

STUDIO BAR

BREAKFAST

Served till 10:30am egg whites +2
applewood bacon +3

Breakfast Burrito \$18.50

choice of bacon or chicken apple
sausage, eggs, avocado, potato, roasted
tomato salsa, queso cotija, black beans

Avocado Toast \$19.50

eggs, cherry tomato, pickled onion,
queso fresco

Classic Breakfast \$19.95

eggs, bacon or chicken apple sausage

Bacon and Egg Croissant \$19.50

aged cheddar, arugula, garlic aioli

Huevos Rancheros \$19.50

salsa ranchero, queso cotija, corn
tostadas

Smoked Ham & Scrambled Egg Sandwich \$18.50

arugula, provolone, garlic aioli

BREAKFAST ACCESSORIES

Bloody Maria

choice of tequila from our platinum
collection, our own house made mix
with tomato juice and spices, celery
swizzle stick, traditional stuffed olive,
lemon & lime wedges, tabasco by
request

Bloody Mary

choice of vodka from our
platinum collection, our own house
made mix with tomato juice and
spices, celery swizzle stick, traditional
stuffed olive, lemon & lime wedges,
tabasco by request

Mimosa

your choice of brut cuvee, prosecco or
moscato & orange juice, make it special
try naked OJ

STUDIO BAR SPECIALTIES

Studio Taco's \$19.50

soft tacos, choice of steak, chicken or
oven roasted veggies, guacamole, asian
slaw, avocado ranch, pico de gallo,
cilantro, queso cotija, salad with citrus
crema, charred lime and salsa

Studio Burrito \$19.95

steak, chicken or roasted veggies, black
beans, rice, queso cotija, pico de gallo +
salad with citrus crema, charred lime
and salsa

Eight Cheese Nachos \$19.50

Eight cheese blend, jalapeno, pico de
gallo, black beans, cilantro, queso
cotija, crema, choice of chopped steak
or chicken

Quesadilla \$19.50

choice of chicken adobo or steak,
cheese, poblano+ salad citrus crema,
charred lime, salsa and avocado.

SANDWICH BOARD

With chips/ fries or mixed greens + 4

Turkey Club \$19.50

applewood bacon, baby greens,
tomato, avocado jardinière, whole
grain bread

Grilled Chicken \$19.95

asian slaw, fresh cucumber pickle,
sesame miso aioli

STUDIO BAR

SALADS & BOWLS

Add chicken +4

Asian Chicken \$19.50

cashews, crispy wontons, ginger-sesame dressing

Caesar Chicken \$19.50

parmesan, sourdough croutons

Chopped \$19.25

cucumbers, artichokes, red onion, kalamata olives, feta, pepperoncini rings, edamame, house vinaigrette

Burrito Bowl \$19.50

Carne asada, grilled chicken or roasted veggies, seasoned rice, roasted corn, black beans, queso cotija, avocado ranch

Build Your Own Salad \$20.95

choice of 1 green , 1 dressing, 1 accompaniment, 4 garnishes additional protein 5, additional garnish 3

greens : baby greens, romaine, asian mix

dressings: caesar, lemon vinaigrette, balsamic dressing, house ranch, ginger-sesame, avocado ranch

accompaniment: chopped chicken, pepperoni, bacon, sopresatta, salami, roast turkey

garnishes: croutons, crispy wontons, tortilla strips, golden raisin, red peppers, poblano, red onion, kalamata olives, marinated tomato, cashews, pecans, cucumber, avocado, jalapenos, carrot, celery, mushrooms, artichokes, parmesan, fresh mozzarella, feta, goat cheese, cotija

PIZZAS

Ask about vegan cheese and gluten free crust

Margherita \$20.50

fresh mozzarella, san marzano tomato sauce, basil

Pepperoni \$20.50

parmesan, mozzarella fontina

Bbq Chicken \$21.50

bbq sauce, roasted corn, cilantro, red onion

Build Your Own Pizza \$21.50

base + 1 protein & up to three toppings. extra protein or cheese 2, extra vegetables 1, ask about vegan cheese and gluten free crust

base

mozzarella and the sauce of your choice: tomato | pesto | bbq

cheese

mozzarella | fresh mozzarella | parmesan

protein

pepperoni | chicken | sopresatta| salami

vegetables

onions | sweet peppers cherry tomatoes | kalamata olive | mushrooms | roasted garlic

BURGER

Add fries + 5

Burger \$19.95

american kobe beef, cheddar, roasted onions, greens, spicy aioli + bacon 2

Bbq American Kobe \$22.50

crispy bacon, crispy onion, cheddar, bbq aioli



PAPPY VAN WINKLE 20-YEAR OLD

YES!, PINCH YOURSELF, YOU'RE NOT DREAMING. PAPPY 20 YR RIGHT HERE IN BURBANK. WHO KNEW?
240

WINE BY THE GLASS

SONOMA-CUTRER, CHARDONNAY, RUSSIAN RIVER 60Z, 90Z

18/24

STARMONT, PINOT ROSE, NAPA VALLEY, CALIFORNIA 60Z, 90Z

19/24

SANTA MARGHERITA, PINOT GRIGIO, ITALY 60Z, 90Z

19/27

BUENA VISTA, PINOT NOIR, CARNEROS 60Z, 90Z

19/24

BALLETTO ESTATE, CHARDONNAY, RUSSIAN RIVER 60Z, 90ZZ

17/25

MER SOLEIL "UNOAKED", CHARDONNAY, SANTA LUCIA HIGHLANDS

19/24

NYERS, RED BLEND, NAPA VALLEY 60Z, 90Z

18/24

RUSACK VINEYARDS, PINOT NOIR, SANTA BARBARA 60Z, 90Z

26/37

SUMMERS ESTATE WINES, CABERNET SAUVIGNON, NAPA VALLEY,
CALISTOGA 60Z, 90Z

25/33

BELL, SYRAH, CANTERBURY VINEYARD, SIERRA FOOTHILLS 60Z, 90Z

17/25

BUTTONWOOD, SAUVIGNON BLANC, SANTA YNEZ VALLEY 60Z, 90Z

18/25

FAMIGLIA ZONIN CUVÉE 1821 PROSECCO, ITALY

17

ALLURE WINERY, BUBBLY PINK MOSCATO

16

CRAFT BEER

Corona
Elysian Craft Beers
Golden Road Brewing

Kona Brewing Company
Modelo Especial
Michelob Ultra
Goose Island IPA

Ten Barrel Brewing Co.
Widmer Hefeweizen
Bud Light
Stella Artois