

THE ST REGIS BAR

the art of drinking

“THE PROPER UNION OF GIN AND VERMOUTH IS A GREAT AND SUDDEN GLORY;
IT IS ONE OF THE HAPPIEST MARRIAGES ON EARTH, AND THE SHORTEST LIVED”

Bernard DeVoto

The price includes consumption tax and 15% service charge.

3-6-12 Hommachi, Chuo-ku, Osaka, Japan, 541-0053 The St. Regis Osaka Restaurant Reservation +81-6-6105-5659

THE ST REGIS BAR

NEW YORK

NEW YORK

“ELEGANCE IS THE ONLY BEAUTY THAT NEVER FADES”

Audrey Hepburn

LOCAL INFUSIONS

In the 1930s, when Fernand Petiot was making Bloody Mary at The St. Regis New York's King Cole Bar, he would never have imagined his cocktails and many more inspired cocktails would make it all the way to Osaka. Here, in this inspired list, we bring you a taste of the Astor family's New York heritage, elevated with the influence of spirited local culture.

“IT'S NEVER TOO EARLY FOR A COCKTAIL”

Noël Coward

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LOWER MANHATTAN

WELCOME TO THE BIRTHPLACE OF NEW YORK CITY. ONCE A LANDMARK OF INDUSTRY AND BOOTLEGGING, SET AGAINST THE VIBRANT CULTURAL MELTING POT OF EARLY MIGRANTS, THE LOWER EAST SIDE'S EMINENT COCKTAIL CULTURE SETS A GLOBAL STANDARD OF EXCELLENCE.

FORREST & MACREADY

¥2,600

Irish whiskey / Jamaican rum / Hazelnut syrup / Apricot liqueur / Fresh lemon juice / Absinthe

The Astor Place Riots of 1849, when the American actor Forrest and British actor Macready competed in a production of "Macbeth," that led to mayhem. As with the two riots, the competing flavors mingle in a complex acidity, making this a challenging and unique cocktail.

A RITUAL FIZZ

¥2,600

Coffee infused limoncello / Double cream / Fresh lemon juice / Sugar / Orange blossom water / Soda

The aroma of espresso, orange blossom, and homemade limoncello will surround you in a moment of "Little Italy" of the early 20th century, full of passion and smiles, with a variety of words, aromas, and laughter.

A SETTLED TRADER

¥2,800

Butter fat-washed genever / Ruby port / Banana liqueur / Vanilla syrup / Egg yolk

Made with butter fat-washed genever, port wine, and banana liqueur, this cocktail is reminiscent of the Dutch immigrant neighborhood known as Tribeca. A Flip, one of the oldest cocktail category fresh egg yolk adding creamy texture and spices, at that time expensive article shipped around the world just by a few companies.

MIDTOWN

ALIVE WITH ICONS AND ACTIVITY, MIDTOWN IS SAID TO EPITOMISE THE CHARACTER AND CLASS OF NEW YORK. BUSTLING STREETS BOAST THE LANDMARK LOCATIONS OF TIMES SQUARE, THE CHRYSLER BUILDING, GRAND CENTRAL TERMINAL AND THE ST. REGIS NEW YORK, WITH THE INFAMOUS KING COLE BAR, HOME OF OUR SIGNATURE BLOODY MARY COCKTAIL.

1ST HIGHWAY SOUR

¥2,800

Apple brandy / Maple syrup / Fresh orange juice / Fresh lemon juice / Egg white / Walnut bitters

Beginning in Times Square, the Lincoln Highway, America's first automobile highway across the continent, brought great prosperity to the municipalities along its route and was dubbed the "Main Street Across America. The highway passes through New Jersey, home of Laird & Company, the oldest licensed Applejack brewery Medium-full bodied, with a balance of fruitiness and sweet-sourness, this cocktail can be enjoyed at any time of the day.

