

STUDIO LOUNGE

# PROVISIONS

**BUFFALO MAC & CHEESE / 17**

*crispy buffalo tenders, cavatappi,  
seasoned bread crumbs,  
house cheese sauce*

**AHI TUNA / 21**

*4oz sesame crusted ahi tuna,  
seaweed salad, house ponzu sauce*

**QUESADILLA / 19**

*-chicken, steak, or cheese-  
served with salsa and sour cream*

**SHRIMP PASTA / 32**

*linguini, hot peppers, onions,  
garlic bread crumbs, blush sauce*

**GEM SALAD / 15**

*dill ranch, radish, cucumber,  
garlic bread crumbs  
add cutlet / 6*

**BAR NUTS / 6**

*bourbon, rosemary,  
honey glaze*

**LAMB CHOPS / 39**

*carrot, fingerlings,  
mint chimichurri*

**SCALLOPS / 34**

*squash, brussels sprouts,  
walnuts, brown butter*

**CHICKEN CUTLET SANDWICH / 24**

*pepperjack, spicy ranch,  
lettuce, tomato, house fries*

**14 OZ NEW YORK STRIP / 45**

*house fries, chimichurri,  
roasted garlic aioli*

**SL BURGER / 21**

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

**CHICKEN WINGS**

*(6) for 10 -or- (12) for 18  
buffalo, buffalo garlic-parm,  
garlic-parm, honey sriracha,  
or samurai*

20% GRATUITY ADDED TO PARTIES LARGER THAN FIVE GUESTS.  
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.

# WINE BY THE GLASS

- ask about our champagne list & spirits menu -

## WHITE

LIVING ROOTS <i>"Bone-Dry" Riesling 2020, Finger Lakes</i>	12 / 43
LOCATIONS <i>Sauvignon Blanc, New Zealand</i>	13 / 45
LOUIS JADOT <i>Chardonnay 2022, France</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
FATTORIA PARADISO <i>Sangiovese 2021, Italy</i>	17 / 57
ST. HUBERT'S "The Stag" <i>Cabernet Sauvignon 2022, California</i>	16 / 55
VILLA VALENTIN <i>Pinot Noir 2022, Italy</i>	12 / 43

## ROSÉ

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

## SPARKLING

VIGNA NUOVA <i>Dry Prosecco, Italy</i>	13 / 45
CHANDON <i>Brut, California</i>	15 / 53
CHANDON <i>Brut Rosé, California</i>	15 / 53

# BEER

## BOTTLE / CAN

BLUE LIGHT	4%	5
BLUE MOON	5.4%	6
COORS LIGHT	4.2%	5
GUINNESS	4.2%	6
HIGH NOON	4.5%	6
SURFSIDE	4.5%	5
MICHELOB ULTRA	4.2%	5
CORONA	4.6%	6
PERONI	5%	6
STELLA ARTOIS	5%	6

- ask about our rotating draft beer selection -

# drink your DESSERT



**CLASSIC  
ESPRESSO MARTINI**  
*espresso vodka, espresso cream liqueur,  
coffee liqueur, espresso*  
13

**PB & J  
ESPRESSO MARTINI**  
*bourbon, peanut butter irish cream,  
raspberry, espresso*  
14

**PISTACHIO  
ESPRESSO MARTINI**  
*vodka, pistachio cold foam,  
espresso*  
15

**SALTED CARAMEL  
ESPRESSO MARTINI**  
*salted caramel vodka, salted caramel bailey's,  
espresso liqueur, salt, espresso*  
16

**CANDY CANE  
ESPRESSO MARTINI**  
*vodka, white chocolate liqueur,  
peppermint schnapp, espresso*  
16

**ESPRESSO TREE**  
*try them all!*  
*classic, pb&j, pistachio,  
salted caramel, & candy cane*  
60

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# eat your DESSERT

**BROWNIE À LA MODE**  
*warm brownie, vanilla ice cream*  
10

**WARM COOKIE**  
*cast iron chocolate chip, pistachio gelato*  
10

