

## Cocktails 14

**Huckle BERRY Fin:** Tito's Handmade Vodka painstakingly prepared with fresh macerated seasonal berries, served in a martini glass over a raw cane sugar with a fresh press of lemon.

**West Thai Story:** A light, exotic twist on the piña colada. This delicious concoction is pounded with Don Q Rum, bruised with coconut syrup, pineapple juice and manicured with sweet fresh mint, served on the rocks.

**Darkness At Noon:** Written by our very own bar chef Jason Maxwell, sings as it is shaken with Sailor Jerry Spiced Rum, lightly essenced with Maraschino Liqueur, bound in fresh pressed lime and grapefruit juice, balanced with agave nectar and house made pomegranate syrup, strained up and garnished with a bright red cherry.

**Tito's Mule:** Tito's Handmade Vodka, muddled lime and blackberry with house made ginger syrup. Shaken and poured over rocks topped with ginger beer.

**Champagne Haze:** Plymouth Gin, bound in fresh pressed lemon juice, balanced with locally harvested honey and fresh sweet strawberries, topped with Prosecco.

**Wuthering Heights:** An award winning classic just like the book; this cocktail created by mixologist Tony Abou-Ganim. An imaginative masterpiece of Sailor Jerry Spiced Rum and orange curacao rind liqueur built with fresh pressed lemon and served in a cinnamon tincture rimmed martini glass.

**Dante's Inferno:** A classic gin beauty with a unique twist, prepared with Plymouth Gin, Amaro Averna, and sweet vermouth, lightly chilled and strained up in a martini glass with a dash of Peychaud's bitters.

**War and Peace:** Jack Daniels Tennessee Whiskey, bruised to perfection with fresh pressed lemon and fresh mint, served on the rocks with a splash of seltzer and dash of Peychaud's bitters.

**The Great Gatsby:** From the Great mind of "Peaches", Daniel's alter ego has forged this Woodford Reserve Bourbon cocktail, vigorously shaken with Bols Peach Schnapps and fresh pressed lemon juice, served over fresh rocks with house-made rich iced black tea.

**Brave New World:** Plymouth Gin, flash infused with fresh pineapple and fresh orange, bound in cranberry and served over a pillow of seltzer.

**Lolita:** A martini with a floral twist. Hand-Crafted Tito's Vodka mixed with fresh blackberries, violet and lavender syrup, and a splash of fresh pressed lemon, served chilled up in a martini glass.

**Catch 22:** Has a paradoxical ability to catch its victims in its illogic. Bulleit Bourbon, St. Germain, and a splash of green tea syrup are shaken and strained into a cocktail full of catches and instances of circular reasoning that trap unwitting bystanders in its snares.

**A Clockwork Orange:** In a society where citizens have fallen into a passive stupor of complacency, enjoy this criminal cocktail. Hennessy VS, Crème de Cassis, Lillet Blanc, and of course, orange bitters will leave your mind with mischievous plans for the rest of the night.

**Honolulu5:** A Modern twist on the original "Honolulu Cocktail," our specialty 5<sup>th</sup> Anniversary cocktail goes down as smoothly as the years go by. The sweet flavors of coconut and Chambord liqueur provide an unexpected contrast to Chartreuse, Gin and muddled blueberries. Cheers to many more years to come!

## Wine List

	<b>Glass</b>	<b>Bottle</b>
<b>CHAMPAGNE &amp; SPARKLING</b>		
Caposaldo Prosecco	12	48
Chandon Rose	16	64
Taittinger Champagne	33	132
 <b>WHITE WINES</b>		
Woodwork Chardonnay	10	35
Cape Mentelle Sauvignon Blanc	13	47
Tomassi Le Rosse Pinot Grigio	13	47
Newton Chardonnay Red Label	15	55
Ceretto Moscato d'Asti	16	59
 <b>RED WINES</b>		
Woodwork Cabernet	10	35
Antigal Malbec	11	39
Joel Gott "815" Cabernet	13	47
Michael David Petite Petit	13	47
Four Graces Pinot Noir	16	59
Buehler Zinfandel	16	59
Markham Merlot	16	59
 <b>ROSE WINE</b>		
Sacha Lichine Rose	13	47

More wines available by the bottle! Please ask your server for today's selections.

