

SHAREABLES

- CASPIAN BREAD** olive oil, sea salt, rosemary butter | 9
- TRUFFLE FRIES** white truffle, shaved parmesan, parsley, garlic aioli | 11
- 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
- TROUT SPREAD** WI smoked trout, cream cheese, dill, chives, rye toast | 17
- CALAMARI** fried squid, sweet peppers, garlic aioli | 17
- ☞ **TENDERLOIN BITES** roasted tomatoes, rye whiskey glaze | 19

SOUP & SALADS

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

- ☞ **TROUT BISQUE** lobster stock, apple brandy, local smoked trout | cup 9 | crock 11
- MIXED GREENS** cucumbers, tomatoes, red onion, champagne vinaigrette | 11
- CAESAR SALAD** romaine, dried parmesan crisps, crouton, classic Caesar dressing | 11 GF
- BEET SALAD** arugula, ancient grains, roasted beets, pickled shallots, chèvre, apple cider vinaigrette | 12 GF/VEG

PLATES

- PASTA** fettuccini, smoked mushrooms, grape tomatoes, basil pesto, chèvre | 21 VEG
 add chicken + 5 / grilled salmon + 10 / grilled shrimp + 14 / tenderloin + 14
- PORK CHOP*** bone-in, grilled, roasted Cajun corn, cheesy polenta | 27 GF
- SALMON*** blackened, chimichurri, cheesy polenta | 27 GF
- TROUT*** local, seared, herbed couscous, cucumber, roasted red pepper purée | 27
- ☞ **FILET*** 6oz, grilled, roasted garlic, rye peppercorn sauce, creamy mashed potatoes | 45 GF
 add smoked mushrooms + 2
- ☞ **RIBEYE*** 14oz, grilled, roasted garlic, rye peppercorn sauce, creamy mashed potatoes | 49 GF
 add smoked mushrooms + 2

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 | 17
- SCONNIE BURGER*** choice of cheese, 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** lettuce, pickles, Carolina mustard, buttered grilled bun | 17

BRICK OVEN PIZZA

12 inch artisan thin crust – 6 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 | 17
- FOUR MEAT** red sauce, sweet Italian link sausage, pepperoni, pancetta, smoked bacon | 17
- ☞ **PANCETTA & BLACKBERRY** olive oil, mozzarella & provolone cheese, blackberry jam, basil | 19

TATTERSALL

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.

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

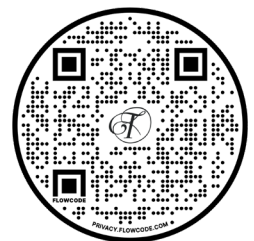
Words are hard. Say it with burgers and booze. Ask your server or bartender for details or head over to the Market and Tasting Bar to pick up a gift card for that deserving someone in your life. Gift cards are also available for purchase online at TattersallDistilling.com

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 2023 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.



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.

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 exploretock.com for upcoming events to purchase your tickets and enjoy a unique Tattersall experience.

