

STUDIO LOUNGE
DINNER

To Share ... or not

SOUP & HALF SANDWICH / 12
ask your server for today's selection

BREAD & BOURSIN / 11
*house boursin cheese,
herbed caramelized-onion bacon jam,
accoutrements*

PRETZEL STICKS / 12
*amazing grains pretzel sticks, garlic butter,
parmesan, marinara*

MAC 'N' CHEESE / 13
*bacon, house cheese blend,
parmesan crust, studio sauce*

CRISPY PORK BELLY / 15
*pork belly, pickled daikon & carrot, cucumber,
raddish, cilantro, soy sauce aioli, baguette*

SEAFOOD CAKES / 14
*seafood cakes, pickled red onion,
cajun remoulade*

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*



Larger Plates

SEASONAL SALAD / 13
*arugula, strawberry, "moody blue" cheese,
crispy prosciutto, citrus 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, mashed potatoes,
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 FRIES / 6

MASHED POTATOES / 6

SEASONAL VEG / 6

FRIES / 6

BRETT LOFTON, EXECUTIVE CHEF

20% GRATUITY ADDED TO PARTIES LARGER THAN FIVE 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

COCONUT MARGARITA / 13

*reposado, lime,
coconut*



CLEMENTINE CLUB / 17

*gin, clementine,
egg white, lemon*



THE STAGE IS SET / 14

*cucumber vodka, strawberry,
basil, lemon, rhubarb bitters*



OUTTA RESPECT / 13

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



MIDNIGHT MASS / 15

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



REGINA GEORGE / 15

*cachaca, grapefruit vodka, dragon fruit liqueur,
peychaud bitters, lemon, prosecco*



WATER-MELONÉ / 15

*rum, watermelon,
aperol, lime, mint*



EL PEPINO / 14

*blanco, jalapeño, cucumber, cilantro,
lime, agave, chamoy & tajin rim*



SANDRA'S ROSE / 13

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



WHEN THE SMOKE CLEARS / 18

*rye, mezcal, tepache, pineapple,
lime, agave, smoked cinnamon*



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

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
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

BOTTLE / CAN

BLUE LIGHT	4%	5
BLUE MOON	5.4%	6
COORS LIGHT	4.2%	5
GUINNESS	4.2%	6
HIGH NOONS	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

- 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**
*tito's, pistachio foam,
espresso*
15

**S'MORES
ESPRESSO MARTINI**
*s'mores whiskey, s'mores cream liqueur,
chocolate liqueur, espresso*
16

**THIN MINT
ESPRESSO MARTINI**
*chocolate vodka, rum, chocolate liqueur,
mint cream liqueur, mint bitters, espresso*
15

ESPRESSO TREE
try them all!
classic, pb&j, pistachio, s'mores, thin mint
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

