

Riviera Moments

Signature Cocktails By
TESORO

Spritzers 17

Tesoro

*Tanqueray Saffron infused Gin, St. Germain,
Licor 43, Prosecco, Soda Water*

Amalfi

*Limoncello, Malfy Limone Gin, Italian Basil Cordial,
Prosecco, Soda Water*

Vie en Rose

*Lillet Rose Vermouth, Malfy Rosa Gin, Strawberry Shrub,
Prosecco, Soda Water, Rose Blossom Water*

Negroni Heritage 17

Coffee

Tanqueray Gin, Campari, Amaro Montenegro, Kahlua

Il Conte

*Gin Mare, Carpano Bianco Vermouth,
Luxardo Bitter Bianco*

Oro

*Tanqueray Saffron Infused Gin, Luxardo Bitter Bianco,
Carpano Bianco Vermouth, Orange Bitters*

Sweet & Floral 17

Lavande

*Empress 1908 Gin, Peach Schnapps,
Lavender Syrup, Lemon Juice*

Pera Reposado

*Don Julio Reposado Tequila, St. George Spiced Pear,
Fever Tree Mediterranean Tonic*

Almond & Fig

*Amaretto, Figenza Fig Vodka, Cold-Pressed Orange
& Lemon, Angostura Bitters*

Amore Mio

*Bombay Bramble, Italicus, Fresh Blackberries, Cold-
Pressed Lemon, Soda Water, Rose Blossom Water*

Sunny & Zero Proof 12

Arancia Rossa

*Seedlip 101, Fresh Blood Orange, Strawberry Shrub,
Fever Tree Grapefruit Soda, Rose Blossom Water*

Costa Del Sol

*Cold-Pressed Pineapple, Mango Shrub, Mint,
Soda Water*

Lavander Fizz

*Seedlip 101, Lavender Syrup, Cold-Pressed Lemon,
Soda Water*

All cocktails are hand-crafted using freshly squeezed juices.
A 20% discretionary gratuity will be added to parties of six (6) or more.

Wine by the Glass

Champagne

GL | BTL

France

Moët & Chandon, Champagne

32 110

Sparkling Wine

GL | BTL

Italy

Caposaldo, Prosecco, Veneto

14 55

Ruggeri Brut Rosé, Prosecco, Veneto

16 60

Alcohol Free Mionetto, Prosecco, Veneto

14 55

Rosé Wine

GL | BTL

France

Figuière Méditerranée Rosé, Provence

17 65

White Wine

GL | BTL

France

Bistro, Chardonnay, Burgundy

17 65

Jadot, Chablis, Burgundy

19 70

Jacques Dumont Sauvignon Blanc, Loire Valley

14 55

Italy

Fantinel, Pinot Grigio, Friuli-Venezia Giulia

14 55

Argiolas Costamolino, Vermentino, Sardegna

17 65

Batasiolo Bosc D'la Rei, Moscato d'Asti, Piemonte

14 55

Israel

Barkan, Sauvignon Blanc, Israel

14 55

Red Wine

GL | BTL

France

Louis Latour Les Bastides, Pinot Noir, Burgundy

15 60

Saint Cosme, Côtes Du Rhône, Rhône

19 70

Paul Mas, Malbec, Languedoc

14 55

Italy

Ruffino Modus, Toscana

17 65

Batasiolo Barbera d'Alba Sovrana, Piemonte

15 60

Spain

Bodegas Covila, Rioja Crianza, Rioja Alavesa

17 65

Ace Kicker, Red Blend, Castilla La Mancha

19 70

Embruix De Vall Llach, Red Blend, Priorat

26 95

Greece

Techni Alipias, Cabernet Blend, PGI Drama

22 85

Spirits

Vodka

Wheatley	13
Tito's	15
Ketel One	17
Grey Goose	17
Belvedere	18
Truman	21
Figenza Fig	14

Tequila

Jose Cuervo Tradicional	13
Don Julio Blanco	16
Don Julio Reposado	18
Don Julio 1942	34
Patron Silver	16
Patron El Alto	34
Casa Noble Blanco	16
Casa Noble Reposado	18
Casa Noble Añejo	21
Casamigos Blanco	18
Tanteo Jalapeño	15
Illegal Mezcal	18

Rum

Bacardi White	13
Wicked Dolphin	13
Captain Morgan	14
Malibu	14
Myers's Dark	13
Planteray Pineapple	14
Ron Zacapa	23

Scotch Whisky

Dewar's White	15
JW Black	18
JW Blue	67
Glenfiddich 12	18
Macallan 12	20
Macallan 18	60

American Whiskey

Angel's Envy	18
Basil Hayden	18
Bulleit Bourbon	14
Bulleit Rye	14
Buffalo Trace	14
Four Roses	16
Jack Daniel's	14
Knob Creek	18
Maker's Mark	15
Woodford Reserve	17
Woodford DB Oak	24

Irish & Canadian

Jameson	15
Crown Royal	16

Cognac

Hennessey VS	15
Hennessey VSOP	19

Beer & Bar Bites

Domestic Draft 10

JW Wheat
High Five IPA
Kona Big Wave
Hazify Hazy IPA
Blue Moon Belgian White
Yuengling Amber Lager
Michelob Ultra Light Lager
Modelo Especial
Miller Lite Pilsner

Import Draft 10

Stella Artois Belgian Pilsner
Peroni Italian Lager

Bottled & Cans 9.5

JW Wheat
High Five IPA
Blue Moon Belgian White
Corona Premier Lager
Corona Light Lager
Corona Extra Lager
Modelo Especial
Bud Light Lager
Angry Orchard Cider
Michelob Ultra Zero
Heineken 0.0

Sharable Plates Available from 5pm to 10pm

Citrus Roasted Olives GF, V, N 7
Red Peppers, Marcona Almonds

Bruschetta 15
Compressed Melon, Prosciutto, Stracciatella, Lemon Oil, Balsamic Glaze

Truffle Smashed Potatoes v 12
Chives, Black Truffle Crema

Brussels Sprouts N 12
Bacon, Basil, Parmesan, Pine Nuts, Mint Pesto

Chargrilled Octopus GF 19
Olives, Parmesan Crisp, Gremolata, Piperade Sauce

Meatballs 18
Mascarpone Polenta, Tomato, Basil, Parmesan, Fresh Herbs

Tuna Crudo GF, N 21
Castelvetrano Olives, Capers, Meyer Lemon, Pistachios, Pear

Antipasto N 39
Cured Meats, Artisanal Cheeses, Fruit Jam, Almonds, Pickled Vegetables

Pizzas Cauliflower crust (GF) is available on request

Classic Cheese v 22
San Marzano Tomatoes, Mozzarella

Fig & Gorgonzola v, N 24
Fresh Rosemary, Local Honey, Crushed Pistachios

Arugula & Prosciutto 24
San Marzano Tomatoes, Mozzarella, Parmesan

Calabrese 24
San Marzano Sauce, Mozzarella, Fresh Basil, Pecorino

Ricotta & Black Truffle v 26
Wild Mushrooms, Confit Garlic, Chives, Cream Sauce

A 20% discretionary gratuity will be added to parties of six (6) or more.

GF-Gluten Free | SF-Shellfish | N-Nuts | V-Vegetarian | VG-Vegan