

MIDDAY

HAPPY HOUR

Tuesday - Friday
11am - 6pm

DRAFT BEERS | 4

SIGNATURE COCKTAILS | 8

WINES BY THE GLASS | 8

Harken Chardonnay

Casal Garcia Vinho Verde

Podere Castorani Montepulciano

Baron La Rose Malbec

Henry Varnay

Cremant de Loire Rose

SPRITZ COCKTAILS | 10

Yuzu Spritz

Vinho Verde Spritz

Nonino Spritz

Amaro Spritz

Empress & Lime Spritz

Carpano Antica Spritz

Aperol Spritz

Campani Spritz

Jalapeno & Lime Spritz

Pomegranate Spritz

Pimms Cup

APPETIZERS

GIGANTE BEAN SOUP - andouille sausage, baby kale, parmesan | **14**

BURRATA - arugula, cherry tomato, prosciutto, 25 year aged balsamic vinegar, crostini | **20**

CAULIFLOWER FRITTO - cauliflower, basil jalapeno aioli | **16**

SALADS

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

PEAR SALAD - arugula, pomegranate, walnuts, feta cheese, lemon vinaigrette | **17**

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

TESSA SALAD - cucumbers, cherry tomato, dried cherries, sunflower seeds, crispy chickpeas, olives | **18**

CAESAR SALAD - baby romaine, Parmigiano, croutons, pickled red onion | **17**

ADD AVOCADO | 4

ADD CHICKEN | 6

ADD SHRIMP | 12

ADD SALMON | 15

EGGS

EGGS ANY STYLE - two eggs, hash browns, mixed greens | **13**

TESSA OMELETTE - mushroom, spinach, goat cheese, hash browns, mixed greens | **16**

THE WAKEUP CALL - burrata, soft eggs, eggplant marinara, calabrian chili, olives, sourdough | **19**

PASTA

CACIO E PEPE - linguini, pecorino, black pepper, basil crunch, parmigiano foam | **16/26**

SHRIMP SCAMPI - spaghetti, shrimp, garlic, cherry tomato, white wine, butter, parsley | **19/29**

LOBSTER DIABLO - caserecci pasta, spicy lobster-tomato sauce, cherry tomato, lobster | **27/37**

BOWLS

TUNA POKE BOWL - jasmine rice, mango, edamame, sesame-ginger dressing, avocado aioli | **25**

BLACKENED SHRIMP BOWL - quinoa, red onion, tomato, cucumber, tzatziki sauce | **24**

SANDWICHES

BLT & A - bagel, bacon, lettuce, tomato, avocado, garlic aioli, mixed greens | **17**

AVOCADO TOAST - harissa lemon, whole wheat, sunny side up egg, mixed greens | **16**

SHRIMP ROLL - arugula, garlic aioli, tahini coleslaw, hand cut fries | **18**

GRILLED CHEESE - fontina cheese, bacon, caramelized onions, hand cut fries | **18**

ULTIMATE BREAKFAST SANDWICH

English muffin, chicken sausage, mini omelette, tomato chutney, gruyere, harissa aioli | **16**

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

SIDES

Fruit Bowl | 9

Sauteed Spinach | 10

Rosemary Fries | 11

Truffle Parmesan Fries | 12

TOAST Served with butter & jam | **4**

White Sourdough

Whole Wheat

English Muffin

Bagel & Chive Cream Cheese | 6

SWEETS

Cookie Plate | **13**

assorted cookies & sweets

Affogato | **10**

*vanilla ice cream,
espresso, biscotti*

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

THE JOKER | 8 BY ACE BREWING

Champagne Cider, 6.9% California

ESCORPION NEGRO | 8 BY BAJA BREWING

Schwarzier, 6.0% Mexico

MONTAUK WAVE CHASER | 8

East Coast IPA, 6.2% New York

GAFFEL KOLSCH | 8

Kolsch, 4.8% Germany

ESTRELLA GALICIA | 8

Lager, 5.5% Spain

WEIHENSTEPHANER HEFE | 8

Hefeweizen, 5.9% Germany

VELTINS PILS | 8

Pilsner, 4.8% Germany

ALLAGASH WHITE | 8

Wheat Ale, 5.1% Maine

LA CHOUFFE | 9

Organic Blonde Ale, 8.0% Belgium

LAGUNITAS | 8

West Coast IPA, 6.2% California

GSB BLOOD ORANGE | 8

Pale Ale, 5.0% New York

SIGNATURE COCKTAILS | 16

CHAMPAGNE CIDER MIMOSA - Ace Joker Dry Champagne Cider & Orange Juice

MELON MIMOSA - Aelred Spirits Melon Liqueur & Campo Viejo Cava 'Brut'

SPANISH COFFEE {HOT} - Irving Farm Highline Roast & Whipped Cream w/ Licor 43

PICKLE 'TINI - House-Infused Pickle Ketel One, Olives, Dill Pickle

LYCHEE 'TINI - Ketel One 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

WINTER MOJITO - Lemonhart Rum, Elderflower, Lime, Mint, Basil

BLOOD ORANGE G&T - Empress 1908 Gin, Maraschino Liqueur, Blood Orange, Lemon, Tonic

GARDEN MARTINI - VDKA 6100, Cucumber, Basil, Lime

SMOKIN' OLD FASHIONED - El Silencio Mezcal, 4 Roses Bourbon, Demerara, Angostura & Orange

THE GINGER MAN - House-Infused Apple Brandy, Domaine de Canton, Hazelnut, Cinnamon, Vanilla

CHOCO-SPICED MANHATTAN - Angel's Envy Bourbon, Carpano Antica, Choco-Infused Piment d Esplette

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

JALA BACK - Ghost Spicy Blanco Tequila, Aperol, Lemon, Elderflower

PAPER PLANE - Angel's Envy Bourbon, Aperol, Lemon, Amaro dell Etna

WINES BY THE GLASS

60 oz. PITCHERS	60
BLOODY MARY	MIMOSA
SANGRIA	
White Red	

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, Finger Lakes, New York NV | **13**

CAVA - Campo Viejo 'Brut,' Catalonia, Spain NV | **13**

WHITE

VINHO VERDE - Casal Garcia, Minho, Portugal 2022 | **13**

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**

GRUNER VELTLINER - Aichenberg, Niederosterreich, Austria 2020 | **14**

MACON-CHARENTRE - Chateau du Bois de la Salle, Maconnais, France 2019 | **16**

CHARDONNAY - Harken, Central Coast, California 2022 (Keg) | **15**

ROSE

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 - Gehricke, Sonoma Valley, California 2019 | **17**

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

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

MONTEPULCIANO - Podere Castorani 'Cadetto,' Abruzzo, Italy 2017 | **14**

NEBBIOLO - Goy, d'Alba, Piedmonte, Italy 2018 | **16**

BAROLO - Terre di Bo, Piedmonte, Italy 2018 | **19**

CABERNET SAUVIGNON - No Fine Print, Napa Valley, California 2019 | **18**

TESSA

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.