

PL
AT
99

Sazerac**Antoine Peychaud****1838**

bone snapper indiana rye,
simple syrup, st. george
absinthe, peychaud's bitters
10

L'heure verte**"The Green Hour"****1850**

st. george absinthe,
raw sugar cube,
ice cold water
12

Vieux Carre**New Orleans****1930s**

barrel aged: redemption
indiana rye whiskey, le
reviseur cognac, cocchi torino
vermouth, benedictine,
peychauds & angostura bitters
12

Martinez**O.H. Byron****1884**

fords gin, carpano antica
vermouth, luxardo
maraschino, plat 99 orange
bitters
11

The Cat in the Hat**William Mohring****2016**

basil infused caña brava &
plantation 3 star rums,
hibiscus syrup, lemon juice,
crème de cassis, plat 99
lemon bitters
11

**\$1 donated to pediatric cancer
research*

Marie Antoinette**Ilesha Haskins****2016**

pear & cinnamon infused
cardinal queer indiana
vodka, simple syrup, lemon
juice, suze, zoinin
prosecco, queen of
hungary water
12

The Torrents of Spring**Ryan Ehrlichman****2016**

starlight indiana gin, lemon-
cardamom syrup, lemon
juice, pineau des charentes,
flower drum bitters
11

O Primo Basílio**Andrews Balduino****2016**

lemon infused boca loca
cachaça, farigoule thyme
liqueur, cocchi rosa,
plat 99 lemon bitters
10

Eat, Pray, Love
Justun Bonham
2016

botanist gin, fruit lab ginger,
basil, cucumber, liqueur,
lime juice, simple syrup, q
club soda, boston bittahs
13

The Shining
Ryan Ehrlichman
2016

still moon special reserve
moonshine, cruz conde
vermouth, pamplemousse,
campari, candied orange
12

Southern Belle's
Handbook
William Mohring
2016

yellow bell pepper infused
four roses bourbon, basil
agave syrup, lemon juice,
hum botanical liqueur,
strega liqueur, plat 99
lemon bitters
11

Amazonas
Andrews Balduino
2016

starlight indiana bourbon,
lavender syrup, lime juice,
jasmine infused lillet blanc,
hum botanical liqueur,
plat 99 plum bitters, boston
bittahs
12

Time Enough for Love
Jessica Williams
2016

blackberry infused starlight
indiana vodka, lemongrass-
cardamom syrup, lemon
juice, angostura amaro,
dry ice*
12

**please do not swallow the dry ice*

Behind Smoke &
Mirrors
Justun Bonham
2015

monte alban reposado
tequilla, carpano antica
vermouth, lillet blanc,
cynar, alpine herb bitters,
cherry wood chips*
11

**please allow a few extra minutes to
cold smoke this cocktail*

The Devil in the Belfry
Ryan Ehrlichman
2016

del maguey mezcal,
chamomile tea syrup,
lemon juice, half & half,
hellfire & mole bitters,
q ginger beer, egg white
11

Unholy Night
Iesha Haskins
2016

papa pilar blonde rum,
zaya 12 yr rum, habanero-
infused coconut milk,
pineapple juice, simple
syrup, chinese bitters
12

Our menu is crafted with local, organic and sustainable ingredients.

Our signature plates are designed for sharing, and they are delivered to the table as they are completed.



Signature Plates

Edamame soy beans pinot noir salt	4
Chips & Salsa local chips house made salsa	4
Scallion Pancake semolina focaccia scallions spicy honey soy	7
Trio of Hummus romesco coconut mango miso grilled pita	8
Truffle Beet Salad watercress arugula red, yellow and candy striped beets pickled apple shaved fennel truffle vinaigrette	9
Tzatziki Panzanella local heirloom tomato torn baguette cucumbers sweet onion greek yogurt basil mint	11
House Made Burrata Cheese sliced orange dark cherry balsamic coriander honey flaked salt crostini	10

Signature Plates continued

Cuban Sandwich	15
house baked bread citrus braised pork smoked sweet potato yellow mustard pickle smoked swiss smoking goose city ham	
Ultimate Grilled Cheese	12
pancetta capocollo goat cheese smoked capriko cheese arugula chipotle mayo	
Mango Shrimp Lettuce Wraps	13
indiana shrimp sweet chili mango sauce avocado cilantro lime	
Butcher Shop Meatballs	9
fennel tomato sauce parmesan micro greens	
Chilaquiles Verde	9
salsa verde broth braised pork charred corn cotija cheese tortilla strips black beans guajillo aioli	
Poblano Dumplings	7
house farmers cheese sweet corn & olive oil broth arugula roasted poblanos	

