Lunch

FOR THE TABLE

CASPION 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 CRÈME CHEESE BOARD red seedless grapes, strawberry preserves, Caspian bread | 19

PROSCIUTTO & TRIPLE CRÈME 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.

10-30-23
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 reasons 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