

STUDIO LOUNGE  
DINNER

*To Share ... or not*



*Larger Plates*

**GRILLED CHEESE & TOMATO BISQUE / 12**

*sourdough, house cheese blend,  
tomato bisque*

**BREAD & BOURSIN / 11**

*house boursin cheese,  
herbed caramelized-onion bacon jam,  
accoutrements*

**SOFT PRETZEL / 12**

*amazing grains pretzel sticks,  
mixed-berry cheese sauce, mustard sauce*

**MAC 'N' CHEESE / 13**

*bacon, house cheese blend,  
parmesan crust, studio sauce*

**CRISPY PORK BELLY / 15**

*pork belly, pickled daikon & carrot, cucumber,  
cilantro, baguette*

**MOZZARELLA STICKS / 14**

*house sticks,  
marinara*

**SHRIMP SKEWERS / 21**

*gulf shrimp,  
garlic butter*

**SEARED SCALLOPS / 23**

*three seared scallops, crispy rice cake,  
mango purée, ponzu glaze*

**BAR NUTS / 6**

*bourbon, rosemary,  
honey glaze*

**SEASONAL SALAD / 13**

*leaf lettuce, roasted beets and apples,  
goat cheese, toasted walnuts,  
balsamic vinaigrette*

**SL BURGER / 21**

*8oz, pepperjack, sliced onion,  
marie's meat hot, local stout dijonnaise,  
house fries*

**RIGATONI SCALLOPINE / 26**

*rigatoni, bay scallops, broccoli, mushrooms,  
prosciutto, vodka sauce*

**MADEIRA CHICKEN / 27**

*pan-roasted chicken breast,  
baby carrots, pommes purée,  
shiitake madeira sauce*

**LAMB POPS / 32**

*new zealand lamb chops,  
mint chimichurri*

**SALMON / 34**

*wild caught atlantic salmon, rice pilaf,  
asparagus, buerre blanc*

**STEAK FRITES / 60**

*22oz bone-in ribeye, house fries,  
chimichurri*

*Sides*

**SWEET POTATO WAFFLE FRIES / 6**

**SEASONAL VEG / 6**

**MASHERS / 6**

**FRIES / 6**

BRETT LOFTON, EXECUTIVE CHEF

20% GRATUITY ADDED TO PARTIES LARGER THAN SIX GUESTS.  
OUR LISTED PRICE REFLECTS A 4% DISCOUNT TO ALL GUESTS WHO  
CHOOSE TO PAY WITH CASH.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,  
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
IF YOU HAVE A FOOD ALLERGY, PLEASE NOTIFY US.



# COCKTAILS

## PURPLE RAIN / 16

*indigo gin, lavender,  
lemon, egg white*



## YOUR MOM'S BANANA BREAD / 17

*rye, rum, caffè amaro, banana purée, lemon,  
honey, egg white, chocolate bitters*



