

BACON PICKS
OR
CHICKEN WINGS

HALF DOZEN • 8
FULL DOZEN • 14

SELECT ONE OF OUR SIGNATURE SAUCES

BOURBON-MAPLE
APPLE BUTTA BBQ
RED HOT



Indianapolis grocer Gilbert Van Camp opened up a canning company and Van Camp's Pork and Beans became an American staple.

BRICK OVEN FLATBREADS

CHEDDAR BREAD
ROASTED TOMATO • PEPPERONI 13

BUTTERMILK CHICKEN BREAD
AGED CHEDDAR • BACON • TOMATO
BUTTERMILK RANCH • SHREDDED CHICKEN 14

PIGGY BREAD
BACON • WHOLE HOG SMOKED SAUSAGE
COUNTRY HAM • BUTTERKASE CHEESE 14

TOMATO BREAD
ROASTED TOMATO • FRESH MOZZARELLA • BASIL 11

SMALL BITES

FISCHER FARM BEEF SLIDERS
AMERICAN CHEESE • LETTUCE • TOMATO 12

MINI FRIED PORK TENDERLOIN SANDWICHES
GRAIN MUSTARD AIOLI • LETTUCE • TOMATO • ONION 13

BISON MEATLOAF SLIDERS
TOMATO JAM 14

CRISPY FISH TACOS
FLOUR TORTILLAS • SLAW • SPICY MAYO 12

STEAK TACOS
FLANK STEAK • SALSA ROJA • QUESO FRESCO
JALAPEÑOS 12

BOURBON CARAMELIZED ONION DIP
LOCAL CHIPS 8

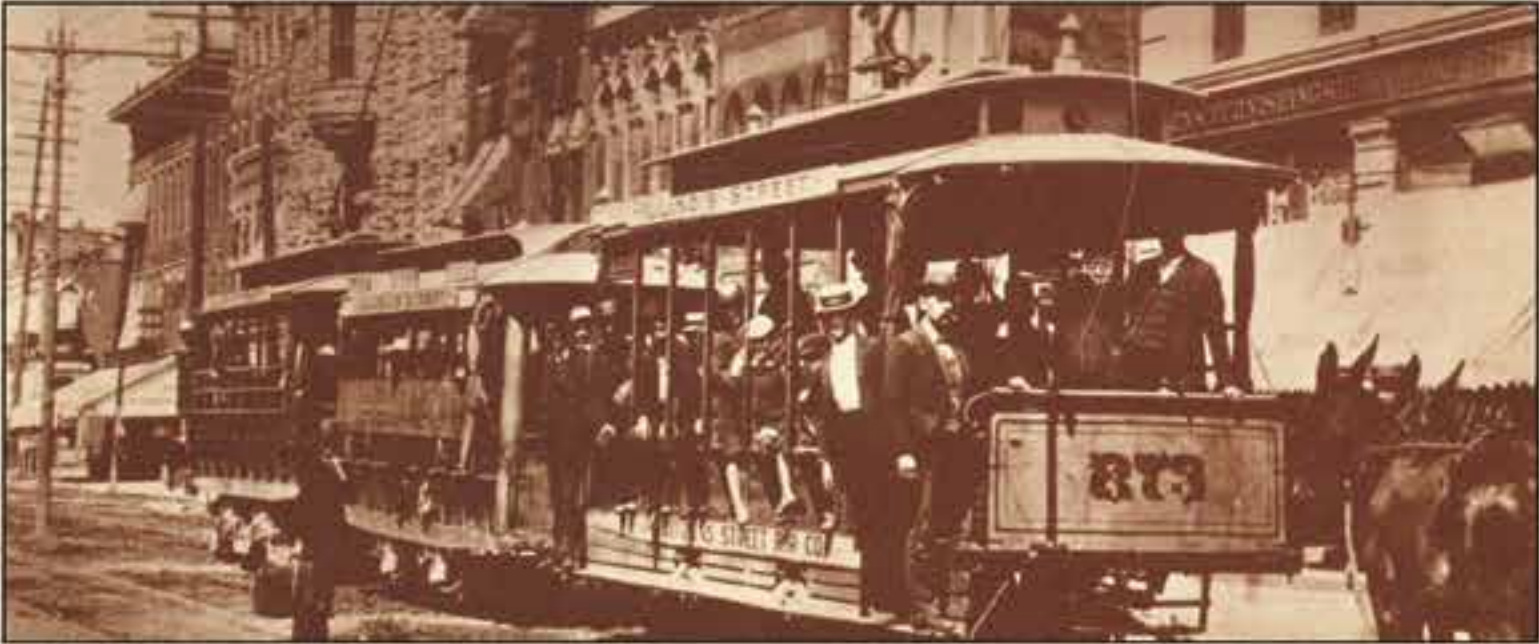
BEER BATTERED ONION RINGS
BBQ SAUCE 8

CAGE-FREE DEVEILED EGGS
HERB MAYO • BACON 9

CAGE-FREE DEVEILED EGGS
HERB MAYO, BACON 9

CRISPY CORN FRITTERS
SPICY HONEY DIP 9

INDIANA POPCORN
FLAVORS: FRESCO LIME SALTED LEMON • MAPLE BBQ
BREAD AND BUTTER PICKLE • SPICY MUSTARD 5



Indianapolis trolley car at the turn of the century - courtesy of The Indianapolis Public Library Postcard Collection

INDIANA GREENS
ADD CHICKEN 5 • SALMON 7 • GRILLED SHRIMP 7 • STEAK 8

LOCAL GREENS
