

the Studio

M E N U

By The Glass

BUBBLES & ROSE

Schramsberg Mirabelle Brut - 11 | 42

Schramsberg Vineyards

Astoria Prosecco - 10 | 40

Astoria Wines

Moulin de Gassac Guilhem Rose - 9 | 36

IGP France

WHITES

Livio Felluga Esperto Pinot Grigio - 8 | 30

Livio Felluga Wines

Makara Sauvignon Blanc - 10 | 38

Wairau Valley

Benziger Chardonnay - 9 | 35

Benziger Family Winery

Patz & Hall Dutton Ranch Chardonnay - 16 | 58

Patz & Hall Winery

REDS

Aquinas Pinot Noir - 9 | 36

Aquinas North Coast Wines

Stonecap Merlot - 8 | 30

Stonecap Wines

Angulo Innocenti Malbec - 10 | 38

Angulo Innocenti Viticultores

Embankment Cabernet - 11 | 39

Goldschmit Vineyards

Trefethan Cabernet - 16 | 68

Trefethan family Vineyards

the **Vine**

By The Bottle

BUBBLES & ROSE

Sokol Blosser Estate Rose - 37
Sokol Blosser Winery

Ruinart Brut Rose - 96
Champagne Ruinart

NV Collet Brut - 24
Maison Collet

Veuve Clicquot Brut - 104
Veuve Clicquot

WHITES

Terlano Pinot Grigio - 38
Cantina Terlano

Keever Sauvignon Blanc - 55
Keever Vineyards

Manciat Poncet Les Crays Pouilly-Fuisse - 52
Pouilly-Fuisse

Poseidon Estate Chardonnay - 39
Poseidon Vineyard Estate

Cakebread Cellars Chardonnay - 72
Cakebread Cellars

REDS

Clos Pagase Mitsukos Vineyard Merlot - 38
Clos Pagase Winery

Chateau Dasvin Bel-Air Haut Medoc - 44
Haut Medoc Winery

Copain Tous Ensemble Pinot Noir - 39
Copain Wines

Mollydooker The Boxer Shiraz - 48
Mollydooker Wines

Peju Province Piccolo Meritage - 52
Peju Province Winery

Justin Cabernet - 42
Justin Winery

Donatella Cinelli Brunello - 96
Donatella Cinelli Colombini

Stag's Leap Artimus Cabernet - 100
Stag's Leap Wine Cellars

the **Vine**

Bottle

LUNATIC - 6

Blonde / *Wicked Weed*

MILLER LITE - 4

Pilsner Light / *Miller Brewing Company*

DUCK-RABBIT STOUT - 6

Milk Stout / *Duck Rabbit Brewery*

HOPPYUM - 6

IPA / *Foothills Brewery*

HUMMIDITY - 6

Modern Pale Ale / *Fullsteam*

OFF MAIN - 6

Cider / *Bull City Ciderworks*

SCOTTISH ALE - 8

Ale / *Ponysaurus*

ADSR - 8

Coffee Helles Lager / *Fullsteam*

FREAK OF NATURE - 14

Double IPA / *Wicked Weed*

MILLE FLEUR RUSTIC SAISON - 17

Saison / *Haw River*

CHIMAY - 20

Darker Ale / *Trappist Brewery*

Draft

INDIAN PALE ALE - 6

IPA / *Ponysaurus*

RED OAK - 6

Amber Lager / *Red Oak*

UNSCRIPTED - 6

Hoppy Lager / *Fullsteam*

the **Brews**

Martinis

MRS. HENDRICKS - 12

Tito's Handmade Vodka, Organic Watermelon Juice, St. Germain Elderflower Liqueur

BEVERAGE NO. 7 - 12

Bulleit Rye, Sweet Vermouth, Bitters, Luxardo Cherry

THE CLEAN DIRTY MARTINI - 12

Plymouth Gin, Oversized Ice Cube Made of Olive Juice

CUFFS & BUTTONS - 13

Spiced Bourbon, Vanilla, Honey Bitters, Lemon

Cocktails

GREATEST OLD FASHIONED - 11

Bulleit Bourbon, Angostura Bitters, Orange Peel

NEGRONI AMERICANO - 11

Williams Chase Gin, Campari, Sweet Vermouth, Soda

MYSTIC LEMONADE - 10

Mystic Bourbon, Fresh Strawberry Lemonade

THE PERFECT SERVE - 9

Tito's Handmade Vodka, Redbull, Peach Schnapps, Cranberry

MODERNIST MARGARITA - 10

Tequila, Fresh Lime Juice, Activated Charcoal

WHITNEY'S MULE - 30

Sharable for Four. Bedlam Vodka, Crabbie's Ginger Beer, Lime Juice. Also availble as a single for \$9.

the Classics

From The Kitchen

Shared

POPCORN ESPELETTE - 5

Piment d'Espelette, Spanish Marcona Almonds,

THE MASH UP - 10

*Griddled Multigrain, Avocado, Grilled Sweet Corn, Cotija,
Smoked Paprika*

HE WHO LIKES HUMMUS - 9

Toasted Baguette

CAROLINA POPCORN - 12

Crispy Pork Bites, Side Vinegar Dipping Sauce

Nº 1 AHI POKE* - 16

*Nº 1 Ahi Tuna, Avocado Pico, Sticky Rice, Crispy Tortilla,
Mango, Fresno*

SUSHI CONE!* - 16

- *Ahi, Mango, Habanero*
- *Salmon, Avocado, Ginger Mayo*
- *Crab, Asparagus, Spicy Remoulade*

CHUKA BUN BUN - 14

- *Roasted Pork Belly, House Made Pickle, Slaw, Sriracha Mayo*
- *Nashville Hot Chicken, House Made Pickle, Slaw,
Blackstrap Molasses Cream*

THE PERFECT GUAC - 9

House Made Guacamole, Salsa Fresco, Tortilla Chips

the **Bites**

From The Kitchen

Mains

SPINACH UNSCRIPTED - 14

Heirloom Spinach, Fullsteam Roasted Chicken, Monchego Cheese, Apple, Cashew, Mustard Bacon Vinaigrette

GWENTH - 11

Spinach Tortilla, Roasted Pepper, Portabella Mushroom, Black Bean Corn Relish, Sun Dried Tomato Aioli

THE PATIO BURGER* - 14

Gruyere, Blue Cheese, Sugar Bacon, Balsamic Red Onion, Rocket Arugula, with Spiked Frites or Kale Slaw

BIG TUNA - 13

griddled sourdough, tuna salad, gruyere, sweet pickled relish, vine ripened tomatoes

FLAT IRON STEAK FRITES* - 22

12 oz cab flat iron steak, chimichurri, spiked frites

Sweets

TODAY'S COOKIES - 4

TODAY'S CAKE - 6

**Foods may be served raw or undercooked. Consuming raw or undercooked food may increase your risk of foodborne illness.*

the **Bites**