

SHAREABLES

- TRUFFLE FRIES** white truffle, shaved parmesan, parsley, garlic aioli | 11
- ELLSWORTH CHEESE CURDS** hand battered white cheddar, zesty sauce | 13 VEG
- SPINACH ARTICHOKE DIP** cream cheese, onions, garlic, Caspian bread | 15 VEG
- KALBI WINGS** smoked chicken wings, kalbi sauce, scallions | 17
- BONE MARROW** smoked, herb salad, sea salt, baguette | 17
- CALAMARI** fried squid, sweet peppers, garlic aioli | 17
- ☞ **TENDERLOIN BITES** roasted tomatoes, rye whiskey glaze | 19
- WISCONSIN CHARCUTERIE** various aged cheddar, beer cheese spread, nduja, black-peppered tuscan salami, olli calabrese, dried apricots & cherries, Marcona almonds, assorted crackers | 25

STEAK TARTARE raw beef tenderloin, chives, capers, mustard vinaigrette, kettle chips, rye toast | 15

TROUT SPREAD WI smoked trout, cream cheese, dill, chives, rye toast | 17

CEVICHE shrimp, roasted corn, avocado, cilantro, mint crème fraîche with local BARE honey, wonton chips | 17

SOUP & SALADS

Add to any salad: grilled chicken + 5 / grilled salmon + 10 / grilled shrimp + 14 / tenderloin + 14 / lobster + 20

- ☞ **TROUT BISQUE** lobster stock, apple brandy, local smoked trout | cup 9 | crock 11
- MIXED GREENS** cucumbers, tomatoes, red onion, champagne vinaigrette | 11
- BEET SALAD** arugula, ancient grains, roasted beets, pickled shallots, chèvre, apple cider vinaigrette | 11 GF/VEG
- WEDGE SALAD** baby iceberg, grape tomatoes, smokehouse bacon, blue cheese crumbles, blue cheese dressing | 13 GF
- STRAWBERRY SALAD** romaine, sliced strawberries, grape tomatoes, avocado, chèvre, candied pecans, white balsamic vinaigrette | 13 GF/VEG
- CASPIAN BREAD** olive oil, sea salt, rosemary butter | 9

SANDWICHES

All sandwiches served with pickles, choice of kettle chips or French fries. Substitute mixed greens salad with champagne vinaigrette + 1 or cup of soup + 3. Substitute gluten free bread or bun + 2

- BLT** smokehouse bacon, butter lettuce, tomato, garlic aioli, toasted thick-cut sourdough | 17
- ☞ **BLACKBERRY TURKEY MELT** roast turkey, Swiss cheese, smokehouse bacon, poblano-blackberry jam, grilled thick-cut sourdough | 17
- CHICKEN CLUB** cheddar cheese, smokehouse bacon, housegrown butter lettuce, tomato, garlic aioli, toasted thick-cut sourdough | 17
- FRIED CHICKEN** butter lettuce, pickles, Carolina mustard, buttered grilled bun | 17
- REUBEN** pastrami, spicy sauerkraut, Swiss cheese, Cajun rémoulade, grilled marble rye | 17
- FRENCH DIP** marinated roast beef, Swiss cheese, buttered grilled French hoagie, au jus | 19
- LOBSTER & SHRIMP ROLL** mayo, herbs, old bay, shallots, buttered split top bun | 27

BURGERS

All melts & burgers served with dill pickle chips, choice of kettle chips or French fries. Substitute mixed greens salad with champagne vinaigrette + 1 or cup of soup + 3. Substitute gluten free bread or bun + 2 / plant based patty + 3

- BRAT BURGER*** pork brat patty, spicy sauerkraut, Swiss cheese, tangy mustard, buttered grilled bun | 15
- SCONNIE BURGER*** choice of cheese, housegrown butter lettuce, tomato, red onion, garlic aioli, buttered grilled bun | 17
 Wisconsin cheddar, Swiss or ghost pepperjack cheese | add sautéed mushrooms & onions + 2 / smokehouse bacon + 3
- ☞ **DIRTY BURGER*** foie gras, Swiss & cheddar cheese, smoked mushrooms, pickled shallots, whiskey sauce, buttered grilled bun | 21

