



The history of the Bloody Mary involves a bartender named Fernand Petiot, who first conceived a rudimentary version in the early 1920's while working for the famed Harry's New York Bar in Paris. After prohibition, Petiot brought the drink to Manhattan when he presided over the dapper King Cole Bar in The St Regis New York. For a time, the cocktail was rechristened the Red Snapper in a nod to more delicate American sensibilities. While at The St Regis, Petiot perfected the tomato juice concoction, with other various seasonings, and created a beverage we all know and love today.

\$16

THE DOWNHILL SNAPPER, ST REGIS ASPEN

*House infused dill and basil vodka poured over ice and topped with our house Bloody Mary mix.
A Bloody Mary that pays tribute to its home here in Aspen.*

THE RED SNAPPER, ST REGIS NEW YORK CITY

The original Bloody Mary, perfected at the original St Regis.

THE HARRY'S TEXAS, ST REGIS HOUSTON

The St Regis in Houston uses Patron Silver Tequila, a little cajun seasoning and some jalapenos to personalize their rendition.

THE BLOODY SMOKE, ST REGIS LONDON

Our chaps in London chose Jack Daniels to enhance their version of the Bloody Mary.

THE SHOGUN, ST REGIS OSAKA

With soy sauce and wasabi, this Bloody Mary is for those with a bolder palate.

It is our pleasure to craft our Bloody Marys with locally distilled Woody Creek Distiller's potato vodka, made from potatoes grown in the Roaring Fork Valley.





*In the spirit of pleasing modern taste, we have created a selection of house cocktails for your enjoyment.
All born in The St. Regis Aspen but inspired by our most discerning guests' tastes,
These new cocktails were created for you and by you.*

\$16

WINTER GARDEN

Cognac – Basil – Grapefruit – Lime – Agave

WINTER PINA

Tequila – Ancho Reyes – Pineapple – Lime – Cinnamon

ORANGE NATIVE

Bourbon – Orange – Ginger Beer

SPICED MARGARITA

Tequila – Jalapeno – Ginger Beer

THE ASTOR WARMER 🍷

Pisco – Lemon – Spiced Cider – Agave

ST. REGIS HOT CHOCOLATE 🍷

Drambuie – Godiva – Green Chartreuse – Cinnamon

\$30

ASPEN CONNECTION

Champagne Veuve Clicquot – Cognac – Bitters – Sugar

by

*Brandon Harris, Daniel Marinier
and Hugo Vargas*

