

FOR THE TABLE

CASPIAN BREAD *V*

olive oil, sea salt, rosemary butter 10

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

panko, onion, bell pepper, caramelized honey miso 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

KOREAN CAULIFLOWER *GF, V*

gochujang rubbed cauliflower, cumin, oregano, honey miso aioli 12

MAC & CHEESE

apple brandy marinated pork, beer cheese sauce, mustard bbq 15

STEAK BITES*

onion, mushroom, blue cream, rye whiskey glaze 19
add | spicy cajun rub

ROASTED RED PEPPER & TOMATO BISQUE *V*

cup 6 | crock 8

TROUT BISQUE

lobster stock, apple brandy, smoked trout | cup 8 | crock 11

TATTERSALL HOUSE SALAD *GF, V*

select mixed greens, cucumber, tomato, aquavit pickled red onion, house aquavit calamansi-chili vinaigrette 11

CHOPPED CAESAR SALAD

romaine hearts, parmesan, nueske’s bacon, caesar dressing 12

ROASTED BEET SALAD *GF, V*

mixed greens, roasted gold beets, balsamic, candied pecans, red onion, goat cheese 12



ADD ONS & DRESSINGS

add to any salad:
chicken +4 | shrimp +7
| salmon +7 | steak +10
dressing: buttermilk ranch, blue cheese, french, balsamic vinaigrette, raspberry poppyseed vinaigrette, house aquavit calamansi-chili vinaigrette

STARTERS

MAINS

FRIED CHICKEN

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

FISH & CHIPS

hand-battered walleye, lemon caper rémoulade, lemon, house-made coleslaw, fries 21

SWEET TEA PORK CHOP

sweet tea marinated bone-in pork chop, cheddar polenta, collard greens, mustard bbq 23

RISOTTO *GF, V*

butternut squash risotto, sage brown butter, pickled cranberries 18
chicken +4 | shrimp +7 | steak +10

SALMON

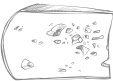
tajin crusted filet, root vegetable hash, basil-citrus butter 23

MISO GLAZE CHICKEN

marinated chicken breast, fried rice, bell pepper miso glaze, grilled bok choy 23

RIBEYE STEAK

14oz ribeye, galette hashbrown potatoes 36



PIZZAS

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

MARGHERITA *V*

red sauce, mozzarella, heirloom cherry tomatoes, basil 18 | add pepperoni +2

SPICY BLONDE

italian sausage, pickled jalapenos, pickled onion, mozzarella, bleu cheese sauce 20

THREE MEAT

red sauce, mozzarella & provolone cheese blend, italian sausage, pepperoni, nueske’s bacon 20

HANDHELDS

Choice of kettle chips or fries. Sub cup of roasted red pepper or 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

TATTERSALL BURGER

american cheese, romaine, house sauce, aquavit pickled onions, apple brandy bacon jam 17

WHISKEY BURGER*

rye whiskey glaze, cheddar, smoked bacon, lettuce, tomato, onion strings, garlic aioli, grilled pub bun 18

BLACKBERRY TURKEY MELT

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

CHEESESTEAK

shaved beef, beer cheese sauce, peppers, onions & pickled peppers 18

CUBANO

marinated pork shoulder, ham, swiss, pickles, house sauce 17

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.

FOR THE TABLE

CASPIAN BREAD *V*

olive oil, sea salt, rosemary butter 10

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

panko, onion, bell pepper, caramelized honey miso 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

KOREAN CAULIFLOWER *GF, V*

gochujang rubbed cauliflower, cumin, oregano, honey miso aioli 12

MAC & CHEESE

apple brandy marinated pork, beer cheese sauce, mustard bbq 15

STEAK BITES*

onion, mushroom, blue cream, rye whiskey glaze 19
add | spicy cajun rub

ROASTED RED PEPPER & TOMATO BISQUE *V*

cup 6 | crock 8

TROUT BISQUE

lobster stock, apple brandy, smoked trout | cup 8 | crock 11

TATTERSALL HOUSE SALAD *GF, V*

select mixed greens, cucumber, tomato, aquavit pickled red onion, house aquavit calamansi-chili vinaigrette 11

CHOPPED CAESAR SALAD

romaine hearts, parmesan, nueske’s bacon, caesar dressing 12

ROASTED BEET SALAD *GF, V*

mixed greens, roasted gold beets, balsamic, candied pecans, red onion, goat cheese 12



