

BI TE S

HAPPY HOUR

Monday 4pm - 6pm

Tuesday through Friday 11am - 6pm

ALL DRAFT BEER 4

ALL SIGNATURE COCKTAILS 10

SELECT WINES BY THE GLASS 8

CREMANT DE LOIRE ROSE - Henry Varnay, Loire Valley, France

MONTEPULCIANO - Tenuta I Fauri, Baldovino, Abruzzo, Italy 2021

MALBEC - Baron La Rose, Bordeaux, France 2021

GAVI DI GAVI - Villa Sparina, Piedmonte, Italy 2021

CHARDONNAY - Harken, Central Coast, California 2021 (Keg)

SMALL PLATES

ROSEMARY FRIES 11

PARMIGIANO TRUFFLE FRIES served with harissa aioli **12**

HOUSE DIPS garlic hummus, ricotta yogurt whip, artichoke-spinach dip, crudite **18**

BURRATA cherry tomato, prosciutto, 25 year aged balsamic vinegar, crostini **21**

TESSA MEATBALLS blend of lamb, pork & beef, pomodoro, arugula, Parmigiano crisp **18**

CAULIFLOWER FRITTO basil jalapeno aioli **18**

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

P.E.I. MUSSELS n'duja sausage, tomato, garlic, butter, white wine, crostini **21**

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

CHEESE		SALUMI	
Kunik	La Tur	Prosciutto	Capicola
Drunken Goat	Tumbleweed	Spicy Sopressata	Finoccionna

BABY KALE SALAD - maple bacon, figs, pecans, blue chesse dressing **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 **19**

CAESAR SALAD - baby romaine, parmigiano, croutons, pickled red onion **18**

ADD TO ANY SALAD:			
Chicken +8	Salmon +15	Shrimp +12	Avocado +5

TESSA 8oz WAGYU BURGER - carmelized onion, applewood bacon, fontina, hand cut fries **25**

SWEETS

AFFOGATO 10

vanilla ice cream, espresso, biscotti

SELECTION OF THREE SCOOPS 10

Sorbet - raspberry, apricot, coconut

Ice Cream - vanilla, dark chocolate, hazelnut, yuzu

TESSA

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

DRINKS

COCKTAILS 18

- FIG OLD FASHIONED** - Bulleit Bourbon, Black Infusions Fig, Demerara, Angostura & Orange
CIN & CIDER MULE - Angel's Envy Bourbon, Apple Cider, Lemon, Cinnamon Agave, Ginger Beer
PICKLE 'TINI - House-Infused Pickle Ketel One, Olives, Dill Pickle
GINGER BERRY MARGARITA - Corralejo Reposado, Combier Cassis, Lemon, Ginger Beer
ESPRESSO MARTINI - Ketel One, Espresso, Mr Black, Amarula, Amaretto
JALA BACK - Fiero Habanero Tequila, Aperol, Lemon, Elderflower
YAS QUEEN - Tanqueray, Choya Yuzu Liqueur, Amaretto, Lemon
GARDEN MARTINI - VDKA 6100, Cucumber, Lime, Basil
BLOOD ORANGE G&T - Empress 1908 Gin, Maraschino Liqueur, Blood Orange, Lemon, Tonic
SPICY LYCHEE 'TINI - Fiero Habanero Tequila, Combier Cassis, Lychee, Basil, Lime
HONEY GINGER POP SMOKE - Angostura White Oak Rum, Honey, Lime, Basil, Mint, Ginger Beer
NORTH OF BLEECKER STREET - Ford's Gin, Elderflower, Lemon, Rene Briand

MOCKTAILS 8

- EASY PEASY LEMON SQUEEZY** - Ginger Spiced Lemonade
THE REFRESHER - Cucumber, Pineapple, Basil
STRAWBERRY LIMEADE - Strawberry, Lime, Basil
VIRGIN HIBISCUS MULE - Hibiscus, Mint, Lime, Ginger

WINES BY THE GLASS

SPARKLING

- | | |
|--|-----------------|
| CREMANT DE LOIRE ROSE - Henry Varnay, Loire Valley, France NV | 16 / 60 |
| LAMBRUSCO - Umberto Cavicchioli & Figli, Emilia Romagna, Italy NV | 14 / 45 |
| PROSECCO - Della Scala 'Extra Dry Brut,' Veneto, Italy NV | 15 / 55 |
| CHAMPAGNE - Lanson 'Le Black Label Brut,' Champagne, France NV | 26 / 100 |
| CAVA - Campo Viejo 'Brut,' Catalonia, Spain NV | 14 / 45 |

WHITE + ROSÉ

- | | |
|---|----------------|
| CHARDONNAY - Harken, Central Coast, California 2021 (Keg) | 16 |
| GRENACHE - Moulin de Gassac 'Guilhem,' Languedoc-Roussillon, France 2022 | 15 / 55 |
| ALBARIÑO - Pazo de Lusco, Rias Baixas, Spain 2022 | 17 / 65 |
| VOIGNIER - 'Conundrum' Fairfield, California 2021 | 15 / 70 |
| GAVI DI GAVI - Villa Sparina, Piedmonte, Italy 2022 | 17 / 65 |
| SAUVIGNON BLANC - Domaine Des Mazelles, Touraine, France 2022 | 19 / 74 |
| BURGUNDY - Chateau du Bois de la Salle, Macon-Chaintre, France 2022 | 17 / 65 |

RED

- | | |
|---|----------------|
| TEMPRANILLO - Bodegas LAN Crianza, Rioja, Spain 2019 | 17 / 65 |
| PINOT NOIR - Boen, Sonoma County, California 2021 | 19 / 75 |
| BAROLO - Terre di Bo, Piedmonte, Italy 2019 | 21 / 80 |
| MALBEC - Baron La Rose, Bordeaux, France 2021 | 16 / 60 |
| ZINFANDEL - 'Unshackled Red' by The Prisoner, Central Coast, California 2021 | 19 / 75 |
| GRENACHE BLEND - Domaine de Fontvive, Cotes du Rhone, France 2022 | 18 / 70 |
| CABERNET SAUVIGNON - Jax Y3, North Coast, California 2021 | 19 / 75 |
| MONTEPULCIANO - Tenuta I Fauri, Baldovino, Abruzzo, Italy 2021 | 17 / 65 |

DRAFT BEER 9

- FIVE BOROUGHS CITY LIGHT** - Lager, New York 4.2%
GAFFEL - Kolsch, Germany 4.8%
WEIHENSTEPHANER - Hefeweizen, Germany 5.4%
BRAVEN BUSHWICK - Pilsner, New York 5.5%
ESTRELLA GALICIA - Lager, Spain 5.5%
DESTIHL - Dragonfruit Mango Sour, Illinois 5.7%
MONTAUK WAVE CHASER - East Coast IPA, New York 6.2%
FOUNDERS - Vanilla Porter, Michigan 6.5%
ACE JOKER - Hard Cider, California 6.9%
DEVIL'S PATH BY CATSKILL - Hazy IPA, New York 7.5%
DELIRIUM TREMENS - Blonde Ale, Belgium 8.5%

60oz PITCHERS | 60

BLOODY MARY

MIMOSA

SANGRIA

WHITE | RED

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SIGNATURE COCKTAILS 10
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 (Keg)

TESSA