BRICK OVEN PIZZA

12 inch artisan thin crust – 8 slices. Substitute cauliflower crust (GF) + 3

- MARGHERITA** red sauce, fresh mozzarella, roasted grape tomatoes, basil | 15 VEG | add pepperoni + 2
- SAUSAGE & SMOKED MUSHROOM** red sauce, mozzarella & provolone cheese, red onion | 15
- FOUR MEAT** red sauce, sweet Italian link sausage, pepperoni, pancetta, smoked bacon | 17
- ☞ **PANCETTA & BLACKBERRY** olive oil, mozzarella & provolone cheese, blackberry jam, basil | 19
- THE CALABRIAN** red sauce, fresh mozzarella, calabrese sausage, spicy peppers, shallots | 21

CONSUMER ADVISORY: * Items are served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness. Our restaurant bakes breads and handles nuts, soy products, eggs, and dairy. Those with severe allergies should note we are not always able to avoid cross-contamination. 06.15.22

GIN

22 & SPRUCE gin, spruce tip tonic | 9 **ONTAP**

PEAR COLLINS barreled gin, pear, lemon, soda water | 9 **ONTAP**

BLUEBERRY SBAGLIATO Bitter orange liqueur, italiano, blueberry-bay leaf syrup, sparkling wine | 9 **ONTAP**

SALTED KEY LIME GIMLET gin, key lime and coconut water cordial | 10

SOUTHSIDE gin, lime, mint, habanero bitters | 11

GIBSON MARTINI gin, onion brine | 12

VODKA

MULE VARIATIONS vodka, ginger, pineapple shrub, serrano pepper | 9 **ONTAP**

KINNI 75 cucumber-infused vodka, crème de fleur, lemon, sparkling wine | 9 **ONTAP**

PATIO FAREWELL vodka, grapefruit juice, lemongrass, cardamom, mint, lemon, soda water | 11 **ONTAP**

HONEYCRISP vodka, pommeau, local BARE honey, meadowsweet, lemon. Sub: gin, barreled gin, or aquavit | 11

COSMO vodka, orange crema, cranberry liqueur, lime | 11

***ESPRESSO MARTINI** vodka, espresso, molasses, chicory, hazelnut, foam, absinthe spritz | 11

DIRTY MARTINI vodka, caper brine | 12

AQUAVIT

AQUAVIT GIMLET aquavit, key lime and coconut water cordial, absinthe spritz | 10

THAI TEA toasted coconut aquavit, thai tea, italiano, barreled rum, maple | 10

BLOODY MARY aquavit, tattersall bloody mary mix | 11

NORTHSIDE aquavit, lime, mint, habanero bitters | 11

BONE CRUSHER toasted coconut aquavit, pineapple, matcha, lime | 11

APPLE BRANDY

BRANDY OLD FASHIONED SWEET brandy, orange, sour cherry liqueur, angostura bitters, soda | 11 **ONTAP**

SIDECAR apple brandy, orange crema, local BARE honey, meadowsweet, lemon | 11

WHISKEY

EASY STREET bourbon, peach, mint, iced tea, lemon | 9 **ONTAP**

WISCO SOUR rye, sour cherry liqueur, housemade sour | 10

OLD FASHIONED rye, chicory demerara, sour cherry liqueur, tamari, bitters | 11

BOULEVARDIER MIEL rye, coffee-infused bitter orange, italiano, cinnamon, local BARE honey, rum | 11

