

FOR THE TABLE

CASPIAN BREAD *V*olive oil, sea salt,
rosemary butter 10TRUFFLE 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

panko, onion, bell pepper,
caramelized honey miso 12BONE-IN CHICKEN WINGS *GF*choice of dry rub or rye whiskey glazed,
buttermilk ranch 13SPINACH 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 rubROASTED 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 12ROASTED BEET SALAD *GF, V*mixed greens, roasted gold beets,
balsamic, candied pecans, red onion,
goat cheese 12ADD 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 23RISOTTO *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

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goat cheese 12ADD ONS &
DRESSINGS

add to any salad:

chicken +4 | shrimp +7
| salmon +7 | steak +10dressing: buttermilk ranch,
blue cheese, french,
balsamic vinaigrette,
raspberry poppyseed
vinaigrette, house aquavit
calamnasi-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

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bacon, poblano-blackberry jam,
grilled sourdough 17

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grilled pub bun 18

CHEESESTEAK

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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 21RISOTTO *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) +3MARGHERITA *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



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TATTERSALL

FEBRUARY

FEATURES

HOT COCOA 10

birkie maple wi-ski, cocoa, whole milk, amaro, salted maple whip

BLACK MANHATTAN 12

birkie maple wi-ski, straight rye, coffee liqueur, maple syrup, black walnut bitters

IRISH BREAKFAST 11

birkie maple wi-ski, orange liqueur, cinnamon whiskey, maple, lemon



TOASTERS 3

inquire with staff for current offering

Toasters are smaller versions of our full cocktail. Get one when you want to try something new, or to celebrate something special with your table.

QUESADILLA BURGER 18

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

SPIRIT OF THE MONTH



BIRKIE WI-SKI™

Made in the spirit of the Birkebeiner and the tradition of Nordic skiing, Tattersall WI-SKI™ is our Straight Rye Whiskey aged in used maple syrup barrels. It's a robust, peppery sipper with a hint of sweetness.

\$5 NEAT OR ON
THE ROCKS

\$5 OFF A BOTTLE
IN THE MARKET

