
TATTERSALL

OCTOBER FEATURES

MEI SANGRIA 9

mei wein*, straight rye, orange liqueur, soda water, sparkling wine

PINEAPPLE UPSIDE DOWN CAKE WHISKEY SOUR 13

grilled pineapple infused straight rye, cinnamon whiskey, pineapple juice, lime, foam

SAZERAC 11

straight rye, bourbon barrel aged maple syrup, absinthe, peychaud's bitters

add: habanero bitters

WHISKEY WASSAIL TOASTER 3

straight rye, crabapple, bourbon barrel aged maple syrup, warm spice

Toasters are smaller versions of a full cocktail. Get one when you want to try something new, or to celebrate something special with your table.

CHICKEN MEATBALLS 12

sage & chicken meatballs, gold beet & pumpkin puree, warm spiced whiskey peach glaze

APPLE DESSERT PIZZA 16

(full size crust) caramel apple compote, cinnamon crust, brown sugar & oat crisp, whiskey caramel sauce

SPIRIT OF THE MONTH

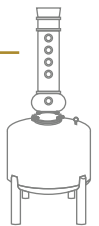


RYE WHISKEY

Single-farm sourced rye from Cambridge, MN. 85% AC Hazlet rye varietal with 15% malted rye. Mashed, fermented, and twice-distilled through a pot still. Aged in our on-site barrel room for a minimum of 2 years.

\$5 NEAT OR ON
THE ROCKS

\$5 OFF A BOTTLE
IN THE MARKET



*These ingredients are from our foraging cocktail book "Cocktails in Bloom" available for purchase in the Market and Tasting Bar.