

HAPPY

HAPPY HOUR

Monday 4pm - 6pm;
Tuesday through Friday 11am - 6pm

DRAFT BEERS | 4
SIGNATURE COCKTAILS | 8
WINES BY THE GLASS | 8

CREMANT DE LOIRE ROSE - Henry Varnay, Loire Valley, France
MONTEPULCIANO - Podere Castorani Abruzzo, Italy
MALBEC - Baron La Rose, Bordeaux, France
VINHO VERDE - Casal Garcia, Minho, Portugal

SMALL PLATES Tuesday through Sunday 3:30pm- 5pm

ROSEMARY FRIES | 10

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

HOUSE DIPS - garlic hummus, ricotta yogurt whip, artichoke-spinach dip, crudite | **17**

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

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	Tumbleweed
Mortadella	Three Sisters
Finoccionna	La Tur

BABY KALE SALAD - blue cheese dressing, maple bacon, figs, squash, pumpkin seeds | **18**

DUCK CONFIT SALAD - roasted pear, arugala, kalamata olives, pistachios, orange segment | **21**

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 | **17**

ADD CHICKEN | 6

ADD SHRIMP | 12

ADD SALMON | 15

TESSA 8OZ WAGYU BURGER - caramelized onion, applewood bacon, fontina, hand cut fries | **25**

SWEETS

AFFOGATO | 10

vanilla ice cream,
espresso, biscotti

**SELECTION OF THREE
SCOOPS | 10**

Sorbet -
raspberry, mango, coconut

Ice Cream -
vanilla, dark chocolate

TESSA

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Prior to ordering, kindly inform your server of any and all allergies, plus their severity.

SIGNATURE COCKTAILS | 16

- MIMOSA** - Choose Your Flavor: Pineapple Elderflower, Strawberry, Grapefruit, Melon, or Belini
PICKLE 'TINI - House-Infused Pickle Ketel One, Olives, Dill Pickles
STRAWBERRY FIELDS - VDKA 6100, Rhubarb, Strawberry, Lime, Fever Tree Ginger Beer
LYCHEE 'TINI - Ketel One, 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
PARADISE CITY - Gin Lane 1751, Campari, Maraschino Liqueur, Pineapple, Orange, Egg Whites
BLOOD ORANGE G&T - Empress 1908 Gin, Maraschino Liqueur, Blood Orange, Lemon, Tonic
GARDEN MARTINI - House-Infused Pineapple VDKA 6100, Cucumber, Basil, Lime
ROSE SPRITZ - Aperol, Moulin de Gassac Rose, Grapefruit, Pierre Ferrand Dry Orange, Vanilla
CHOCO-SPICED MANHATTAN - Angel's Envy Bourbon, Carpano Antica, Piment d'Eslette, Chocolate
THE GINGER MAN - House-Infused Apple Brandy, Canton, Hazelnut, Cinnamon, Vanilla
YAS QUEEN - Empress 1908 Gin, Choya Yuzu Liqueur, Trader Vic's Amaretto, Lemon
JALA BACK - Ghost Spicy Blanco Tequila, Aperol, Lemon, Elderflower

DRINKS

N/A DRY BAR | 8

EASY PEASY LEMON SQUEEZY

Ginger Spiced Lemonade

MIZZ FRIZZ

Pineapple, Grapefruit,
Strawberry, Basil

THE REFRESHER

Cucumber, Pineapple, Basil

BARREL AGED | 19 REVEL NEGRONI

Revel Avila Blanco,
Campari Carpano Antica,
Sweet Vermouth

ON TAP

MONTAUK WAVE CHASER | 8

East Coast IPA, 6.2%
New York

HARPOON UFO WHITE | 8

Witbier, 5.1% | Boston, Mass

TATTOOED PUMPKIN | 8 BY BRONX BREWERY

Pumpkin Ale, 7.5% | New York

ESTRELLA GALICIA | 8

Lager, 5.5% | Spain

WEIHENSTEPHANER | 8

Hefeweizen, 5.9% | Germany

GAFFEL | 8

Kolsch, 4.8% | Germany

VELTINS PILS | 8

Pilsner, 4.8% | Germany

ALLAGASH WHITE | 8

Wheat Ale, 5.0% | Maine

LA CHOUFFE | 9

Organic Blonde Ale, 8.0%
Belgium

LAGUNITAS | 8

West Coast IPA, 6.2%
California

RIVERHORSE TRIPEL | 8

Tripele Ale, 10.0% | New Jersey

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
BLANC DE BLANCS - Empire Estate, Finger Lakes, New York NV | 15
LAMBRUSCO - Umberto Cavicchioli & Figli, Emilia Romagna, Italy NV | 13
CAVA - Seguras Viudas 'Brut,' Catalonia, Spain NV | 13

WHITE

- VINHO VERDE** - Casal Garcia, Minho, Portugal 2020 | 13
VERDEJO RUEDA - Protos, Castillo y Leon, Spain 2021 | 16
GRUNER VELTLINER - Aichenberg, Niederosterreich, Austria 2020 | 14
GAVI DI GAVI - Villa Sparina, Piedmonte,, Italy 2020 | 16
SAUVIGNON BLANC - Domaine Paul Buisse, Touraine, France 2020 | 18
ALBARINO - Pazo de Lusco, Rias Baixis, Spain 2020 | 16
CHARDONNAY - Harken, Central Coast, California 2022 (Keg) | 15
MACON-CHAINTRE - Chateau du Bois de la Salle, Maconnais, France 2019 | 16

ROSÉ

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

RED

- TEMPRANILLO** - Bodegas LAN Crianza, Rioja, Spain 2018 | 16
PINOT NOIR - Boen, Sonoma County, California 2020 | 18
PETIT SYRAH - Dashe Cellars 'Delta Reds' Mendocino Ridge, California 2017 | 17
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 2018 | 16
BAROLO - Terre di Bo, Piedmonte, Italy 2017 | 19
CABERNET SAUVIGNON - No Fine Print, Napa Valley, California 2019 | 18
MONTEPULCIANO - Podere Castorani 'Cadetto,' Abruzzo, Italy 2017 | 14

60 oz. PITCHERS 60	
BLOODY MARY	MIMOSA
SANGRIA	
White Red	

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