



UPHOFF'S
ROTUNDA



A Speakeasy of Humble Distinction.



OUR HISTORY

The Legacy of Uphoff's Rotunda

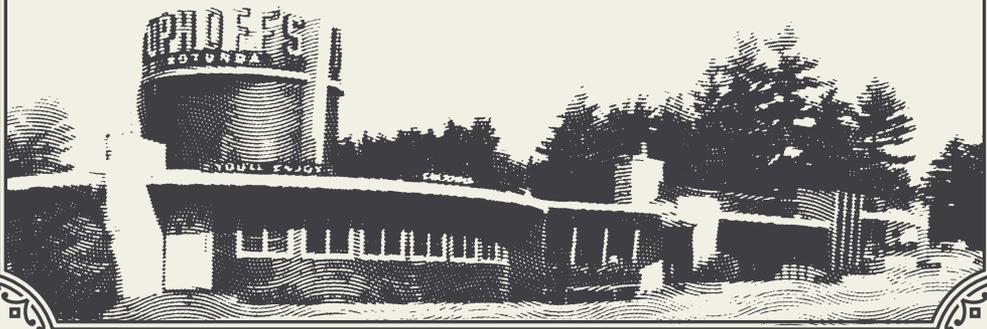
The new Uphoff's Rotunda Speakeasy pays tribute to the original bar of the same name—a beloved local landmark with roots dating back to the late 1930s. Originally discovered by Mike and Marian Uphoff in a shuttered bar facility in downtown Chicago, the bar was carefully dismantled, transported, and lovingly reassembled inside the Uphoff Rotunda Motel along Highway 12. A walkway overpass—still standing today—once connected guests to the opposite side of the motel, preserving the charm and convenience of a bygone era.

The original Uphoff Rotunda quickly became a regional favorite and a destination in its own right. Guests were welcomed with the Rotunda's iconic relish tray upon seating, and Mike and Marian were known for personally greeting each diner with warmth and hospitality—a tradition of genuine care that set the tone for every visit.

From the late 1950s through the late 1960s, the next generation—John and Virginia Uphoff, Mike and Marian's son and daughter-in-law—carried on the family legacy at the Rotunda. After the bar was sold to the Kahler Hotel Corporation, John and Virginia, along with their four children—Phillip, Steven, Helen, and Brian—launched Uppy's Family Restaurant, formerly known as Clark's. It was there that the now-legendary Big Uppy Burger was created and became a Dells favorite. It was also the place where Steven Uphoff met his future wife, Linda Ginther—marking the beginning of a marriage that has lasted over 50 years.

The original Uphoff Rotunda welcomed an unforgettable list of guests over the years—among them Helen Raab, Agnes Moorfield, John F. Kennedy, Walt Disney, Frank Lloyd Wright, Tommy Bartlett, Franklin MacCormack, and even Al Capone.

Today, the new Uphoff's Rotunda honors this remarkable legacy—where history, hospitality, and heritage live on in every detail.



COCKTAILS

PALOMA FRESA

Blanco Tequila, Tattersall Grapefruit Liqueur, Strawberry, Lemon, Soda · 11

MANOR MULE

Tightline Organic Vodka, Tattersall Coconut Aquavit, Lime,
Honey, Ginger Beer · 11

FLEUR GIMLET

Tattersall Gin, Crème de Fleur, Lime, Cane Sugar · 12

VIEUX CARRE

Tattersall Rye & Apple Brandy, Rosso Vermouth,
Honey, Rosemary, Bitters · 14

BLOODY MARY

Bloody Mary Mix with Your Choice of Vodka, Gin or Tequila · 12



COCKTAILS

WISCO SOUR

Tattersall Rye Whiskey, Cranberry Liqueur, Citrus, Cane Sugar, Maple · 14

BIG RIVER

Tattersall Gin, Blueberry, Crème de Fleur, House-Made Lime Sour · 12

VODKA PEACH TEA

Tightline Organic Vodka, Iced Tea, Citrus, Peach · 11



SPIKED DREAM SODA

Tattersall Spiced Rum, Dawn Manor Dream Soda · 11

MARGARITA

Agavales Blanco Tequila, Tattersall Orange Liqueur, House-Made Lime Sour · 11

CLASSIC OLD FASHIONED

Tattersall Rye, Tattersall Sour Cherry, Maple, Angostura Bitters · 14



BRANDY OLD FASHIONED

Tattersall Brandy, Orange, Cherry, Bitters, Sugar,
Your Choice of Sweet or Sour · 13

