

## FOR THE TABLE

CASPIAN BREAD *V*olive oil, sea salt,  
rosemary butter 9TRUFFLE FRIES *GF, V*white truffle, shaved parmesan,  
parsley, garlic aioli 11CHEESE CURDS *GF, V*ellsworth hand-battered white  
cheddar, truffle garlic ranch 13

## SALMON CAKES

bell pepper, red onion, scallion,  
chipotle aioli 12BONE-IN CHICKEN WINGS *GF*choice of dry rub or rye whiskey  
glazed, buttermilk ranch 13SPINACH ARTICHOKE DIP *V*cream cheese, onions, garlic,  
caspien bread 16SHISHITO PEPPERS *GF, V*

honey sesame aioli 12

## STEAK BITES\*

cajun rub, rye whiskey glaze, onion  
strings, horseradish cream 19ROASTED RED PEPPER & TOMATO BISQUE *GF, V*

cup 7 | crock 9

## TROUT BISQUE

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

TATTERSALL HOUSE SALAD *GF, V*select mixed greens, cucumber, tomato,  
aquavit pickled red onion, house  
coconut aquavit calamansi-chili  
vinaigrette 11CHOPPED CAESAR SALAD *V*romaine hearts, parmesan, nueske's  
bacon, caesar dressing 11CITRUS BERRY SALAD *GF, V*mixed greens, blackberry, blueberry,  
raspberry, red onion, mandarin, goat  
cheese, blueberry vinaigrette 13ADD ONS &  
DRESSINGS*add to any salad:*chicken +6 | shrimp +10  
| salmon +10 | steak +12  
*dressing:* blue cheese,  
french, buttermilk ranch,  
house coconut aquavit  
calamansi-chili 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 &amp; 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 &amp; 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.

# TATTERSALL

GF Gluten Free Friendly

V Vegetarian

 Menu items feature Tattersall spirits

## 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

## PATIO PUP MENU

### BEET NACHOS

baked beet chips, ground beef, greek yogurt, green peppers 7

### GRILLED CHICKEN

chicken breast, cooked pumpkin, risotto rice 7

### BANANA SPLIT

dried banana, natural peanut butter, frozen greek yogurt 7



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](mailto:INFO@TATTERSALL-RE.COM)