

THE REGENCY

BAR & GRILL

BAR BITES

CHARCUTERIE ... 25.

Prosciutto, Soppressata, Salami, Whole Grain Mustard

SHRIMP COCKTAIL ... 26.

Horseradish Cocktail Sauce

RBG FRIES ... 15.

House Ketchup, Aioli

FARMER'S CHEESE ... 24.

*Goat Cheese Ricotta, Sheep's Milk Feta,
Aged Cheddar, Fruit Jam*

CRAB CAKES ... 28.

Lemon Aioli

HUMMUS ... 21.

Pita Bread, Roasted Chickpeas, Olives

MINI CORNED BEEF REUBENS ... 19.

1000 Island, Rye

CHICKEN SLIDERS ... 18.

Buttermilk Fried, Spicy Nduja, Brioche

MAINE LOBSTER ROLL ... 24.

Classic New England Style

SHISHITO PEPPERS ... 13.

Flash Seared, Lime, Atlantic Sea Salt

VEAL MEATBALLS ... 14.

Chunky Tomato Sauce, Garlic Toast

COCKTAILS | 22. each

THE BLAKE

*Citron Vodka, St. Germain, Lemon &
Grapefruit Juice, Orange Bitters*

ORCHATA ESPECIAL

*Siete Tequila, Bacardi Superior Rum,
Agave Syrup, Rice Milk, Cinnamon*

STRAWBERRY GIN

*Strawberry-Infused Plymouth Gin, Aquafaba,
Meyer Lemon Juice, Rhubarb Bitters*

BLUEBERRY MOJITO

*Diplomatico Blanco Rum, Chambord,
Lime Wedge, Muddled Mint, Blueberries*

OLD GALLIANO

Dickel Bourbon, Galliano, Orange & Angostura Bitters

FRED LEBOW

Campari, Carpano, Old Overholt Straight Rye, Brooklyn Lager

OLD CUBAN

*Blanquette de Limoux Antech, Diplomatico Blanco Rum,
Mint, Lime, Angostura Bitters*

BULLEIT MANHATTAN

*Bulleit Rye, Strawberries infused with
Cocchi Americano, Rhubarb Bitters*

PISCOTEQUE

*Pineapple-Infused Pisco, St. Germain,
Lemon Juice, Angostura Bitters*

PRIVATE RESERVE: OUR MOST EXCLUSIVE WINES

SERVED by the OUNCE ... Ask to see our full list!