



UPHOFF'S

ROTUNDA



A Speakeasy of Humble Distinction.



OUR HISTORY

The Legacy of Uphoff's Rotunda

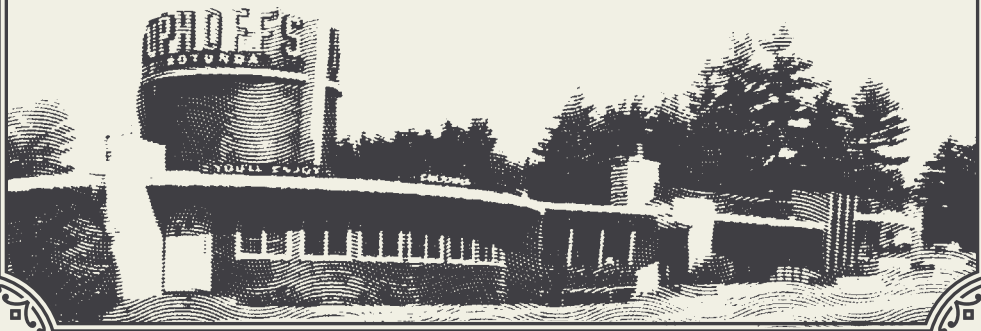
The new Uphoff's Rotunda Speakeasy pays tribute to the original bar of the same name—a beloved local landmark with roots dating back to the late 1930s. Originally discovered by Mike and Marian Uphoff in a shuttered bar facility in downtown Chicago, the bar was carefully dismantled, transported, and lovingly 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 · 10

FLEUR GIMLET

Tattersall Gin, Crème de Fleur, Lime, Cane Sugar · 11

VIEUX CARRE

Tattersall Rye & Apple Brandy, Rosso Vermouth,
Honey, Rosemary, Bitters · 13

BLOODY MARY

Bloody Mary Mix with Your Choice of Vodka or Aquavit · 12



COCKTAILS

WISCO SOUR

Tattersall Rye Whiskey, Cranberry Liqueur, Citrus, Cane Sugar, Maple · 12

BIG RIVER

Tattersall Gin, Blueberry, Crème de Fleur, House-Made Lime Sour · 11

VODKA PEACH TEA

Tightline Vodka, Iced Tea, Citrus, Peach · 10



SPIKED DREAM SODA

Tattersall Spiced Rum, Dawn Manor Dream Soda · 10

MARGARITA

Blanco Tequila, Tattersall Orange Liqueur, House-Made Lime Sour · 10

CLASSIC OLD FASHIONED

Tattersall Rye, Tattersall Sour Cherry, Maple, Angostura Bitters · 13



BRANDY OLD FASHIONED

Tattersall Brandy, Orange, Cherry, Bitters, Sugar,
Your Choice of Sweet or Sour · 11

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



SPRIT-FREE COCKTAILS

APPLE O

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

FAUX 75

Rosemary, Ginger, Lemon · 9

DEMURE MULE

Lime Sour, Honey-Rosemary 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 · 6
Blue Moon · 6
Sconnie Hazy Hop IPA · 6
Miller Lite · 6
Edmund Fitzgerald Porter · 6
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
Corona · 6
Woodchuck Apple Cider · 6
Samuel Adams Lager · 6
Heineken · 6
Three Floyds Zombie Dust · 6
Wisconsin Dells Honey Ale · 6
Sierra Nevada Pale Ale · 6
Kentucky Brewing Bourbon Barrel · 6
3 Sheeps Waterslides IPA · 6
Hinterland Packerland Pilsner · 6



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
Cointreau
Drambuie
Frangelico
Kahlua
Southern Comfort
Blue Curacao
Dark Cocoa
Light Cocoa
Light Menthe
Dark Menthe
Peach Schnapps
Raspberry Schnapps
Triple Sec
Grand Marnier
Dry Vermouth
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
PLATFOTRMS

LIQUORS

VODKA

Tattersall Tightline
Absolut
Absolut Citron
Ketel One
Grey Goose

TEQUILA

Patron
Don Julio
Casamigos
Agavales

GIN

Tattersall
Tanqueray
Bombay
Bombay Sapphire
Hendricks

BOURBON

Makers Mark
Knob Creek
Basil Hayden
J Henry
Wollersheim

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 • BTL 38

Taittinger Brut Champagne, FR • BTL 105

CHARDONNAY

Böen, CA • BTL 46

Bread & Butter, CA • GL 8 | BTL 32

The Calling Dutton Ranch, CA • BTL 76

Cuvaison, CA • GL 16 | BTL 62

SAUVIGNON BLANC

Kim Crawford, NZ • GL 12 | BTL 46

Dry Creek, CA • BTL 54

Craggy Range, NZ • BTL 57

St. Supéry, CA • GL 15 | BTL 58

OTHER WHITES & LIGHTS

Conundrum Blend, CA • BTL 36

Wollersheim Prairie Fumé, WI • GL 8 | BTL 32

Wollersheim Prairie Blush, WI • BTL 40

Relax Riesling, DE • BTL 38

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

Ferrari-Carano Pinot Grigio, CA • BTL 46

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

RED WINE

ZINFANDEL

Old Ghost, CA • BTL 87

Folie a Deux, CA • BTL 28

Boneshaker Old Vine, CA • GL 12 | BTL 46

PINOT NOIR

Elouan, CA • BTL 46

Cambria, CA • BTL 63

Belle Glos, CA • BTL 76

Wines of Coppola, CA • GL 9 | BTL 34

BLENDS & OTHER REDS

The Prisoner, CA • BTL 79

Columbia Winery Merlot, WA • BTL 46

Catalpa Malbec, AR • GL 12 | BTL 46

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

CABERNET SAUVIGNON

Joseph Phelps, CA • BTL 99

Dry Creek, CA • BTL 69

Caymus, CA • BTL 126

Bonanza, CA • GL 10 | BTL 40

Mt Veeder, CA • BTL 91

Double Canyon, WA • GL 12 | BTL 46

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 · 16

WISCONSIN CHEESE CURDS

Fried cheese curds, buttermilk ranch · 13

BOURSIN DIP

Caramelized onions, roasted garlic, crispy bread · 15



CRISPY BRUSSELS SPROUTS

Sriracha maple, bacon, Wisconsin cranberries · 15

LALLY-COOLER CRAB CAKE

Sweet, jumbo blue crab, spiced remoulade · 24

STEAK CROSTINI*

Blackened prime rib, caramelized onions,
crumbled Gorgonzola cheese, crispy bread · 17



DIMBER-DAMBER DATES

Goat cheese-stuffed, bacon-wrapped dates with balsamic reduction · 15



LOBSTER & SHRIMP COCKTAIL

House-made lobster salad, large poached shrimp with fresh sorrel,
lemon wedges and cocktail sauce · 25



SOUPS & SALADS

LOADED POTATO SOUP

Bacon, cheddar cheese, scallions • 8

CREAM OF ASPARAGUS SOUP

Truffle oil, asparagus tips • 9

HOUSE GREEN SALAD

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

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 crouton, parmesan cheese, diced green apples, Gorgonzola cheese, Caesar dressing • 12

Add to any salad:

Grilled Chicken • 9

Shrimp • 15

Salmon* • 18

4 oz Filet* • 25



SIGNATURE DISH



GLUTEN-FREE

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

20% 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