CANDIED NUTS • GOAT CHEESE
MAPLE BOURBON DRESSING 11

CLASSIC CAESAR
ROMAINE HEARTS • HOUSE CROUTONS
GRATED PARMESAN • CAESAR DRESSING 10

THE WEDGE
BACON • LOCAL BLUE CHEESE • TOMATO
CREAMY BLUE CHEESE DRESSING 11

FARMHOUSE CHOP
TOMATO • BACON • CHEDDAR • CAGE-FREE EGG
BUTTERMILK DRESSING 11



Jules Goux, 1913 winner - photo courtesy of Indianapolis Motor Speedway

WALLEYE SANDWICH
LETTUCE • RED ONION • TOMATO • MALT VINEGAR AIOLI
CHOICE: GRILLED OR BEER BATTERED 14

INDY STEAK SANDWICH
FLAT IRON STEAK • ROASTED GARLIC
ONIONS • MUSHROOMS • PROVOLONE CHEESE
NATURAL DIPPING JUS 16

CHICKEN SALAD SANDWICH
LETTUCE • TOMATO • DIJON • MAYO
WHEAT TOAST 13

TURKEY B.L.T.
TOMATO • BACON • ICEBERG LETTUCE
TOMATO MAYO • TOASTED WHITE BREAD 13

THREE CHEESE MELT
AGED CHEDDAR • PROVOLONE • AMERICAN 12

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



The first professional baseball game was played in Fort Wayne on May 4, 1871



Indianapolis Traffic Director of 1918 - courtesy of The Indianapolis Public Library Postcard Collection

1913 VINTAGE COCKTAILS

INSPIRED BY THE QUOTE “NO MIXED DRINK IS PERFECT UNLESS THE INGREDIENTS USED ARE PERFECT” FROM JACQUES STRAUB’S 1913 CLASSIC “DRINKS”, MIXOLOGIST ADAM SEGER TAKES HIS SIGNATURE FRESH, SEASONAL, LOCALLY SOURCED APPROACH TO THE PRE-PROHIBITION STYLE COCKTAILS FOR THE HISTORIC OMNI SEVERIN HOTEL WHICH WAS FOUNDED IN 1913. SEGER BRINGS TO CLASSIC DRINKS A SENSE OF BALANCE AND QUALITY THAT ARE A DELIGHT TO ENJOY.

