

GEAR



T-SHIRTS
\$15



BASEBALL SHIRT
\$15



TANK TOPS
\$15



CAPS
\$15-\$20



HOODIE
\$35



BEANIES
\$15-\$24



STANLEY FLASK
\$25



GLASSWARE
\$20/PAIR



MUGS
\$20



LEATHER COASTERS
\$12/4-PACK



375ML BOTTLES
\$20-25

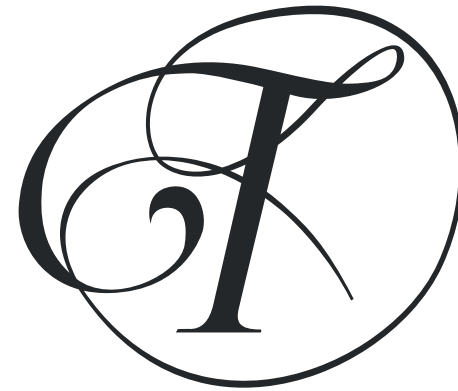


GIFT CARD
ASK SERVER

TATTERSALL

distilling

1620 Central Ave NE, STE 150 Minneapolis, MN 55413



We believe in crafting the absolute best — in life, at the still and behind the bar. Passionate about taste. Committed to quality. Uncompromising every step of the way. Life is too short for anything less.

Our spirits, liqueurs and cocktails are the result of research, experimentation and dedication to the finest ingredients available. Enjoy!


— SPIRITS OF —

**UNCOMPROMISED
CHARACTER**

#spiredliving



sweetness scale





 All drink prices include tax.

FEATURES

SPECIAL | \$8.5
please inquire



 *NEW SAILS* | \$9.5 **ON TAP**
 rye, cranberry liqueur, maple, lemon, sherry vinegar, black walnut bitters

 *PAST LIFE* | \$9
 bitter orange, italiano, ginger, lemon

 *COBRA SIGH #2** | \$12
 pumpkin washed blackstrap rum, amaro, pistachio/pepita falernum, ginger, lime, habanero bitters, egg white

 *DEEP SPACE LIME* | \$10
 lime crema, fernet, rooibos lime cordial, lime

 *FAMILY REUNION** | \$11
 vodka, creme de cacao, pistachio/pepita falernum, blackstrap bitters, egg white

 *FLANNEL CHANNEL* | \$10.5
 chamomile infused apple brandy, aquavit, americano, lemon

 *MAI TAI** | \$9.5
 blackstrap rum, pistachio/pepita falernum, pineapple, lime

 *PEAR COLLINS* | \$9.5
 pear infused gin, sugar, lemon



***ALLERGY ALERT:** Some of our cocktails contain peptas, pistachios, and pink peppercorns (cashew family). Please alert our staff with any questions or concerns!

DOWNLOAD THE NEW TATTERSALL APP



Download the FREE Tattersall Cocktail App and get 400+ recipes at your fingertips.



COCKTAIL ROOM HOURS

Wed - Thurs | 4:00pm - 11:00pm
Friday | 4:00pm - 12:00am

Saturday | 12:00pm - 12:00am
Sunday | 2:00pm - 9:00pm

DISTILLERY TOURS

SATURDAYS AT 2 P.M. AND 3 P.M.

\$15 — includes spirit tastings and a tasting glass souvenir.

\$20 — includes spirit tastings, a tasting glass souvenir and a Tattersall t-shirt or hat.

Tours run for approximately 45 minutes and are on a first-come, first-served basis. *(Space is limited, so please arrive early.)*

WI-FI



Free Wi-Fi is always available for your convenience in the cocktail room. **Network:** Tattersall Distilling Guest WiFi



COMING SOON

BONDED RYE BOURBON: 2020 release.

BONDED WHEATED BOURBON: 2020 release.

FULTON MAITRISE IMPERIAL FARMHOUSE WHISKEY: 2020 release

INDEED BREWING MALTED WHISKEY: 2019 release

SINGLE MALT EXPERIMENTAL SERIES: 2019+ release

MORE: You better believe it!

ABOUT TATTERSALL

Childhood buddies Jon Kreidler and Dan Oskey founded Tattersall Distilling in 2015. They followed different career paths — finance and bartending — but shared similar ambitions and a love for great cocktails. It wasn't long before they decided to build a distillery that embodies their passion for taste and uncompromising commitment to quality.

Today, Tattersall distills an unrivaled lineup of spirits and liqueurs in the Historic Thorp Building — a warehouse that was once a top-secret manufacturing location for the Norden bombsight, a critical wartime instrument in World War II.

Every batch is conceived and perfected by an award-winning lineup of some of the best bartenders in the North. You'll find the finished products in liquor stores, bars and restaurants across the state and, of course, their stunning cocktail room. Enjoy Tattersall neat or in your favorite cocktail — and always in good company. Here's to spirited living!

