



RED WINE

PINOT NOIR 18 / 60	NEBBIOLO 15 / 55
BARBERA DI ALBA 14 / 52	MALBEC 15 / 58
CHIANTI 12 / 45	CABERNET SAUVIGNON 18 / 69
MONTEPULCIANO D'ABRUZZO 15 / 55	

WHITE WINE

PROSECCO 12 / 46	RIESLING 15 / 50
PROSECCO ROSE D.O.C. 12 / 46	SAUVIGNON BLANC 14 / 48
BRUT 14 / 52	VERMENTINO 14 / 50
CHARDONNAY 14 / 56	ROSE 15 / 58
PINOT GRIGIO 12 / 45	

AFTER DINNER DRINKS

GOLDEN TICKET / 18 vodka, godiva white chocolate liqueur, light creme de cacao, banana liqueur, whipped cream	HOT TODDY / 16 whiskey, honey, lemon, hot water	10 YR PORT / 16	SAMBUCA / 12
DUSK TIL DAWN / 18 espresso vodka, godiva dark chocolate liqueur, kahlua, fresh espresso	CARDINAL SIN / 18 cardinal mendoza brandy, cinnamon vanilla simple, orange bitters	20 YR PORT / 20	GRAPPA / 14
		IRISH COFFEE / 16	MADEIRA / 16
		RAMAZOTTI AMARO / 12	COGNAC / 18
		FERNET BRANCA / 12	ARMANAC / 19

ASK ABOUT OUR RARE AND BOUTIQUE COGNAC OFFERINGS!

DESSERT

ALL DESSERTS / 10 ADD GELATO / 6

BROWN BUTTER BANANA CAKE housemade banana spice cake, walnuts, brown butter frosting	SPUMONI CAKE strawberry, pistachio, rum+chocolate gelato, chocolate chips, vanilla cookie coconut crust, crushed pistachios, cherries
FLUFFY CINNAMON COFFEE CAKE housemade and served warm, (pairs well with gelato)	FLOURLESS MOCHA TORTE housemade with a mocha cream frosting, berry sauce
TIRAMISU mocha cream, lady fingers, espresso, dark chocolate	CHOCOLATE LAVA CAKE warm chocolate cake, fudge center, glaze topping
CHEESECAKE Italian style ricotta cheesecake	
CANNOLI creamy sweet mascarpone, chocolate chips, crisp shell	

GELATO

SINGLE 6 / DOUBLE 10 / AFFOGATO +3

VANILLA BEAN	DARK CHOCOLATE
BLOOD ORANGE SORBET (V)	BUTTER PECAN
STRAWBERRY SORBET (V)	

COFFEE & TEA

COFFEE	TEA / 5.5
LAVAZZA ITALIAN ROAST 5.5 / DECAF 6	EARL GREY
ESPRESSO 6 / 8	GREEN TEA
ESPRESSO BEVS / 7	SPICED HERBAL
HOT CHOCOLATE / 8	APPLE TEA
	(H) CHAMOMILE CITRUS
	(H) PEPPERMINT
	H= Herbal / Decaffeinated

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Split Charge 5 Corkage fee 25 Maximum of 3 credit cards per table 20% gratuity will be added to all parties of 6 or more

2-2-23



DRINK MENU

SPECIALTY COCKTAILS

ALL COCKTAILS / 18

MOOD INDIGO

Rhythm & Blues vodka,
chateau, citrus, ginger beer

SOUL DRIVER

Stra-ka vodka, combier,
scratch sour, rhubarb bitters

MARILYN

vodka, elderflower,
strawberry infused
white cranberry juice

NIGHTINGALE

choice of fine vodka, gin,
or rum, pure passion purée,
grapefruit infused seltzer

ROUND MIDNIGHT

Amelia gin, chamomile,
vanilla, lemon, lime,
licor 43 mist

STUDIO SLING

gin, benedictine, pineapple &
lime juices, creme de violet,
lavender, hibiscus, mure, soda

HARVEST

gin, rhubarb bitters,
cucumber puree, scratch
sour, egg white

RESPECT

gin, peach & blackberry
puree, lemon, topped
with champagne

TIKI ON TUJUNGA

trio of pan-caribbean rum,
exotic citrus juice, orgeat,
passion fruit, allspice dram

THAT'S MR. HEMINGWAY

blanc rum, lime & grapefruit
juices, luxardo maraschino
liqueur

SEVEN SEAS

amber rum, guava,
pineapple & lime juices,
coconut puree, tiki bitters

MAYAN SKIES

Dante's Inferno tequila,
scratch sour, mango puree,
blood orange drizzle

LIFE ON MARS

reposado tequila, mezcal,
lime juice, orgeat, housemade
hibiscus blend

TEQUILA

MOCKINGBIRD

Dante's Inferno tequila, mezcal,
cinnamon vanilla simple, lime

NEW OLD FASHIONED

bourbon, black walnut
bitters, orange oil, luxardo
cherry, rendition mist

MOONLIGHT DRIVE

Rendition Room's baked
bourbon leads you to a
proper whiskey sour

MAGIC CARPET RYE

rye whiskey, turmeric &
cumin blend, scratch sour,
old fashioned bitters

ALL THAT SAZ

rye & cognac blend, psychaud's
& angostura bitters, demerara
simple, absinthe rinse

DOCTOR'S ORDERS

smokey single malt scotch,
canton ginger liqueur,
lemon juice, honey

DAY AT THE RACES

bourbon, salted caramel,
apple purée, lemon zest

BARREL AGED COCKTAILS

MR. WARMTH

bourbon, licor 43,
drambuie

ROYAL FLUSH

bourbon, rye, carpano antica,
amaro, luxardo, ardbeg mist

LOVE MANHATTAN

rye, cherry bitters, sweet
vermouth, yellow chartreuse
rinse, suze mist

BUSINESS WITH

PLEASURE
gin, yellow chartreuse,
lemon juice, orgeat,
blue curacao mist

NEW-GRONI

gin, sweet vermouth,
campari, suze mist

HOUSE INFUSED SPIRITS

ALL HOUSE INFUSED SPIRITS / 16
cocktail creations / +2

STRA-KA

strawberry infused vodka

RHYTHM AND BLUES

vanilla blueberry infused vodka

AMELIA

blackberry infused gin

DANTE'S INFERNO

jalapeño infused plata tequila

BAKED BOURBON

bacon, maple, vanilla infused
Kentucky bourbon

SPIRITS AWAY

ALL MOCKTAILS / 12

FAUXJITO

lime, mint, seltzer

PEARADISIO

scratch sour, pear, seltzer

SPA WATER

cucumber, mint, lime seltzer

NECTAR OF THE GODS

watermelon, cucumber,
scratch sour, lemon, seltzer

CLOUD 9

pineapple, lemon, coconut, mango

EVE ON EARTH

white cranberry, grapefruit seltzer,
scratch sour

BEER

DRAFT BEER / 12

IPA

PILSNER

HEFEWEISEN

CHIMAY BOTTLE /13

N/A BOTTLE /10

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