– APERITIF –

CHAMPAGNE COCKTAIL

HENNESSY VS, LUXARDO MARASCHINO, YELLOW CHARTEUSE, BUBBLY AND PINEAPPLE 13

– BROWN & STIRRED –

PERFECT MANHATTAN

STARLIGHT CARL T BOURBON, DOLIN BLANC APPELLATION VERMOUTH, HUM BOTANICAL SPIRIT, HOMEMADE MARASCHINOS AND JERRY THOMAS BITTERS 14

SAZERAC

STARLIGHT ROCK & RYE, ABSINTHE, LEMON AND PEYCHAUD’S BITTERS 14

– COBBLERS –

SHERRY COBBLER

AMONTILLADO, LEMON, GOMME AND FRUIT OF THE SEASON 9

RHUM HUM COBBLER

BACARDÍ 8, HUM BOTANICAL, ORGEAT, PINEAPPLE AND ORANGE 10

– SOURS –

WHISKEY DAISY

TOWN BRANCH BOURBON, LEMON AND WILKS & WILSON GRENADINE 13

TEQUILA MAPLE SOUR

OCHO BLANCO TEQUILA, MAPLE, LIME AND APPLES 13

– LONG DRINKS –

TONIC, GIN, PEPPER

WILKS & WILSON TONIC, STARLIGHT GIN, CRACKED PEPPER AND SLAPPED HERBS 10

RUM COLLINS

HOTEL TANGO RUM, RASPBERRY GOMME, SODA, MINT 12

GINGER ALE CUP

HENNESSY VS, LUXARDO MARASCHINO, BENEDICTINE, GINGER SYRUP, FRUIT 13



CRISP

AMSTEL LIGHT, HOLLAND, 3.5% 7

BUD LIGHT, USA, 4.2% 6

COORS LIGHT, USA, 4.2% 6

MILLER LITE, USA, 4.2% 6

CORONA “EXTRA”, MEXICO, 4.6% 7

BUDWEISER, USA, 5% 6

MICHELOB “ORIGINAL”, LAGER, USA, 5% 6

HEINEKEN, HOLLAND, 5% 7

FOUNTAIN SQUARE, “WORKINGMAN’S”, PILSNER, INDIANAPOLIS, INDIANA, 5% 7

STELLA ARTOIS, LAGER, BELGIUM, 5% 7

SUN KING, “SUNLIGHT”, CREAM ALE, INDIANAPOLIS, INDIANA 16OZ 5.3% 7.50

ST. PAULI GIRL, BREMEN, GERMANY, N/A 5% 6

BALANCE

SAMUEL ADAMS, “BOSTON LAGER”, USA, 4.9% 7

SIERRA NEVADA BREWING COMPANY, PALE ALE, CHICO, CALIFORNIA, 5.6% 7

FOUNTAIN SQUARE, “PREACHER’S DAUGHTER”, AMBER ALE, INDIANAPOLIS, INDIANA, 6% 7

SUN KING, “WEE MAC”, SCOTTISH ALE, INDIANAPOLIS, INDIANA, 16OZ, 5.3% 7.50

SUN KING, “OSIRIS”, PALE ALE, INDIANAPOLIS, INDIANA 16OZ, 5.6% 7.50

NEW BELGIUM, “FAT TIRE”, AMBER ALE, FORT COLLINS, COLORADO, 5.2% 7

HOPPY

UPLAND BREWING Co, “DRAGONFLY”, IPA, BLOOMINGTON, INDIANA, 6.7% 7

BELL’S, “TWO HEARTED ALE”, IPA, COMSTOCK, MICHIGAN, 7% 7

STONE BREWING, IPA, ESCONDIDO, CALIFORNIA, 6.9% 8

FLAT 12 BIERWERKS, “HALF CYCLE”, IPA, INDIANAPOLIS, INDIANA, 6% 7



The Indianapolis 500 was inaugurated in 1911

ROASTY

GUINNESS, “DRAUGHT”, IRELAND, 11.2OZ, 4% 7

QUAFF ON, “BUSTED KNUCKLE”, PORTER, NASHVILLE, INDIANA, 7.2% 7

LEFT HAND, MILK STOUT, LONGMONT, COLORADO, 6% 7

FRUITY, SPICY, YEASTY

HOEGAARDEN, WITBIER, HOEGAARDEN, BELGIUM, 4.9% 7

TAXMAN BREWING COMPANY, “GOLD STANDARD”, ABBEY BLONDE ALE, BARGERSVILLE, INDIANA, 6.2% 7

COCKTAILS

ULTIMATE MARTINI 14

THE ORIGINAL MARTINI CREATED IN THE 1860’S WAS CRAFTED WITH EQUAL PARTS OF GIN AND SWEET VERMOUTH, BELVEDERE UNFILTERED, MADE WITH DANKOWSKIE DIAMOND RYE IS COMBINED WITH DRY VERMOUTH TO CREATE ONE OF OUR MOST POPULAR COCKTAILS.

