

the ball & biscuit

331 Massachusetts Avenue
Indianapolis, IN 46204
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The meaning behind our name is a curiosity for many. The truth is that there are many interpretations – & we love that. At the risk of influencing whatever meaning you might bring to the name (please fight the urge), the original inspiration for the name was the STC-4021, a microphone first made in the 1930's by Standard Telephones and Cables Limited, a British subsidiary of Western Electric.

Because of its unusual shape (and seemingly uninspiring name), the STC-4021 was dubbed "The Ball & Biscuit" by industry insiders. We thought the name had a nice ring to it (in the vein of English pubs) & we liked the vintage aspect and the connection to music. You will find an original Ball & Biscuit microphone on a shelf behind the bar and a homage to other vintage mics & music equipment throughout the space. As is sometimes the case when speaking of old friends, you will also hear the bar affectionately referred to simply as "biscuit" or "B&B."

B&B STAFF ORIGINALS

I HAVE TO GO POWDER MY NOSE

By Kendall Lockwood

BLANCO TEQUILA, CACHACA, GOLDEN TURMERIC
SYRUP, SWEET VERMOUTH, LEMON.

\$13

I WANT THAT TROPHY, SO DANCE GOOD

By Alexis Doody

CYNAR 70, TEMPUS FUGIT GRAN CLASSICO, CHINA-
CHINA, AMARGO DE CHILE, HONEY-SAGE SYRUP,
TRINITY BITTERS.

\$13

THREE TOMATOES ARE WALKING DOWN THE STREET...

By Korryn Lockwood

COGNAC, ANTICA TORINO CHINATO, CALVADOS,
CRÈME DE CASSIS, DEMERARA, CHIPOTLE CACAO
BITTERS.

\$13

DON'T JIMMY ME JULES

By Nick Miller

RYE WHISKEY, AMARO MONTENEGRO, SELECT
APERITIVO, APRICOT LIQUEUR, SPICED CRANBERRY
SYRUP.

\$13

UNCOMFORTABLE SILENCES

By Emile Tipton

HEIRLOOM ALCHEMES, BUTTERNUT SQUASH SHRUB,
LE GRAND NOIR BRUT.

\$12

B&B STAFF ORIGINALS

THIS WATCH IS YOUR BIRTHRIGHT

By Todd Reiter

FIJI RUM, 5 YEAR RUM,
SPICED PEAR LIQUEUR, LIME, MAPLE SYRUP,
ANGOSTURA BITTERS.

\$13

TWO SHAKES OF A LAMBS TAIL

By Cal Miller

SOJU, HEIRLOOM GENEPEY LIQUEUR, SAUVIGNON
BLANC, FENNEL-OOLONG TEA SYRUP, GINGER LIQUEUR,
LEMONGRASS TINCTURE.

\$13

YOU DON'T HAVE TO TELL ME HOW GOOD MY COFFEE IS, OKAY?

By Khloe Lockwood

CINNAMON INFUSED VODKA, AMARETTO, TIRAMISU
SYRUP, COLD BREW, HALF & HALF.

Add Syringe of Caffé Amaro +\$1

\$13

THEY CALL IT A ROYALE WITH...

By Ethan Scott

JURA 10 YEAR SCOTCH, APRICOT LIQUEUR,
AMONTILLADO SHERRY, LEMON, HONEY SYRUP, EGG
WHITE.

\$14

***CONSUMING RAW OR UNDERCOOKED EGG CAN
INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITONS.**

B&B OG COCKTAILS

OLD FASHIONED

CODY ROAD BOURBON, FERRAND 1840 COGNAC, OR
PLANTATION 5 YEAR RUM, SYRUP, BITTERS.

\$13

COGNAC +\$1

SPANISH STYLE GIN & TONIC

YOUR CHOICE OF OUR CUSTOM TONIC SYRUPS PAIRED
WITH THE PERFECT GIN TO COMPLEMENT EACH ELIXIR:
HOUSE BLEND OR TART LEMON.

\$12

ESPRESSOTINI

VODKA, CAFFE AMARO, NITRO COLD BREW, SIMPLE.

\$13

SAZERAC

RYE WHISKEY, PEYCHAUDS BITTERS & SIMPLE SYRUP IN AN
ABSINTHE RINSED GLASS.

\$13

COGNAC

+\$1

TRINIDAD SOUR

RYE WHISKEY, ORGEAT, LEMON, ANGOSTURA BITTERS.

\$13

1840 NEGRONI

FERRAND 1840 COGNAC, COCCHI TORINO VERMOUTH,
CAMPARI.

\$14

B&B OG COCKTAILS

WINTER COSMO

PLUM VODKA, APRICOT LIQUEUR, CRANBERRY, LIME,
CRANBERRY SPICED SYRUP.

