



tetto

at the piccolo

WHERE EVERY MOMENT HITS A HIGH NOTE

With a carefully curated menu of award-winning wines, small batch spirits, and craft brews sourced from our local bounty, Tetto invites you to drink in the views and tastes of the abundant area we call home.



BEER

Silve Brewing Pilsner.....	\$10
Seasonal Cider	\$10
BarrelHouse Sunny Daze Citrus Blonde Ale	\$10
BarrelHouse Juicy IPA	\$10
Firestone DBA	\$10
Seasonal Stout	\$10



No split checks for parties of six or more

BEER

WINE LIST

SPARKLING/CHAMPAGNE

GLASS / BOTTLE

Rava Wines (NV) Blanc de Noir \$22 / \$80

SINGLE VARIETY WHITE WINES

GLASS / BOTTLE

DAOU 2022 Sauvignon Blanc \$12 / \$45

Tolosa 2023 Chardonnay \$14 / \$46

Bodega de Edgar 2022 Albariño \$15 / \$50

WHITE WINE BLENDS

GLASS / BOTTLE

Adelaida 2022 Anna's White Rhone Blend \$18 / \$60

52% Roussanne, 39% Grenache Blanc, 9% Picpoul Blanc

ROSÉ WINES

GLASS / BOTTLE

Fableist 2023 Rosé Butterfly and the Wasp \$12 / \$40

86% Grenache, 14% Blaufränkisch

Hawk Hill Ranch 2022 Grenache Rosé \$14 / \$50

SINGLE VARIETY RED WINES

GLASS / BOTTLE

DAOU 2022 Reserve Cabernet Sauvignon \$22 / \$70

Cordant 2022 "Hyperbole" Pinot Noir \$18 / \$60

Nicora 2021 Buxom Syrah \$23 / \$75

Austin Hope 2021 Cabernet Sauvignon \$21 / \$87

Bella Luna 2019 Sangiovese \$18 / \$60

Opolo Mountain 2020 Zinfandel \$20 / \$65

RED WINE BLENDS

GLASS / BOTTLE

L'Aventure 2021 Optimus \$30 / \$100

55% Syrah, 27% Cabernet Sauvignon, 18% Petit Verdot

Brecon Estate 2021 Meritage \$26 / \$78

46% Petit Verdot, 39% Cabernet Sauvignon, 8% Malbec, 7% Cabernet Franc

Niner 2019 Bootjack \$15 / \$50

34% Cabernet Franc, 33% Cabernet Sauvignon, 20% Malbec, 5% Grenache,

4% Petit Verdot, 4% Merlot

Calcareous 2022 Très Violet \$32 / \$110

37% Grenache, 32% Syrah, 31% Mourvèdre

DESSERT

GLASS / BOTTLE

Adelaida 2018 Port "The Don" \$13 / \$60

La Quina Nv Syrah Port \$15 / \$70

WINE BY THE BOTTLE

SPARKLING /CHAMPAGNE

BOTTLE

Lanson <i>Le Black Label Brut</i>	\$93
Wolff Vineyards <i>2020 Sparkling</i>	\$74

SINGLE VARIETY WHITE WINES

BOTTLE

J Dusi <i>2022 Pinot Grigio</i>	\$40
Alban <i>2022 Viognier</i>	\$60
Union Sacré <i>2023 Riesling</i>	\$45
Thacher <i>2022 Chenin Blanc</i>	\$60

WHITE WINE BLENDS

BOTTLE

EPOCH <i>2023 White</i>	\$90
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56% Grenache Blanc, 39% Viognier, 5% Roussane

ROSÉ WINES

BOTTLE

L'Aventure <i>2023 Estate Rosé</i>	\$70
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46% Syrah, 29% Grenache, 14% Mourvèdre, 11% Cabernet Sauvignon

EPOCH <i>2023 Rosé</i>	\$80
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63% Mourvèdre, 26% Grenache, 11% Syrah

SINGLE VARIETY RED WINES

BOTTLE

Nicora <i>2021 Buxom Syrah</i>	\$75
Giornata <i>2020 Nebbiolo</i>	\$90
Austin Hope <i>2021 Cabernet Sauvignon</i>	\$87
Patrimony <i>2018 Cabernet Sauvignon</i>	\$400



WINE BY THE BOTTLE

RED WINE BLENDS

BOTTLE

Booker 2020 Oublié \$110

56% Grenache, 24% Syrah, 20% Mourvèdre

Thacher 2018 Original Copy \$98

58% Cabernet Sauvignon, 28% Petit Vordot, 14% Cabernet Franc

Calcareous Très Violet \$110

37% Grenache, 32% Syrah, 31% Mourvèdre

Bushong 2021 Power Corruption & Lies \$98

50% Tannat, 25% Petite Sirah, 25% Syrah

Denner 2021 Ditch Digger \$150

33% Grenache, 42% Mourvèdre, 22% Syrah, 5% Cinsaut, 4% Cunoise, 2% Tannat, 2% Carignan

Saxum – Check with Server for Availability *Inquire*

DESSERT WINES

BOTTLE

Glunz Family Mission Angelica \$75



SPIRITS

VODKA

Ketel One
Grey Goose
Belvedere
Tito's
Chopin
Tin City
Tin City Chocolate

SCOTCH

Balvenie
Macallan 12 year
Macallan 18 year
Johnnie Walker Black
Johnnie Walker Blue Label
Laphroaig

GIN

Hendricks
KROBĀR Original Gin
RE:FIND
Empress Indigo
Tanqueray 10 year
Bombay Sapphire
The Botanist

RUM

Bacardi
Blackwell
Forager
Plantation 5 year

COGNAC

Hennessy
Remy Martin V.S.O.P.