NEWSLETTER



Don't forget to sign up for the Tattersall Newsletter and be the first to learn about events, new products and recipes. Sign up is in the footer of TattersallDistilling.com



All drink prices include tax.

sweetness scale



GIN



22 & SPRUCE | \$8.5

gin, house-made spruce tip tonic **ON TAP**



GIMLET | \$9.5

gin, rooibos-lime cordial, fig bitters



SALTY DOG | \$9.5

grapefruit crema, barreled gin, lemon, salt



LORAX | \$10

gin, pommeau, honey, epazote, chamomile, lemon, thyme

Sub: rye, aquavit, or fresh hopped gin



SOUTHSIDE | \$9.5

gin, mint gomme, lime, habanero bitters

Northside: sub aquavit

Eastside: sub barreled gin

Westside: sub mosaic hopped gin



NEGRONI | \$10.5

barreled gin, bitter orange, italiano, sour cherry liqueur, mole bitters



RICKSHAW #2 | \$9

mosaic hopped gin, americano, salt, lime



LAST WORD | \$10.5

barreled gin, carthusian liqueur, lime, absinthe, cherry cola bitters



CORPSE REVIVER #3 | \$10.5

barrelled gin, americano, orange crema, absinthe, lemon, orange bitters



PEAR OF CHAINS | \$11

pear infused gin, italiano, mastic-infused vodka, carthusian liqueur, mole bitters, absinthe



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ORGANIC VODKA

BOOTLEGGER | \$8.5
 vodka, mint, lemon, lime, soda water

COSMOPOLITAN | \$10
 vodka, orange crema, cranberry liqueur, lime

MASTODON | \$9.5
 mastic-infused vodka, lemon, soda, dill, aromatic bitters

MULE VARIATIONS* | \$8.5
 vodka, ginger, orange/pink peppercorn shrub, lime **ON TAP**

PALM CLUB | \$8.5
 vodka, earl grey tea, honey, lemon **ON TAP**

FIRST BLOOM | \$9.5
 creme de fleur, vodka, grapefruit, lemon, cherry cola bitters

AQUAVIT

18TH & CENTRAL* | \$10
 toasted coconut aquavit, orange/pink peppercorn shrub, lime

GIMLET | \$9.5
 aquavit, lime, sage, thyme

BAD HUNTER | \$10
 aquavit, carrot, ginger, lemon, salt, dill

CULT STATUS | \$11
 aquavit, barreled gin, pommeau, chamomile, orange bitters

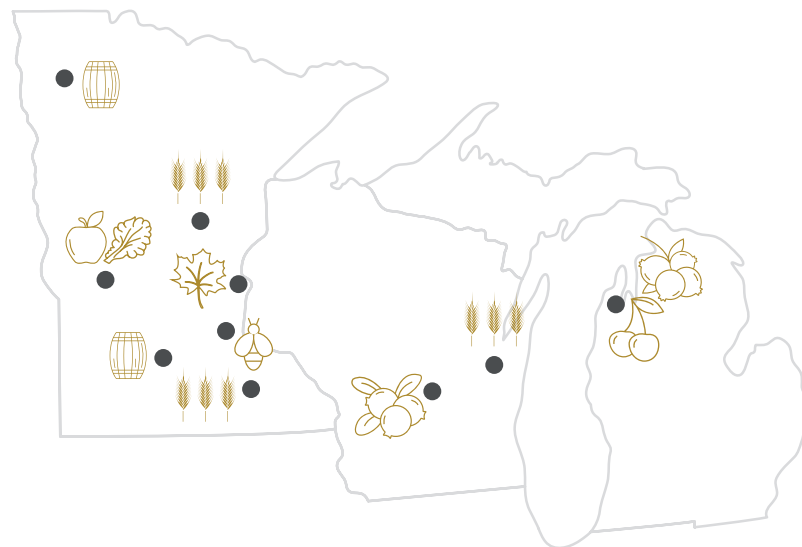
BLOODY MAIRI | \$9.5
 aquavit, clarified bloody mix, Bennett's Quickles



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SOURCING

Grown and cultivated from the best of the midwest.



Black Swan Cooperage - Park Rapids, MN
 Atlas Barrel Company - Watertown, MN
 The Barrel Mill - Avon, MN



Apples (**Apple Brandy**) and rhubarb (**Cocktail room**) from Organic Breezy Hill Apple Orchard - Maple Lake, MN



Grains and corn from a 6th generation farm in Cambridge, MN
 Organic corn from Four Sisters Farm in Rochester, MN
 Corn from a cooperative in Western MN
 Malts from a cooperative in WI

(Spirits)



Shoreline Fruit, MI supplies blueberries and cherries as well as cranberries from WI
 (Liqueurs)



Bare Honey from Minneapolis, MN
 (Cocktail room)



Maple Syrup from Almelund, MN
 (Cocktail room)

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FLIGHTS \$15

SELECT A BOARD SET BELOW
(Served neat with tasting notes. No substitutions.)

