TESSA

UPPER WEST SIDE | NYC | EST. 2014

SIGNATURE COCKTAILS 12

SEASONAL

POMEGRANATE SANGRIA
caracterre rouge, pama, curacao, pomegranate, four roses, bluet wild blueberry sparkling wine

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

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

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

ORANGE-MAPLE SOUR
old overholt rye, lemon, maple syrup, grand marnier, 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, lime

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

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

BEER 5

SUN UP BY TALEA
hazy IPA, new york
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 BY THREES
oktoberfest lager, brooklyn,
5.5%

LIGHT & TIGHT LAGER BY SUNDAY
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%

WINE BY THE GLASS 8

MONTEPULCIANO D'ABRUZZO
tenuta tre gemme, abruzzo, it

SYRAH BLEND
bois de brignon, rhone valley, fr

ROSÉ
moullin de gassac, languedoc-roussillon, fr

ORANGE (SAUVIGNON BLANC)
gulp hablo, jimenez, es

GAVI DI GAVI
villa sparina, piedmonte, it

CHARDONAY
diatom, santa barbara, ca

CAVA
campo viejo 'brut', catalonia, es

SPARKLING 'BRUT ROSÉ'
,reneé briand, burgundy, fr

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substitutions in cocktails will happily be accomodated but will remove the cocktail from happy hour

HAPPY HOUR

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$12 PLATES

PARMIGIANO TRUFFLE FRIES
harissa aioli

PROSCIUTTO & RICOTTA TOAST
apricot mostarda, arugula

LAMB MERGUEZ SLIDERS
cucumber, tomato, spicy feta

CRAB ARANCINI
saffron aioli, lemon

CAULIFLOWER FRITTO
basil jalapeno aioli

GRILLED SHRIMP SKEWER
livornese sauce

GARLIC HUMMUS
spicy feta, cucumber, tomato, red onion, pita bread (**ADD CRUDITE +5**)

CHEF'S CHARCUTERIE BOARD 29

chef's charcuterie, apricot mostarda, mixed marinated olives, crostini

CHEESE
manchego
robiola
tumbleweed cheddar

SALUMI
prosciutto
mortadella
finocchiona

HAPPY HOUR

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.