


LUNCH

TATTERSALL

GF Gluten Free Friendly

V Vegetarian

 Menu items feature Tattersall spirits

FOR THE TABLE

CASPIAN BREAD *V*

olive oil, sea salt, rosemary butter 9

TRUFFLE FRIES *GF, V*

white truffle, shaved parmesan, parsley, garlic aioli 11

CHEESE CURDS *GF, V*

ellsworth hand-battered white cheddar, truffle garlic ranch 13

SALMON CAKES

bell pepper, red onion, scallion, chipotle aioli 12

BONE-IN CHICKEN WINGS *GF*

choice of dry rub or rye whiskey glazed, buttermilk ranch 13

SPINACH ARTICHOKE DIP *V*

cream cheese, onions, garlic, caspian bread 16

SHISHITO PEPPERS *GF, V*

honey sesame aioli 12

STEAK BITES*

cajun rub, rye whiskey glaze, onion strings, horseradish cream 19

ROASTED RED PEPPER & TOMATO BISQUE *GF, V*

cup 7 | crock 9

TROUT BISQUE

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

MIXED GREEN SALAD *GF, V*

select mixed greens, cucumber, tomato, red onion, choice of dressing 11

CHOPPED CAESAR SALAD *V*

romaine hearts, parmesan, nueske's bacon, caesar dressing 11

CITRUS BERRY SALAD *GF, V*

mixed greens, blackberry, blueberry, raspberry, red onion, mandarin, goat cheese, blueberry vinaigrette 13



ADD ONS & DRESSINGS

add to any salad:
chicken +6 | shrimp +10
| salmon +10 | steak +12
dressing: buttermilk ranch, blue cheese, french, white balsamic vinaigrette, raspberry poppyseed vinaigrette

STARTERS

HANDHELDS



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

SCONNIE BURGER*

cheddar, swiss, or ghost pepper jack with lettuce, tomato, red onion & garlic aioli, grilled pub bun | 17 | add onion strings +1 | sautéed mushrooms & onions +1 | smoked bacon +2

BLACKBERRY TURKEY MELT

roasted turkey, swiss, smoked bacon, poblano-blackberry jam, grilled sourdough 17

WHISKEY BURGER*

rye whiskey glaze, cheddar, smoked bacon, lettuce, tomato, onion strings, garlic aioli, grilled pub bun 19

FRENCH DIP

marinated roast beef, sautéed mushrooms & onions, swiss, dijon horseradish cream, grilled ciabatta hoagie, au jus 17

OLD FASHIONED BURGER*

cherrywood bacon, hickory feta, arugula, charred orange aioli 19

CORNED BEEF BAHN MI

house made corned beef, kohlrabi pickled vegetables, manchego, lemon caper rémoulade 19

MAINS

FRIED CHICKEN

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

FISH & CHIPS

hand-battered walleye, lemon caper rémoulade, lemon, house-made coleslaw, fries 23

PASTA FRANCESE

rigatoni, roasted tomato, capers, asparagus, parmesan 19 | chicken +4 | shrimp +8 | steak +10

PIZZAS



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

MARGHERITA *V*

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

CHICKEN, PICKLE & PEPPER

grilled chicken breast, dill pickle, piquillo peppers, mozzarella, garlic oil, ranch 21

THREE MEAT

red sauce, mozzarella & provolone cheese blend, italian sausage, pepperoni, nueske's bacon 22

LUNCH COMBO \$10

Available 12pm-2pm

YOUR CHOICE OF

HALF FLATBREAD:

Pear & Neuske's bacon, BBQ Chicken, Dill Pickle, or Buffalo Chicken

-OR-

HALF SANDWICH:

BLT or Club


PLUS 1 CUP OF SOUP -OR- SIDE SALAD

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.

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ON TAP

BRANDY OLD FASHIONED

apple brandy, orange, sour cherry, weiss woods maple syrup, angostura bitters, soda 11

PEAR COLLINS

barreled gin, pear, lemon, soda 9

PINK SLIP

gin, grapefruit liqueur, rhubarb, cardamom, lemon, soda 9

MULE

tightline vodka, lime liqueur, ginger, lime 9 *Add your choice of: blueberry, cranberry, or sour cherry liqueur*

22 + SPRUCE

gin, house-made spruce tip tonic 9

EASY STREET

wheated bourbon, peach, mint, black tea, lemon 9

MOJITO

cucumber infused spiced rum, strawberry, mint, lime, soda 9

MANGO ICED TEA

tightline vodka, orange liqueur, mango black tea, lemongrass, lemon 9

SURLY (MN)

Lemonade refreshing ale 7

NEW GLARUS (WI)

Moon Man pale ale 7

MKE BREWING (WI)

Outboard cream ale 8

HINTERLAND (WI)

Jamaican Haze Hazy IPA 7

SHELL'S (MN)

american Lager 6

OLIPHANT (WI)

seasonal rotating 7

Local Favorites

SURLY (MN)

Northern Common
Bourbon Mash Ale 7

RUSH RIVER (WI)

Minion Juicy IPA 7



HAPPY HOUR



EVERY DAY 2PM-5PM + SUNDAY ALL DAY

TAP COCKTAILS & BEER \$5

CANNED COCKTAILS \$5

MIXED DRINKS \$5

FRIED PICKLES

lemon caper rémoulade 5

CASPIAN BREAD

olive oil, sea salt, rosemary butter 6

CHICKEN STRIPS

fries and ranch 6

CHEESE CURDS

ellsworth hand-battered white cheddar, truffle garlic ranch 6

TRUFFLE FRIES

white truffle, parmesan, parsley, garlic aioli 5

SMASHBURGER

american cheese, onion 6

FLATBREADS

choice of: dill pickle, BBQ chicken, pear & neuske's bacon or buffalo chicken 6

SPINICH ARTICHOKE DIP

cream cheese, onion, garlic, caspian bread 9

FLIGHT BOARDS

BERRY BOARD

blueberry liqueur, cranberry liqueur, sour cherry liqueur 12

BARREL AGED BOARD

apple brandy, barreled rum, straight rye whiskey 12

CASK BOARD

oat bourbon, applewood smoked single malt, barreled rum old fashioned 15

DESSERT BOARD

limoncello, blackberry brandy, cinnamon whiskey 12



LOOKING TO BOOK A LARGE PARTY OR PRIVATE GROUP? TATTERSALL OFFERS A VARIETY OF SPACES TO HOST YOUR NEXT GATHERING. INQUIRE TODAY! INFO@TATTERSALL-RE.COM