CORDIALS

Grand Marnier
Fernet
Amaretto

WHISKEY/BOURBON

KROBĀR Bourbon
Angel's Envy
Bulleit
Basil Hayden
KROBĀR Rye
Buffalo Trace
Whistle Pig 10 year
Forager
Jameson 18 year
Sazerac Rye
Hibiki Harmony

TEQUILA

Clase Azul Reposado
Casamigos Reposado
Casamigos Anejo
Casamigos Blanco
Don Julio Blanco
Don Julio Reposado
Don Julio 1942
Forager Platinum Agave Spirit

MEZCAL

Del Maguey
Casamigos
Forager Gravedigger
Catedral Espain
Catedral Mexicano

SIGNATURE COCKTAILS

- Paso Heat** \$17
Jalapeno-Infused Tequila Mi Campo, Cointreau, Fresh Lime Juice, Agave
- The Twisted Hound** \$16
Tito's Vodka, St. Germain, Fresh Grapefruit, Fresh Lemon Juice
- Ol' Smokey** \$19
Laphroaig Single Malt Scotch Whiskey, Mezcal, Lemon Juice, Honey And Ginger Syrup
- Newly Old Fashioned** \$18
Basil Hayden Bourbon, Raw Sugar Simple, Walnut Bitters
- Lavender Bee's Knees** \$17
Re:find Gin, Honey Lavender Syrup, Fresh Lemon Juice
- Basil Gimlet** \$14
Basil Infused Tin City Vodka, House Simple Syrup, Fresh Lime Juice
- Paloma Perfected** \$17
Casamigos Reposado, Grapefruit Juice, Lime Juice, Agave Syrup, Liquid Alchemist
Ginger Syrup, Mint Leaves
- Strawberry Negroni** \$19
The Bontanist Gin, Strawberry Infused Antica Sweet Vermouth, Campari

SEASONAL COCKTAILS

- DragonFly** \$17
Cognac, Luxardo Liqueur, Strawberry Syrup, Lemon Juice, Honey Syrup
- Watermelon Crawl** \$19
Casmagios Reposado, Cathedral Mezcal, Ancho Chile Reyes, Lime Juice, Agave,
Watermelon Syrup, Tajin Rim
- Solar Beam Spritzer** \$18
Kettle One Vodka, Saint Germaine, Aperol, Lemon Juice, Luxardo Liqueur, Soda Water
- El Dorado** \$17
Bulleit, Forager Mezcal, Pineapple, Lemon, Liquid Alchemist Ginger Syrup
Try it Luke's Way- add Chambord and Luxardo Juice Float +\$3
- Raspberry Whizz** \$18
Botanist Gin, Lime Juice, Lemon Juice, Raspberry Mint Syrup, Orange Flower Water,
Soda Water, Orange Vanilla Foam

[M]OCKTAILS

- Blood Orange Refresher** \$10
Lime Juice, Agave Syrup, Blood Orange Purée, Mint Leaves, Soda Water
- Malibu 92** \$10
Lime Juice, Simple, Strawberries, Blueberries, Lemon Lime Soda
- Rosemary Blueberry Smash** \$10
Lemon, Honey Syrup, Muddled Blueberries and Rosemary, Tonic Water

FOOD

STARTERS

Yuca Fries \$8

Make them Garlic Parmesan +\$2

served with roasted fresno garlic lime aioli

Charcuterie Board \$31

Two high quality cured Italian meats paired with two signature cheeses and a selection of antipasto items

 **Cheese Board** \$21

Three signature cheeses and a selection of antipasto items

SALADS

Add Grilled Chicken (6), Sirloin (10), or Salmon (9) to any salad

Steakhouse Wedge \$16

Iceberg lettuce, blue cheese crumbles, applewood smoked bacon, toasted walnuts, tomato, and green onion with blue cheese dressing

Grilled Caesar Salad \$14

Hearts of romaine, parmigiano reggiano, focaccia croutons, and boquerons

FLATBREADS

Gluten free sweet potato flatbread substitution +\$4

Margherita \$14

Confit tomato sauce, fresh mozzarella, basil chiffonade and balsamic glaze

 **Paso Fire** \$15

Tomato sauce, house sausage, onions, pickled jalapenos, and sage

Tetto Garlic Bread \$12

Garlic oil, parmigiano reggiano, finished with herbed salt

DESSERTS

Olive Oil Cake \$13

local olive oil, macerated strawberries, vanilla beach chantilly cream

Flourless Chocolate Torte \$13

 - Ask us about our favorite wine pairings