***BLACK WALNUT FIG MANHATTAN** rye, black walnut and fig infused italiano, demerara, angostura bitters | 11

NEW YORK SOUR rye, pear, red wine, lemon, lime | 11

RUM

HURT LOCKER spiced rum, housemade sour, habanero bitters | 9

PASSION FRUIT DAIQUIRI spiced rum, barreled rum, amaro, passion fruit, lime | 10

***SHOEBILL** barreled rum, coffee-infused bitter orange, hazelnut, pineapple, lime | 10

OTHER

PASSION FRUIT MIMOSA orange crema, passion fruit, sparkling wine | 9

BEER

ONTAP

MICHELOB GOLDEN LIGHT Lager | 6

GARAGE BIKES + BREWS (WI) Killian Kölsch | 7

NEW GLARUS (WI) – MOON MAN NO COAST Pale Ale | 7

SURLY (MN) NORTHERN COMMON Bourbon Mash Ale | 7

LIFTBRIDGE (MN) HOP DISH IPA | 7

RUSH RIVER (WI) UNFORGIVEN Amber Ale | 7

SURLY (MN) COFFEE BENDER American Brown Ale | 7

***OLIPHANT (WI) HONEES HONEES** Golden Ale | 8

BOTTLES & CANS

COORS LIGHT Lager | 6

BUSCH LIGHT Lager | 6

LIFT BRIDGE (MN) FARM GIRL Saison | 7

LIFT BRIDGE (MN) ST. CROIX BERRIES Seltzer | 6

WILD STATE (MN) Seasonal Cider | 8

HEINEKEN NON-ALCOHOLIC Bottle | 6

WINE

LES ALLIES Sparkling | France | 9/36

THE PALE Rosé | France | 9/36

BOOMTOWN Pinot Gris | Washington | 9/36

WENTE Chardonnay | California | 9/36

MADDALENA Riesling | California | 10/40

CARMEL ROAD Pinot Noir | California | 9/36

BOOMTOWN Syrah | Washington | 11/44

EARTHQUAKE Cabernet Sauvignon | California | 12/48

NON-ALCOHOLIC

PASSION FRUIT SODA housemade syrup, soda | 5

BLUEBERRY BAY LEAF SODA housemade syrup, soda | 5

SPRUCE TIP TONIC housemade tonic, soda | 5

SODAS coke, diet coke, coke zero, sprite, orange, fruit punch, lemonade, root beer, ginger ale | 3

ICED TEA | 3 **HOT TEA** | 3 **COFFEE** | 3

JUICE apple, orange, cranberry, grapefruit | 4

TATTERSALL CANNED COCKTAILS

(4 packs available for purchase to take home in the Tattersall Market)

BLUEBERRY BASIL COLLINS vodka, blueberry, basil, lemon | 8

KEY LIME GIN AND TONIC gin, key lime tonic | 8

WATERMELON BOOTLEGGERS vodka, lemon, lime, mint, watermelon | 8

WHISKEY PEACH TEA rye, peach tea, mint | 8

PLEASE NOTE: Anyone under the age of 21 will not be allowed to consume alcohol at Tattersall

*ALLERGY ALERT: Some of our beverages contain hazelnuts, walnuts, or peanuts. Please alert our staff with questions or concerns.

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- ELLSWORTH CHEESE CURDS** hand battered white cheddar, zesty sauce | 13 VEG
- BRUSSELS SPROUTS** bacon, vinaigrette | 15 GF
- SPINACH ARTICHOKE DIP** cream cheese, onions, garlic, Caspian bread | 15 VEG
- KALBI WINGS** smoked chicken wings, kalbi sauce, scallions | 17
- BONE MARROW** smoked, herb salad, black sea salt, baguette | 17
- CALAMARI** fried squid, sweet peppers, garlic aioli | 17
- 🍴 **TENDERLOIN BITES** roasted tomatoes, rye whiskey glaze | 19
- WISCONSIN CHARCUTERIE** various aged cheddar, beer cheese spread, nduja, black-peppered tuscan salami, olli calabrese, dried apricots & cherries, Marcona almonds, assorted crackers | 25

STEAK TARTARE raw beef tenderloin, chives, capers, mustard vinaigrette, kettle chips, rye toast | 15

TROUT SPREAD WI smoked trout, cream cheese, dill, chives, rye toast | 17

CEVICHE shrimp, roasted corn, avocado, cilantro, mint crème fraîche with local BARE honey, wonton chips | 17

🍴 **FOIE GRAS** rye toast, cranberry mostarda | 19

SOUP & SALADS

Add to any salad: grilled chicken + 5 / grilled salmon + 10 / grilled shrimp + 14 / tenderloin + 14 / lobster + 20

- 🍴 **TROUT BISQUE** lobster stock, apple brandy, local smoked trout | cup 9 | crock 11
- MIXED GREENS** cucumbers, tomatoes, red onion, champagne vinaigrette | 11
- BEET SALAD** arugula, ancient grains, roasted beets, pickled shallots, chèvre, apple cider vinaigrette | 11 GF/VEG
- WEDGE SALAD** baby iceberg, grape tomatoes, smokehouse bacon, blue cheese crumbles, blue cheese dressing | 13 GF
- STRAWBERRY SALAD** romaine, sliced strawberries, grape tomatoes, avocado, chèvre, candied pecans, white balsamic vinaigrette | 13 GF/VEG
- CASPIAN BREAD** olive oil, sea salt, rosemary butter | 9

