

FOR THE TABLE

CASPIAN BREAD olive oil, sea salt, rosemary butter | 9**TRUFFLE FRIES** white truffle, shaved Parmesan, parsley, garlic aioli | 11 GF**CHEESE CURDS** Ellsworth hand-battered white cheddar, truffle garlic ranch | 13 GF**KOREAN CAULIFLOWER** gochujang roasted cauliflower, oregano, garlic & soy, buttermilk ranch | 15 GF**SPINACH ARTICHOKE DIP** cream cheese, onions, garlic, Caspian bread | 17**TANDOORI CHICKEN SKEWERS** marinated & grilled, tzatziki sauce | 17 GF**HOT PEPPERED SHRIMP** Cajun spiced in a sweet & tangy sauce | 19🍴 **STEAK BITES** Cajun rub, rye whiskey glaze, onion strings, horseradish cream | 19**TRIPLE CRÉME CHEESE BOARD** red seedless grapes, strawberry preserves, Caspian bread | 19**PROSCIUTTO & TRIPLE CRÉME CHEESE BOARD** red seedless grapes, strawberry preserves, Caspian bread | 29

SOUPS & SALADS

ROASTED RED PEPPER & TOMATO BISQUE | cup 7 | crock 9 GF🍴 **TROUT BISQUE** lobster stock, apple brandy, smoked trout | cup 9 | crock 11**MIXED GREEN SALAD** cucumber, tomato, red onion, choice of dressing | 11 GF**CAESAR SALAD** hearts of romaine, Nueske's bacon, house-made Caesar dressing, Caspian bread | 11*Add to any salad | chicken + 6 | shrimp + 10 | salmon + 10 | steak + 12*

DRESSINGS

buttermilk ranch, blue cheese, French, white balsamic vinaigrette, raspberry poppyseed vinaigrette

MAINS

FRIED CHICKEN boneless tenderloins, hand-breaded, buttermilk ranch, coleslaw, fries | 19**FISH & CHIPS** hand-battered walleye, lemon caper rémoulade, lemon, coleslaw & fries | 21🍴 **PASTA** fusilli, Nueske's bacon, scallions, tomato vodka sauce | 17 *with chicken* | 21 *shrimp* | 23 *steak* | 25**CHICKEN** sautéed medallions with citrus beurre blanc, roasted cauliflower & autumn rice | 23🍴 **SALMON*** with cranberry liqueur butter sauce, roasted carrots with rosemary maple gastrique & autumn rice | 25🍴 **BISTRO STEAK*** with rye whiskey glaze & onion strings on a bed of sautéed mushrooms, onions & fingerling potatoes | 25🍴 **SHORT RIB*** braised, boneless beef with apple brandy demi on fernet braised greens & mushroom risotto | 27

HANDHELDS

*Choice of kettle chips or fries**Sub cup of roasted red pepper & tomato bisque, starter mixed green salad with choice of dressing or gluten-free bun + 2***FRENCH DIP** marinated roast beef, sautéed mushrooms & onions, Swiss, Dijon horseradish cream, grilled ciabatta hoagie, au jus | 17**BLACKBERRY TURKEY MELT** roasted turkey, Swiss, smoked bacon, poblano-blackberry jam, grilled sourdough | 17**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 | 19**WALLEYE SANDWICH** lettuce, tomato, lemon caper rémoulade, grilled ciabatta hoagie | 19

PIZZA

*12-inch artisan crust. Substitute cauliflower crust (GF) + 3***MARGHERITA** red sauce, mozzarella, heirloom cherry tomatoes, basil | 17 *add pepperoni + 2***THREE MEAT** red sauce, mozzarella & provolone cheese blend, Nueske's bacon, Italian sausage, pepperoni | 19**NUESKE'S & BLACKBERRY** olive oil, Nueske's bacon, poblano-blackberry jam, mozzarella & provolone cheese blend, basil | 21*A 20% Service Charge will automatically be added to all parties of 13 or more guests*

TATTERSALL

ABOUT US

TATTERSALL DISTILLING

Tattersall Distilling is more than just a distillery focused on making award winning craft spirits.
It is a destination offering an array of fun and unique experiences!

Here are the top seven reason to visit Tattersall Distilling River Falls

- Reason 1 - Enjoy a cocktail and a bite to eat in our Craft Cocktail Bar & Eatery
- Reason 2 - Host a private event in one of our state-of-the-art rooms in the Event Center
- Reason 3 - Sample our award-winning cocktails, spirits, liqueurs and mixers in our Tasting Room
- Reason 4 - Shop for a gift, branded apparel, souvenir, spirit, liqueur, mixer or more in our Market
- Reason 5 - Take a class to learn how to make craft cocktails in your own home at our Cocktail Academy
- Reason 6 - Celebrate a new product launch or barrel-tapping event backstage in the Distillery
- Reason 7 - Take a tour to learn how our products are created and brought to market. Self guided, public & private tours available.

No matter the reason, we are sure you will be impressed and want to come back often.

PRIVATE EVENTS

Tattersall Distilling provides an incredible iconic backdrop for group and private events.

Our seven unique event spaces are ideal for hosting your next -

Meeting, Conference, Banquet, Gala, Trade Show, Consumer Show,
Groom's Dinner, Wedding Ceremony, Wedding Reception,
21+ Birthday Party, Retirement Celebration, or Celebration of Life Gathering.

Want to take your special event up a notch?

Check out our unique premium offerings for your next -
Executive Company Retreat, Team Building Workshop, or Private Concert

To learn more, schedule a tour or book an event email us at:

events@tattersall-rf.com | 534-248-8271

MARKET & TASTING ROOM

Purchase a gift, find a souvenir, sample our products, take a tour, or attend one of our experiential events!

Market & Tasting Room Hours

Wednesday - Saturday | 12:00 pm - 9:00 pm - Sunday | 12:00 pm - 8:00 pm

Cask Club

You're invited to join fellow spirit aficionados and head distiller Bentley Gillman as a member of the 2024 cask club.
As a member, you'll get exclusive access to exceptionally rare releases, member only events and much more.
Ask our market staff for detail on how to sign up.

Distillery Tours

Public Tours | Saturdays 1:00 pm or 2:30 pm - Private Tours | Anytime

Cocktail Academy Experiential Events

Join a Tattersall expert for a cocktail class where you will learn how to make 4 different cocktails,
learn tips and tricks for hosting at home & enjoy a charcuterie snack plate with local meats and cheeses.

Seasonal Cocktail Class | Select Friday's 6:00 pm - 8:00pm | Private Cocktail Class | Anytime

To learn more or book a reservation go to:

exploretock.com/tattersall-distilling-river-falls

CRAFT COCKTAIL BAR & EATERY

Enjoy a modern American Dining Experience in our on-site Craft Cocktail Bar & Eatery

Craft Cocktail Bar Hours

Wednesday & Thursday | 12:00 pm - 9:00 pm - Friday & Saturday | 12:00 pm - 10:00 pm - Sunday | 12:00 pm - 8:00 pm

Eatery Hours

Wednesday & Thursday | 12:00 pm - 8:00 pm - Friday & Saturday | 12:00 pm - 9:00 pm - Sunday | 12:00 pm - 8:00 pm

Book a Reservation at:

exploretock.com/tattersall-distilling-river-falls

To learn more or book a group / private dining event email us at:

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**GIFT
CARDS**