CITRUS BOARD

Grapefruit Crema
Lime Crema
Orange Crema

SPECIALTY BOARD

Creme de Cacao
Absinthe
Creme de Fleur

BERRY BOARD

Blueberry
Cranberry
Sour Cherry

ITALIAN BOARD

Amaro
Bitter Orange
Fernet

VERMOUTH BOARD

Americano
Italiano
Pommeau

BOTANICAL BOARD

Gin
Barreled Gin
Aquavit

AGED SPIRITS BOARD

Rye
Wheated Bourbon
Barrelled Rum

Absinthe Blanche is available with water and a sugar cube | \$8

All spirits, including anything not listed in flights, are available as a one ounce pour | \$5

BOTTLES AVAILABLE FOR PURCHASE ON-SITE FOR \$20-25.

— one bottle only per person per day.

SPRIT
OF THE
MONTH

GET \$5 OFF THE SPIRIT OF THE MONTH.
ASK YOUR SERVER!




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WHISKEY




TORONTO | \$11

 rye whiskey, fernet, maple, aromatic bitters




OLD FASHIONED | \$11

 rye, sour cherry liqueur, chicory demerara, smoke tincture, aromatic bitters




MANHATTAN | \$11.5

 rye whiskey, italiano, aromatic bitters




CHAIRMEN OF THE BOARD | \$10.5

 rye, grapefruit crema, grapefruit, lemon, smoke tincture




VIEUX CARRE | \$11.5

 rye whiskey, apple brandy, italiano, cranberry liqueur, honey, epazote, chamomile and peychaud's bitters




UMEBOSHI SOUR | \$9.5

 rye, sour cherry liqueur, lemon, umeboshi vinegar, black walnut bitters

RUM




DARK & STORMY | \$9

 blackstrap rum, ginger, lime, angostura bitters




PALMETTO | \$10.5

 blackstrap rum, italiano, bitter orange, orange bitters, angostura bitters



THE GREENHOUSE* | \$10.5

 blackstrap rum, bitter orange, pepita/pistachio falernum, pineapple, lime




HISTORICALLY ACCURATE
DAIQUIRI | \$9.5

barreled rum, lime, sugar




LONESOME DOVE | \$10.5

 blackstrap rum, mastic-infused vodka, grapefruit crema, lime, smoke tincture, salt solution, mole bitters




OVERSIZED CARDIGAN | \$9.5



 pumpkin washed blackstrap rum, pommeau, amaro, lemon



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APPLE BRANDY



 **SIDECAR** | \$10.5
 apple brandy,
orange crema, lemon



 **COSMIC COMMUTER** | \$11
 chamomile infused apple brandy,
bitter orange, italiano,
sour cherry


 **BRIDGE & TUNNEL** | \$10
 apple brandy, fernet, ginger,
lime, cherry cola bitters



 **RISING SUN*** | \$9.5
 apple brandy, pepita/pistachio
falernum, lemon, peychaud's
bitters

LOW-PROOF COCKTAILS

 **LEMONADES** | \$9
 choice of sour cherry, cranberry
or blueberry liqueur with
sparkling lemonade

 **EULOGY #2** | \$9
 Pommeau, barreled gin,
italiano, honey, eucalyptus,
lemon, thyme tincture

 **LOW FASHION** | \$9
 pommeau, italiano, bitter
orange, mole bitters, smoke
tincture

 **WHEELBARROW** | \$9
 pommeau, orange crema,
lemon, orange bitters





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NON-ALCOHOLIC

 **HINDSITE** | \$5
 pineapple, mint, lime, salt

 **NEW ME** | \$5
 ginger, lemon, sage, soda

 **LATEST SQUEEZE** | \$5
 carrot, ginger, lemon, soda

 **SPRUCE TIP TONIC** | \$5
 house made spruce tip tonic,
soda

LAGUNITAS HOPPY
REFRESHER | \$5

*PROHIBITION WHITE ELEPHANT
KOMBUCHA* | \$5
lychee jasmine

MEXICAN COKE | \$3.5

*DULUTH COFFEE COMPANY
COLD BREW* | \$4

* Consuming raw eggs may increase risk of foodborne illness.

• 20% gratuity will be added to all unclosed checks.

• Tattersall does not admit guests under 21 years of age after 6pm on Friday and Saturday nights. Guests under 21 years of age must be accompanied by someone over 21 years of age at all other times.

• **PARTIES OF 10 OR MORE** - Please note, parties of 10 or more will be subject to a one check policy. Please inquire with questions or concerns.