PLATES

- PASTA** fresh fettuccini, smoked mushrooms, grape tomatoes, basil pesto, chèvre | 21 VEG
 add chicken + 5 / grilled salmon + 10 / grilled shrimp + 14 / tenderloin + 14 / lobster + 20
- ROAST CHICKEN** charred tomatoes, watermelon radishes, spring mix, jalapeño, cilantro | 23 GF
- PORK CHOP*** bone-in, grilled, roasted Cajun corn, cheesy polenta | 25 GF
- SALMON*** blackened, chimmichurri, cheesy polenta, charred lemon, fresh herbs | 25 GF
- TROUT*** local, seared, herbed couscous, cucumber, roasted red pepper purée, charred lemon | 27
- 🍴 **FILET*** 6oz, grilled, roasted garlic, rye peppercorn sauce, creamy mashed potatoes | 45 GF
 add smoked mushrooms + 2 / foie gras + 8
- 🍴 **RIBEYE*** 14oz, grilled, roasted garlic, rye peppercorn sauce, creamy mashed potatoes | 49 GF
 add smoked mushrooms + 2 / foie gras + 8

HANDHELDS

All burgers served with pickles, choice of kettle chips or French fries. Substitute mixed greens salad with champagne vinaigrette + 1 or cup of soup + 3
 Substitute gluten free bread or bun + 2 / plant based patty + 3

- BRAT BURGER*** pork brat patty, spicy sauerkraut, Swiss cheese, tangy mustard, buttered grilled bun | 15
- SCONNIE BURGER*** choice of cheese, housegrown butter lettuce, tomato, red onion, garlic aioli, buttered grilled bun | 17
 Wisconsin cheddar, Swiss or ghost pepperjack cheese | add sautéed mushrooms & onions + 2 / smokehouse bacon + 3
- FRIED CHICKEN** butter lettuce, pickles, Carolina mustard, buttered grilled bun | 17
- 🍴 **DIRTY BURGER*** foie gras, Swiss & cheddar cheese, smoked mushrooms, pickled shallots, whiskey sauce, buttered grilled bun | 21

BRICK OVEN PIZZA

12 inch artisan thin crust – 8 slices. Substitute cauliflower crust (GF) + 3

- MARGHERITA** red sauce, fresh mozzarella, roasted grape tomatoes, basil | 15 VEG add pepperoni +2
- SAUSAGE & SMOKED MUSHROOM** red sauce, mozzarella & provolone cheese, red onion | 15
- FOUR MEAT** red sauce, sweet Italian link sausage, pepperoni, pancetta, smoked bacon | 17
- 🍴 **PANCETTA & BLACKBERRY** olive oil, mozzarella & provolone cheese, blackberry jam, basil | 19
- THE CALABRIAN** red sauce, fresh mozzarella, calabrese sausage, spicy peppers, shallots | 21

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GIN

22 & SPRUCE gin, spruce tip tonic | 9 **ONTAP**

PEAR COLLINS barreled gin, pear, lemon, soda water | 9 **ONTAP**

BLUEBERRY SBAGLIATO bitter orange liqueur, italiano, blueberry-bay leaf syrup, sparkling wine | 9 **ONTAP**

SALTED KEY LIME GIMLET gin, key lime and coconut water cordial | 10

SOUTHSIDE gin, lime, mint, habanero bitters | 11

GIBSON MARTINI gin, onion brine | 12

VODKA

MULE VARIATIONS vodka, ginger, pineapple shrub, serrano pepper | 9 **ONTAP**

KINNI 75 cucumber-infused vodka, crème de fleur, lemon, sparkling wine | 9 **ONTAP**

PATIO FAREWELL vodka, grapefruit juice, lemongrass, cardamom, mint, lemon, soda water | 11 **ONTAP**

HONEYCRISP vodka, pommeau, local BARE honey, meadowsweet, lemon. Sub: gin, barreled gin, or aquavit | 11

