

STUDIO BAR

SEASONAL COCKTAILS

Untitled

Biennial Cocktail
*Neversink Gin, Giffard Fraise Des Bois, Lemon,
Simple Syrup, Merlot*

Gansevoort St

Manhattan Variation
*Old Forester Bourbon, Sweet Vermouth, Luxardo,
Angostura, Maraschino Cherry*

Don't Touch The Art

Dark N Stormy Variation
Sailor Jerry Rum, Ginger Beer, Lime

Daily Grind

Espresso Martini Variation
*Tito's Vodka, Stumptown Hairbender Espresso,
Stumptown Coldbrew, Simple Syrup*

Hibiscus Citrus

Cosmopolitan Variation
Tito's Vodka, Hibiscus Lavender Tisane, Lime

All cocktails are \$15

BITES

Cheese and Charcuterie Plate	\$26
Kettle Chips and Crab Artichoke Dip	\$21
Duck Lettuce Wrap	\$23
Impossible Meatball	\$19
Hot Fried Eggplant	\$15
Smoked Salmon Tartine	\$15
Smashed Avocado Toast	\$14
Trio of Cookies	\$12
Pavlova Parfait	\$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 Saiar', Albarino,
Spain 2020

Rose

AIX Rose, Coteaux D'aix en Provence, 2020

Red

Candialle Chianti Classico, Tuscany, Italy 2019

Pot De Vin Merlot, Languedoc, France 2020

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