BOTANICAL CRUSH 14

A CLASSIC SMASH, HENDRICK’S GIN MUDDLED WITH FRESH LEMON, MINT AND A TOUCH OF SUGAR.

COSMOPOLITAN 25 14

IN HONOR OF THE COSMOPOLITAN’S 25TH ANNIVERSARY, CELEBRATE WITH GREY GOOSE VODKA SHAKEN WITH MUDDLED LIMES, COINTREAU AND A SPLASH OF CHANDON ROSÉ

RYE MANHATTAN 14

BULLEIT RYE HAS NOTES OF CHERRY, TOBACCO AND CINNAMON AND IS PAIRED WITH CARPANO ANTICA SWEET VERMOUTH. STIRRED WITH FEE BROTHERS CHERRY BITTERS.

CRAFT MANHATTAN 14

WOODFORD RESERVE BOURBON HAS A BOUQUET OF BANANA BREAD, ORANGE AND VANILLA AND IS PAIRED WITH DOLIN ROUGE, A LIGHTER SWEET VERMOUTH. STIRRED WITH ORANGE BITTERS.

ELEVATED ORGANIC MARGARITA 12

CASA NOBLE CRYSTAL ORGANIC TEQUILA FROM THE LOWLANDS OF MEXICO HAS NOTES OF EARTHINESS AND TROPICAL FRUIT. SHAKEN WITH COINTREAU AND AGAVE NECTAR.

AÑEJO HONEY MARGARITA 12

PATRÓN AÑEJO HAS A BOUQUET OF VANILLA, CARAMEL AND OAK WITH SUBTLE OCEAN SALT NOTES. SHAKEN WITH GRAND MARNIER, FRESH LIME AND HONEY.

MOSCOW MULE 11

KETEL ONE VODKA AND GINGER BEER.

HONEY LEMON POPPY GIMLET 11

ABSOLUT CITRON VODKA, LEMON, HONEY WATER AND POPPY SEEDS.

BOTANIST’S COLLINS 9

THE BOTANIST GIN AND FRESH LEMON TOPPED WITH MASCHIO PROSECCO AND SERVED ON THE ROCKS



WINE

CANTINE MASCHIO, PROSECCO BRUT, TREVISO VENETO, ITALY NV

MARQUIS DE LA TOUR, BRUT, LOIRE, FRANCE NV

CHANDON ROSÉ, CALIFORNIA NV

KRIS PINOT GRIGIO, “ARTIST CUVÉE”, DELLE VENEZIE, ITALY

JOEL GOTT, SAUVIGNON BLANC, CALIFORNIA

WHITEHAVEN, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

SACHA LICHINE, ROSÉ, “SINGLE BLEND”, LANGUEDOC, FRANCE

WENTE VINEYARDS, CHARDONNAY, “ESTATE GROWN”, LIVERMORE VALLEY, CALIFORNIA

KENDALL-JACKSON, CHARDONNAY, “VINTNER’S RESERVE”, CALIFORNIA

PARKER STATION, PINOT NOIR, CENTRAL COAST, CALIFORNIA

MEIOMI, PINOT NOIR, MONTEREY, SONOMA, SANTA BARBARA CALIFORNIA

CHARLES SMITH WINES, MERLOT, “THE VELVET DEVIL”, COLUMBIA VALLEY, WASHINGTON

TERRAZAS DE LOS ANDES, MALBEC “ALTOS DEL PLATA” MENDOZA, ARGENTINA

GENESIS BY HOGUE, MERITAGE, COLUMBIA VALLEY, WASHINGTON

LOUIS M. MARTINI, CABERNET SAUVIGNON, CALIFORNIA

BERINGER, CABERNET SAUVIGNON, KNIGHTS VALLEY, CALIFORNIA

6 oz. 9 oz.

12

15

13

10 15

10 15

13 19

9 14

11 17

13 19

11 17

10 15

14 20

12 18

15 21

