

BAR BITES

available Tuesday- Saturday
from 2:30 pm to 10:00 pm

GRILL CLASSICS

AHI TUNA TARTAR 17

Castelvetrano Olives, Fennel,
Lemon Thyme, Acme Sourdough Crostini

ST. REGIS CHOP SALAD 16

Black Pepper Bacon, Sliced Avocado,
Brioche Crouton, Blue Cheese, Ranch Dressing

ADD GRILLED CHICKEN 8

CERTIFIED ANGUS BEEF BURGER 25

Toasted Brioche, Petaluma Wagon Wheel Cheese,
Tarragon Aioli, Red Wine Shallot Compote
*Served with choice of Seasoned Fries,
Green Salad or House-Made Chips*

ADD BACON, EGG OR AVOCADO 3
OR: TRY THE IMPOSSIBLE BURGER 3

OYSTERS

\$5 each ~ \$27 half ~ \$52 dozen

MARIN MIYAGI
CALIFORNIA

FANNY BAY
BRITISH COLUMBIA

LAMB SLIDERS 20

Confit Tomato, Tzatziki Sauce, Balsamic Onion

CRISPY CHICKEN TENDERS 18

House-Made Hot Sauce, B&B Pickles

TRUFFLE PARMESAN FRIES 10

AVOCADO TOAST 18

Grilled Sourdough, Scallion,
Pickled Red Onion, Cilantro

LOCAL CHEESE PLATE 18

California Artisanal Selection, Quince Paste,
Black Mission Fig Spread, Toasted Almonds

CHARCUTERIE BOARD 18

Pickled and Raw Vegetables, Whole Grain Mustard,
Pâté, Dried Fruits, Castelvetrano Olives

DESSERT

CARMELIA OPERA CAKE 11

Hazelnut Crust, Milk Chocolate Mousse, Raspberry Coulis

BLOOD ORANGE SEMIFREDDO 10

Cinnamon & Oat Streusel, Crème Fraîche, Shortbread

ARTISANAL ICE CREAM & SORBET 9

Daily Selection
Topped with a Coconut Tuile

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