

TULLIBEE

DINNER

SMALL PLATES

- Oysters*** 7
on the half shell | habanero hot sauce | spruce tip ponzu
- Beets & Gravlax*** 14
pistachio dukkah | buttermilk dill vinaigrette | microgreens
- Potato Rosti** 8
black garlic aioli | parmesan
- Bitterballen** 8
beef stew croquette | horseradish cream | micro greens
- Grilled Broccolini** 11
romesco | candied lemon

TO SHARE

- Pumpernickel Rolls** 6
black caraway | house-cultured butter
- Kale Salad** 12
radicchio | chèvre | pickled fennel | apple | walnut vinaigrette | candied walnuts
- Salmon Tartare*** 14
coal roasted onion | cucumber | crème fraîche | leek top vinaigrette
- Bison Ravioli** 21
ramp salsa verde | espelette
- Crispy Brussels Sprouts** 13
smoked chèvre | pomegranate | cider vinaigrette
- Mushroom Bolognese** 15
garganelli | grana padano
- Pickled Herring Caesar** 13
baby romaine | parmesan | rye crisp

LARGE PLATES TO SHARE OR NOT TO SHARE

- Whole Grilled Rainbow Trout** 54
leek & mushroom filling | hakurei turnips | wild mushrooms
- Norwegian Salmon*** 35
peas | fava beans | asparagus | asparagus purée
- Black Cod*** 30
arugula | beet | brussels | citrus vin | almond
- Dry-Aged NY Strip*** 56
12 oz | juniper demi-glacé
- Pork Tenderloin*** 32
6 oz | bacon-wrapped | polenta | charred broccolini | mushroom jus
- Bison Steak Frites*** 38
8 oz | duck fat fries | garlic herb compound butter



LEAVE IT TO THE CHEF* 84



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 3% charge will be added to all credit card payments. 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 roknar rye | sweet vermouth |
cherry bark vanilla bitters

Espresso Martini

wheatley vodka | coffee liqueur | espresso

G&T

bimini gin | house tonic

Spicy Margarita

la higuera sotol | yola mezcal |
ancho liqueur | spicy bitters

Sazerac

pinhook rye whiskey | peychaud’s bitters |
absinthe

From The Barrel

rotating selection of house aged cocktails

SEASONALS 16

Indigo Garden

blue morpho gin | basil | strawberry

The Mainroom

herradura blanco tequila | grapefruit |
pink peppercorn

Elote Boulevardier

prieto y prieta whisky | chile | hibiscus |
sirene amaro

Tropical Storm

cihuatan 8yr rum | banana | ginger

North Loop Cosmo

norseman vodka | maraschino cherry | yuzu

Gin Breeze

fords gin | cucumber | orange

Refresher low proof

watermelon | peychaud’s aperitivo | bubbles

WINES BY THE GLASS

SPARKLING

Frizzante

terre dei buth nv | treviso, italy 13/52

Brut Blanc

medivol cremant nv | limoux, france 15/60

Rosé

medivol rosé cremant nv | limoux, france 17/68

ORANGE & ROSÉ

Chardonnay/Pinot Noir

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

Reisling Blend

ovum big salt orange rosé | columbia gorge, or 15/60

WHITE

Sauvignon Blanc

walnut block 2022 | marlborough, new zealand 14/56

Verdicchio

andrea felici | marche, italy 14/56

Pinot Grigio

alois lageder terra alpina | vigneti delle dolomiti, italy 15/60

Riesling

elektrisch | rheinhessen, germany 14/56

Chenin Blanc

lievland vineyards | western cape, south africa 12/48

Chardonnay

domaine des terres 2023 | burgundy, france 17/68

RED

Pinot Noir

planet oregon 2019 | willamette valley, or 18/72

Barbera d’Asti

cantine povero | piedmont, italy 12/48

Rioja Crianza

bodegas ramirez de la piscina | rioja, spain 13/52

Malbec

chateau eugenie | cahors, france 13/52

Merlot

gail vineyards Hewing select | sonoma, ca 16/64

Zinfandel

ridge three valleys | ridge vineyard, sonoma, ca 18/72

Cabernet Sauvignon

valravn 2019 | sonoma, ca 18/72