COSMO vodka, orange crema, cranberry liqueur, lime | 11

***ESPRESSO MARTINI** vodka, espresso, molasses, chicory, hazelnut, foam, absinthe spritz | 11

DIRTY MARTINI vodka, caper brine | 12

AQUAVIT

AQUAVIT GIMLET aquavit, key lime and coconut water cordial, absinthe spritz | 10

THAI TEA toasted coconut aquavit, thai tea, italiano, barreled rum, maple | 10

BLOODY MARY aquavit, tattersall bloody mary mix | 11

NORTHSIDE aquavit, lime, mint, habanero bitters | 11

BONE CRUSHER toasted coconut aquavit, pineapple, matcha, lime | 11

APPLE BRANDY

BRANDY OLD FASHIONED SWEET brandy, orange, sour cherry liqueur, angostura bitters, soda | 11 **ONTAP**

SIDECAR apple brandy, orange crema, local BARE honey, meadowsweet, lemon | 11

WHISKEY

EASY STREET bourbon, peach, mint, iced tea, lemon | 9 **ONTAP**

WISCO SOUR rye, sour cherry liqueur, housemade sour | 10

OLD FASHIONED rye, chicory demerara, sour cherry liqueur, tamari, bitters | 11

BOULEVARDIER MIEL rye, coffee-infused bitter orange, italiano, cinnamon, local BARE honey, rum | 11

***BLACK WALNUT FIG MANHATTAN** rye, black walnut and fig infused italiano, demerara, angostura bitters | 11

NEW YORK SOUR rye, pear, red wine, lemon, lime | 11

RUM

HURT LOCKER spiced rum, housemade sour, habanero bitters | 9

PASSION FRUIT DAIQUIRI spiced rum, barreled rum, amaro, passion fruit, lime | 10

***SHOEBILL** barreled rum, coffee-infused bitter orange, hazelnut, pineapple, lime | 10

OTHER

PASSION FRUIT MIMOSA orange crema, passion fruit, sparkling wine | 9

BEER

ONTAP

MICHELOB GOLDEN LIGHT Lager | 6

GARAGE BIKES + BREWS (WI) Killian Kölsch | 7

NEW GLARUS (WI) – MOON MAN NO COAST Pale Ale | 7

SURLY (MN) NORTHERN COMMON Bourbon Mash Ale | 7

LIFTBRIDGE (MN) HOP DISH IPA | 7

RUSH RIVER (WI) UNFORGIVEN Amber Ale | 7

SURLY (MN) COFFEE BENDER American Brown Ale | 7

***OLIPHANT (WI) HONEES HONEES** Golden Ale | 8

BOTTLES & CANS

COORS LIGHT Lager | 6

BUSCH LIGHT Lager | 6

LIFT BRIDGE (MN) FARM GIRL Saison | 7

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WILD STATE (MN) Seasonal Cider | 8

HEINEKEN NON-ALCOHOLIC Bottle | 6

WINE

LES ALLIES Sparkling | France | 9/36

THE PALE Rosé | France | 9/36

BOOMTOWN Pinot Gris | Washington | 9/36

WENTE Chardonnay | California | 9/36

MADDALENA Riesling | California | 10/40

CARMEL ROAD Pinot Noir | California | 9/36

BOOMTOWN Syrah | Washington | 11/44

EARTHQUAKE Cabernet Sauvignon | California | 12/48

NON-ALCOHOLIC

PASSION FRUIT SODA housemade syrup, soda | 5

BLUEBERRY BAY LEAF SODA housemade syrup, soda | 5

SPRUCE TIP TONIC housemade tonic, soda | 5

SODAS coke, diet coke, coke zero, sprite, orange, fruit punch, lemonade, root beer, ginger ale | 3

ICED TEA | 3 **HOT TEA** | 3 **COFFEE** | 3

JUICE apple, orange, cranberry, grapefruit | 4

TATTERSALL CANNED COCKTAILS

(4 packs available for purchase to take home in the Tattersall Market)

BLUEBERRY BASIL COLLINS vodka, blueberry, basil, lemon | 8

KEY LIME GIN AND TONIC gin, key lime tonic | 8

WATERMELON BOOTLEGGERS vodka, lemon, lime, mint, watermelon | 8

WHISKEY PEACH TEA rye, peach tea, mint | 8

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DOWNLOAD THE TATTERSALL APP



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



COCKTAIL BAR & EATERY HOURS

Wed - Thurs | 4:00pm - 9:00pm

Friday | 4:00pm - 10:00pm

Saturday | 11:00am - 10:00pm

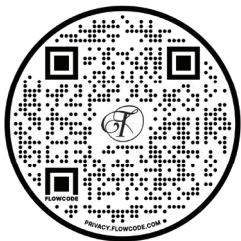
Sunday | 11:00am - 8:00pm

WI-FI



Free Wi-Fi is always available for your convenience in the cocktail bar and eatery. Ask your server if you need help accessing.

