

# HAPPY

## HAPPY HOUR *Monday through Friday, 4pm - 6pm*

**DRAFT BEERS | 4**

**SIGNATURE COCKTAILS | 7**

**WINES BY THE GLASS | 8**

**TEMPRANILLO** - Bodegas LAN, Crianza, Rioja, Spain 2017

**MALBEC** - Baron La Rose, Bordeaux, France 2019

**VINHO VERDE** - Casal Garcia, Minho, Portugal 2020

**CHARDONNAY** - Harken, Central Coast, California 2020

## SMALL PLATES

**ROSEMARY FRIES | 10**

**PARMIGIANO TRUFFLE FRIES** - harissa aioli | **11**

**BURRATA** - cherry tomato, prosciutto, 25year aged balsamic vinegar, crostini | **19**

**BRUSCHETTA** - truffled ricotta, fresh figs, local honey, aged balsamic | **18**

**BLISTERED SHISHITO PEPPERS** - sea salt, lemon | **13**

**TESSA MEATBALLS** - house ground, pomodoro, baby arugula, Parmigiano crisp | **18**

**CAULIFLOWER FRITTO** - basil jalapeno aioli | **15**

**OCTOPUS** - fingerling potato, smoked paprika, garlic, olives, red watercress | **25**

**GREEN P.E.I. MUSSELS** - cilantro, tomato, garlic, coconut milk, white wine, crostini | **20**

**TAPAS BOARD** - a selection of four, six or eight served with crackers | **16 / 24 / 32**

SALUMI	CHEESE
Prosciutto	Reading
Copicola	Toma
Bresola	Three Sisters
Finoccionna	La Tur

**BABY KALE SALAD** - delicata squash, toasted pumpkin seeds, gorgonzola, figs | **18**

**BEET SALAD** - goat cheese & feta whip, hazelnuts, blood orange, citrus thyme dressing | **17**

**TESSA SALAD** - cucumbers, cherry tomato, olives, dried cherries, sunflower seeds, crispy chickpeas | **17**

**CAESAR SALAD** - baby romaine, Parmigiano, croutons, pickled red onion | **16**

**ADD CHICKEN | 6**

**ADD SHRIMP | 12**

**ADD SALMON | 15**

**TESSA 8OZ WAGYU BURGER** - carmelized onion, applewood bacon, fontina, hand cut fries | **21**

## SWEETS

**AFFOGATO | 10**

vanilla ice cream,  
espresso, biscotti

**SELECTION OF THREE  
SCOOPS | 10**

Sorbet -  
pear, mango, coconut

Ice Cream -  
vanilla, dark chocolate

## TESSA

For your safety, we ask that you please wear a mask.

Consuming raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. Prior to ordering, kindly inform your server of any and all allergies, plus their severity.

