

STUDIO BAR

SEASONAL COCKTAILS

Hibiscus Citrus

Cosmopolitan Variation

Tito's Vodka, Hibiscus Lavender Tisane,
Combiar Triple Sec, Lime

Jalapeno Sour

Midori Sour Variation

Espero Blanco Tequila, Midori, Cucumber, Jalapeno,
Lime, Club Soda

Mezcal Daisy

Margarita Variation

Union Uno Mezcal, Giffard Pamplemousse Liqueur,
Lemon, Chili Salt

Terrace Sour

Whiskey Sour Variation

Old Forester Bourbon, Giffard Strawberry, Mint, Lemon

Summer Flight

Aviation Variation

Neversink Gin, Giffard Lichi-Li, Maraschino, Lemon

All cocktails are \$15

BITES

Cheese Plate with Pan Forte	\$21
Local Charcuterie with Purple Mustard	\$19
Whipped Ricotta Toast with Barberries	\$13
Carrot Hummus Tartine with Shaved Vegetables	\$13
Fried Castelvetrano Olives	\$11
Hot Fried Eggplant with Lime Yogurt	\$13
Profiteroles with Ice Cream	\$9

Members enjoy 10% off at the Studio Bar.

Please scan the QR code at your table to place an order.

WINE

Sparkling

Mata I Coloma Cava Reserva Brut Nature
Cupada No. 22

White

Jean-Francois Merieau Touraine Blanc
Les Hexagonales 2018

Sean Minor Chardonnay Four Bears
Central Coast 2017

Florent Cosme Vouvray Sec Grosse Pierre 2018

Rose

Nigl Zweigelt Rosé Kremstal Niederösterreich 2018

Red

Macari Vineyards Merlot North Fork of
Long Island 2014

JK Carriere Pinot Noir Provocateur
Willamette Valley 2017

Obsidian Ridge Cabernet Sauvignon Obsidian
Ridge Red Hills Lake County 2017

All wines are \$14 glass / \$48 bottle

BEER

Braven Bushwick Pilsner
Sunday Beer Co. Lager
Founder's All Day IPA
Dogfish SeaQuench Sour

All beers are \$9

BEVERAGES

Water/Sparkling	\$3
Soda/Juice	\$4
Coffee/Tea	\$4
Cold Brew	\$5
Espresso	\$4
Cappuccino/Latte	\$5