\$13

BREAD & BUTTER

BOURBON, COGNAC, PEDRO XIMINEZ SHERRY, DRY
VERMOUTH, DEMERARA SYRUP, CHERRY BARK VANILLA
BITTERS, ANGOSTURA BITTERS.

\$14

JACK ROSE

APPLE BRANDY, POMEGRANATE GRENADINE, LEMON.

\$13

WINTER SPRITZ

YOUR CHOICE OF 3 DIFFERENT WINTER SPRITZ FLAVORS:

GINGER / PEAR

MANZANILLA SHERRY, DRAPO ROSE VERMOUTH, GINGER
SYRUP, PEAR SYRUP, LEMON, CLUB SODA.

APRICOT / LEMON

MANZANILLA SHERRY, TEMPUS FUGIT KINA, APRICOT LIQUEUR,
LEMON, CLUB SODA.

CINNAMON / VANILLA / DRIED FRUIT

MANZANILLA SHERRY, COCCHI TORINO VERMOUTH, AMARO
DI ANGOSTURA, CINNAMON VANILLA SYRUP, LEMON, CLUB
SODA.

\$12

ALCOHOL FREE COCKTAILS

***ADD DELTA 8 FOR \$3.00
\$2.00

ADD CBD FOR

HONEY BUNNY

By Kyle Landon

BUTTERSCOTCH PECAN SYRUP, GREENBAR APPLE
BITTERS, LEMON, FREI NON-ALCOHOLIC BRUT.

\$9

NEW FASHIONED

SPIRITLESS WHISKEY, HONEY WATER, ANGOSTURA BITTERS,
CHOCOLATE BITTERS.

\$9

SCARLET FIRE

GOLDEN TURMERIC SYRUP, BEET JUICE, LIME, HOT
SAUCE.

\$9

FRENCH DEL RAY

LYRES LONDON DRY SPIRIT, LEMON, SIMPLE SYRUP,
FRE SPARKLING BRUT.

\$9

SPRITZ AF

LYRES ITALIAN ORANGE, LYRES APERITIF ROSSO, LEMON,
ORANGE JUICE, FRE SPARKLING BRUT.

\$9

THE WHOLE GARDEN

LAVENDER SYRUP, OAK BARREL CONCENTRATE, LIME,
BASIL, FREI NON-ALCOHOLIC BRUT.

\$9

MARLEY CBD HERBAL HONEY ICED TEA

SERVED OVER ICE WITH A LEMON WEDGE.

\$8

WINE

REDS:

GL BTL

ALLEGRINI VALPOLICELLA (ITALY/VENETO)	\$12	\$46
FLEUR PINOT NOIR (CALIFORNIA/CARNEROS)	\$12	\$46
LUCIGNANO CHIANTI (ITALY/TUSCANY)	\$12	\$46
SELLA ANTICA RED BLEND (ITALY/TUSCANY)	\$11	\$42
THE SHOW MALBEC (ARGENTINA/MENDOZA)	\$11	\$42
GHOST PINES CABERNET SAUVIGNON (CALIFORNIA/NAPA)	\$13	\$50

STILL ROSÉ:

GL BTL

CHAMPS DE PROVENCE (FRANCE/COTES DE PROVENCE)	\$13	\$50
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BUBBLES

	<u>GL</u>	<u>BTL</u>
LE GRAND NOIR BRUT RESERVE (FRANCE/LIMOUX)	\$11	\$42
CA'DEL BOSCO FRANCIACORTA (ITALY/LOMBARDY)		\$70
TORRESELLA PROSECCO ROSÉ (ITALY/VENETO)	\$11	\$42
SANTA MARGHERITA PROSECCO ROSÉ (ITALY/TRENTINO-ALTO ADIGE)	\$13	\$50

WHITES:

PINE RIDGE CHENIN BLANC/VIOGNER (CALIFORNIA)	\$10	\$38
SEAGLASS SAUVIGNON BLANC (CALIFORNIA/CENTRAL COAST)	\$10	\$38
JJ MUELLER RIESLING (GERMANY/RHEINHESSEN)	\$10	\$38
FREI BROTHERS CHARDONNAY (CALIFORNIA/RUSSIAN RIVER)	\$11	\$42

RTD COCKTAILS

HIGH NOON SELTZERS \$6

GRAPEFRUIT, PEACH OR WATERMELON.

ADULT SPRING BREAK \$34.99

(BOTTLE PURCHASE FOR CARRY OUT ONLY)

AVAILABLE FLAVORS: CUCUMBER BASIL LIME VODKA,
COCONUT LEMON RUM, STRAWBERRY BITTER ORANGE GIN,
PASSION FRUIT PINEAPPLE RUM.