ESPRESSO MARTINI

Tightline Organic Vodka, Espresso, Cinnamon, Molasses · 11



SIGNATURE COCKTAIL

Cocktails featured with Dawn Manor Tattersall Spirits
are available for sale in the Sundries Shoppe



SPIRIT-FREE COCKTAILS

APPLE O

Apple, Turmeric, Ginger, Earl Grey, Honey · 9

FAUX 75

Rosemary, Ginger, Lemon · 9

DEMURE MULE

Lime Sour, Rosemary Honey Syrup, Ginger Beer · 7

PEACH COLLINS

Lime Sour, Monin Peach, Soda Water · 7

STRAWBERRY COLLINS

Strawberry Syrup, Soda Water · 7

COLD BREW TONIC

Cold Press Coffee, Tonic · 7

HAPPY HOUR

Sunday – Thursday

3:30pm – 6:00pm

25% off food and beverage
from speakeasy menu



BEERS

DRAFTS

- Capital Amber · 7
- Blue Moon · 7
- Sconnie Hazy Hop IPA · 7
- Miller Lite · 6
- Edmund Fitzgerald Porter · 7
- Spotted Cow · 6

SELTZERS

- White Claw · 6
- Black Cherry, Mango, Peach

NA SELECTIONS

- Lakefront Riverwest Stein · 5
- Athletic IPA · 5

BOTTLES

- Budweiser · 5
- Bud Light · 5
- Coors Light · 5
- Busch Light · 5
- Corona · 7
- Woodchuck Apple Cider · 7
- Heineken · 7
- Three Floyds Zombie Dust · 8
- Wisconsin Dells Honey Ale · 7
- Hinterland Packerland Pilsner · 7



LIQUORS

RYE

Tattersall
Limousin
Knob Creek

BRANDY

Korbel
Wollersheim
Tattersall Apple
Remy Martin VSOP

SCOTCH

Johnny Walker Black
Dewars
Glenfiddich 12 yr
Macallan 12 yr
Oban 14 yr

CORDIALS & LIQUEURS

Amaretto Disaronno
Aperol
Bailey Irish Cream
Campari
Cointreau
Drambuie
Frangelico
Kahlua
Southern Comfort
Grand Marnier
Sweet Vermouth
St. Germain Elderflower



LEARN MORE
ABOUT OUR
THEME ROOMS

Host your next event
at Dawn Manor



FOLLOW US
ON OUR 21ST
CENTURY SOCIAL
PLATFORMS

LIQUORS

VODKA

Tattersall Tightline
Absolut Citron
Ketel One
Grey Goose
Titos

TEQUILA

Patron
Don Julio
Casamigos
Agavales

GIN

Tattersall Vanderpoel
Tanqueray
Bombay Sapphire
Hendricks

BOURBON

Makers Mark
Knob Creek 9 Year
Basil Hayden
Wollersheim
Old Forester 1897
Four Roses Single Barrel

RUM

Bacardi
Bacardi Limon
Captain Morgan
Malibu
Myers's Dark
Tattersall Spiced Rum

WHISKEY

Jack Daniels
Crown Royal
Crown Royal Blackberry
Canadian Club
Seagram's 7
Jameson



