

# GEAR



*We believe in crafting the absolute best — in life, at the still and behind the bar. Passionate about taste. Committed to quality. Uncompromising every step of the way. Life is too short for anything less.*

*Our spirits, liqueurs and cocktails are the result of research, experimentation and dedication to the finest ingredients available. Enjoy!*

— SPIRITS OF —

# UNCOMPROMISED CHARACTER

#spiredliving

**TATTERSALL**

*distilling*

1620 Central Ave NE, STE 150 Minneapolis, MN 55413

sweetness scale



 All drink prices include tax.

## FEATURES

*SPECIAL* | \$8.5  
please inquire



*BLOOD AND SNOW* | \$9



bourbon, lemon, bitter orange, italiano, sage, cherry



*OLD ACID* | \$9



vodka, orange juice, orange crema, burnt honey, mole bitters



*INNUENDO #2* | \$9.5



barreled gin, italiano, fernet, sage



*GOLDEN HOUR* | \$10



apple brandy, americano, persimmon, sage, bay



*20TH CENTURY* | \$9.5



barreled gin, crème de cacao, lemon, orange crema, smoked paprika



*OUR LAST NIGHT IN ST. PETERSBURG\** | \$11



barreled gin, egg white, mastic, lemon, crème de fleur, five-spice, chamomile



*BUSHWICK* | \$10



rye, aquavit, italiano, carthusian liqueur, chai, orange bitters



*THE GIVING TREE* | \$8.5 **ONTAP**



barreled gin, birch + cardamom tonic



## DOWNLOAD THE NEW TATTERSALL APP



Download the FREE Tattersall Cocktail App and get 400+ recipes at your fingertips.



## COCKTAIL ROOM HOURS

Wed - Thurs | 4:00pm - 11:00pm

Friday | 4:00pm - 12:00am

Saturday | 12:00pm - 12:00am

Sunday | 2:00pm - 9:00pm

## DISTILLERY TOURS

*SATURDAYS AT 2 P.M. AND 3 P.M.*

\$15 — includes spirit tastings and a tasting glass souvenir.

\$20 — includes spirit tastings, a tasting glass souvenir and a Tattersall t-shirt or hat.

Tours run for approximately 45 minutes and are on a first-come, first-served basis.

*(Space is limited, so please arrive early.)*

## WI-FI



Free Wi-Fi is always available for your convenience in the cocktail room. **Network:** Tattersall Distilling Guest WiFi



## COMING SOON

*BONDED RYE BOURBON*: 2020 release.

*BONDED WHEATED BOURBON*: 2020 release.

*FULTON MAITRISE IMPERIAL FARMHOUSE WHISKEY*: 2019 release

*INDEED BREWING MALTED WHISKEY*: 2019 release

*SINGLE MALT EXPERIMENTAL SERIES*: 2019+ release

*MORE*: You better believe it!

## ABOUT TATTERSALL

Childhood buddies Jon Kreidler and Dan Oskey founded Tattersall Distilling in 2015. They followed different career paths — finance and bartending — but shared similar ambitions and a love for great cocktails. It wasn't long before they decided to build a distillery that embodies their passion for taste and uncompromising commitment to quality.

Today, Tattersall distills an unrivaled lineup of spirits and liqueurs in the Historic Thorp Building — a warehouse that was once a top-secret manufacturing location for the Norden bombsight, a critical wartime instrument in World War II.

Every batch is conceived and perfected by an award-winning lineup of some of the best bartenders in the North. You'll find the finished products in liquor stores, bars and restaurants across the state and, of course, their stunning cocktail room. Enjoy Tattersall neat or in your favorite cocktail — and always in good company. Here's to spirited living!

