



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!







All drink prices include tax.

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FEATURES

SPECIAL | \$8.5 please inquire

NEW SAI

NEW SAILS | \$8.5 ON TAP

rye, cranberry liqueur, maple, lemon, sherry vinegar, black walnut bitters

PAST LIFE | \$9

bitter orange, italiano, ginger, lemon



COBRA SIGH $#2^* | 12

pumpkin washed blackstrap rum, amaro, pistachio/pepita falernum, ginger, lime, habanero bitters, egg white



DEEP SPACE LIME | \$10

lime crema, fernet, rooibos lime cordial, lime



FAMILY REUNION* | \$11

vodka, creme de cacao, pistachio/pepita falernum, blackstrap bitters, egg white

FLANNEL CHANNEL | \$10

📕 chamomile infused apple brandy, aquavit, americano, lemon



MAI TAI^{*} | \$9.5

blackstrap rum, pistachio/pepita falernum, pineapple, lime



PEAR COLLINS | \$9.5

pear infused gin, sugar, lemon



* ALLERGY ALERT: Some of our cocktails contain pepitas, pistachios, and pink peppercorns (cashew family). Please alert our staff with any questions or concerns!



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-F



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: 2020 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

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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 22 & SPRUCE | \$8.5

gin, house-made spruce

gin, rooibos-lime cordial,

SALTY DOG | \$9.5

grapefruit crema, barreled gin,

gin, pommeau, honey, epazote,

tip tonic ONTAP

GIMLET | \$9.5

fig bitters

lemon, salt

 $LORAX \mid \$9.5$

chamomile, thyme

SOUTHSIDE | \$9.5

gin, lime, mint gomme,

Northside: sub aquavit *Eastside:* sub barreled gin

Westside: sub fresh hopped gin

habanero bitters

sweetness scale Somewhat sweet i Not so much

GIN

NEGRONI | \$10.5 barreled gin, bitter orange, italiano, sour cherry liqueur,

mole bitters

RICKSHAW #2 | \$9

mosaic hopped gin, americano, salt, lime

LAST WORD | \$10

barreled gin, carthusian liqueur,
 lime, absinthe, cherry cola bitters

CORPSE REVIVER #3 | \$10 barrelled gin, americano, orange crema, absinthe, lemon, orange bitters

PEAR OF CHAINS | \$10.5

pear infused gin, italiano, masticinfused vodka, carthusian liqueur, mole bitters, absinthe

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BOOTLEGGER | \$8.5 vodka, mint, lemon, lime,

soda water

COSMOPOLITAN | \$9.5

vodka, orange crema, cranberry liqueur, lime

MASTODON | \$9

mastic-infused vodka, lemon, soda, dill, aromatic bitters



*MULE VARIATIONS** | \$8.5 vodka, ginger, orange/pink

peppercorn shrub, lime ONTAP

FIRST BLOOM | \$9.5

creme de fleur, vodka, grapefruit, lemon, cherry cola bitters

CULT STATUS | \$10.5

aquavit, barreled gin,

orange bitters

pommeau, chamomile,

BLOODY MAIRI | \$9.5

Bennett's Quickles

aquavit, clarified bloody mix,

AQUAVIT

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

orange/pink peppercorn shrub, lime

GIMLET | \$9.5

aquavit, lime, sage, thyme

BAD HUNTER | \$9

aquavit, carrot, ginger, lemon, salt, dill



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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)

FLIGHTS \$15

SELECT A BOARD SET BELOW (Served neat with tasting notes. No substitutions.)

CITRUS BOARD	SPECIALTY BOARD	BERRY BOARD
Grapefruit Crema	Creme de Cacao	Blueberry
Lime Crema	Absinthe	Cranberry
Orange Crema	Creme de Fleur	Sour Cherry

ITALIAN BOARD

Amaro Bitter Orange Fernet

VERMOUTH BOARD

Americano Italiano Pommeau

AGED SPIRITS BOARD Rye

Wheated Bourbon Barrelled Rum

Absinthe Blanche is available with water and a sugar cube | \$8

Gin

Barreled Gin

Aquavit

BOTANICAL BOARD

All spirits, including anything not listed in flights, are available as a one ounce pour | \$5

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

- one bottle only per person per day.



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

All drink prices include tax.

TORONTO | \$11

- rye whiskey, fernet, maple, aromatic bitters
- OLD FASHIONED | \$11
- rye, sour cherry liqueur, chicory demerara, smoke tincture, aromatic bitters
- MANHATTAN | \$11.5
- rye whiskey, italiano, aromatic bitters

- DARK & STORMY | \$8.5blackstrap rum, ginger, lime, angostura bitters
- $PALMETTO \mid 10.5

blackstrap rum, italiano, bitter orange, orange bitters, angostura bitters

THE GREENHOUSE* | \$10

blackstrap rum, bitter orange, pepita/pistachio falernum, pineapple, lime

- CHAIRMEN OF THE BOARD | \$10 rye, grapefruit crema, grapefruit,
 - lemon, smoke tincture
 - VIEUX CARRE | \$11
- rye whiskey, apple brandy, italiano, cranberry liqueur, honey, epazote, chamomile and peychaud's bitters
 - UMEBOSHI SOUR | \$9
 - bourbon, sour cherry liqueur, lemon, umeboshi vinegar, black walnut bitters

HISTORICALLY ACCURATE ____ DAIQUIRI | \$9.5

barreled rum, lime, sugar

LONESOME DOVE | \$10

blackstrap rum, mastic-infused vodka, grapefruit crema, lime, smoke tincture, salt solution, mole bitters

OVERSIZED CARDIGAN | \$9.5

pumpkin washed blackstrap rum, pommeau, amaro, lemon

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SIDECAR | \$10

orange crema, lemon

bitter orange, italiano,

COSMIC COMMUTER | \$11

chamomile infused apple brandy,

apple brandy,

sour cherry

 $\langle \mathcal{F} \rangle$ All drink prices include tax.

BRIDGE & TUNNEL | \$10

apple brandy, fernet, ginger,

lime, cherry cola bitters

RISING SUN^{*} | \$9.5

apple brandy, pepita/pistachio

falernum, lemon, peychaud's

 \mathscr{F} All drink prices include tax.

sweetness scale

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NON-ALCOHOLIC —

PROHIBITION KOMBUCHA	\$5	

THE SICILIAN - rosemary, orange blossom water

WHITE ELEPHANT - lychee jasmine

ROOIBOS-LIME SODA | \$5

SPRUCE TIP TONIC | \$5

CARROT/GINGER/LEMON | \$5 MEXICAN COKE | \$3.5

DULUTH COFFEE COMPANY COLD BREW | \$4

LOW-PROOF COCKTAILS

APPLE BRANDY

bitters

LEMONADES | \$9

choice of sour cherry, cranberry or blueberry liqueur with sparkling lemonade

EULOGY #2 | \$9

Pommeau, barreled gin, italiano, honey, eucalyptus, lemon, thyme tincture LOW FASHION | \$9



WHEELBARROW | \$9

pommeau, orange crema, lemon, orange bitters

- * 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.



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