ADD ONS & DRESSINGS

add to any salad:
chicken +4 | shrimp +7
| salmon +7 | steak +10
dressing: buttermilk ranch, blue cheese, french, balsamic vinaigrette, raspberry poppyseed vinaigrette, house aquavit calamansi-chili vinaigrette

STARTERS

HANDHELDS



Choice of kettle chips or fries. Sub cup of roasted red pepper or trout bisque +2
starter mixed green salad with choice of dressing, +2 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 18

CHEESESTEAK

shaved beef, beer cheese sauce, peppers & onions, pickled peppers 18

TATTERSALL BURGER*

american cheese, romaine, house sauce, aquavit pickled onions, apple brandy bacon jam 17

CUBANO

marinated pork shoulder, ham, swiss, pickles, house sauce 17

MAINS

FRIED CHICKEN

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

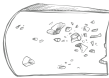
FISH & CHIPS

hand-battered walleye, lemon caper rémoulade, lemon, house-made coleslaw, fries 21

RISOTTO *GF, V*

butternut squash risotto, sage brown butter pickled cranberries 18 | chicken +4 | shrimp +7 | steak +10

PIZZAS



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

MARGHERITA *V*

red sauce, mozzarella, heirloom cherry tomatoes, basil 18 | add pepperoni +2

SPICY BLONDE

italian sausage, pickled jalapenos, pickled onion, mozzarella, bleu cheese sauce 20

THREE MEAT

red sauce, mozzarella & provolone cheese blend, italian sausage, pepperoni, nueske’s bacon 20

LUNCH COMBO \$10

Available 12pm-2pm

YOUR CHOICE OF

HALF FLATBREAD:

pear & nueske’s bacon, bbq chicken or spicy blonde

-OR-

HALF SANDWICH:


BLT or club

PLUS 1 CUP OF SOUP -OR- SIDE SALAD

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 10

MANGO ICED TEA

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

HINTERLAND (WI)

splitty amber ale 7

NEW GLARUS (WI)

moon man pale ale 7

3 SHEEPS (WI)

wisconsinitis cream ale 7

HINTERLAND (WI)

jamaican haze hazy IPA 7

SCHELL'S (MN)

american lager 6

OLIPHANT (WI)

seasonal rotating 7

Local Favorites

3 SHEEPS (WI)

pils lager 6

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

happy hour version of our
tattersall burger 6

FLATBREADS

choice of: bbq chicken,
pear & neuske's bacon or spicy
blonde 6

SPINICH ARTICHOKE DIP

cream cheese, onion, garlic,
caspian bread 10

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, bitter orange barreled rye 15

DESSERT BOARD

limoncello, blackberry brandy,
cinnamon whiskey 12

GET THE INSIDE SCOOP

Join our newsletter to be the first to know about fun stuff
on the menu, exclusive offers, events, classes and more.



Scan QR code or visit our website tattersalldistilling.com



LOOKING TO BOOK A LARGE PARTY OR PRIVATE GROUP? TATTERSALL OFFERS A VARIETY OF SPACES TO HOST YOUR NEXT GATHERING. INQUIRE TODAY! [INFO@TATTERSALL-RI.COM](mailto:info@tattersall-ri.com)

TATTERSALL

JANUARY FEATURES

SMOKED MANHATTAN 13

wheated bourbon, single malt,
italiano, cabernet sauvignon,
angostura bitters

MILLIONAIRE 12

high rye bourbon, orange liqueur,
sour cherry liqueur, lemon,
absinthe, foam

NA CHOCOLATE CHAI HOT TODDY 5

rooibos tea, cacao, chai spice,
chicory, vanilla bean
add bourbon +3

WALLEYE EN PAPILLOTE 28

canadian walleye, bourbon basil
butter, rye bourbon, citrus,
rosemary red potatoes,
broccolini, roasted red pepper

QUESADILLA BURGER 18

citrus chiptole seasoned beef,
apple brandy soaked & smoked
gouda, fresh pico de gallo, lettuce
pickled jalapenos, chipotle lime
crema, corn tortillas

CHOCOLATE LAVA CAKE 10

milk chocolate, fudge,
whiskey caramel

BOURBON FLIGHT BOARD 12

wheated bourbon,
high-rye bourbon,
6 year wheated bourbon

SPIRIT OF THE MONTH



BONDED BOURBONS

The first bottled-in-bond bourbons to come out of Minnesota. Aged in Minnesota white oak barrels for four years. The result is a perfectly smooth sipper that elevates your home bar.

\$5 NEAT OR ON
THE ROCKS

\$5 OFF A BOTTLE
IN THE MARKET