CAPITAN'S CURE

¥2,600

Vodka / Fino sherry / Dry vermouth / Mint & lime syrup

COLUMBUS CIRCLE - A roundabout, is one of three monuments planned in 1892 to commemorate the 400th anniversary of the arrival of Columbus, the great explorer, on the American continent. Inspired by the gimlet, a nautical cocktail, and in honor of Christopher Columbus, we have created a refreshing vodka-based, minty aperitif with Italian vermouth and Spanish dry sherry.

MANHATTAN CLUB

¥2,800

Local spiced blended scotch whisky / Sweet vermouth / Dry vermouth / Aromatic bitters / Absinthe

The Manhattan Club in Madison Square is, in theory, the birthplace of the Manhattan cocktail. Known as the "Queen of Cocktails" the Manhattan is made with Scotch, balanced by vermouth and refreshed by absinthe. At The St. Regis, Scotch whisky is blended with regional spices for a unique twist. Its deep, clear red color and luscious flavor, like that of sunset, make it the perfect after-dinner cocktail to be sipped while listening to live music.

The price includes consumption tax and 15% service charge.

THE ST REGIS BAR

UPPER MANHATTAN

UPPER MANHATTAN IS RENOWNED AS A HUB FOR THE AFFLUENT AND INTELLECTUAL, HOME TO WORLD FAMOUS MUSEUMS AND PRESTIGIOUS LEARNING INSTITUTIONS. BOUNDED BY CENTRAL PARK AND THE HUDSON RIVER, UPPER MANHATTAN ALSO HOSTS THE CREATIVE AND HISTORIC BOROUGH OF HARLEM, A PARAMOUNT CENTER OF AFRICAN-AMERICAN ARTS AND CULTURE.

THE HELLGATE HUSSAR'S FORTUNE

¥2,700

Bourbon whiskey / Amaro / Hazelnut liqueur / Gentian / Orange bitters

HELL GATE BRIDGE - A railroad bridge over the East River where numerous ships once ran aground. The most famous victim was the H.M.S. Hussar of the Royal Navy, which sunk with nearly a million British pounds, much of which has still gone unrecovered. Bitter and herbal, this cocktail is a palate-pleasing combination of dark spirits and hazelnut oil, perfect for all who are seeking a challenge.

A SIP OF GILDED AGE

¥2,800

Cognac / Manzanilla sherry / Blackberry syrup / Ruby port / Aromatic bitters

ASTOR ROW - The earliest planned townhouse in the heart of the Harlem area. John Jacob Astor had purchased in 1844, and his grandson and leading Gilded Age socialite William Backhouse Astor, Jr. was the driving force behind the development. A Sip of Gilded Age is meant to replicate a style of cocktail the rich family members ought to drink while sitting on wooden porch or by a warmly lit fireplace.

DUKE OF JAZZ

¥2,800

White rum / Reposado tequila / Fresh pineapple juice / Honey water / Fresh lemon juice / Lemon zest oleo saccharum

Taste the sweet life of Sugar Hill with this bright tropical tequila blend in memory of the eminent composer, pianist and jazz bandleader Edward Kennedy "Duke".

EAST SIDE

EVERY CORNER OF THE ECLECTIC EAST SIDE IS STEEPED IN THE HISTORY OF CENTRAL EUROPEAN MIGRANTS, ART MOVEMENTS AND COUNTER CULTURE. SET BESIDE THE EAST RIVER WITH A VIEW TO BROOKLYN AND QUEENS, THE NEIGHBORHOOD ALSO BOASTS FIFTH AVENUE, ONE OF THE WORLD'S MOST AFFLUENT STREETS.

A HOUSE IN THE HAMPTONS

¥2,800

Rye whiskey / Apple brandy / Peach liqueur / Fresh lemon juice / Ancho syrup / Egg white

Luxurious and elegant, just like the Hamptons – a summer destination for the affluent residents of New York – this elegant sour is furnished with fruit and spice. Excellent introduction to whiskey cocktails for beginners.

ROSELLES JULEP

¥2,600

Rye whiskey / Strawberry & honey shrub / Fresh mint / Aromatic bitters

ROSE HILL - began as a 130 acre plantation that stretched from the East River to the current Park Avenue between 21st and 30th Streets. This cocktail, inspired by the wide variety of fruit-filled plantations of England and America, is made with fresh fruit and Osaka honey, and offers a refreshing sweetness and richness along with the cool sensation of mint.

