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!

TATTERSALL

distilling

1620 Central Ave NE, STE 150 Minneapolis, MN 55413
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 pepitas, pistachios, and pink peppercorns (cashew family). Please alert our staff with any questions or concerns!

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

**Cocktail Room Hours**

<table>
<thead>
<tr>
<th>Days</th>
<th>Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wed - Thurs</td>
<td>4:00pm - 11:00pm</td>
</tr>
<tr>
<td>Friday</td>
<td>4:00pm - 12:00am</td>
</tr>
<tr>
<td>Saturday</td>
<td>12:00pm - 12:00am</td>
</tr>
<tr>
<td>Sunday</td>
<td>2:00pm - 9:00pm</td>
</tr>
</tbody>
</table>

**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
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

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

**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

---

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

---

**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

(Bottoms)

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)
**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

- **AGED SPIRITS BOARD**
  - Rye
  - Wheated Bourbon
  - Barreled 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.

**GET $5 OFF THE SPIRIT OF THE MONTH.**

ASK YOUR SERVER!

---

**WHISKEY**

- **TORONTO** | $11
  - rye whiskey, fernet, maple, aromatic bitters

- **OLD FASHIONED** | $11
  - rye, sour cherry liqueur, chicory demerara, smoke tincture, aromatic bitters

- **VIEUX CARRE** | $11.5
  - rye whiskey, apple brandy, italiano, cranberry liqueur, honey, epazote, chamomile and peychaud's bitters

- **MANHATTAN** | $11.5
  - rye whiskey, italiano, aromatic bitters

- **CHAIMEN OF THE BOARD** | $10.5
  - rye, grapefruit crema, grapefruit, lemon, smoke tincture

- **UMEBOSHI SOUR** | $9.5
  - rye, sour cherry liqueur, lemon, umeboshi vinegar, black walnut bitters

---

**RUM**

- **DARK & STORMY** | $9
  - blackstrap rum, ginger, lime, angostura bitters

- **HISTORICALLY ACCURATE DAIQUIRI** | $9.5
  - barreled rum, lime, sugar

- **PALMETTO** | $10.5
  - blackstrap rum, italiano, bitter orange, orange bitters, angostura bitters

- **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

**THE GREENHOUSE** | $10.5
- blackstrap rum, bitter orange, pepita/pistachio falernum, pineapple, lime

---

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

SIDECAR | $10.5
apple brandy, orange crema, lemon

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

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 EAFASHION | $9
pommeau, italiano, bitter orange, mole bitters, smoke tincture

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

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

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

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.

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