## OUTTA RESPECT / 13

*bourbon, ginger liqueur,  
aperol, red wine, lemon*



## MIDNIGHT MASS / 15

*aged rum, yellow chartreuse,  
aperol, pineapple, lemon*



## STUDIO SPRITZ / 15

*gin, sauv blanc, jalapeño,  
strawberry, lemon, soda*



## THE CUSP / 14

*scotch, blackberry,  
lemon, soda, mint*



## SANDRA'S ROSE / 13

*blanco, elderflower liqueur,  
cranberry bitters, honey, lemon*



## HONEY I'M HOME / 14

*vodka, cachaca, honeydew soju,  
cucumber, lime*



## HEY, MAMBO! / 16

*mezcal, green chartreuse,  
ginger liqueur, raspberry, lime*



## EROS / 12

*vodka, passion fruit liqueur,  
bitters, pineapple, lime*



# STUDIO CLASSICS

- 15 -

## MULE

*vodka, ginger liqueur,  
lime, "fiz" ginger beer*



## NAKED & FAMOUS

*mezcal, yellow chartreuse,  
aperol, lime*



## NEGRONI

*gin, campari,  
vermouth*



## OLD FASHIONED

*muddled orange & amarena cherries,  
bourbon, bitters*



## PAPER PLANE

*bourbon, amaro nonino,  
aperol, lemon*



## DIRTY MARTINI

*gin -or- vodka  
- blue cheese stuffed olives / 3 -*



STUDIO LOUNGE

COCKTAILS & COMPANY

# WINE BY THE GLASS

- ask about our "by the bottle / spirits" menu -

## WHITE

DOMAINE DE PIERRE <i>"Touraine" Sauvignon Blanc 2021, France</i>	13 / 45
LIVING ROOTS <i>"Bone-Dry" Riesling 2020, Finger Lakes</i>	12 / 43
PENFOLDS MAX'S <i>Chardonnay 2018, Australia</i>	13 / 45
VIETTI <i>Moscato 2022, Italy</i>	12 / 43
ZENATO <i>Pinot Grigio 2021, Italy</i>	12 / 43

## RED

BODEGAS BRECA <i>Grenache 2021, Spain</i>	11 / 40
CASCADE HEIGHTS <i>Merlot 2020, Washington</i>	12 / 43
CASTELLO DI VOLPAIA <i>"Citto" Sangiovese 2020, Italy</i>	14 / 48
GUARDA RIOS <i>Red Blend 2020, Portugal</i>	13 / 45
LA POSADA <i>Tempranillo 2020, Spain</i>	11 / 40
MON FRÈRE <i>Pinot Noir 2021, California</i>	13 / 45
TERRAZAS <i>Cabernet Sauvignon 2020, Argentina</i>	14 / 48

## ROSÉ

MIRAVAL <i>"Studio" 2022, France</i>	14 / 48
PLAIMONT <i>Saint-Mont d'Enfer 2021, France</i>	11 / 40

## SPARKLING

BARIANO <i>Prosecco, Italy</i>	13 / 45
CHANDON <i>Brut, California</i>	15 / 53
CHANDON <i>Brut Rosé, California</i>	15 / 53

# BEER

## DRAFT

DEWEY BEER <i>El Trono - Lager, Delaware</i>	4.2%	7
DEWEY BEER <i>Festbier - Lager, Delaware</i>	5%	7
DEWEY BEER <i>Strawberry Blueberry Gelato - Fruit Smoothie, Delaware</i>	7%	9
FIFTH FRAME <i>Blow It Up - IPA, Rochester, NY</i>	8.5%	9

## BOTTLE / CAN

BLUE LIGHT	4%	5
BLUE MOON	5.4%	6
COORS LIGHT	4.2%	5
GUINNESS	4.2%	6
HIGH NOON VODKA SELTZER	4.5%	6
ITHACA FLOWER POWER IPA	7.5%	7
MICHELOB ULTRA	4.2%	5
MODELO ESPECIAL	4.4%	6
PERONI	5%	6
STELLA ARTOIS	5%	6

# drink your DESSERT



## CLASSIC ESPRESSO MARTINI

*espresso vodka, mr. black coffee liqueur, espresso  
-your choice of either bold or creamy-*

13

## PB & J ESPRESSO MARTINI

*bourbon, peanut butter irish cream,  
raspberry, espresso*

14

## PISTACHIO ESPRESSO MARTINI

*tito's, pistachio foam,  
espresso*

15

## KEY LIME ESPRESSO MARTINI

*rum, key lime cream liqueur,  
heavy cream, espresso*

14

## ESPRESSO TREE

*try them all!*

*bold, creamy, pb&j, pistachio, key lime*

60

---

# eat your DESSERT

## WARM COOKIE

*cast iron chocolate chip,  
chocolate ganache, gelato*

10

## CARROT CAKE

*cheesy eddie's carrot cake,  
house whip cream*

8

## CHEESECAKE W/ FRUIT

*cheesy eddie's original cheesecake,  
fresh fruit*

9