CASK CLUB



You're invited to join fellow spirit aficionados and head distiller Bentley Gilman as an inaugural member of the 2022 Tattersall Cask Club. As a member, you'll get exclusive access to exceptionally rare releases, members-only events, and much more. Ask our market staff for details on how to sign up.



SPIRITS OF UNCOMPROMISED CHARACTER

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!

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GIN

22 & SPRUCE gin, spruce tip tonic | 9 **ON TAP**

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BLUEBERRY SBAGLIATO bitter orange liqueur, italiano, blueberry-bay leaf syrup, sparkling wine | 9 **ON TAP**

SALTED KEY LIME GIMLET gin, key lime and coconut water cordial | 10

SOUTHSIDE gin, lime, mint, habanero bitters | 11

GIBSON MARTINI gin, onion brine | 12

VODKA

MULE VARIATIONS vodka, ginger, pineapple shrub, serrano pepper | 9 **ON TAP**

KINNI 75 cucumber-infused vodka, crème de fleur, lemon, sparkling wine | 9 **ON TAP**

PATIO FAREWELL vodka, grapefruit juice, lemongrass, cardamom, mint, lemon, soda water | 9 **ON TAP**

HONEYCRISP vodka, pommeau, local BARE honey, meadowsweet, lemon
Sub: gin, barreled gin, or aquavit | 11

COSMO vodka, orange crema, cranberry liqueur, lime | 11

***ESPRESSO MARTINI** vodka, espresso, molasses, chicory, hazelnut, foam, absinthe spritz | 11

DIRTY MARTINI vodka, caper brine | 12

TATTERSALL'S MARKET & TASTING HOURS

Wed - Friday | 4:00pm - 9:00pm

Saturday | 11:00am - 9:00pm

Sunday | 11:00am - 8:00pm

Stop in for shopping, a tasting at the bar and additional information on how to use our products for your next gathering or event. Love a specific cocktail in the eatery? We can help you recreate a similar recipe for home!

The market is also excited to announce the start of distillery tours and cocktail classes! Check Resy.com for upcoming events to purchase your tickets and enjoy a unique Tattersall experience.

SPIRIT OF THE MONTH

Bottles are available for purchase in the on-site Market and Tasting Bar. Every month, we highlight a particular spirit at a friendly discount. Get \$5 off the featured Spirit of the Month.

ELEVATE YOUR EVENT

Tattersall Distilling provides an incredible iconic backdrop for your event. Find the ideal venue for Meetings & Conferences, Banquets & Galas, Groom's Dinners, Wedding Ceremony & Receptions, Consumer & Trade Shows, Team Building & Company Retreats, Birthdays, Retirement & Celebration of Life Gatherings, Workshops and more with Tattersall Distilling's seven unique event spaces.

TO LEARN MORE OR TO SCHEDULE YOUR NEXT EVENT:

Events@Tattersall-RF.com | 534-248-8271

GIFT CARDS

Words are hard. Say it with burgers and booze. Ask your server or bartender for details or head over to the Market and Tasting Bar to pick up a gift card for that deserving someone in your life. Gift cards are also available for purchase online at TattersallDistilling.com

RUM

HURT LOCKER spiced rum, housemade sour, habanero bitters | 9

PASSION FRUIT DAIQUIRI spiced rum, barreled rum, amaro, passionfruit, lime | 10

***SHOEBILL** barreled rum, coffee-infused bitter orange, hazelnut, pineapple, lime | 10

OTHER

PASSIONFRUIT MIMOSA sparkling wine, orange crema, passionfruit | 9

TATTERSALL CANNED COCKTAILS

(4 packs available for purchase to take home in the Tattersall Market)

BLUEBERRY BASIL COLLINS vodka, blueberry, basil, lemon | 8

KEY LIME GIN AND TONIC gin, key lime tonic | 8

WATERMELON BOOTLEGGERS vodka, lemon, lime, mint, watermelon | 8

WHISKEY PEACH TEA rye, peach tea, mint | 8

NON-ALCOHOLIC

PASSIONFRUIT SODA housemade syrup, soda | 5

BLUEBERRY BAY LEAF SODA housemade syrup, soda | 5

SPRUCE TIP TONIC housemade tonic, soda | 5

SODAS coke, diet, coke zero, sprite, orange, fruit punch, root beer, lemonade, ginger ale | 3

