

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

BISTRO STEAK FRITES with rye whiskey glaze & onion strings, truffle fries, garlic aioli | 25

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

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.

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

**GIFT
CARDS**

Book a Reservation at:

exploretock.com/tattersall-distilling-river-falls

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

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

