

overnight menu (after 10pm)

starters

SPICED CARROT SOUP 12

Toasted pumpkin seeds, pumpkin oil

CAESAR SALAD 14

Romaine, parmesan, herb croutons, boquerones anchovies

MIXED GREEN SALAD 16

Roasted local squash, persimmon, candied pecans, pomegranate seeds, sherry vinaigrette

large plates

All sandwiches come with french fries. Garlic fries +4 Truffle fries +8

TURKEY PITA WRAP 22

Turkey, tomato, bacon, hummus, alfalfa sprouts

ST. REGIS BURGER 26

Aged white cheddar, beef bacon, St. Regis Secret Sauce, lettuce, tomato, onion

IMPOSSIBLE BURGER 20

Vegetable patty, arugula, balsamic-roasted tomatoes, Monterey cheese, arugula-pesto aioli

SHORT RIB PIZZA 24

Spicy marinara, Moon Hill goat cheese, shaved red onions, slow-roasted tomatoes

desserts

ST. REGIS S'MORES 14

Graham cracker cookies, milk chocolate, marshmallow

PUMPKIN CHEESECAKE 14

White chocolate, graham cracker, candied pecans, ginger ice cream

HAY CRÈME BRULÉE 12

Hay-infused crème brulée, vanilla bean chantilly, fresh berries

soups & salads

SPICED CARROT SOUP 12

Toasted pumpkin seeds, pumpkin oil

CAESAR SALAD 14

Romaine, shaved parmesan, herb croutons, boquerones anchovies

MIXED GREEN SALAD 16

Roasted local squash, persimmon, candied pecans, pomegranate seeds, sherry vinaigrette

BEET & QUINOA BOWL 15

Tri-colored roasted beets, quinoa, pistachio-coated goat cheese, verjus vinaigrette

Add 4oz. salmon +12 4oz. chicken +10

4 pcs. shrimp +14 4oz. bison skirt steak +14

Please inform your server of allergies as our kitchen prepares dishes containing nuts, soy, gluten and other allergens.

cold appetizers

COLORADO MEAT & CHEESE BOARD 22

House pickles, toasted sourdough

LOCAL SQUASH AND LEMON RICOTTA 20

Roasted local squash, housemade lemon ricotta,  
country sourdough bread, elderberry vinegar

BISON TARTARE 26

Horseradish foam, cornichon, caper, truffle-herb salad,  
country sourdough bread, egg yolk

STURIA CAVIAR MP

Egg white, egg yolk, chive, red onion, crème fraîche, fresh blinis 15g/30g

SEASONAL FOIE GRAS TORCHON 28

Poached apples, brioche, port reduction

hot appetizers

CRISPY DUCK CONFIT ROLL 24

Herb-mint salad, chile-citrus sauce

LAMB SAUSAGE SKEWERS 18

Harissa lamb sausage, red pepper jam

LAMB BELLY 26

24-hour braised lamb belly, toasted pine nut cassoulet, housemade yogurt

PIG WINGS 24

Three braised pork shanks, plum barbecue sauce, housemade pickled  
vegetables

GRILLED SPANISH OCTOPUS 24

Ink shell pasta, young fennel, pimenton

TRUFFLE FRIES (VG) 18

Truffle oil, Parmesan cheese and truffle mayo

large plates

All sandwiches come with french fries. Garlic fries +4 Truffle +8

ST. REGIS BURGER 26

Aged white cheddar, beef bacon, St. Regis Secret Sauce,  
lettuce, tomato, onion

IMPOSSIBLE BURGER 20

Vegetable patty, arugula, balsamic-roasted tomatoes,  
Monterey cheese, arugula-pesto aioli

STEAK FRITES 32

Beef skirt steak, crispy coated fries, bearnaise sauce

SHORT RIB PIZZA 24

Spicy marinara, Moon Hill goat cheese, shaved red onions,  
slow-roasted tomatoes

sweets

STICKY TOFFEE BREAD PUDDING 12

Brioche bread pudding, toffee sauce, rum vanilla ice cream

PUMPKIN CHEESECAKE 14

White chocolate, graham cracker, candied pecans, ginger ice cream

HAY CRÈME BRULÉE 12

Hay-infused crème brulée, vanilla bean chantilly, fresh berries

ST. REGIS S'MORES 14

Graham cracker cookies, milk chocolate, marshmallow

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