## NEWSLETTER



Don't forget to sign up for the Tattersall Newsletter and be the first to learn about events, new products and recipes. Sign up is in the footer of [TattersallDistilling.com](https://TattersallDistilling.com)



## GIN

- 22 & SPRUCE** | \$8.5  
gin, house-made spruce tip tonic **ON TAP**
- GIMLET** | \$9  
gin, rooibos-lime cordial, fig bitters
- SALTY DOG** | \$9.5  
grapefruit crema, barreled gin, lemon, salt
- LORAX** | \$9.5  
gin, pommeau, honey, lemon, bay, caraway, thyme
- SOUTHSIDE** | \$9.5  
gin, lime, mint gomme, habanero bitters  
*Northside*: sub aquavit  
*Eastside*: sub barreled gin  
*Westside*: sub fresh hopped gin

- BAD & BIJOU** | \$10  
barreled gin, italiano, mastic-infused vodka, lime crema, absinthe
- NEGRONI** | \$10  
barreled gin, bitter orange, italiano, sour cherry liqueur, mole bitters
- RICKSHAW #2** | \$9  
fresh hopped gin, americano, salt, lime
- LAST WORD** | \$10  
barreled gin, carthusian liqueur, lime, absinthe, cherry cola bitters
- CPR #2** | \$10  
gin, persimmon, lemon, orange crema, americano, absinthe





## VODKA

 **COSMOPOLITAN** | \$9.5  
vodka, orange crema,  
cranberry liqueur, lime

 **MASTODON** | \$9  
mastic-infused vodka, lemon,  
soda, dill, house bitters

 **MULE VARIATIONS** | \$8.5  
vodka, ginger, lime, rose **ON TAP**

 **TEA TIME** | \$10  
darjeeling & milk-infused vodka,  
peach, honey, bay, caraway,  
lemon, mole bitters

## AQUAVIT

 **18TH & CENTRAL** | \$9.5  
toasted coconut aquavit,  
rhubarb shrub, lime

 **CULT STATUS** | \$10  
aquavit, barreled gin,  
pommeau, chamomile,  
orange bitters

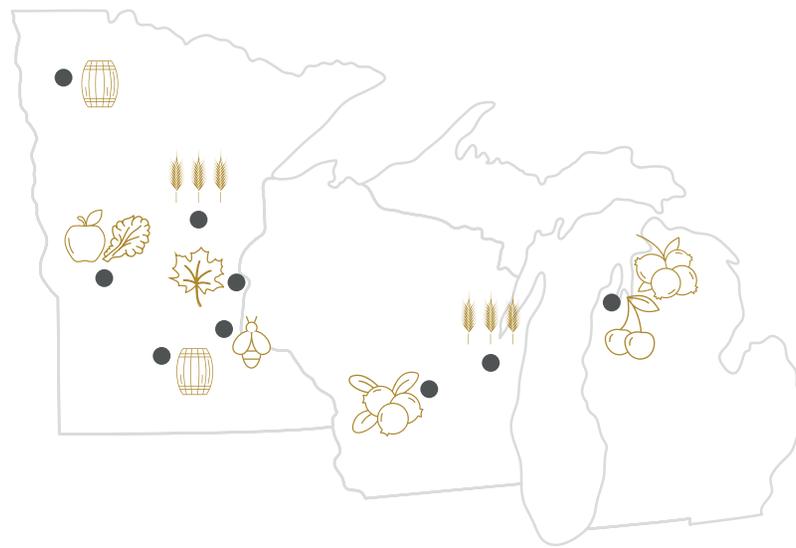
 **BLOODY MAIRI** | \$9.5  
aquavit, clarified bloody mix,  
Bennett's Quickles

 **BAD HUNTER** | \$9  
aquavit, carrot, ginger,  
lemon, salt, dill

 **SHOOTER McGAVIN** | \$8.5  
aquavit, yerba matte, honey,  
lemon, italiano **ON TAP**

## SOURCING

Grown and cultivated from the best of the midwest.



Black Swan Cooperage - Park Rapids, MN  
Atlas Barrel Company - Watertown, MN  
The Barrel Mill - Avon, MN



Apples (Apple Brandy) and rhubarb (Cocktail room) from  
Organic Breezy Hill Apple Orchard - Maple Lake, MN



Grains and corn from a 6th generation farm in Cambridge, MN  
Corn from a cooperative in Western MN  
Malts from a cooperative in WI

(Spirits)



Shoreline Fruit, MI supplies blueberries and  
cherries as well as cranberries from WI

(Liqueurs)



Bare Honey from Minneapolis, MN  
(Cocktail room)



Maple Syrup from Almelund, MN  
(Cocktail room)