ICED TEA | 3 **HOT TEA** | 3 **COFFEE** | 3

FRUIT JUICE orange, cranberry, pineapple, grapefruit | 4

BEER

ON TAP

MICHELOB GOLDEN LIGHT Lager | 6

GARAGE BIKES + BREWS (WI) Killian Kölsch | 7

NEW GLARUS (WI) – MOON MAN NO COAST Pale Ale | 7

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SURLY (MN) COFFEE BENDER American Brown Ale | 7

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BOTTLES & CANS

COORS LIGHT Lager | 6

BUSCH LIGHT Lager | 6

LIFT BRIDGE (MN) FARM GIRL Saison | 7

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WILD STATE (MN) Seasonal Cider | 8

HEINEKEN NON-ALCOHOLIC Bottle | 6

WINE

LES ALLIES Sparkling | *France* | 9/36

THE PALE Rosé | *France* | 9/36

BOOMTOWN Pinot Gris | *Washington* | 9/36

WENTE Chardonnay | *California* | 9/36

MADDALENA Riesling | *California* | 10/40

CARMEL ROAD Pinot Noir | *California* | 9/36

BOOMTOWN Syrah | *Washington* | 11/44

EARTHQUAKE Cabernet Sauvignon | *California* | 12/48

SUSTAINABILITY

Solar powered. Water conscious. Environmentally focused. Sustainability is at the core of everything we do. It all starts at the top with our 400kW rooftop solar array — the largest of any distillery in the country — produces a yearly average of 472,000kWh of electricity. That's like adding 5,517 trees to our forests in terms of carbon sequestration.

Our first-of-its-kind water reclamation system recycles production water to use in future batches. We're working toward reclaiming 30% of all water in our whiskey production process. And it's not just about what goes into the bottle, how our barrels are made is important to us too. As a member of the White Oak Initiative, we're committed to the long-term sustainability of American white oaks and the forests they need to thrive.

We believe that you don't have to go far to get world-class ingredients. That's why we source our grains from a sixth-generation farmer just 50 miles from Tattersall Northeast. After we distill it, our spent grain goes to a local farm where it's used as cattle and bison feed. Locally sourced doesn't stop in the distillery: The trout is Wisconsin raised and smoked by Rushing Waters, and all of our cheese comes from Wisconsin too, including our curds from the Cheese Curd Capital in Elsworth, WI.

We also use organic apples from Minnesota, fruit from Wisconsin and Michigan, local honey and maple syrup, and even wild ingredients foraged by people on our team. Every spring, our head distiller Bentley Gilman forages spruce tips to make the very delicious spruce tip tonic — try the 22 & Spruce to taste for yourself.

Here, sustainability isn't a trend or a buzzword. It's a critical value that drives every decision we make and a process that we're constantly refining. We're here to make better drinks that make the planet better too. And we're just getting started.

AQUAVIT

AQUAVIT GIMLET aquavit, key lime and coconut water cordial, absinthe spritz | 10

THAI TEA toasted coconut aquavit, thai tea, italiano, barreled rum, maple | 10

BLOODY MARY aquavit, tattersall bloody mary mix | 11

NORTHSIDE aquavit, lime, mint, habanero bitters | 11

BONE CRUSHER toasted coconut aquavit, pineapple, matcha, lime | 11

APPLE BRANDY

BRANDY OLD FASHIONED SWEET brandy, orange, sour cherry liqueur, angostura bitters, soda | 11 **ON TAP**

SIDECAR apple brandy, orange crema, local BARE honey, meadowsweet, lemon | 11

WHISKEY

EASY STREET bourbon, peach, mint, iced tea, lemon | 9 **ON TAP**

WISCO SOUR rye, sour cherry liqueur, housemade sour | 10

OLD FASHIONED rye, chicory demerara, sour cherry liqueur, tamari, bitters | 11

BOULEVARDIER MIEL rye, coffee-infused bitter orange, italiano, cinnamon, local BARE honey, rum | 11

***BLACK WALNUT FIG MANHATTAN** rye, black walnut and fig infused italiano, demerara, angostura bitters | 11

NEW YORK SOUR rye, pear, red wine, lemon, lime | 11