

## FOR THE TABLE

CASPIAN BREAD *V*olive oil, sea salt,  
rosemary butter 10TRUFFLE FRIES *GF, V*white truffle, shaved parmesan,  
parsley, garlic aioli 11

## STEAK BITES\*

onion, mushroom, bleu cream  
rye whiskey glaze 19  
add | spicy cajun rubSPINACH ARTICHOKE DIP *V*cream cheese, onions, garlic,  
caspien bread 16KOREAN CAULIFLOWER *GF, V*gohchujang rubbed cauliflower,  
cumin, oregano, soy, ranch 12CHEESE CURDS *GF, V*ellsworth hand-battered white  
cheddar, ranch or marinara 13ROASTED RED PEPPER & TOMATO BISQUE *V*

cup 6 | crock 8

TROUT BISQUE *GF*lobster stock, apple brandy,  
smoked trout | cup 8 | crock 11TATTERSALL HOUSE SALAD *GF, V*select mixed greens, cucumber,  
tomato, aquavit pickled red onion,  
toasted coconut aquavit herb-  
citrus vinaigrette 11CHOPPED CAESAR SALAD *V*romaine hearts, parmesan, nueske's  
bacon, caesar dressing 12

## STARTERS

ADD ONS  
& DRESSINGSadd to any salad:  
chicken +4 | shrimp +7  
| salmon +7 | steak +10  
dressing: buttermilk ranch,  
blue cheese, caesar, toasted  
coconut aquavit herb-citrus  
vinaigrette

## MAINS

## FRIED CHICKEN

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

## FISH &amp; CHIPS

hand-battered walleye, lemon caper  
rémoulade, lemon, house-made  
coleslaw, fries 21RISOTTO *GF, V*butternut squash risotto, pickled  
cranberries 17 | 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

14 oz ribeye, galette hash brown  
potatoes 36

## PIZZA

12-inch artisan crust. Substitute  
cauliflower crust (GF) +3MARGHERITA *V*red sauce, mozzarella, heirloom cherry tomatoes,  
basil 18 | add pepperoni +2

## 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

## 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

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rosemary butter 10TRUFFLE FRIES *GF, V*white truffle, shaved parmesan,  
parsley, garlic aioli 11

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## STARTERS

ADD ONS  
& DRESSINGS

add to any salad:

chicken +4 | shrimp +7  
| salmon +7 | steak +10dressing: buttermilk ranch,  
blue cheese, caesar, toasted  
coconut aquavit herb-citrus  
vinaigrette

## 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

## BLACKBERRY TURKEY MELT

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

## WHISKEY BURGER\*

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bacon, lettuce, tomato, onion strings,  
garlic aioli, grilled pub bun 18

## MAINS

## FRIED CHICKEN

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buttermilk ranch, house-made  
coleslaw, fries 19

## FISH &amp; CHIPS

hand-battered walleye, lemon caper rémoulade,  
lemon, house-made coleslaw, fries 21RISOTTO *GF, V*butternut squash risotto, pickled  
cranberries 17 | chicken +4 | shrimp +7  
| steak +10

## PIZZA

12-inch artisan crust.  
Substitute cauliflower  
crust (GF) +3MARGHERITA *V*red sauce, mozzarella, heirloom cherry tomatoes,  
basil 18 | add pepperoni +2

## 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 & Neuske's Bacon, BBQ Chicken  
or Margherita

-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

spiced rum, pomegranate, limoncello, ginger, mint, lime, soda 10

### MANGO ICED TEA

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

### HINTERLAND (WI)

maple bock 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) AMERICAN

seasonal rotating 7

### Local Favorites

### 3 SHEEPS (WI)

pils lager 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

includes: 1 liquor + 1 mixer

### TRUFFLE FRIES

white truffle, parmesan, parsley, garlic aioli 5

### CASPIAN BREAD

olive oil, sea salt, rosemary butter 6

### CHEESE CURDS

ellsworth hand-battered white cheddar, ranch or marinara 6

### CHICKEN STRIPS

fries and ranch 6

### SMASH BURGER

american cheese, lettuce, pickled onion 6

### FLATBREADS

choice of: BBQ chicken, margherita, or pear & Neuske's bacon 6

### SPINACH ARTICHOKE DIP

cream cheese, onion, garlic, caspian bread 10

## FLIGHT BOARDS

### BERRY BOARD

blueberry liqueur, cranberry liqueur, sour cherry liqueur 9

### BARREL AGED BOARD

apple brandy, barreled rum, straight rye whiskey 10

### BOURBON BOARD

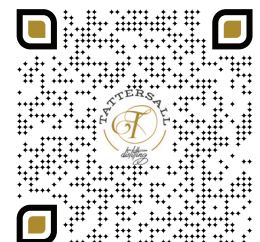
wheated bourbon, high rye bourbon, 6 year wheated bourbon 12

### DESSERT BOARD

limoncello, blackberry brandy, cinnamon whiskey 10

## 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.



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)