## SIPPING SPIRITS

(NEAT OR ON THE ROCKS)

### *SPIRITS* | \$8

Apple Brandy

Aquavit

Blackstrap/Barreled Rum

Gin/Barreled Gin

Straight Rye Whiskey

Vodka

Straight Wheated Bourbon

### *ITALIAN-STYLE LIQUEURS* | \$8

Amaro

Americano

Bitter Orange

Fernet

Italiano

Nocino

### *CITRUS LIQUEURS* | \$8

Grapefruit Crema

Lime Crema

Orange Crema

### *BERRY LIQUEURS* | \$8

Blueberry

Cranberry

Sour Cherry

### *SPECIALTY LIQUORS* | \$8

Absinthe Blanche

*Served with water and a sugar cube*

Creme De Cacao

Creme De Fleur

Pommeau



## WHISKEY



*TORONTO* | \$9.5

rye whiskey, fernet, maple, aromatic bitters



*OLD FASHIONED* | \$10.5

bourbon, sour cherry liqueur, chicory demerara, smoke tincture, aromatic bitters



*SAZERAC* | \$10

rye whiskey, chicory demerara, peychaud's bitters



*RYE MANHATTAN* | \$10.5

rye whiskey, italiano, aromatic bitters



*BOURBON MANHATTAN* | \$10.5

bourbon, sour cherry liqueur, italiano, sherry vinegar, aromatic bitters



*VIEUX CARRE* | \$10

rye whiskey, apple brandy, italiano, cranberry liqueur, honey, bay, angostura and peychaud's bitters



*UMEBOSHI SOUR* | \$9

bourbon, sour cherry liqueur, lemon, umeboshi vinegar, black walnut bitters

## RUM



*HISTORICALLY ACCURATE DAIQUIRI* | \$9.5

barreled rum, lime, sugar



*DARK & STORMY* | \$8.5

rum, ginger, lime, angostura bitters



*JUNGLE BOOK #3* | \$10

rum, pineapple, orgeat, lime, bitter orange, banana bitters



*CUBA LIBRE* | \$9

rum, chicory, demerara, coke, cherry cola bitters



*DESERT RIDER #2* | \$9.5

barreled rum, grapefruit juice, crème de cacao, lime, salt, smoke





## APPLE BRANDY

 *SIDECAR* | \$10  
 apple brandy,  
 orange crema, lemon

 *BRIDGE & TUNNEL* | \$10  
 apple brandy, fernet, ginger,  
 lime, cherry cola bitters

 *MAPLE SOUR\** | \$11  
 apple brandy, maple, lemon,  
 egg white, salt, orange crema,  
 blackstrap bitters

## LOW-PROOF COCKTAILS

 *LEMONADES* | \$9  
 choice of sour cherry, cranberry  
 or blueberry liqueur with  
 sparkling lemonade

 *LOW FASHION* | \$9  
 pommeau, italiano, bitter  
 orange, mole bitters, smoke  
 tincture

 *EX-FORAGER* | \$9  
 creme de fleur, spruce tonic,  
 lime, soda

 *WHEELBARROW* | \$9  
 pommeau, orange crema,  
 lemon, orange bitters

 *FERNET & COKE* | \$9  
 fernet, coke, cherry cola bitters



## NON-ALCOHOLIC

*PROHIBITION KOMBUCHA* | \$5  
*MUSCATEER* - muscat grape  
*WHITE ELEPHANT* - lychee jasmine

*CARROT/GINGER/LEMON* | \$5

*MEXICAN COKE* | \$3.5

*ROOIBOS-LIME SODA* | \$5

*PERRIER* | \$3

*SPRUCE TIP TONIC* | \$5

*DULUTH COFFEE COMPANY  
 COLD BREW* | \$4

\* Consuming raw eggs may increase risk of foodborne illness.

• 20% gratuity will be added to all unclosed checks.

• Tattersall does not admit guests under 21 years of age after 6pm on Friday and Saturday nights. Guests under 21 years of age must be accompanied by someone over 21 years of age at all other times.

• PARTIES OF 10 OR MORE - Please note, parties of 10 or more will be subject to a one check policy. Please inquire with questions or concerns.

