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# TATTERSALL

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# AUGUST

## FEATURES

**RHUBARB BRAMBLE** 10  
gin, rhubarb, cardamom,  
lemon, peychaud's bitters

**CLARIFIED CORPSE REVIVER\*** 11  
gin, orange liqueur,  
americano, crème de  
fleur, lemon, absinthe

**GIN & JUICE** 10  
gin, grapefruit liqueur,  
pineapple, orange, spruce,  
orange bitters

**TATTERSALL POUTINE** 13  
french fries, buffalo cheese  
curds, gin braised short rib,  
house gravy, jalapenos &  
chives

**SPANISH-STYLE MUSSEL PASTA** 22  
penne pasta, fresh mussels,  
chorizo sausage, red onion,  
garlic, gin creamy sugo

## SPIRIT OF THE MONTH



### GIN

Crafted from 22 carefully selected botanicals, the recipe is rooted in a classic London Dry style and buoyed by citrus, warm spice, and slight floral undertones. This is a smooth, textured spirit with just the right bite.

\$5 NEAT OR ON  
THE ROCKS

\$5 OFF A BOTTLE  
IN THE MARKET



\*this drink is clarified using whole milk and may have trace amount of dairy for those who are sensitive