

LUNCH

TATTERSALL

GF Gluten Free Friendly

V Vegetarian

☞ Menu items feature Tattersall spirits

FOR THE TABLE

CASPIAN BREAD *V*

olive oil, sea salt, rosemary butter 10

TRUFFLE FRIES *GF, V*

white truffle, shaved parmesan, parsley, garlic aioli 11

CHEESE CURDS *GF, V*

ellsworth hand-battered white cheddar, truffle garlic ranch 13

SALMON CAKES

panko, onion, bell pepper, caramelized honey miso 12

☞ BONE-IN CHICKEN WINGS *GF*

choice of dry rub or rye whiskey glazed, buttermilk ranch 13

SPINACH ARTICHOKE DIP *V*

cream cheese, onions, garlic, caspian bread 16

KOREAN CAULIFLOWER *GF, V*

gochujang rubbed cauliflower, cumin, oregano, soy, ranch 12

MAC & CHEESE

apple brandy marinated pork, beer cheese sauce, mustard bbq 15

STEAK BITES*

onion, mushroom, blue cream 19
add | spicy cajun rub

ROASTED RED PEPPER & TOMATO BISQUE *GF, V*

cup 6 | crock 8

☞ TROUT BISQUE

lobster stock, apple brandy, smoked trout | cup 8 | crock 11

☞ TATTERSALL HOUSE SALAD *GF, V*

select mixed greens, cucumber, tomato, aquavit pickled red onion, house aquavit calamansi-chili vinaigrette 11

CHOPPED CAESAR SALAD *V*

romaine hearts, parmesan, nueske's bacon, caesar dressing 12

☞ ROASTED BEET SALAD *GF, V*

mixed greens, roasted gold beets, balsamic, candied pecans, goat cheese 12



STARTERS

ADD ONS & DRESSINGS

add to any salad:
chicken +4 | shrimp +7
| salmon +7 | steak +10
dressing: buttermilk ranch, blue cheese, french, balsamic vinaigrette, raspberry poppyseed vinaigrette, house aquavit calamansi-chili vinaigrette

HANDHELDS

Choice of kettle chips or fries. Sub cup of roasted red pepper & trout bisque, starter mixed green salad with choice of dressing, or gluten-free bun +2



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

BLACKBERRY TURKEY MELT

roasted turkey, swiss, smoked bacon, poblano-blackberry jam, grilled sourdough 17

☞ WHISKEY BURGER*

rye whiskey glaze, cheddar, smoked bacon, lettuce, tomato, onion strings, garlic aioli, grilled pub bun 17

CHEESESTEAK

shaved beef, beer cheese sauce, peppers & onions, pickled peppers 17

☞ TATTERSALL BURGER*

american cheese, romaine, house sauce, aquavit pickled onions, apple brandy bacon jam 17

CUBANO

marinated pork shoulder, ham, swiss, pickles, house sauce 17

MAINS

FRIED CHICKEN

boneless tenderloins, hand-breaded, buttermilk ranch, house-made coleslaw, fries 19

FISH & CHIPS

hand-battered walleye, lemon caper rémoulade, lemon, house-made coleslaw, fries 21

RISOTTO *GF, V*

butternut squash risotto, sage brown butter pickled cranberries 18 | chicken +4 | shrimp +7 | steak +10

PIZZAS



12-inch artisan crust. Substitute cauliflower crust (GF) +3

MARGHERITA *V*

red sauce, mozzarella, heirloom cherry tomatoes, basil 18 | add pepperoni +2

SPICY BLONDE PIZZA

italian sausage, pickled jalapenos, pickled onion, mozzarella, bleu cheese sauce 20

THREE MEAT

red sauce, mozzarella & provolone cheese blend, italian sausage, pepperoni, nueske's bacon 20

LUNCH COMBO \$10

Available 12pm-2pm

YOUR CHOICE OF

HALF FLATBREAD:

pear & nueske's bacon, bbq chicken or spicy blonde

-OR-

HALF SANDWICH:

BLT or club

PLUS 1 CUP OF SOUP -OR- SIDE SALAD

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. A 20% Service Charge will automatically be added to all parties of 13 or more.

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ON TAP

BRANDY OLD FASHIONED

apple brandy, orange, sour cherry, weiss woods maple syrup, angostura bitters, soda 11

PEAR COLLINS

barreled gin, pear, lemon, soda 9

PINK SLIP

gin, grapefruit liqueur, rhubarb, cardamom, lemon, soda 9

MULE

tightline vodka, lime liqueur, ginger, lime 9 *add your choice of: blueberry, cranberry, or sour cherry liqueur*

22 + SPRUCE

gin, house-made spruce tip tonic 9

EASY STREET

wheated bourbon, peach, mint, black tea, lemon 9

MOJITO

cucumber infused spiced rum, strawberry, mint, lime, soda 10

MANGO ICED TEA

tightline vodka, orange liqueur, mango black tea, lemongrass, lemon 9

SURLY (MN)

lemonade refreshing ale 7

NEW GLARUS (WI)

moon man pale ale 7

3 SHEEPS (WI)

wisconsinitis cream ale 7

HINTERLAND (WI)

jamaican haze hazy IPA 7

SHELL'S (MN)

american lager 6

OLIPHANT (WI)

seasonal rotating 7

Local Favorites

SURLY (MN)

northern common
bourbon mash ale 7

RUSH RIVER (WI)

minion juicy IPA 7



HAPPY HOUR



EVERY DAY 2PM-5PM + SUNDAY ALL DAY

TAP COCKTAILS & BEER \$5

CANNED COCKTAILS \$5

MIXED DRINKS \$5

FRIED PICKLES

lemon caper rémoulade 5

CASPIAN BREAD

olive oil, sea salt, rosemary butter 6

CHICKEN STRIPS

fries and ranch 6

CHEESE CURDS

ellsworth hand-battered white cheddar, truffle garlic ranch 6

TRUFFLE FRIES

white truffle, parmesan, parsley, garlic aioli 5

SMASHBURGER

happy hour version of our tattersall burger 6

FLATBREADS

choice of: bbq chicken, pear & neuske's bacon or spicy blonde 6

SPINICH ARTICHOKE DIP

cream cheese, onion, garlic, caspian bread 10

FLIGHT BOARDS

BERRY BOARD

blueberry liqueur, cranberry liqueur, sour cherry liqueur 12

BARREL AGED BOARD

apple brandy, barreled rum, straight rye whiskey 12

CASK BOARD

oat bourbon, applewood smoked single malt, bitter orange barreled rye 15

DESSERT BOARD

limoncello, blackberry brandy, cinnamon whiskey 12

PATIO PUP MENU

BEET NACHOS

beet chips, ground beef, greek yogurt, green peppers 7

GRILLED CHICKEN

chicken breast, cooked pumpkin, risotto rice 7

BANANA SPLIT

dried banana, natural peanut butter, frozen greek yogurt 7



LOOKING TO BOOK A LARGE PARTY OR PRIVATE GROUP? TATTERSALL OFFERS A VARIETY OF SPACES TO HOST YOUR NEXT GATHERING. INQUIRE TODAY! INFO@TATTERSALL-RE.COM