

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

Cheese and Charcuterie Plate	\$26
Bean Dip with Crudités and Lavash	\$17
Mixed Greens Salad	\$14
Chickpea Pancake	\$16
Soba	\$17
Smoked Salmon Tartine	\$15
Smashed Avocado Toast	\$14
Spicy Marinara Flatbread	\$16
Prosciutto and Truffle Flatbread	\$19
Trio of Cookies	\$12
Pavlova Parfait	\$10
Chocolate Espresso Mousse	\$11

Members enjoy 10% off at the Studio Bar.

WINE

Sparkling

Mongarda, Prosecco Superiore, Veneto, Italy NV

Sparkling Rosé

Val De Mer Sparkling Rosé, France

White

Famille Dubard, 'Coeur du Mont' Sauvignon Blanc,
France 2021

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

Ravines, Dry Riesling, Finger Lakes, New York 2019

Rosé

Rosé Bieler Père et Fils, 'Sabine',
Aix-en-Provence 2021

Red

Candialle Chianti Classico, Tuscany, Italy 2019
Pot De Vin Merlot, Languedoc, France 2020

All wines are \$14 glass / \$56 bottle

BEER

Montauk Brewing Co Pilsner	\$9
Brooklyn Lager	\$9
Founder's All Day IPA	\$9
Athletic Brewing "Upside Dawn" Golden Ale	\$8
Athletic Brewing "Run Wild" IPA	\$8

BEVERAGES

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