DRAUGHT/CANNED BEER

**ASK YOUR SERVER OR BARTENDER ABOUT OUR ROTATING
DRAUGHT LINES**

CAN LIST

SHORT'S LOCAL'S LIGHT LAGER \$4

ASH & ELM CIDER (ROTATING FLAVORS) \$9

SHOT & BEER COMBO- \$9

A CAN OF SHORT'S LOCAL'S LIGHT & A 50mL BOTTLE OF
BLANCO TEQUILA.

FROM THE KITCHEN

BAR NUTS - \$9

SEASONED WITH OUR SWEET & SPICY HOUSE BLEND.

PICKLES - \$9

MADE IN HOUSE WITH OUR OWN UNIQUE PICKLING SPICE MIXTURE.

CITRUS MARINATED OLIVES - \$9

MARINATED WITH HINTS OF OREGANO, CITRUS AND RED PEPPER FLAKES.

FRENCH ONION DIP AND CHIPS - \$10

HOUSE MADE FRENCH ONION DIP SERVED WITH POTATO CHIPS.

(WE SUGGEST PAIRING IT WITH

BACON - \$14

4 BACON SLICES PER ORDER. MARINATED IN YOUR CHOICE OF SRIRACHA CINNAMON OR BOURBON MAPLE.

HUMMUS PLATTER- \$14

3 SCOOPS OF OUR HOUSE HUMMUS SERVED WITH TZATZIKI, FRESH VEGGIES & WARM PITA BREAD.

BAKED GOAT CHEESE - \$14

GOAT CHEESE BAKED IN OUR HOUSE MARINARA. SERVED WITH BASIL & CROSTINI.

STOUT BEEF STEW - \$17

OUR VERSION OF ONE OF THE ULTIMATE COMFORT FOODS. SERVED WITH TOASTED CROSTINI FOR DIPPING.

MEATBALL BOWL - \$17

DELICIOUS PORK & BEEF MEATBALLS SERVED IN OUR HOUSE MADE MARINARA & TOPPED WITH MELTED PROVOLONE CHEESE. SERVED WITH TOASTED CROSTINI.

ARTICHOKE DIP- \$14

AN ASSORTMENT OF CHEESES, ARUGULA & ARTICHOKE HEARTS. SERVED WITH AN ASSORTMENT OF BREADS.

BEER CHEESE- \$14

SAVORY HOUSE MADE BEER CHEESE DIP SERVED WITH PRETZEL BREADSTICKS.

+ADD RAW VEGGIES \$4

MAC & CHEESE - \$14

OUR OOY GOOEY BAKED MAC & CHEESE MADE WITH GRUYERE, SHARP CHEDDAR, PARMESAN, SMOKED GOUDA & MARSCAPONE CHEESE.

VEGGIE QUESADILLA- \$12

CHEDDAR AND SMOKED GOUDA MELTED IN A LARGE FLOUR TORTILLA WITH ROASTED RED PEPPERS, RED ONIONS & JALAPENOS. TOPPED WITH FRESH PICO DE GALLO, SRIRACHA SOUR CREAM & BABY ARUGULA.

CHICKEN QUESADILLA - \$16

CHEDDAR & SMOKED GOUDA MELTED IN A LARGE FLOUR TORTILLA WITH ROASTED CHICKEN, RED PEPPERS, RED ONIONS & JALAPENOS. TOPPED WITH FRESH PICO DE GALLO, SRIRACHA SOUR CREAM & BABY ARUGULA

CHARCUTERIE PLATE- \$24

TWO TYPES OF MEAT & TWO VARIETIES OF CHEESE SERVED WITH HOUSE MARINATED OLIVES, HOUSE PICKLED PICKLES, GIARDINIERA, APRICOT PRESERVES, STONE GROUND MUSTARD & ASSORTED BREAD.

DESSERT**BOURBON CARAMEL BREAD PUDDING- \$9**

WARM BOURBON CARAMEL BREAD PUDDING TOPPED WITH HOUSE MADE VANILLA BEAN ICE CREAM, FRESH WHIPPED CREAM & BOURBON CARAMEL SAUCE.

*****WE CANNOT SERVE YOU ALCOHOL PRIOR TO
ENJOYING DELTA 8.**

**WE CANNOT SERVE YOU ALCOHOL AFTER
CONSUMING DELTA 8.**

**PLEASE ALLOW 30 MIN. TO SEE HOW DELTA 8
EFFECTS YOU.**

**IF DELTA 8 MAKES YOU FEEL TOO HIGH, CBD
COUNTERACTS THE EFFECTS. CBD GUMMIES AND
CBD OIL AVAILABLE FOR PURCHASE.**

**IF YOU HAVE ANY ALLERGIES, PLEASE TALK TO A
STAFF MEMBER BEFORE ORDERING A COCKTAIL
THAT HAS AN INGREDIENT FOREIGN TO YOUR
PALATE.**

www.facebook.com/ballandbiscuit

@bnbindy

**FOR INFORMATION ABOUT PRIVATE EVENTS PLEASE EMAIL:
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