STIRRED UPPER-CLASS WAY

¥3,500

Martell xo / Mancino chinato / Cherry liqueur / Orange bitters

A twist on the old classic cocktail, the Harvard Cocktail, is the kind of cocktail that fills the sophisticated after-dinner moments of New York's upper class living on the Upper East Side. With the supreme cognac Martell XO as the hero, you will experience a heightened sense of sensation that ranges from mellowness and elegance to strength.

The price includes consumption tax and 15% service charge.

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WEST SIDE

SET BY THE HUDSON RIVER, THE WEST SIDE HAS MANY A STORY TO TELL, FROM THE HISTORIC GARMENT DISTRICT AND FAST-PACED CULTURAL HUBS OF THE UPPER WEST SIDE, SOHO AND TRIBECA, TO THE OLDEST NORTH-SOUTH THOROUGHFARE IN NEW YORK CITY, NOW BETTER KNOWN AS BROADWAY.

MARIAN SNAP

¥2,700

Bourbon whiskey / Umeshu / Orgeat syrup / Fresh lemon juice / White grapefruit juice / Egg white / Red wine

The Plum Torte, first published in 1983 by New York Times food columnist Marian Bross, is one of the most popular and reproducible recipes in the magazine's history. Reflecting New York's own unique style, incorporating everything from fashion to food to people as a "melting pot," the classic sour is transformed into a vibrant and appealing cocktail by arranging it with a float of red wine.

ROOSEVELT'S ROSES OF COLUMBIA

¥2,700

Genever / Rose syrup / Fresh lemon juice / Aquafaba / Double cream / Licorice bitters / Soda

UPPER WEST SIDE – it is considered one of the wealthiest neighborhoods in New York and is a cultural and intellectual center centered United States, Theodore Roosevelt. Parts of it were once known as the "Blooming District". Aquafaba, a water extracted from chickpeas, replaces egg whites for a silky foam and mouthfeel.

TEMPTATION TO CELEBRATE

¥2,800

Chivas regal / Elderflower liqueur / Fresh lemon juice / Chocolate bitters

Celebrate with Champagne and Scotch whisky, as served on the deck of RMS Titanic before it set off from the Chelsea Piers, with an adventurous twist of chocolate bitters.

The price includes consumption tax and 15% service charge.

THE ST REGIS BAR

SPIRIT-FREE COCKTAILS

“ACCEPT WHAT LIFE OFFERS YOU AND TRY TO DRINK FROM EVERY CUP”

Paulo Coelho

A RITUAL FIZZ

¥2,200

Seedlip grove / Double cream / Fresh lemon juice / Sugar syrup / Orange blossom water / Soda

The aroma of orange blossom and lemon will surround you in a moment of "Little Italy" of the early 20th century, full of passion and smiles, with a variety of words, aromas, and laughter.

DUKE OF JAZZ

¥2,200

Seedlip spice / Chilled sencha green tea / Fresh pineapple juice / Honey water / Fresh lemon juice / Lemon zest oleo saccharum

Taste the sweet life of Sugar Hill with this bright tropical mocktail blend in memory of the eminent composer, pianist and jazz bandleader Edward Kennedy "Duke".

HARLEM SWIZZLE

¥2,200

Seedlip spice / Verjus / Fresh lemon juice / Seasonal fresh juice / Orgeat syrup / Fresh mint

Saunter through Spanish Harlem, the enclave established by Puerto Rican and Latin American immigrants after WWI, with this bright and refreshing lift on the classic swizzle.

ROSELLES JULEP

¥2,200

Seedlip spice / Strawberry & honey shrub / Fresh mint / Angostura bitters

ROSE HILL - Inspired by the plantations overflowing with a wide variety of fruits in England and the United States, where the Rose Hill area got its name, this mocktail is made with fresh fruit and Osaka honey, and offers a refreshing sweetness and richness along with the cool sensation of mint.

The price includes consumption tax and 15% service charge.

