.50

CHICKEN WINGS 18.00
salt & pepper, Buffalo style, raging bull, honey garlic
fresh carrot & celery sticks, blue cheese

CAJUN DRY RIBS 14.50
juicy bone-in pork ribs, ranch dip

PANKO-BREADED CHICKEN TENDERS 17.00
plum sauce or honey mustard dip, French fries

CHEDDAR BACON TATERS 13.00
crispy fried potato bites, jalapeño jelly & sour cream

THE BEST NACHOS 25.00
warm tortilla chips layered with shredded 3 cheese mix, corn, jalapeños, black beans,
banana & drop peppers, sour cream
add guacamole or fresh tomato salsa or queso 3.00 each
add grilled chicken 8.00

Sandwiches

served with your choice of
French fries, tossed green salad or soup of the day

GRILLED CHEESE 16.00
cheddar, Swiss & jack cheeses, organic whole wheat

GARDEN BURGER 18.00
quinoa patty, tomato, lettuce, red onion, avocado,
smoked onion aioli, toasted potato bun

TURKEY CLUB 19.00
bacon, tomato, lettuce, bread and butter pickles & mayo,
toasted white bread

OUTREGIS FRIED CHICKEN 22.00
spicy buttermilk batter, honey mustard slaw,
bread & butter pickles, toasted potato bun

CLASSIC REUBEN 23.50
New York style corned beef, sauerkraut,
Swiss cheese & Russian dressing, marble rye

BEEF DIP 23.00
house roasted beef, horseradish mayo,
toasted filoncino bun

REGIS BURGER 21.50
premium beef patty, tomato, lettuce, dill pickle,
sautéed red onion, American cheese & Russian dressing,
toasted potato bun

House-Made Pizza

thin crust, fresh buffalo mozzarella & San Marzano tomato sauce
19.00 each

**Black Forest Ham & Pineapple
Margherita // Soppressata // Funghi**

Soup & Salad

HOMEMADE SOUP OF THE DAY 10.50

TOSSED GREEN SALAD 14.00
mixed organic greens, grape tomatoes, cucumber,
red onion & shaved carrot balsamic vinaigrette

CAESAR SALAD 14.00
parmesan, croutons & creamy garlic dressing

COBB SALAD 23.00
organic greens with grilled free-range chicken, bacon, hard cooked egg, avocado,
grape tomatoes, blue cheese, creamy ranch dressing

MAINS

REGIS PAD THAI 20.00
free-range chicken or vegetarian
add prawns 5.00

WILD MUSHROOM LASAGNE 21.00
3 cheese truffle cream sauce,
organic greens salad, garlic toast

BUTTER CHICKEN 20.00
free-range chicken, slow cooked
in spicy creamy tomato sauce, served on basmati rice

PAN ROASTED WILD SALMON 29.00
lemon dill butter, nugget potatoes, seasonal vegetables

Dessert

MARIO'S SORBET 10.00

BAKED COOKIE SKILLET 10.00

CHOCOLATE LAVA CAKE 10.00



TO DRINK

On Tap

LAGERS & PILSNER	16oz
HOUSE LAGER - BOMBER - VANCOUVER BC	7.50
WILDEYE PILSNER - NORTH VANCOUVER BC	8.00
RED TRUCK LAGER - VANCOUVER BC	8.00
STELLA ARTOIS LAGER - BELGIUM	8.50
IPA	
BOMBER OUTSPOKEN - VANCOUVER BC	8.00
DRIFTWOOD FAT TUG - VICTORIA BC	8.00
PARALLEL 49 TRASH PANDA - SQUAMISH BC	8.00
ALES	
BOMBER PIXIE CUT PALE ALE - VANCOUVER BC	8.00
PARKSIDE DUSK PALE ALE - PORT MOODY BC	8.00
PHILLIPS BLUE BUCK ALE - VICTORIA BC	8.00
TWIN SAILS DAT JUICE PALE ALE - PORT MOODY BC	8.00
SOUR	
PHILLIPS DINOSOUR STONE FRUIT	8.00
CIDER	
STRONGBOW - UNITED KINGDOM	8.50
STOUT	20oz
GUINNESS - IRELAND	9.50
BOTTLES	
COORS LIGHT KOKANEE MGD	8.00
CORONA HEINEKEN	8.50
CANS	
PARALLEL 49 FILTHY DIRTY IPA	8.50
WHISTLER FUNCTION JUNCTION PALE ALE	8.50
YELLOW DOG HAZY IPA	8.50
COOLERS	
HEY Y'ALL HARD ICED TEA	7.50
NUDE - WATERMELON	7.50
SMIRNOFF ICE	7.50
WHITE CLAW - GRAPEFRUIT	7.50

Cocktails

2oz | 13.00

- WHISKY SOUR** Jim Beam Black bourbon, lemon juice, egg white, simple syrup, bitters
- DARK & STORMY** Lamb's Navy rum, lime juice, Fentimans ginger beer
- OPENING BELL** Finlandia vodka, Bailey's, Kahlua, cold brew coffee
- NEGRONI** Bombay Sapphire gin, Campari, sweet vermouth
- MANHATTAN** Jim Beam Black bourbon, sweet vermouth, bitters
- MEZCALIN MARGARITA** Fandango mezcal, Cointreau, lime juice, bitters, plantain sugar rim
- MOSCOW MULE** Finlandia vodka, lime juice, Fentimans ginger beer
- THE SAINT** Cazadores Blanco tequila, Creme de Cassis, St. Germain, lemon juice, Fentimans ginger beer

COCKTAILS ARE BASED ON 2oz SPIRITS // 40%ABV

Wine

WHITE	6oz	9oz	Bottle
HOUSE WHITE - BC	7.50	11.25	30.00
HARDY'S - GEWÜRZTRAMINER RIESLING - AU	8.50	12.75	34.00
ANTERRA - PINOT GRIGIO - IT	9.00	13.50	36.00
GEHRINGER BROS - DRY RIESLING - BC	9.00	13.50	36.00
SANTA CRISTINA - PINOT GRIGIO - IT	11.00	16.50	44.00
ROAD 13 HONEST JOHN'S - BC	11.50	17.25	46.00
NUGAN ESTATE - CHARDONNAY - AU	13.50	20.25	54.00
CROWDED HOUSE - SAUVIGNON BLANC - NZ	14.25	21.25	57.00
ROSÉ	6oz	9oz	Bottle
TRAPICHE - ROSÉ - AR	9.00	13.50	36.00
SPARKLING			
MIONETTO - PROSECCO - IT	12.00		48.00
RED	6oz	9oz	Bottle
HOUSE RED - BC	7.50	11.25	30.00
PAMPAS - SHIRAZ/MALBEC - AR	8.00	12.00	32.00
ALAMOS - MALBEC - AR	9.00	13.50	36.00
HESTER CREEK - CAB/MERLOT - BC	10.00	15.00	40.00
INNISKILLIN - CABERNET SAUVIGNON - BC	10.00	15.00	40.00
INNISKILLIN - PINOT NOIR - BC	10.00	15.00	40.00
JEAN PIERRE MOUEIX - FR	13.25	20.50	55.00
HAHN - PINOT NOIR - USA			65.00

HAPPY HOUR

3PM-6PM

DAILY SPIRITED CRAFT COCKTAILS 2 oz	9.00
SELECT DRAUGHT BEER 16oz	6.50
SELECT BOTTLED DOMESTIC BEER	5.75
FEATURE WINE (Red & White)	6.00 6oz 9.00 9oz

25% OFF ALL BOTTLES OF WINE