SIGNATURE COCKTAILS 18

SEASONAL

POMEGRANATE SANGRIA
caracterre rouge, pama, curacao, pomegranate, four roses, grapefruit soda

NUTTY OLD FASHIONED
four roses bourbon, amaretto, chocolate & orange bitters

HARVEST NEGRONI
gin lane 1751, cordusio red berry apertif, antica sweet vermouth, homemade sumac bitters

GINGER-CADILLAC MARGARITA
gran centenario tequila, ginger, honey, lime, grand marnier

ORANGE-MAPLE SOUR
old overholt rye, lemon, maple syrup, curacao, fee foam

SMOKING SECTION
400 conejos mezcal, aperol, montenegro, lime

BLU'GO SPRITZ
elderflower liqueur, 'bluet' sparkling wild blueberry wine, soda, mint

MACERATED MULE
ron de barillito, apple cider, lemon, ginger beer

UMAMI-TINI
reyka vodka, tomato-brine, basil-oil, black pepper

TESSA CLASSICS

TESS'PRESSO MARTINI
milagro reposado tequila, espresso, mr. black, amarula,

BLOOD ORANGE MARTINI
reyka vodka, solerno, dry curacao, blood orange puree, lime

(SPICY) LYCHEE 'TINI
(ghost) or gran centenario tequila, lychee puree, cassis, lime, agave

GARDEN MARTINI
reyka vodka, cucumber, agave, mint, lime

BEER 9

SUN UP BY TALEA
hazy IPA, brooklyn
6.5%

FLASH FRAME BY GRIMMS
IPA, brooklyn
7.0%

LA CHOUFFE
belgian blond ale, belgium
8.0%

HARVEST ZOMBIE BY KCBC
apple & berry fruited sour, brooklyn
5.0%

HEREAFTER OKTOBERFEST BY THREES
oktoberfest lager, brooklyn,
5.5%

LIGHT & TIGHT LAGER BY SUNDAY BEER
light lager, brooklyn
3.9%

CINCO ESTRELLAS BY MAHOU
spanish-style lager, spain,
5.5%

BITBURGER PREMIUM
pilsner, germany
4.8%

MADURO BY CIGAR CITY
brown ale, florida,
5.5%

HUDSON NORTH CIDER
hard cider, new york,
5.0%

BRUNCH CLASSICS 18

APEROL/HUGO/CAMPARI SPRITZ
apertif, prosecco, soda

IRISH COFFEE
natterjack irish whiskey, drip coffe, sugar, cream

HOT TODDY
four roses bourbon, lemon, honey, hot water

GLASSES & PITCHERS 17 | 60

MIMOSA
prosecco + orange, peach, lychee, blood orange, grapefruit, melon, elderflower or strawberry

BLOODY MARY
titos, tomato, olive, horseradish, worcestershire, tabasco, salt, pepper

SANGRIA
white or red or rosé

WINE BY THE GLASS

RED

CHIANTI CLASSICO 17 | 65
tenuta di capraia, tuscany, it

PINOT NOIR 19 | 75
andré montessuy, bourgogne, fr

MONTEPULCIANO D'ABRUZZO 16 | 60
tenuta tre gemme, abruzzo, it

TEMPRANILLO 17 | 65
bodegas lan crianza, rioja, es

SYRAH BLEND 16 | 60
bois de brignon, rhone valley, fr

CABERNET SAUVIGNON 19 | 75
jax y3, north coast, ca

BAROLO 21 | 80
terre di bo, piedmonte, it

ROSÉ & ORANGE & BLUEBERRY

ROSÉ 15 | 55
moulin de gassac, languedoc-roussillon, fr

ORANGE (SAUVIGNON BLANC) 15 | 55
gulp hablo, jimenez, es

WILD BLUEBERRY SPARKLING WINE 15 | 55
bluet, scarborough, me

WHITE

GAVI DI GAVI 17 | 65
villa sparina, piedmonte, it

SAUVIGNON BLANC 19 | 75
domaine de mazelles, touraine, fr

CHARDONNAY 15 | 55
diatom, santa barbara, ca

ALBARIÑO 17 | 65
val de meigas, rias biaxas, es

ASSYRTIKO 16 | 60
skouras 'wild ferment', peloponnese, gr

SPARKLING

CHAMPAGNE 26 | 100
moët & chandon 'imperial brut' champagne, fr

SPARKLING ROSÉ 15 | 55
reneé briand 'brut rosé', burgundy, fr

PROSECCO 15 | 55
della scala 'brut', veneto, it

CAVA 15 | 55
campo viejo 'brut', catalonia, es

LAMBRUSCO 15 | 55
fiorini 'becco rosso', grasparossa di castelvetro, it

NON-ALCOHOLIC

POMEGRANATE SPRITZER 9
pomegranate juice, lime, grapefruit soda, grenadine

NA APPLE CIDER MULE 9
apple cider, lemon, ginger beer

THE REFRESHER 9
cucumber, pineapple, basil agave

GINGER ELIXIR 9
ginger juice, lemon, maple syrup, ginger beer

PHONY NEGRONI BY ST AGRESTIS 12
spirit-free negroni, brooklyn
0.0%

ESTRELLA GALICIA NA 9
spanish-style lager, spain
0.0%

RUN WILD BY ATHLETIC BREWING CO. 9
IPA, connecticut,
0.0%

BEVERAGE DIRECTOR - ZACKARY LEE

TESSA BRUNCH

UPPER WEST SIDE | NYC | EST. 2014

STARTERS

PASTRY BASKET 13
croissant, pain au chocolat, cheese danish, banana bread, butter, jam

