

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.

In addition to our wine, spirits, & craft cocktails we also offer...

Charcuterie Plate	\$39
Cheese Plate	\$29

- Ask your server about our craft beer list -

WINE LIST

SINGLE REDS

Center of Effort 2015 Pinot Noir	\$21 / \$75
DAOU 2017 Reserve Cabernet	\$30 / \$115
Donati Family Vineyards 2014 Ezio Cabernet	\$18 / \$70
Epoch 2014 Block B Syrah	\$30 / \$115

RED BLENDS

Cass 2015 Rockin Red	\$30 / \$115
39% Mourvedre, 31% Grenache, 20% Syrah, 10% Petit Sirah	
DAOU 2016 Soul of the Lion	\$34 / \$135
86% Cabernet Sauvignon, 10% Cabernet Franc, 4% Petit Verdot	
L'Aventure 2017 Optimus	\$32 / \$120
50% Syrah, 30% Cabernet, 20% Petit Verdot	
Linne Calodo 2017 Problem Child	\$33 / \$129
64% Zinfandel, 19% Syrah, 14% Graciano, 3% Carignan	
ONX 2016 Brash	\$20 / \$75
60% Zinfandel, 20% Syrah, 13% Petit Sirah, 7% Tempranillo	
Clos Solène 2017 Harmonie	\$40 / \$158
67% Grenache, 18% Mourvedre, 15% Syrah	

SINGLE WHITES

Bodega de Edgar 2018 Albarino	\$12 / \$40
Center of Effort 2014 Chardonnay	\$18 / \$70
DAOU 2018 Sauvignon Blanc	\$13 / \$45
Falcone Family 2017 Chardonnay	\$15 / \$58
JNSQ Sauvignon Blanc	\$12 / \$40

WHITE BLENDS

Tablas Creek 2017 Patelin de Blanc	\$22 / \$80
44% Grenache Blanc, 29% Viognier, 12% Marsanne, 12% Roussanne, 3% Clariette Blanche	

ROSÉ

Derby NV Rosé (Sparkling)	\$25 / \$90
JNSQ Rosé	\$15 / \$58

DESSERT

PasoPort 2011 Ruby Port	\$12 / \$45
Tablas Creek 2017 Vin De Paille Sacrérouge	\$17 / \$60

SPIRITS

VODKA

American Harvest
Hangar One
Grey Goose
Belvedere

WHISKEY/BOURBON

KROBĀR Bourbon
Angel's Envy
Bulleit
Basil Hayden
KROBĀR Rye
Buffalo Trace
Whistle Pig 10 year

SCOTCH

Balvenie
Macallan 12
Macallan 18
Johnnie Walker Black
Laphroaig

TEQUILA

Clase Azul
Casamigos
Avion Reposado
Avion Anejo
Casamigos Mezcal

GIN

Hendricks
KROBĀR Original Gin
KROBĀR Pink Gin
RE:FIND
Tanqueray 10

RUM

Bacardi
Goslings- Dark
Blackwell

COGNAC

Hennessy

CORDIALS

Grand Marnier
Fernet
Amaretto
Limoncello

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
- Tetto & Tonic** \$16
KROBĀR Gin, Fevertree Tonic, lemon Fee Brother's bitters, fresh herbs and fruit
- Ginger & Gold** \$16
KROBĀR Bourbon, lemon juice, honey syrup, Liquid Alchemist ginger syrup
- Newly Old Fashioned** \$17
Basil Hayden Bourbon, raw sugar simple, seasonal 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
- Black Pearl** \$15
Blackwell's rum, Antica sweet vermouth, Angostura bitters
- Pretty in Pink** \$14
Rosé, Lillet, lemon juice
- Paloma Perfected** \$17
Casamigos Reposado, grapefruit juice, lime juice, agave syrup, Liquid Alchemist ginger syrup, mint leaves

[M]OCKTAILS

- Recovery Tonic** \$9
Coconut water, pineapple juice, orange juice, raw sugar simple
- Blood Orange Refresher** \$9
Lime juice, agave syrup, blood orange puree, mint leaves, soda water
- Rosemary Blueberry Smash** \$9
Blueberries, rosemary sprig, honey syrup, fresh lemon juice, sparkling mineral water