

TULLIBEE

DINNER

SMALL PLATES

Oysters* 6

on the half shell | habanero hot sauce | spruce tip ponzu

Gravlax & Rye* 10

smoked trout caviar | cream cheese | dill

Potato Rosti 8

black garlic aioli | parmesan

Bitterballen 8

beef stew croquette | horseradish cream | micro greens

Grilled Broccolini 10

romesco | candied lemon

Tomato & Cucumber Salad 9

whipped shepherd's hope farm cheese | shiso | garlic

TO SHARE

Potato Rolls 6

caraway | house-cultured butter

Kale & Date Salad 8

almond | celery | orange vinaigrette | red onion | midnight moon gouda

Endive & Apple Salad 14

roasted beets | big woods blue cheese | pistachio vinaigrette

Pickled Herring Caesar 13

baby romaine | parmesan | rye crisp

Roast Lamb 19

pistachio filling | salsa verde | wild rice | sherry lamb jus

Ricotta Gnocchi 16

sheep's milk ricotta | english peas | mint | ginger

Lamb Ragu 18

fettucine | pickled shallot | olives | mint | pecorino

LARGE PLATES TO SHARE OR NOT TO SHARE

Whole Grilled Rainbow Trout 54

leek & mushroom filling | hakurei turnips | wild mushrooms

Norwegian Salmon* 34

green beans | chanterelles | tarragon vin blanc | smoked trout caviar

Halibut 35

fennel gratin | ajo blanco | grapes

Dry-Aged NY Strip* 56

12 oz | juniper demi-glace

Bison Steak Frites* 34

8 oz | duck fat fries | garlic herb compound butter



LEAVE IT TO THE CHEF* 80



Sit back, relax and enjoy a family-style meal prepared by our chefs. Selections are curated daily by our culinary team to showcase fresh items from our local farms and producers.

We ask for full table participation. Substitutions for allergies and dietary restrictions will be considered.

**These items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*

A 2% surcharge will be added to all checks. 100% of this surcharge goes directly to our back of house team. This surcharge is not a gratuity for personal services rendered by employees and is not the property of any employee.

TULLIBEE

DRINKS

COCKTAILS 16

Hewing Old-Fashioned

keeper's heart irish + bourbon | demerara | bitters blend

Hewing Manhattan

hewing label knob creek bourbon + rye | sweet vermouth | cherry bark vanilla bitters

Nordic 75

far north gin | berry | lemon | prosecco

Blackbird

herradura blanco tequila | blackberry | lime | rosemary

High Tide

plantation overproof rum | aperol | pineapple | lime

Heartbeet

vikre barrel-aged aquavit | xila ancho liqueur | beet juice

Bzz'd Bee

vikre aquavit | honey | lemon | aquafaba | lavender

Clarified Milk Punch 14

rotating flavors

HIGHBALLS 15

Hewing G&T

sipsmith gin | house tonic syrup: black spruce | red apple | cardamom | almond

New Age

toki japanese whiskey
essence of: honeydew | grapefruit | cinnamon

Botanic

roku gin
essence of: strawberry | yuzu | angelica root

Neutral

haku vodka
essence of: blackberry | lime | pine

DRAFT BEER 9

Insight | doppelganger lager

Loon Juice | honey crisp cider

Pryes | main squeeze lemon lime blonde

BauHaus | guavatron gose

Indeed | flavor wave hazy ipa

Modist | teal label ipa

CANNED

Sharab Shrub | **Shrub n' Bub** 12
3mg THC Seltzer | rotating flavor

Modist | **Melt** 12
10mg THC Seltzer | rotating flavor

WINE

SPARKLING

Frizzante 13/52
terre dei buth nv | treviso, italy

Brut Blanc 15/60
medivol cremant nv | limoux, france

Rosé 17/68
medivol | cremant, nv

Lambrusco 16/64
cleto chiarli nv | emilia-romagna, italy

Champagne 26/104
guy de forez nv | champagne, france

WHITE

Sauvignon Blanc 14/56
walnut block 2022 | marlborough, new zealand

Txakoli 14/56
ulacia 2022 | basque country, spain

Riesling 15/58
elektrisch 2022 | rheinhessen, germany

Pinot Grigio 17/68
le monde 2021 | friuli-venezia giulia, italy

Chardonnay 17/68
domaine des terres 2023 | burgundy, france

ORANGE & ROSÉ

Orange/Rosé 15/60
ovum big salt 2022 | oregon, usa

Rosé 15/60
ridgeline 2022 | western cape, south africa

Pét-Nat 17/68
rainboat NV | western cape, south africa

RED

Beaujolais 14/56
chateau de jarnioux 2021 | burgundy, france

Pinot Noir 18/72
planet oregon 2019 | willamette valley, oregon

Nero d'Avola 14/56
poggio anima 2021 | sicily, italy

Barbera d'Alba 16/64
matteo correggia 2021 | piemonte, italy

Cabernet Sauvignon 18/72
valravn 2019 | sonoma county, california

DRY BAR

St. Agrestis Phony Negroni 14

Na-Scow Mule 14
house tonic syrup | na sparkling | ginger beer | lime

Bubbly Beet 14
beet shrub | lemon | rosemary

Giesen Sauvignon Blanc 11

Giesen Rosé 11

Bauhaus Nah 7

Hewing Tonic 8
black spruce | red apple | almond

3 Leches Kombucha 8

San Pellegrino 8