## Beer List

### Domestic Beer 7

Miller Lite, Coors Light

### Local Hawaiian Beer 8

Big Wave Golden Ale, Bikini Blonde, Coconut Porter, Hana Lei IPA, Longboard Lager

### Imported Beer 8

Corona, Erdinger Hefe-Weizen, Guinness, Heineken, Heineken Light, Kirin, Newcastle, Stella Artois

## Liquor Price Range

<b>Cognac</b> 13 - 300	<b>Gin</b> 10 – 13	<b>Louis XIII</b> 0.5 oz. \$110
<b>Liqueur</b> 9 - 19	<b>Mezcal</b> 13 – 19	1.0 oz. \$200
<b>Rum</b> 10 - 13	<b>Tequila</b> 10 – 55	1.5 oz. \$275
<b>Vodka</b> 10 - 13	<b>Whiskey</b> 10 – 350	2.0 oz. \$300

Parties of 6 or more are subject to an automatic 20% gratuity.

## Food Menu

### Confit Smoked Ahi Dip 13

Grilled sourdough, cornichons

### M.C.O. 15

Cured meats, cheese, olives, lavosh

### Burrata Bruschetta \*G/\*V 12

Grilled baguette, burrata, balsamic tomatoes, basil pesto

### Wagyu & Foie Sliders 14

Bleu cheese, foie emulsion, balsamic onions

### Fig & Brie 13

Shaved cappicola, brie, fig spread, arugula, balsamic

### Classic Margherita \*V 11

House made tomato sauce, mozzarella, fresh basil

### Hummus & Tapenade \*G 11

Grilled naan

### Steak Frites 18

Grilled hangar, watercress chimichurri, herbed fries

### Lemon Burrata Tortelli \*V \*contains nuts 15

Sundried tomato pistou, cured egg yolk, pistachio

### Spiced Pork Grinds 9

Fresh tomatillo salsa

### Tri Fungi \*V 13

Mixed mushrooms, spinach, roasted garlic cream, truffle oil

### Spicy or Regular Fries 7

## Dessert

### Mojito Cheesecake 13

Rum whipped cream, mint anglaise

### Chocolate Caramel Dome 15

Dark chocolate mousse, brown butter  
Caramel, raspberry gel

### Grilled Pineapple Tart 12

Mac Nut cream, coconut ice cream

### Creamsicle Sundae 12

Vanilla ice cream, blood orange  
sherbet, cookie dough

## Beverages

### Hot Tea 5

Chamomile Blossoms, Earl Grey with Lavender, Energy, English Breakfast, Imperial Oolong, Long Life Green, Peppermint, Relax

### Juice 5

Apple, Cranberry, Grapefruit, Orange, Pineapple

### Soda Fountain 3

Coca Cola, Diet Coke, Ginger Ale, Sprite

Bundaberg Ginger Beer 5

Coffee/Decaf 4

Redbull/Sugar Free 6

\*G- Can be made Gluten Free

\*V- Can be made Vegetarian

Items on this menu may take longer as special preparation is required. Please allow an additional 15-20 minutes.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**HAPPY HOUR**  
**Monday - Sunday**  
**6:00PM – 8:00PM**

**M. C. O. 12**

Cured meats, cheese, olives, lavosh

**Burrata Bruschetta \*V 9**

Grilled baguette, burrata, balsamic tomatoes  
Basil Pesto

**Wagyu & Foie Sliders 12**

Bleu cheese, foie emulsion, balsamic onions

**Spicy or Regular Fries 5**

**HAPPY HOUR**

All Beers	5
Well Drinks	6
House Red Wine	7
House White Wine	7
Daily Specialty Cocktails	8

**FLAT BREAD**

**Fig & Brie 10**

Shaved cappicola, brie, fig spread, arugula,  
balsamic

**Tri Fungi \*V 10**

Mixed mushrooms, spinach, roasted garlic  
cream, truffle oil

**Classic Margherita \*V 8**

House made tomato sauce, mozzarella, fresh  
basil

**WHISKEY CLUB WEDNESDAY**

Join us every Wednesday for  
great specials on whiskey  
and whiskey cocktails!  
Sign up for Whiskey Club and  
receive awesome member  
benefits!

**LIVE MUSIC**

Wednesday	Randy Allen	8:00 pm - 10:30 pm
Thursday	Jeremy Cheng	8:00 pm - 10:30 pm
Friday	Randy Allen	8:00 pm - 10:30 pm
Saturday	Freddy Leonne	8:00 pm - 10:30 pm
Sunday	Jeremy Cheng	8:00 pm - 10:30 pm

**Friends with Benefits**

**Have All the Fun.**

**Ask Today & Get Hooked Up**



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