

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

STEAK BITES*

onion, mushroom, bleu cream,
rye whiskey glaze 19
add | spicy cajun rub

SPINACH ARTICHOKE DIP *V*

cream cheese, onions, garlic,
caspiian bread 16

KOREAN CAULIFLOWER *GF, V*

gochujang rubbed cauliflower,
cumin, oregano, ranch 12

CHEESE CURDS *GF, V*

ellsworth hand-battered white
cheddar, ranch or marinara 13

ROASTED RED PEPPER & TOMATO BISQUE *V*

cup 6 | crock 8

TROUT BISQUE *GF*

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

TATTERSALL HOUSE SALAD *GF, V*

select mixed greens, cucumber,
tomato, aquavit pickled red onion,
toasted coconut aquavit herb-
citrus vinaigrette 11

CHOPPED CAESAR SALAD *V*

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



ADD ONS & DRESSINGS

add to any salad:
chicken +4 | shrimp +7
| salmon +7 | steak +10
dressing: buttermilk ranch,
blue cheese, caesar, toasted
coconut aquavit herb-citrus
vinaigrette

STARTERS

HANDHELDS

Choice of kettle chips or fries. Sub cup of roasted red pepper or 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 18

MAINS

FRIED CHICKEN

hand-breaded boneless tenderloins,
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, pickled
cranberries 17 | chicken +4 | shrimp +7
| steak +10

PIZZA

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

MARGHERITA *V*

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

THREE MEAT

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

LUNCH COMBO \$10

Available 12pm-2pm

YOUR CHOICE OF

HALF FLATBREAD:

Pear & Neuske's Bacon, BBQ Chicken
or Margherita

-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

spiced rum, pomegranate, limoncello, ginger, mint, lime, soda 10

MANGO ICED TEA

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

HINTERLAND (WI)

maple bock 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) AMERICAN

seasonal rotating 7

Local Favorites

3 SHEEPS (WI)

pils lager 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

includes: 1 liquor + 1 mixer

TRUFFLE FRIES

white truffle, parmesan, parsley, garlic aioli 5

CASPIAN BREAD

olive oil, sea salt, rosemary butter 6

CHEESE CURDS

ellsworth hand-battered white cheddar, ranch or marinara 6

CHICKEN STRIPS

fries and ranch 6

SMASH BURGER

american cheese, lettuce, pickled onion 6

FLATBREADS

choice of: BBQ chicken, margherita, or pear & Neuske's bacon 6

SPINACH ARTICHOKE DIP

cream cheese, onion, garlic, caspian bread 10

FLIGHT BOARDS

BERRY BOARD

blueberry liqueur, cranberry liqueur, sour cherry liqueur 9

BARREL AGED BOARD

apple brandy, barreled rum, straight rye whiskey 10

BOURBON BOARD

wheated bourbon, high rye bourbon, 6 year wheated bourbon 12

DESSERT BOARD

limoncello, blackberry brandy, cinnamon whiskey 10

GET THE INSIDE SCOOP

Join our newsletter to be the first to know about fun stuff on the menu, exclusive offers, events, classes and more.



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