

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

Pumpnickel Rolls 6

black caraway | house-cultured butter

Winter Kale Salad 10

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

Pickled Herring Caesar 13

baby romaine | parmesan | rye crisp

Crispy Brussels Sprouts 11

smoked chèvre | 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

Scallops 48

parsnip cream | orange | red vein sorrel

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.

A 20% gratuity will be added to all parties of 6 or more.

TULLIBEE

DRINKS

COCKTAILS 16

Old-Fashioned

keeper's heart whiskey | demerara | bitters blend

Manhattan

far north rokar rye | sweet vermouth | cherry bark vanilla bitters

Espresso Martini

wheatley vodka | mr. black coffee liqueur | espresso

G&T

sipsmith gin | house tonic

Martini

du norde l'etoile vodka | vermouth | olives or lemon twist

Spicy Margarita

la higuera sotol | bahnez mezcal | ancho liqueur | lime | spicy bitters

Sazerac

pinhook rye whiskey | peychaud's bitters | absinthe

From The Barrel

rotating selection of house aged cocktails

SEASONALS 16

Parting Shot

solveig gin | centum herbis | maraschino liqueur | lemon

Nordic 75

far north gin | lingonberry | lemon | prosecco

Black Bird

herradura blanco tequila | blackberry | lime | rosemary

Minnesota Spiced Mule

pear brandy | ancho liqueur | ginger beer | cinnamon

Southeast Negroni

nordes gin | oka yuzu liqueur | campari | coconut

Jullibee

ida graves vodka | spiced pear liqueur | maple syrup | lemon | red wine

SPIRIT FREE 14

St. Agrestis Phony Negroni

NA-Scow Mule

lime | pear-ginger shrub | ginger beer

Bubbly Beet

beet shrub | lime

Wisconsin Old Fashioned, Not

kentucky 74 spiritless | orange | cherry |

North Star Soda

lingonberry | cream | lemon | soda

Espresso Delight

lyre's coffee na spirit | espresso | demerara

Rosemary Sparkler

orange | lemon | rosemary | na sparkling

DRAFT BEER 9

Falling Knife | tomm's lager

Indeed | flavor wave hazy ipa

Modist | teal label ipa

THC 12

Sharab Shrub | Shrub n' Bub

3mg THC Seltzer | rotating flavor

Modist | Melt

10mg THC Seltzer | rotating flavor

DRY BAR

Giesen Sauvignon Blanc 11

Giesen Rosé 11

Bauhaus Nah 7

Hewing Tonic 8

black spruce | red apple | almond

3 Leches Kombucha 8

Sanpellegrino 8

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