



UPHOFF'S
ROTUNDA



A Speakeasy of Humble Distinction.



OUR HISTORY

The Legacy of Uphoff's Rotunda

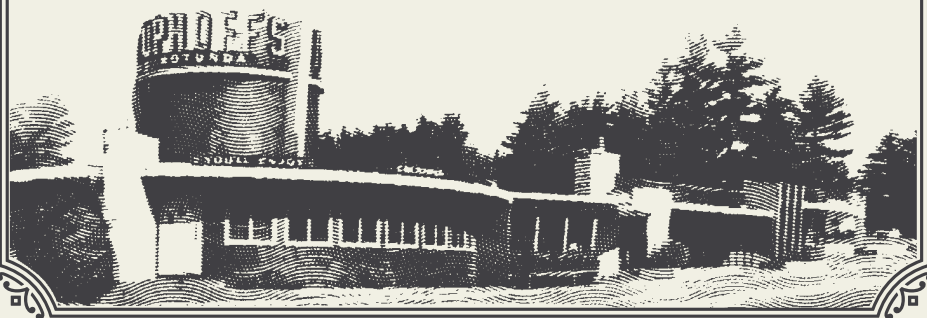
The new Uphoff's Rotunda Speakeasy pays tribute to the original bar of the same name—a beloved local landmark with roots dating back to the late 1930s. Originally discovered by Mike and Marian Uphoff in a shuttered bar facility in downtown Chicago, the bar was carefully dismantled, transported, and lovingly 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

BRANDY OLD FASHIONED

Korbel Brandy, Orange, Cherry, House Made Maple Syrup, Bitters
Your Choice of Sweet, Sour, or Press · 13

SOUTHERN STYLE OLD FASHIONED

Maker's Mark, House Made Syrup, Bitters, Luxardo Cherry,
Smoked with Cherry Wood · 16

LAKE MICHIGAN FOG

Tito's Vodka, Elderflower Liqueur, Fresh Lemon Juice,
Blueberry Syrup, Club Soda · 14
Fog Created with Dry Ice

MIDNIGHT ESPRESSO MARTINI

Absolut Vanilla, Coffee Liqueur, Espresso, Maple Syrup, Chocolate Bitters · 15

SEAVER'S PALOMA

Double Patron Silver, Q Mixer Grapefruit Juice, Lime Juice, Agave, Soda · 16

THE MANOR SPECIAL

Ketel One Vodka, Pamplemousse Liqueur, Fresh Lemon & Lime Juice,
Grapefruit Juice, Sprite, Club Soda · 13

SWEET NEW YORKER

Buffalo Trace Bourbon, Sweet Vermouth, Bitters · 15

VESPER MARTINI

Grey Goose, WisconGin, Lillet Blanc, Lemon Peel · 15

DRIFTLESS GOLD RUSH

Driftless Glen Bourbon, Honey syrup, Fresh Lemon Juice · 14

LIQUORS

RYE

Driftless Glen
Limousin
Knob Creek
Whistlepig
Pendelton

SCOTCH

Johnnie Walker Black
Johnnie Walker Blue
Dewars
Glenfiddich 12 year
Macallan 12 year



BRANDY & COGNAC

Korbel
Driftless Glen
Wollersheim
Remy Martin VSOP
Hennessy
Courvoisier VS
Martell Blue Swift



LIQUORS

BOURBON & WHISKEY

Driftless Glen

Makers Mark

Doc Holliday

Four Roses

Crown Royal

Knob Creek

Old Forester

Pendelton

Whistlepig

Jameson

Buffalo Trace

E.H. Taylor

Eagle Rare

Jack Daniels



LIQUORS

CORDIALS & LIQUEURS

Amaretto Disaronno

Aperol

Averna

Baileys Irish Cream

Campari

Cointreau

Drambuie

Frangelico

Grand Marnier

Kahlua

St. Germain Elderflower

Vermouth

Luxardo

Pamplemousse

Chambord



LIQUORS

VODKA

Tito's
Absolut
Absolut Vanilla
Ketel One
Grey Goose
New Amsterdam Watermelon

GIN

Tanqueray
Driftless Glen Wisconsin
Bombay Dry
Bombay Sapphire
Hendricks
The Botanist

RUM

Bacardi
Captain Morgan
Malibu
Myer's Dark
Bumbu

TEQUILA

Patrón
Don Julio
Casamigos
1800
Dos Hombres Mezcal

HAPPY HOUR

Sunday – Thursday
3:00pm – 6:00pm

25% Appetizers &
\$5 Draft Beers



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