

STUDIO BAR

SEASONAL COCKTAILS

Hibiscus Citrus

Cosmopolitan Variation

Tito's Vodka, Hibiscus Lavender Tisane, Lime

Daily Grind

Espresso Martini Variation

Tito's Vodka, Stumptown Hairbender Espresso, Stumptown Coldbrew, Simple Syrup

Mezcal Daisy

Margarita Variation

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

Terrace Sour

Whiskey Sour Variation

Old Forester Bourbon, Giffard Strawberry, Strawberries, 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
Crispy Duck Lettuce Wrap	\$19
Whipped Ricotta Toast with Barberries	\$13
Carrot Hummus Tartine with Shaved Vegetables	\$13
Fried Pickles with Remoulade	\$13
Hot Fried Eggplant with Lime Yogurt	\$13
Dessert Trio: Lemon Meringue Tartelette, Pistachio Cherry Financier, Mocha Chip Sandwich Cookie	\$12

Members enjoy 10% off at the Studio Bar.
Please scan the QR code at your table to place an order.

WINE

Sparkling

Mongarda Valdobbiadene Prosecco, Italy 2020

White

Andrea Felici, Verdicchio Dei Castelli Di Jesi Classico Superiore, Italy 2020

Mary Taylor, 'Clara Sala' Sicilia Bianca, Grillo, Italy 2020

Benito Santos, 'Igrexario de Saia', Albarino, Spain 2020

Rose

AIX Rose, Coteaux D'aix en Provence, 2020

Red

Macari Vineyards Merlot, North Fork of Long Island 2014

Cycles Gladiator Pinot Noir, Santa Rosa 2017

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

BEER

Montauk Brewing Co Pilsner	\$9
Brooklyn Lager	\$9
Founder's All Day IPA	\$9

BEVERAGES

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