

GEAR



T-SHIRTS
\$15



BASEBALL SHIRT
\$15



TANK TOPS
\$15



CAPS
\$15-\$20



HOODIE
\$35



BEANIES
\$15-\$20



STANLEY FLASK
\$25



GLASSWARE
\$20/PAIR



MUGS
\$20



GIFT CARD
ASK SERVER



375ML BOTTLES
\$20-25

TATTERSALL

distilling

1620 Central Ave NE, STE 150 Minneapolis, MN 55413



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**

#spiritedliving

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



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

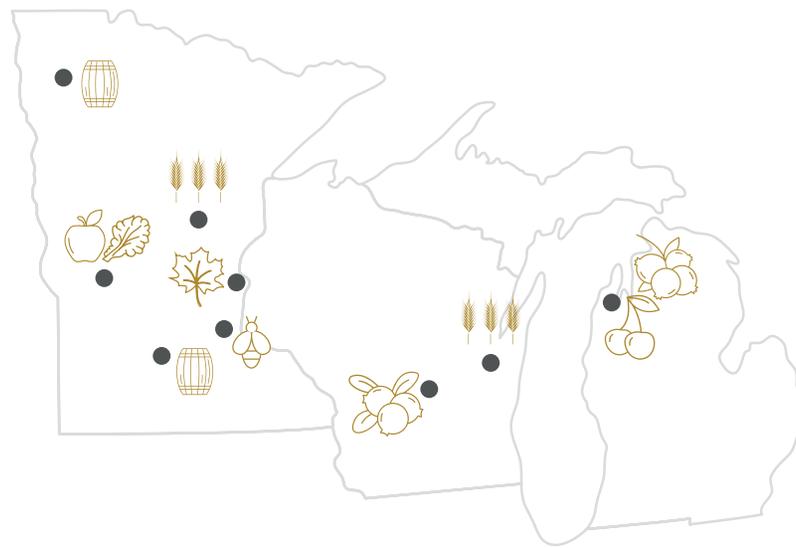
BLOODY MAIRI | \$9.5
 aquavit, clarified bloody mix, Bennett's Quickles

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

BOTTLES AVAILABLE FOR PURCHASE ON-SITE FOR \$20-25.

— one bottle only per person per day.

SPIRIT
OF THE
MONTH

GET \$5 OFF THE SPIRIT OF THE MONTH.
ASK YOUR SERVER!





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.

