

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

Endive & Apple Salad 14

roasted beets | big woods blue cheese | pistachio vinaigrette

Potato Rosti 8

black garlic aioli | parmesan

Bitterballen 8

beef stew croquette | horseradish cream | micro greens

Grilled Broccoli 10

romesco | candied lemon

TO SHARE

Potato Rolls 6

caraway | house-cultured butter

Winter Kale Salad 10

butternut squash | radicchio | smoked chevre | apple | walnut vinaigrette | candied walnuts

Pickled Herring Caesar 13

baby romaine | parmesan | rye crisp

Crispy Brussels Sprouts 11

smoked goat cheese | pomegranate cider vinaigrette

Roast Lamb 19

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

Beet Fazzoletti 15

beet agrodolce | burrata | pistachio dukka | aged balsamic

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 | wild mushrooms | 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

knob creek private label 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

planteray overproof rum | aperol | pineapple | lime

Heartbeet

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

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

Falling Knife | tomm's lager

Loon Juice | honey crisp cider

Pryes | main squeeze lemon lime blonde

Indeed | flavor wave hazy ipa

Modist | teal label ipa

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

Sanpellegrino 8

CANNED

Sharab Shrub | Shrub n' Bub 12

3mg THC Seltzer | rotating flavor

Modist | Melt 12

10mg THC Seltzer | rotating flavor

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