

MIDDAY

HAPPY HOUR

Tuesday - Friday
11am - 6pm

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

Harken Chardonnay
Conundrum Viognier
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
- Campari Spritz
- Jalapeno & Lime Spritz
- Pomegranate Spritz
- Pimms Cup



APPETIZERS

- ROASTED SQUASH SOUP- served warm, apples, onion, creme fraiche, sage | 14
- BURRATA - arugula, cherry tomato, prosciutto, 25 year aged balsamic vinegar, crostini | 21
- CAULIFLOWER FRITTO - cauliflower, basil jalapeno aioli | 18

SALADS

- 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,, dried cherries, sunflower seeds, crispy chickpeas, olives | 19
- CAESAR SALAD - baby romaine, Parmigiano, croutons, pickled red onion | 18
 - ADD AVOCADO | 5
 - ADD CHICKEN | 8
 - 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 | 17/27
- 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
- QUINOA BOWL - blackened shrimp, 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 | 17
- SHRIMP ROLL - arugla, 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 | 18
- TESSA 8OZ WAGYU BURGER - caramelized onion, applewood bacon, fontina, hand cut fries | 25

SIDES

- Fruit Bowl | 10
- Sauteed Spinach |10
- Rosemary Fries| 11
- Truffle Parmesan Fries | 12

TOAST

Served with butter & jam | 5

- White Sourdough
- Whole Wheat
- English Mufiin
- Bagel & Chive Cream Cheese | 6

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

N/A DRY BAR | 8

EASY PEASY LEMON SQUEEZY
Ginger Spiced Lemonade

MIZZ FRIZZ
Pineapple, Grapefruit, Strawberry, Basil

THE REFRESHER
Cucumber, Pineapple, Basil

STRAWBERRY LIMEADE
Strawberry, Lime, Basil

VIRGIN HIBISCUS MULE
Hibiscus, Mint, Lime, Ginger

LAVENDER ARNOLD PALMER
Lemon, Lady Grey, Lavender

ON TAP | 9

BARRIER BREWING
Hefeweizen, 5.3% New York

FANCY PAPERS BY CIGAR CITY BREWING
Hazy Pale Ale, 6.5% Florida

FLOODWATCH BY CATSKILLS BREWING
Golden IPA, 5.7% New York

JACK'S ORIGINAL
Hard Apple Cider, 5.5% Pennsylvania

THREE'S BREWING
Octoberfest, 5.5% Brooklyn, New York

MONTAUK WAVE CHASER
East Coast IPA, 6.2% New York

VELTINS PILS
Pilsner, 4.8% Germany

ESTRELLA GALICIA
Lager, 5.5% Spain

LA CHOUFFE
Organic Blonde Ale, 8.0% Belgium

LAGUNITAS
West Coast IPA, 6.2% California

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SIGNATURE COCKTAILS | 15

MIMOSA - Choose from: Melon, Pioneapple Elderflower, Cider, or Traditional

FIG OLD FASHIONED - Angel's Envy, Black Infusions Fig, Demerara, Angostura & Orange

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

HONEY GINGER POP SMOKE - Mortlach 12, Honey, Lime, Basil, Mint

BARREL AGED STRAWBERRY NEGRONI - Aviation Gin, Strawberry Infused Campari, Carpano Antica

THE RENDEZ-VOUS - Abisola, D'Usse VSOP Cognac, Carpano Antica, Benedictine, Peychauds, Angostura

GINGER BERRY MARGARITA - Corralejo Reposado, Combier Cassis, Lemon, Ginger Beer

SPICY LYCHEE 'TINI - Ghost Tequila, Combier Cassis, Lychee, Basil, Lime

ESPRESSO MARTINI - Ketel One, Espresso, Mr Black, Amarula, Trader Vic's Amaretto

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

GARDEN MARTINI - VDKA 6100, Cucumber, Basil, Lime

LAVENDER LADY GREY - Gin Lane 1751 Violet, Mademoiselle Grey Tea, Lavender, Lemon, Blueberries

CIN & CIDER MULE - Angel's Envy, Apple Cider, Lemon, Cinnamon Agave, Ginger Beer

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

JALA BACK - Ghost Tequila, Aperol, Lemon, Elderflower

A SONG BY DRAKE - Aviation Gin, Chinola, Licor 43, Lime, Vanilla, Rene Briand Blanc de Blancs

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 - Rene Briand 'Brut,' Lioré Valley, France NV | **15**

LAMBRUSCO - Umberto Cavicchioli & Figli, Emilia Romagna, Italy NV | **13**

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

WHITE

VINHO VERDE - Casal Garcia, Minho, Portugal 2023 | **14**

ALBARINO - Pazo de Lusco, Rias Baixas, Spain 2021 | **16**

GRUNER VELTLINER - Aichenberg, Niederosterreich, Austria 2021 | **15**

GAVI DI GAVI - Villa Sparina, Piedmonte, Italy 2021 | **16**

VIOGNIER - 'Conundrum White' by Caymus Vineyards, Monterey, California 2021 | **15**

SAUVIGNON BLANC - Domaine Paul Buisse, Touraine, France 2021 | **18**

CHARDONNAY - Harken, Central Coast, California 2021 (Keg) | **15**

BURGUNDY - Chateau du Bois de la Salle, Maconnais, France 2021 | **17**

PINOT GRIS - A-to-Z Wineworks, Newburg, Oregon 2022 | **17**

ROSÉ

GRENACHE - Moulin de Gassac 'Guilhem,' Languedoc-Roussillon, France 2022 | **14**

CHILLED RED

ASK ABOUT OUR DAILY CHILLED RED BY THE GLASS SPECIAL | 15

RED

TEMPRANILLO - Bodegas LAN Crianza, Rioja, Spain 2019 | **16**

PINOT NOIR - Boen, Sonoma County, California 2021 | **18**

MALBEC - Baron La Rose, Bordeaux, France 2021 | **15**

ZINFANDEL - 'Unshackled Red' by The Prisoner, Central Coast, California 2021 | **19**

NEBBIOLO - Goy, d'Alba, Piedmonte, Italy 2020 | **16**

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

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

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60 oz. PITCHERS		60
BLOODY MARY	SANGRIA	MIMOSA
	White Red	

SW EE TS

LUNCH DESSERTS

VANILLA PANNACOTTA - *mixed berries* | **13**

COOKIE PLATE - *assorted cookies* | **13**

AFFOGATO - *vanilla ice cream, espresso, biscotti* | **10**

ADD FRANGELICO | **ADD AMARULA** | **ADD AMARETTO** | **15**

SELECTION OF THREE SCOOPS | **10**

Sorbet - *raspberry, apricot, coconut*

Ice Cream - *vanilla, dark chocolate, hazelnut*

COFFEE

Drip | 4

Espresso | 5

Decaf Espresso | 5

Cappuccino | 6

Cafe Latte | 6

TEA | 6

Mademoiselle Grey

Apricot Ginger

Peppermint *Caffiene Free*

English Breakfast

Chocolate Chai

Passion Green

Chamomile *Caffiene Free*

Apple & Spice *Caffiene Free*

TESSA