Riviera Moments

Signature Cocktails By
TESORO

Spritzers 20

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

Sunset in Sorrento
Italicus, Lillet Blanc, Aperol, Lavender Syrup, Yuzu Juice, Prosecco

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 18

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 18

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

Pera Reposado
Don Julio Reposado Tequila, St. George Spiced Pear, Pear, Lemon

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

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.

Operations Charges: A taxable 20% Staff Service Charge is added to parties of 6 or more and distributed entirely to service staff performing the service.

Wine by the Glass

Champagne

	GL	BTL
France		
Taittinger Brut Reserve 'La Francaise'	32	116

Sparkling Wine

	GL	BTL
Italy		
Caposaldo, Prosecco, Veneto	15	56
Torresella Brut Rosé, Prosecco, Veneto	17	64
Alcohol Free Zonin, Prosecco, Veneto	15	

Rosé Wine

	GL	BTL
France		
Figuière Méditerranée Rosé, Provence	17	64

White Wine

	GL	BTL
France		
Bistro, Chardonnay, Burgundy	17	64
Jadot, Chablis, Burgundy	19	72
Jacques Dumont Sauvignon Blanc, Loire Valley	15	56
Italy		
Fantinel, Pinot Grigio, Friuli-Venezia Giulia	15	56
Argiolas Costamolino, Vermentino, Sardegna	17	64
Batasiolo Bosc D'la Rei, Moscato d'Asti, Piemonte	15	56
Tenuta Ulisse, Pecorino, Abruzzo	17	64

Red Wine

	GL	BTL
France		
Louis Latour Valmoissine, Pinot Noir, Burgundy	15	56
Paul Mas, Malbec, Languedoc	15	56
Italy		
Cantine Povero, Barbera, Piemonte	15	56
Bollini, Merlot, Trentino	17	64
Ruffino Modus, Toscana	18	68
Fantini, Montepulciano D'Abruzzo, Abruzzo	19	72
Spain		
Ace Kicker, Red Blend, Castilla La Mancha	19	72
Montecillo, Rioja Crianza, Rioja Alta	17	64
Greece		
Techni Alipias, Cabernet Blend, PGI Drama	22	80

Spirits

Vodka

Wheatley	15
Tito's	17
Ketel One	17
Grey Goose	17
Belvedere	20
Truman	21
Figenza Fig	15

Tequila

Jose Cuervo Tradicional	15
Don Julio Blanco	16
Don Julio Reposado	18
Don Julio 1942	34
Patrón Silver	16
Patrón El Alto	32
Casa Noble Blanco	16
Casa Noble Reposado	18
Casa Noble Añejo	21
Casamigos Blanco	18
Lalo	18
Ilegal Mezcal	18

Rum

Bacardi White	15
Wicked Dolphin	15
Captain Morgan	15
Malibu	15
Myers's Dark	15
Planteray Pineapple	15
Ron Zacapa	27

Scotch Whisky

Dewar's White	15
JW Black	18
JW Blue	67
Glenfiddich 12	16
Macallan 12	22
Macallan 18	60

American Whiskey

Angel's Envy	18
Basil Hayden	20
Bulleit Bourbon	15
Bulleit Rye	15
Buffalo Trace	17
Four Roses	18
Jack Daniel's	15
Knob Creek	15
Maker's Mark	15
Woodford Reserve	16
Woodford DB Oak	24

Irish & Canadian

Jameson	16
Crown Royal	15

Cognac

Hennessey VS	15
Hennessey VSOP	20

Beer & Bar Bites

Draft Beer 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
Stella Artois Belgian Pilsner
Peroni Italian Lager

Bottled & Cans

JW American Wheat	9.5	Modelo Especial	9.5
High Five IPA	9.5	Michelob Ultra Zero	9.5
Corona Premier Lager	9.5	Heineken 0.0	9.5
Corona Light Lager	9.5	Bud Light Lager	8.5
Corona Extra Lager	9.5	Blue Moon Belgian White	8.5

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

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