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THE VIOLET HOUR

“EVERY SUNSET BRINGS THE PROMISE OF A NEW DAWN”

Ralph Waldo Emerson

“This is the Violet Hour, the hour of hush and wonder, when the affections glow and valour is reborn, when the shadows deepen along the edge of the forest and we believe that, if we watch carefully, at any moment we may see the unicorn.”

BERNARD DEVOTO, THE HOUR (1951)

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VIOLET HOUR

AT THE MATURING OF EACH DAY, AS DUSK SETTLES, WE CELEBRATE THE DISTINGUISHED MOMENT WITH THE VIOLET HOUR. THE DISTINCTION OF A MARTINI, LONG A SYMBOL OF REFINEMENT AND ALTRUISTIC SOPHISTICATION, MARKS THE TRANSITION FROM LABOR TO DIVERSION AS WE WELCOME THE BOUNDLESS POSSIBILITY OF NIGHT.

VIOLET HOUR MARTINI

¥2,600

Gin / Lillet blanc / Orange liqueur / Violet liqueur / Orange bitters / Lemon oil

As the day settles, floral & citrus notes are brought to life in this chilled, velvety Violet Hour signature martini.

FLAME OF LOVE MARTINI

¥2,500

Vodka / Dry sherry / Orange oil

VESPER MARTINI

¥2,600

Gin / Vodka / Lillet blanc / Orange bitters

CHURCHILL MARTINI

¥2,400

Gin / Olive

POETS DREAM

¥2,600

Gin / Dry vermouth / Benedictine / Orange bitter

The price includes consumption tax and 15% service charge.

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THE BLOODY M A R Y

“IT’S NOT DRINKING, IT’S BRUNCH

Ralph Waldo Emerson

AN INDULGENT RITUAL

Journey back to 1934, when famed barman Fernand Petiot perfected his recipe for an exquisite vodka-and-tomato juice cocktail, known at The St. Regis New York’s King Cole Bar as the Bloody Mary. For more than 80 years, the iconic Bloody Mary has remained the signature cocktail of the St. Regis. Each St. Regis hotel around the world offers a Bloody Mary inspired by the local ingredients and spirit of their destination. Where will you visit next?

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THE ORIGINAL BLOODY MARY

RED SNAPPER THE ST. REGIS NEW YORK

¥2,600

Vodka / Lemon juice / Tomato juice / Worcestershire sauce / Tabasco sauce / Black pepper / Salt

Fernand Petiot gave birth to the Bloody Mary. With St. Regis' refined clientele in mind it became known as the "Red Snapper", giving the elegant drink an eloquent name.

SHOGUN MARY THE ST. REGIS OSAKA

¥2,600

Vodka / Dry gin / Tomato juice / Yuzu peel / Soy sauce / Celery / Wasabi powder

Perfumed with Japanese wasabi, this unforgettable cocktail introduces a locally inspired interpretation of the celebrated Bloody Mary. Yuzu, a traditional Japanese fruit, blends perfectly with the subtle citrus notes of dry gin, while wasabi's signature zest imparts an invigoration finish.

CANTO MARY THE ST. REGIS HONG KONG

¥2,600

Vodka / Peaty scotch whisky / Lemon juice / Tomato juice / Bloody mary premix

Playfully mixing historic and contemporary influences, this provocative cocktail celebrates the essence of Cantonese culture. Local chen pi (dried tangerine peel), Kowloon soy sauce and Chinese five-spice powder recall the region's spice-trading heritage, while Scotch whisky lends the creation a modern edge.

YAN MARY THE ST. REGIS SHENZHEN

¥2,600

Vodka / Tomato juice / Lemon juice / Freshly ground black pepper / Soy sauce / Cayenne pepper / Sea salt / Oyster salsa

This epicurean creation reconstitutes the bounty of the South China Sea in a custom cocktail, infused with St. Regis pedigree. Its sharp, savory flavor results from the addition of sea salt-or tan, in Chinese-as well as fresh oyster, a prized staple of the region's traditional cuisine.

The price includes consumption tax and 15% service charge.