

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 room. Ask your server if you need help accessing.

TATTERSALL

distilling



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!

GIN

22 & SPRUCE gin, spruce tip tonic | \$8.5 **ON TAP**

SPRITZ gin, bitter orange, strawberry, rosemary, sparkling wine | \$9 **ON TAP**

SALTED KEY LIME GIMLET gin, key lime & coconut water cordial | \$9

SOUTHSIDE gin, lime, mint, habanero | \$9.5

GIN FIZZ gin, honey, sarsaparilla, cardamom, orange blossom, foam | \$10

CLOVER CLUB gin, americano, raspberry syrup, lemon, foam | \$10

VODKA

MULE VARIATIONS vodka, ginger, pineapple shrub, serrano pepper | \$8.5 **ON TAP**

KINNI 75 cucumber vodka, crème de fleur, lemon, sparkling wine | \$9.5 **ON TAP**

HONEYCRISP vodka, pommeau, honey, meadowsweet, lemon | \$9.5

COSMO vodka, orange crema, cranberry liqueur, lime | \$9.5

ESPRESSO MARTINI vodka, espresso, molasses, chicory, foam | \$10

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

AQUAVIT

AQUAVIT GIMLET aquavit, key lime cordial, absinthe spritz | \$9

BLOODY MARY aquavit, tattersall bloody mary mix | \$9

NORTHSIDE aquavit, lime, mint, habanero | \$9

BONE CRUSHER aquavit, coconut, pineapple, matcha, lime | \$10

WHISKEY

EASY STREET bourbon, peach, mint, iced tea, lemon | \$8.5 **ON TAP**

WHISKEY BUCK rye, ginger, lemon | \$8.5 **ON TAP**

OLD FASHIONED rye, chicory demerara, sour cherry, tamari, bitters | \$10

BOULEVARDIER MIEL rye, coffee-infused bitter orange, italiano, cinnamon, honey, rum | \$10

FOOL'S GOLD rye, amaro, apple, honey, lemon | \$10

WHISKEY SOUR rye, sour cherry liqueur, house sour | \$9.5



RUM

PASSIONFRUIT DAIQUIRI barreled rum, amaro, lime, passionfruit | \$10

SHOEBILL barreled rum, coffee bitter orange, hazelnut, pineapple, lime | \$10

HURT LOCKER spiced rum, house sour, habanero bitters | \$9.5

APPLE BRANDY

BRANDY OLD FASHIONED SWEET brandy, orange, sour cherry, bitters, soda | \$10 **ON TAP**

SIDECAR apple brandy, orange crema, honey, meadowsweet, lemon | \$10

OTHER

PASSIONFRUIT MIMOSA sparkling wine, orange crema, passionfruit | \$10

NON-ALCOHOLIC

PASSIONFRUIT SODA house-made syrup, soda | \$5

STRAWBERRY ROSEMARY SODA house-made syrup, soda | \$5

SPRUCE TIP TONIC house-made tonic, soda | \$5

SODAS coke, diet, sprite, orange soda, root beer, ginger ale | \$4

ICED TEA | \$4 **COFFEE** | \$4

BEER

ON TAP

INDEED (WI) MEXICAN HONEY LIGHT Lager | \$6.5

SWINGING BRIDGE (WI) IT'S ALWAYS HAZY Mosaic IPA | \$7

LIFT BRIDGE (MN) FARM GIRL Saison | \$6.5

LIFTBRIDGE (MN) HOP DISH IPA \$7

SURLY (MN) NORTHERN COMMON Bourbon Mash Ale | \$6.5

SURLY (MN) FERNET DARKNESS Imperial Stout | \$8

***OLIPHANT BREWING (WI) SUPER SQUISHY** Blackberry Sour | \$8

RUSH RIVER UNFORGIVEN Amber Ale \$7

MICHELOB GOLDEN LIGHT Lager | \$6

BOTTLES & CANS

COORS LIGHT Lager | \$6

LIFTBRIDGE ST. CROIX BERRIES SELTZER | \$7

HEINEKEN NON-ALCOHOLIC BOTTLE | \$5

*ALLERGY ALERT: This beer contains almond. Please alert our staff with any questions or concerns!

WINE

TWENTY ACRES CABERNET Sauvignon | \$9/36

BREAD AND BUTTER Pinot Noir | \$8/32

WENTE Chardonnay | \$9/36

THE CHAMPION Sauvignon Blanc | \$8/32

THE PALE Rosé | \$9/36

LES ALLIES Sparkling | \$8/32

DON'T LEAVE HOME EMPTY HANDED

Tattersall's Market and Tasting Bar is open 11am-8pm Wednesday-Sunday. Stop by to stock up your at-home bar or to purchase gifts for you or your loved ones.

ELEVATE YOUR EVENT

Tattersall Distilling provides an incredible iconic backdrop for your event. Find the ideal venue for Meetings & Conferences, Banquets & Galas, Grooms Dinners, Wedding Ceremony's & Receptions, Consumer & Trade Shows, Team Building & Company Retreats, Birthday, 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@TattersallDistilling.com | 534.248.8271

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.

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.

Join by January 15, 2022, to secure your membership.

GIFT CARDS

Words are hard. Say it with burgers and booze. Head over to the Market and Tasting Bar to pick up a gift card for that deserving someone in your life. Or, purchase online at **TattersallDistilling.com**

SUSTAINABILITY STORY

From sourcing grains from our local farmers and participating in organics recycling programs to investing in renewable energy and implementing a water reclamation system, Tattersall is dedicated to cutting its carbon footprint. At the River Falls distillery, a 400kW rooftop solar array produces a yearly average of 472,000kWh of electricity — preventing this much carbon dioxide from being released in the atmosphere is equivalent to adding 5,517 trees to our forests. Further, a water reclamation system recycles production water, reducing overall water usage.

The distillery sources the majority of its grains from a sixth-generation farmer just 50 miles north of the original distillery which are then milled onsite. Surplus spent grain goes to a local cattle and bison farmer, whose livestock is fed Tattersall's spent grain before the meat is served in its restaurant.

Other local ingredients include organic apples, fruit from Wisconsin and Michigan, Minnesota honey and maple syrup and even wild ingredients foraged by staff members.

At the original location in MN, Tattersall is proud to partner with Hennepin County and the City of Minneapolis to continue to reduce its waste throughout the distillery and cocktail room.

