## Lunch

## TATTERSALL

GF Gluten Free Friendly



V Vegetarian

STEAK BITES\* Cajun rub, rye whiskey glaze, onion strings,

horseradish cream | 19

# FOR THE TABLE

**CASPIAN BREAD** olive oil, sea salt, rosemary butter | 9 V

TRUFFLE FRIES white truffle, shaved Parmesan, parsley, garlic aïoli | 11 GF V

CHEESE CURDS Ellsworth hand-battered white cheddar, truffle garlic ranch | 13 GF V

**SALMON CAKES**\* bell pepper, red onion, scallion, chipotle aioli | 14

BONE-IN CHICKEN WINGS choice of dry rub or rye whiskey glazed, buttermilk ranch | 13 GF **SPINACH ARTICHOKE DIP** cream cheese, onions, garlic, Caspian bread | 16 V

KOREAN CAULIFLOWER gochujang roasted cauliflower, oregano, garlic & soy, buttermilk ranch | 15 GF V

# STARTERS

ROASTED RED PEPPER & TOMATO BISQUE | cup 7 | crock 9 GF V

TROUT BISQUE lobster stock, apple brandy, smoked trout | cup 9 | crock 11

MIXED GREEN SALAD select mixed greens, cucumber, tomato, red onion, choice of dressing | 11 GF V

CAESAR SALAD hearts of romaine, Nueske's bacon, house made Caesar dressing, Caspian bread | 11 V

#### **ADD ONS & DRESSINGS**

add to any salad  $\mid$  chicken + 6  $\mid$  shrimp + 10  $\mid$  salmon + 10  $\mid$  steak + 12 buttermilk ranch, blue cheese, French, white balsamic vinaigrette, raspberry poppyseed vinaigrette

FRIED CHICKEN boneless tenderloins, hand-breaded, buttermilk ranch, house-made coleslaw, fries | 19

FISH & CHIPS walleye, hand-battered, lemon caper rémoulade, lemon, house-made coleslaw, fries | 23

PASTA fusilli, Nueske's bacon, scallions, tomato vodka sauce | 19 with chicken | 23 shrimp | 25 steak | 27

BISTRO STEAK FRITES

with rye whiskey glaze, onion strings, truffle fries, garlic aïoli | 25

Choice of kettle chips or fries. Sub cup of roasted red pepper & tomato bisque, starter mixed green salad with choice of dressing, or gluten-free bun +2

BLACKBERRY TURKEY MELT roasted turkey, Swiss, smoked bacon, poblano-blackberry jam, grilled sourdough | 17

FRENCH DIP marinated roast beef, sautéed mushrooms & onions, Swiss, Dijon horseradish cream, grilled ciabatta hoagie, au jus | 17

SCONNIE BURGER\* cheddar, Swiss, or ghost pepper jack with lettuce, tomato, red onion & garlic aïoli, grilled pub bun | 17 add onion strings +1 | sautéed mushrooms & onions +1 | smoked bacon +2

WHISKEY BURGER\* rye whiskey glaze, cheddar, smoked bacon, lettuce, tomato, onion strings, garlic aïoli, grilled pub bun | 19

WALLEYE SANDWICH lettuce, tomato, lemon caper rémoulade, grilled ciabatta hoagie | 19

12-inch artisan crust. Substitute cauliflower crust (GF) + 3

MARGHERITA red sauce, mozzarella, heirloom cherry tomatoes, basil | 19 V add pepperoni + 2

NUESKE'S & BLACKBERRY olive oil, poblano-blackberry jam, Nueske's bacon, mozzarella & provolone cheese blend, basil | 21

THREE MEAT red sauce, mozzarella & provolone cheese blend, Italian sausage, pepperoni, Nueske's bacon | 22

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 food-borne illness. Our restaurant bakes breads and handles nuts, soy products, eggs, and dairy. Those with severe allergies should note that we are not always able to avoid cross-contamination. A 20% Service Charge will automatically be added to all parties of 13 or more guests. 2-20-24

## **TATTERSALL**

# ABOUT US

## TATTERSALL DISTILLING

Tattersall Distilling is more than just a distillery focused on making award winning craft spirits. It is a destination offering an array of fun and unique experiences!

### Here are the top seven reason to visit Tattersall Distilling River Falls

Reason 1 - Enjoy a cocktail and a bite to eat in our Craft Cocktail Bar & Eatery

Reason 2 - Host a private event in one of our state-of-the-art rooms in the Event Center

Reason 3 - Sample our award-winning cocktails, spirits, liqueurs and mixers in our Tasting Room

Reason 4 - Shop for a gift, branded apparel, souvenir, spirit, liqueur, mixer or more in our Market

Reason 5 - Take a class to learn how to make craft cocktails in your own home at our Cocktail Academy

Reason 6 - Celebrate a new product launch or barrel-tapping event backstage in the Distillery

Reason 7 - Take a tour to learn how our products are created and brought to market. Self guided, public & private tours available.

No matter the reason, we are sure you will be impressed and want to come back often.

## **PRIVATE EVENTS**

Tattersall Distilling provides an incredible iconic backdrop for group and private events.

### Our seven unique event spaces are ideal for hosting your next -

Meeting, Conference, Banquet, Gala, Trade Show, Consumer Show, Groom's Dinner, Wedding Ceremony, Wedding Reception, 21+ Birthday Party, Retirement Celebration, or Celebration of Life Gathering.

Want to take your special event up a notch?

Check out our unique premium offerings for your next -

Executive Company Retreat, Team Building Workshop, or Private Concert

To learn more, schedule a tour or book an event email us at:

events@tattersall-rf.com | 534-248-8271

## **MARKET & TASTING ROOM**

Purchase a gift, find a souvenir, sample our products, take a tour, or attend one of our experiential events!

### **Market & Tasting Room Hours**

Thursday - Saturday | 12:00 pm - 9:00 pm - Sunday | 12:00 pm - 8:00 pm

## Cask Club

You're invited to join fellow spirit aficionados and head distiller Bentley Gillman as a member of the 2024 cask club. As a member, you'll get exclusive access to exceptionally rare releases, member only events and much more.

Ask our market staff for detail on how to sign up.

### **Distillery Tours**

Public Tours | Saturdays 1:00 pm or 2:30 pm - Private Tours | Anytime

#### **Cocktail Academy Experiential Events**

Join a Tattersall expert for a cocktail class where you will learn how to make 4 different cocktails, learn tips and tricks for hosting at home & enjoy a charcuterie snack plate with local meats and cheeses. Seasonal Cocktail Class | Select Friday's 6:00 pm - 8:00pm | Private Cocktail Class | Anytime

To learn more or book a reservation go to:

exploretock.com/tattersall-distilling-river-falls

## CRAFT COCKTAIL BAR & EATERY

Enjoy a modern American Dining Experience in our on-site Craft Cocktail Bar & Eatery

#### **Craft Cocktail Bar Hours**

Thursday | 12:00~pm - 9:00~pm - Friday & Saturday | 12:00~pm - 10:00~pm - Sunday | 12:00~pm - 8:00~pm

#### **Eatery Hours**

Thursday | 12:00 pm - 8:00 pm - Friday & Saturday | 12:00 pm - 9:00 pm - Sunday | 12:00 pm - 8:00 pm



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To learn more or book a group / private dining event email us at: events@tattersall-rf.com | 534-248-8271