GRANOLA BOWL 15
organic greek yogurt, granola, mixed seasonal fruit, local honey

THE MOST AMAZING FRENCH TOAST 15
custard dipped brioche, fresh strawberries, maple butter, new york maple syrup

ROASTED PUMPKIN BURRATA 18
roasted acorn & butternut squash, maple butter, candied pepitas, salvia, balsamic di modena

BAGEL PLATE 18
everything or plain bagel, smoked salmon, pickled red onion, caperberries, chive cream cheese

SALAD

ROASTED BEET SALAD 19
roasted baby beets, blood orange, avocado, toasted seeds, pickled beetroot vegetables

TESSA SALAD 21
mixed lettuce, avocado, chickpea, cucumber, green beans, tomatoes, olives, sicilian oregano vinaigrette

CAESAR SALAD 19
little gem lettuce, sour dough croutons, parmigiano

ADD ONS

for pastas & salads

AVOCADO half of avocado, sliced	5	**CHICKEN** 6oz chicken breast, grilled	10
SHRIMP 5pcs marinated, grilled	12	**STEAK** 6oz hanger steak, grilled	18
ATLANTIC SALMON 7oz fillet, grilled	15	**PROSCIUTTO** san daniele, sliced	8

EGGS

EGGS ANY STYLE 13
two eggs any style, home fries, mixed greens

AVOCADO TOAST 18
whole wheat toast, harissa lemon, sunny side up egg, mized greens

SHAKSHUKA 19
burrata, poached eggs, eggplant marinara, calabrian chili, olives, sourdough toast

STEAK & EGGS 26
hanger steak, two eggs any style, home fries, mixed greens, chimmichurri sauce

TESSA OMELETTE 19
choice of three fillings, home fries, mixed greens

VEGETABLE	CHEESE	PROTEIN
spinach	white cheddar	canadian bacon
tomato	goat cheese	applewood bacon
mushrooms	feta cheese	smoked salmon **+3**
onion	fontina	lobster **+6**

BUILD YOUR BENNIE 18
two poached eggs + your choice of base, sauce & topping

BASE	TOPPING	HOLLANDAISE
english muffin	canadian bacon	classic
lemon arancini	applewood bacon	herbed tomato
homefries	grilled tomato	truffle
spinach	spinach	maple bacon
grilled tomato	smoked salmon **+3**	
	pork belly **+4**	
	lobster **+6**	

ENTREES

PASTA

CACIO E PEPE 25
linguine, pecorino, black pepper, basil crunch, parmigiano foam

EGGPLANT RIGATONI 24
rigatoni, eggplant marinara, fresh mozzarella, basil

SANDWICHES

TESSA BURGER 25
8oz grilled burger, balsamic caramelized onion, cheddar, tessa's secret sauce hand cut fries, brioche bun

AVOCADO +5 BACON +3 FRIED EGG +3

NEW ENGLAND SHRIMP ROLL 21
toasted brioche roll, arugula, garlic-lemon aioli, hand cut fries

GRILLED CHEESE 18
fresh mozzarella, white cheddar, sliced tomato, tomato soup dip

BLT & A 19
sourdough toast, applewood smoked bacon, lettuce, tomato, avocado, garlic aioli, mixed greens

ULTIMATE BREKKIE 19
english muffin, chicken sausage, omelette, gruyere, tomato jam, harissa aioli, mixed greens

SIDES

ROSEMARY FRIES rosemary, salt	12
TRUFFLE PARMIGIANO FRIES truffle parmigiano, truffle oil, salt	12
FRUIT BOWL seasonal selection	14
APPLEWOOD SMOKED BACON	10
CHICKEN SAUSAGE	8
SMOKED SALMON	10
GRILLED ASPARAGUS	10
HOMEFRIES	

TOAST & PASTRIES

served with french butter & jam

CROISSANT	3
PAIN AU CHOCOLAT	4
CHEESE DANISH	3
BANANA BREAD	4
WHITE SOURDOUGH	5
WHOLE WHEAT	5
ENGLISH MUFFIN	5
BAGEL everything or plain, chive cream cheese	5

consuming raw or undercooked fish, shellfish, eggs or meat, increases the risk of food born illnesses. prior to ordering, kindly inform your server of any & all allergies, & their severity

gratuity of 20% will be added to all parties of 6 or more people.

BRUNCH MENU
EXECUTIVE CHEF - FRANCO SANTIBANEZD