



STUDIO 6 BISTRO

HOME AWAY FROM HOME

GREAT BEGINNINGS

HUMMUS PLATE 13

Served with garlic butter pita, cucumbers, carrots, peppers, and olive oil

CHEFS CHOICE SLATE 18

Assorted artisanal cheeses, meats, house jams/butters, with house bread and accompaniments

HOUSE SOUP 4 | 8

Seasonal rotation

BASKET OF BREAD 10

Served with house made butters and jams

SIDES

FRESH FRUIT

HOUSE SOUP

KETTLE CHIPS

STREET CORN PASTA SALAD

SIDE SALAD

HANDHELDS

CAPRESE MELT 14

Salami, fresh mozzarella, house pesto and marinara between sourdough bread, drizzled with balsamic reduction

ROSEMARY TRI TIP 18

Sou vide beef tri tip, provolone, red pepper aioli, house greens, fried onion strings on a ciabatta hoagie

MANGO CHICKEN WRAP 14

Grilled chicken, tomato basil wrap, fresh made mango salsa, house curry

BISTRO BURGER 15

Two 4 oz smash burger patties, lettuce, tomato, pickle, provolone, bacon onion jam

THE CHIPPER 14

Sliced turkey, maple bacon, gouda cheese, lettuce, tomato, apple jam

RUEBEN 14

Rye bread, corn beef, sauerkraut, swiss cheese, 1000 island dressing

SALADS & BOWLS

GREEK GODDESS 14

Chickpeas, red onion, heirloom tomato, olive blend, sweet peppers, fresh dill, feta, cucumber tossed in house vinaigrette

Chicken \$4 Smoked Salmon \$6

STREET CORN PASTA 15

Vegetable pasta, corn, green onion, avocado, spicy chorizo, cilantro, queso fresco, black beans, tossed in a chili-lime dressing

Chicken \$4

HAWAIIAN DELIGHT 16

Grilled BBQ chicken skewer over a bed of pineapple fried rice

CLASSIC CAESAR 14

Romaine, garlic herb croutons, shaved parmesan, red onion, tossed in house Caesar dressing

\$4 Chicken \$6 Smoked Salmon

SMOKED SALMON 17

Romaine, shaved parmesan, garlic herb croutons, red onion, avocado, hard boiled egg, salmon, and a side of dill vinaigrette

SWEET BERRY 14

Spinach, fresh mixed berries, mozzarella, candied pecans, served with oil and raspberry vinaigrette

Chicken \$4 Smoked Salmon \$6