WHITE WINE

SPARKLING

Kylie Minogue Rosé Prosecco, IT · GL 14 | BTL 54

Scarpetta Prosecco, IT · GL 10 | BTL 38

Taittinger Brut Champagne, FR · BTL 105

CHARDONNAY

Cuvaison, CA · GL 16 | BTL 62

Kendall-Jackson, CA · GL 12 | BTL 46

Bread & Butter, CA · GL 10 | BTL 38

Böen, CA · BTL 46

The Calling Dutton Ranch, CA · BTL 76

SAUVIGNON BLANC

Kim Crawford, NZ · GL 12 | BTL 46

Peju Sauvignon Blanc, CA · GL 15 | BTL 58

Dry Creek, CA · BTL 58

Craggy Range, NZ · BTL 57

OTHER WHITES & LIGHTS

Wollersheim Prairie Fumé, WI · GL 10 | BTL 38

Wollersheim Prairie Blush, WI · GL 11 | BTL 42

Hugel Gentil Blend, FR · GL 12 | BTL 46

Santi Pinot Grigio, IT · GL 11 | BTL 42

Studio by Miraval Rosé, FR · GL 12 | BTL 46

Conundrum Blend, CA · BTL 38

Relax Riesling, DE · BTL 38

Michele Chiarlo Nivole Moscato d'Asti, IT · BTL 46

Ferrari-Carano Pinot Grigio, CA · BTL 46

RED WINE

ZINFANDEL

Boneshaker Old Vine, CA • GL 12 | BTL 46

Old Ghost, CA • BTL 87

Folie a Deux, CA • BTL 32

PINOT NOIR

Elouan, CA • GL 12 | BTL 46

Cambria, CA • BTL 65

Belle Glos, CA • BTL 76

Wines of Coppola, CA • GL 10 | BTL 38

BLENDS & OTHER REDS

Raab Red Blend Private Reserve, MI • GL 10 | BTL 38

Columbia Winery Merlot, WA • GL 12 | BTL 46

Catalpa Malbec, AR • GL 12 | BTL 46

VDR (Very Dark Red) Blend, CA • GL 11 | BTL 42

Conundrum Red Blend, CA • GL 10 | BTL 38

The Prisoner, CA • BTL 79

CABERNET SAUVIGNON

Double Canyon, WA • GL 12 | BTL 46

Joseph Phelps, CA • BTL 140

Dry Creek, CA • BTL 69

Caymus, CA • BTL 126

Bonanza, CA • GL 10 | BTL 38

Mt. Veeder, CA • BTL 200

Cakebread, CA • BTL 126

SHAREABLES

HORSERADISH DEVILED EGGS

Bold and zesty twist on the classic · 12

CRISPY TRUFFLE FRIES

Parmesan cheese, truffle salt, black garlic · 13

BURRATA CAPRESE

Wisconsin burrata, fresh bruschetta, basil, roasted garlic,
balsamic reduction · 17

WISCONSIN CHEESE CURDS

Fried cheese curds, buttermilk ranch · 13

BOURSIN DIP

Warm Boursin cheese with caramelized onions, roasted garlic, crispy bread · 16



CRISPY BRUSSELS SPROUTS

Sriracha maple, bacon, Wisconsin cranberries · 16

LALLY-COOLER CRAB CAKE

Sweet, jumbo blue crab, spiced remoulade · 24

STEAK CROSTINI*

Blackened prime rib, caramelized onions,
crumbled Gorgonzola cheese, crispy bread · 19



DIMBER-DAMBER DATES

Goat cheese-stuffed bacon-wrapped dates with balsamic reduction · 16



SHRIMP COCKTAIL TOWER

Large poached shrimp, lemon wedges,
remoulade and cocktail sauce · 25



SOUPS & SALADS

LOADED POTATO SOUP

Bacon, cheddar cheese, scallions • 8

SOUP DU JOUR

Soup of the day • 9

HOUSE GREEN SIDE SALAD

Garden blend of radish, carrot, cucumber, red onion, fresh croutons

Choice of dressing • 6

MANOR SALAD

Mixed greens, Wisconsin cranberries, crumbled goat cheese, candied walnuts, raw red onion, house-made raspberry vinaigrette • 13

HAIL CAESAR SALAD

Hearts of romaine, house croutons, parmesan cheese, diced green apples, Gorgonzola cheese, Caesar dressing • 12

Add to any salad:

Grilled Chicken • 12

Salmon* • 18

Shrimp • 15

4 oz Filet* • 25

Falafel • 6



SIGNATURE DISH



GLUTEN-FREE

Not all ingredients are listed; alert your server to any allergies.

18% gratuity will be added for parties of 8 or more.

*Consumer advisory: *item may be served raw, undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

EXECUTIVE CHEF • JUSTIN DRAPER
CO-CULINARY DIRECTOR • JAYSON PETTIT
GENERAL MANAGER • BILL WILSON