

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.

WINE LIST

SPARKLING/CHAMPAGNE	GLASS/BOTTLE
Rava Wines (NV) Blanc de Noir	\$22 / \$80
SINGLE WHITES	
DAOU 2020 Sauvignon Blanc	\$12 / \$45
Center of Effort 2016 Chardonnay	\$15 / \$50
WHITE BLENDS	
Bella Luna 2020 Bella Bianca	\$12 / \$40
50% Tocai, 50% Arneis	
McPrice Myers 2020 Beautiful Earth Blanc	\$15 / \$50
54% Clairette Blanche, 46% Grenache Blanc	
ROSÉ WINES	
DAOU 2021 Discovery Rosé	\$14 / \$50
95% Grenache Noir, 5% Sauvignon Blanc	
Fableist 2021 Rose Butterfly and the Wasp	\$12/40
55% Mourvedre, 45% Blaufrankisch	
SINGLE REDS	
Center of Effort 2016 Pinot Noir	\$21 / \$63
Grey Wolf 2020 Zinfandel	\$18 / \$60
DAOU 2019 Reserve Cabernet Sauvignon	\$22 / \$70
ONX 2018 Petite Sirah Black Orchid	\$17 / \$58
RED BLENDS	
McPrice Myers 2020 Beautiful Earth	\$27 / \$81
60% Syrah, 10% Cabernet Sauvignon, 10% Grenache, 8% Mourvèdre, 6% Petite Sirah, 2% Zinfandel, 2% Graciano, 2% Clairette Blanche	
L'Aventure 2020 Optimus	\$30 / \$100
56% Syrah, 32% Cabernet Sauvignon, 12% Petit Verdot	
Brecon Estate 2018 Meritage	\$26 / \$78
37% Petit Verdot, 20% Malbec, 21% Cabernet Franc, 22% Cabernet Sauvignon	
Le Vigne Nikiara 2019 Bordeaux	\$18 / \$62
65% Cabernet Sauvignon, 13% Merlot, 12% Cabernet Franc, 10% Petit Verdot	
DESSERT	
Adelaida 2013 Port "The Don"	\$13 / \$60

WINE BY THE BOTTLE

SPARKLING/CHAMPAGNE	BOTTLE
Derby 2014 Brut Rose	\$64
Lanson Le Black Label Brut	\$93
Le Vigne 2020 Isabella Blanc de Noir	\$89
SINGLE VARIETY WHITE WINES	
J Dusi 2021 Pinot Grigio	\$40
Reciprocity 2020 Chardonnay	\$48
Alban 2020 Viognier	\$60
Tablas Creek 2019 Roussanne	\$70
ROSÉ WINES	
L'Aventure 2020 Estate Rosé	\$70
35% Syrah, 33% Grenache, 19% Mourvedre, 7% Cabernet Sauvignon, 6% Petit Verdot	
EPOCH 2021 Rosé	\$80
43% Mourvedre, 37% Grenache, 20% Syrah	
DAOU 2020 Reserve Rosé	\$45
95% Grenache Noir, 5% Sauvignon Blanc	
SINGLE VARIETY RED WINES	
Bella Luna 2018 Sangiovese	\$60
Deovlet 2018 Pinot Noir	\$72
Hard Working Wines 2020 Bull by the Horns	\$48
Paul Lato 2019 Pinot Noir – Check with Server for Availability	\$98
Patrimony 2018 Cabernet Sauvignon	\$400
RED WINE BLENDS	
Booker 2017 Oublié	\$110
56% Grenache, 22% Mourvèdre, 22% Syrah	
Caliza 2019 Azimuth	\$98
48% Mourvedre, 35% Syrah, 17% Grenache	
Thacher 2018 Original Copy	\$98
46% Cabernet Sauvignon, 29% Petit Verdot, 25% Malbec	
Oso Libre NV Primoroso Especial	\$68
34% Zinfandel, 30% Cabernet Sauvignon, 28% Syrah, 4% Grenache, 3% Mourvedre, 1% Petite Sirah	
Niner 2018 Bootjack	\$50
32% Cabernet Sauvignon, 23% Malbec, 20% Cabernet Franc, 8% Grenache, 7% Carmenere, 6% Merlot, 2% Zinfandel, 1% Barbera, 1% Syrah	
DAOU 2019 Soul of the Lion	\$240
80% Cabernet, 12% Carbernet Franc, 8% Petit Verdot	
Clos Solène 2019 Harmonie	\$170
70% Grenache, 16% Syrah, 14% Mourvèdre	
Linne Calodo 2019 Outsider	\$160
74% Zinfandel, 17% Syrah, 9% Graciano	
Bushong 2020 Power Corruption & Lies	\$98
50% Tannat, 25% Petite Sirah, 25% Syrah	
Saxum – Check with Server for Availability	Inquire
DESSERT WINES	
Glunz Family Mission Angelica	\$75

