

# HAPPY HOUR

## SMALL PLATES | 10

### PARMIGIANO TRUFFLE FRIES

*harissa aioli*

### CAULIFLOWER FRITTO

*basil jalapeño aioli*

### HOUSE DIPS

*garlic hummus, whipped ricotta, spinach-artichoke, crudite*

### TESSA MEATBALLS

*blend of lamb, pork & beef, pomodoro, arugula, parmigiano crisp*

### PROSCIUTTO & TUMBLEWEED CHEDDAR

*olives & cracker*

### CHICKEN SLIDERS

*spicy honey mustard, pickles, slaw*

## DRAFT BEER | 5

**FIVE BOROUGHS CITY LIGHT** *lager, new york, 4.2%*

**CATSKILL FORBIDDEN FRUIT** *sour, new york, 5.8%*

**GAFFEL** *kolsch, germany 4.8%*

**EBBS** *lager, new york 5.5%*

**WEIHENSTEPHANER** *hefeweizen, germany 5.4%*

**BRAVEN BUSHWICK** *pilsner, new york 5.5%*

**ESTRELLA GALICIA** *lager, spain 5.5%*

**MONTAUK WAVE CHASER** *east coast IPA, new york 6.2%*

**DEVILS PATH BY CATSKILL** *hazy IPA, new york 7.5%*

**DELIRIUM TREMENS** *lager, spain 5.5%*

**ESTRELLA GALICIA** *blonde ale, belgium 8.5%*

**ACE JOKER** *hard cider, california 6.9%*

DAILY 3PM - 6PM (food beginning at 3:30)

## COCKTAILS | 10

### TRENDING

#### MELOSPRITZ

*campo viejo cava, l'artisan melon liquor, soda*

#### GUAVA SPICE

*ghost tequila, dry curacao, fresh guava, lime*

#### TESSA'S LOST PLANE

*brugal rum, aperitivo nonino, montenegro, lemon*

### SIGNATURES

#### WATERMELON MARTINI

*VDKA 6100, dry curacao, watermelon, lime, basil, agave*

#### GARDEN MARTINI

*VDKA 6100, cucumber, lime, basil*

#### SPICY LYCHEE 'TINI

*fiero habanero, lychee puree, cassis, lime, basil, agave*

#### LORIKEET

*natterjack irish whiskey, creme de banane, pineapple, cinnamon bitters*

#### FRENCH BLONDE

*aviation gin, lillet, elderflower, grapefruit, lemon*

#### POMEGRANATE MEZCALITA

*bahnez mezcal, pomegranate liquor, cassis, dry curacao, lime*

#### GROW A PEAR

*abisola whiskey, bacardi, pear brandy, remy 1738, cinnamon, chocolate bitters*

#### THE BERGAMOT

*astral tequila blanco, italicus, grappa artigiana cividina, agave, lime*

#### TREATY OF VERSAILLES

*ketel one, juliette liqueur, peach puree, white grape, lemon*

#### FIG OLD FASHION

*bulleit bourbon, black infusions fig, demerara, angostura & orange bitters*

## SELECT WINES | 8

#### BLANC DE BLANCS

*rene briand, burgundy, fr*

#### VINHO VERDE

*casal garcia, paiva, pt 2023*

#### GAVI DI GAVI

*villa sparina, piedmonte, it 2022*

#### ROSE

*moulin de gassac, languedoc, fr 2022*

#### CHARDONNAY

*diatom, santa barbara, ca 2022*

#### MONTEPULCIANO

*tenuta i fauri, abruzzo, it, 2021*

#### MALBEC

*a lisa patagonia, ar 2022*

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.