Members enjoy 10% off at the 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

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
*Candiale Chianti Classico, Tuscany, Italy 2019*

*Pot De Vin Merlot, Languedoc, France 2020*

All wines are $14 glass / $56 bottle

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.

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