SPIRITS

VODKA

Ketel One
Grey Goose
Belvedere
Tito's
Chopin

CORDIALS

Grand Marnier
Fernet
Amaretto

SCOTCH

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

WHISKEY/BOURBON

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

GIN

Hendricks
KROBÀR Original Gin
RE:FIND
Tanqueray 10
Bombay Sapphire
The Botanist

RUM

Bacardi
Blackwell
Forager
Plantation 5 year

TEQUILA

Clase Azul Reposado
Casamigos Reposado
Casamigos Anejo
Casamigos Blanco
Don Julio Blanco
Don Julio Reposado
Don Juilo 1942
Del Maguey Mezcal
Casamigos Mezcal

COGNAC

Hennessy
Remy Martin V.S.O.P.

TEQUILA

Clase Azul Reposado
Casamigos Reposado
Casamigos Anejo
Casamigos Blanco
Don Julio Blanco
Don Julio Reposado
Don Juilo 1942
Del Maguey Mezcal
Casamigos Mezcal

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 American Harvest 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 Botanist Gin, strawberry infused Antica sweet vermouth, Campari	

SEASONAL COCKTAILS

Boujee	19
Chartreuse, Tanqueray Gin, sweet vermouth, grapefruit bitters	
Grave Robber	19
Forager Mezcal, Averna, agave, chocolate bitters, orange bitters, served in a cinnamon smoked glass	
Raspberry Beret	18
Bulleit Bourbon, Raspberry Mint Shrub, ginger beer, fresh lime juice, chocolate bitters	
Hazel & Cha-Cha <i>Served hot or cold</i>	17
Tin City Distillery Chocolate Love Vodka, Averna, coffee, hazelnut cream, topped with chocolate bourbon infused whipped cream & sprinkled ground nutmeg	
Speak Your Words Clearly	18
Casamigos Mezcal, Green Chartreuse, fresh lime juice, Luxardo Liqueur	

[M]OCKTAILS

Blood Orange Refresher	10
Lime juice, agave syrup, blood orange puree, mint leaves, soda water	
Maple Cranberry Lemonade	10
Lemon juice, cranberry juice, water, simple syrup, maple syrup, lemon wheel	
Apple Cinnamon Fizz	10
Apple Cinnamon Shrub, ginger beer, fresh lime juice, mint sprig	

BEER

Stella Artois	10
Tin City Cider (Seasonal)	10
BarrelHouse Sunny Daze Citrus Blonde Ale	10
BarrelHouse Juicy IPA	10
Firestone DBA	10
Firestone Stout	10

CHEESE AND CHARCUTERIE

Charcuterie Board	31
Two high quality cured italian meats paired with 2 signature cheeses and a selection antipasto items	
Cheese Board	21
Three signature cheeses and a selection 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	
Caesar Salad	14
Hearts of romaine, parmigiano reggiano, croutons, signature Caesar dressing, topped with balsamic glaze and pepitas	

FLATBREADS

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, parmigiana reggiano, finished with herbed salt	

DESSERTS

New York Cheesecake	12
A slice of rich cheesecake with a berry compote	
Chocolate Molten Cake	12
Served à la mode	

 - Ask us about our favorite wine pairings

- No split checks for parties of six or more -

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