# DRINKS

60 oz. PITCHERS | 60

**BLOODY MARY**  
**MIMOSA**

**SANGRIA**  
**WHITE | RED | APPLE**

## ON TAP

**GUAVA GOSE | 8**  
**BY COLLECTIVE ARTS**  
Sour Wheat Ale, 4.9%  
Ontario, Toronto

**DOC'S HARD PEAR CIDER | 8**  
Cider, 5.5%  
Warwick, NY

**SPRINGDALE NITRO BRIG | 8**  
Mocha Stout, 6.8%  
Framingham, Massachusetts

**MEL'S EVERYDAY | 8**  
Lager, 4.8%  
Upper West Side, NY

**HOFBRAU | 8**  
**HEFE WEISSE DUNKEL**  
Hefeweizen, 5.5%  
Munchin, Germany

**CELEBRATOR DOPPLEBOCK | 9**  
Bock | Lager, 6.7%  
Aying, Germany

**VELTINS | 8**  
Pilsner, 4.8%  
Meschede, Germany

**CIGAR CITY JAI ALAI | 8**  
IPA, 7.5%  
Tampa Bay, Florida

**ALLGASH WHITE | 8**  
Wheat Ale, 5.0%  
Portland, Maine

**LA CHOUFFE | 9**  
Organic Blonde Ale, 8.0%  
Achouffe, Belgium

**LAGUNITAS | 8**  
IPA, 6.2% Petaluma,  
California

## COCKTAILS | 15

**MIMOSA** - Choose Your Flavor: Pineapple Elderflower, Strawberry, Grapefruit, Melon, Belini, or Apple

**SPICY STRAWBERRY RHUBARB LEMONADE** - Tanteo Jalapeno Tequila, Rhubarb, Strawberry, Lemon

**LYCHEE 'TINI** - Tito's Vodka, Combier Cassis, Lychee, Basil, Lime

**ESPRESSO MARTINI** - VDKA 6100, Espresso, Mr Black, Amarula, Walcher Amaretto

**GINGER BERRY MARGARITA** - Corralejo Tequila, Combier Cassis, Lemon, Ginger Beer

**BLOOD ORANGE G&T** - Plymouth Gin, Maraschino Liqueur, Blood Orange, Lemon, Tonic

**GARDEN MARTINI** - VDKA 6100, Cucumber, Basil, Lime

**RHAPEROL SPRITZ** - Aperol, Wiggle Rhubarb Liqueur, Della Scala Prosecco, Vanilla

**CIDER MULE** - VDKA 6100, Red Jacket Apple Cider, Pierre Ferrand Dry Orange, Lemon, Ginger Beer

**YAS QUEEN** - Empress 1908 Gin, Choya Yuzu, Amaretto, Lemon

**RUBY FALLS** - 4 Roses Bourbon, Stravecchio Apple Brandy, Grapefruit, Honey, Lemon, Agnostura Bitter

**CAMPFIRE COCOA** - Coconut Cartel Rum, Chocolate Piment d'Esplette Liqueur, Chocolate Mole Bitters

**SANGRIA** - Choose Your Own Adventure: White, Red, or Apple Sangria

## WINES BY THE GLASS

### SPARKLING

**CREMANT DE LOIRE ROSE** -- Henry Varnay, Loire Valley, France NV | **15**

**PROSECCO** - Della Scala 'Extra Dry Brut,' Veneto, Italy NV | **14**

**CHAMPAGNE** - Lanson 'Le Black Label Brut,' Champagne, France NV | **26**

### WHITE

**GAVI DI GAVI** - Villa Sparina, Piedmonte,, Italy 2020 | **16**

**PECORINO** - Camillo Montori d'Abruzzo, Colli Abrutini IGT, Italy 2020 | **15**

**VINHO VERDE** - Casal Garcia, Minho, Portugal 2020 | **13**

**SAUVIGNON BLANC** - Domaine Paul Buisse, Touraine, France 2020 | **18**

**ALBARINO** - Pazo de Lusco, Rias Baixis, Spain 2020 | **16**

**GRUNER VELTLINER** - Landhaus Mayer, Niederosterreich, Austria 2019 | **14**

**CHARDONNAY** - Haut-Blanville Grand Reserve, Languedoc-Roussillon, France, 2018 | **17**

**CHARDONNAY** - Harken, Central Coast, California 2021 (Keg) | **15**

### ROSÉ

**GRANACHE** - Moulin de Gassac 'Guilhem,' Languedoc-Roussillon, France 2020 | **14**

### RED

**TEMPRANILLO** - Bodegas LAN, Crianza, Rioja, Spain 2017 | **16**

**PINOT NOIR** - Boen, Sonoma County, California 2019 | **18**

**GAMAY** - Chateau de La Chaize, Bourgogne, France 2017 | **16**

**MALBEC** - Baron La Rose, Bordeaux, France 2019 | **15**

**ZINFANDEL** - 'Unshackled Red' by The Prisoner, Central Coast, California 2019 | **19**

**NEBBIOLO** - Goy, d'Alba, Piedmonte, Italy 2019 | **16**

**BAROLO** - Terre di Bo, Piedmonte, Italy 2017 | **19**

**CABERNET SAUVIGNON** - No Fine Print, Napa Valley, California 2019 | **17**

**BOLGHERI** - Donne Fittipaldi, Bolgheri, Italy 2018 | **21**

**CHIANTI CLASSICO RISERVA** - Conti Barbolani 'Il Poggiolo,' Monteriggioni, Italy 2015 | **18**

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