

# 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

## SMALL PLATES

<b>Cheese and Charcuterie Plate</b>	\$26
<b>Kettle Chips and Crab Artichoke Dip</b>	\$21
<b>Chickpea Pancake</b>	\$16
<b>Soba</b>	\$17
<b>Smoked Salmon Tartine</b>	\$15
<b>Smashed Avocado Toast</b>	\$14
<b>Spicy Marinara Flatbread</b>	\$16
<b>Prosciutto and Truffle Flatbread</b>	\$19
<b>Trio of Cookies</b>	\$12
<b>Pavlova Parfait</b>	\$10
<b>Salted Caramel Chocolate Tart</b>	\$12

Members enjoy 10% off at the Studio Bar.

## WINE

### Sparkling

Mestres 1312 Cava, Spain 2019

### Sparkling Rose

Val De Mer Sparkling Rose, France

### White

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

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

Domaine De La Rochette Sauvignon,  
France 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

<b>Montauk Brewing Co Pilsner</b>	\$9
<b>Brooklyn Lager</b>	\$9
<b>Founder's All Day IPA</b>	\$9

## BEVERAGES

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