Charcuterie Board	15
local meat chef's accompaniments	
Cheese Board	15
local farmers chef's accompaniments	
Sweets	
62% Chocolate Pot de Crème	7
whipped cream crushed pretzels	
Pecan Financier Cake	8
salted strawberry caramel whipped espresso cream candied pecans	
Peach Cobbler	8
north carolina peaches vanilla buttermilk ice cream snickerdoodle blondie	
Seasonal Gelato Selection	4
gelato da vinci	

BUBBLES & WHITE WINE

Champagne / Sparkling

		
Francois Montand Brut Champagne, France (187ml)	15	
Campo Viejo Cava Brut Rosé Penedès, Spain	10	35
Domaine Carneros Napa, CA	12	43
Taittinger Brut Champagne, France		90
Drappier Blanc de Blanc Champagne, France		120

Moscato

Piquitos Valencia, Spain	10	35
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Prosecco

Zonin Veneto, Italy (187ml)	10	
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Chardonnay


Indomita Central Valley, Chile	10	35
Fess Parker Santa Barbara, CA	12	43
Isabel Mondavi Napa Valley, CA	15	55
*Olivier Le Flaive "Les Setilles" Burgundy, France	20	75

Sauvignon Blanc

Trincherio Mary's Vineyard Napa, CA	10	35
Love Block by Kim Crawford Marlborough, NZ	15	55
*La Poussie "Ladoucette" Sancerre, France	25	95

**wines are poured via Coravin fresh wine system*

Pinot Grigio

Bottega Vinaia Trentino, Italy	 10	 35
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Pinot Bianco

Cantina Terlano Alto Adige, Italy	12	43
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Gavi

Stefano Farina Piedmont, Italy	12	43
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Riesling

Villa Wolf Pfalz, Germany	9	31
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Chenin Blanc

Secateurs by Badenhorst Swartland, South Africa	9	31
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Rosé

Chateau Puech-Haut Languedoc, France	11	39
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White Wine Flight: Choose any four wines by the glass served in two ounce portions for \$15
(excludes wines poured via Coravin fresh wine system)

RED WINE

Pinot Noir

Parducci | Mendocino, CA
The Crusher | Clarksburg, CA
Joel Gott | Willamette Valley, OR



10
12
16



35
43
59

Cabernet Sauvignon

Sharecropper by Owen Roe | Columbia Valley, WA
Force of Nature | Paso Robles, CA
*Conn Creek Winery | Napa Valley, CA

12
15
25

43
55
95

Malbec

Bodegas Caro "Aruma" | Mendoza, Argentina
Bodega Dominio "Tolentino" | Mendoza, Argentina

11
15

39
55

Zinfandel

St. Francis Winery | Sonoma, CA

12

43

Merlot

Sebastiani Vineyards | Sonoma, CA

10

35

Syrah

Tablas Creek Vineyard | Paso Robles, CA

12

43

**wines are poured via Coravin fresh wine system*

Bordeaux

Nicolas Barreyre | Haut Medoc, France



11



39

Meritage

Lock & Key | North Coast, CA

10

35

Valpolicella Ripasso

Castello Banfi Bolla Le Poiane | Veneto, Italy

12

43

Nebbiolo

*Vietti Barolo Castiglion DOCG | Piedmont, Italy

30

115

Grenache

M. Chapoutier "Belleruche" | Cotes du Rhone, France

9

31

AFTER DINNER

Rare Wine Co. Charleston Sercial | Madeira, Portugal 14
A.E. DOR Pineau Des Charentes Blanc | France 10
Ferreira 10yr. Tawny Porto | Portugal 12
Noval Black Port | Portugal 8
Cocchi Barolo Chinato | Piedmont, Italy 14

Red Wine Flight: Choose any four wines served in two ounce portions for \$15

(excludes wines poured via Coravin fresh wine system and After Dinner)

SPIRITS

Gin

Ransom Old Tom Oregon	11
Hendrick's Scotland	13
Nolet's Amsterdam	12
Fords London	9
Tanqueray No. Ten London	12
Starlight Indiana	8
The Botanist Scotland	11
Bombay Sapphire London	10
Bone Dry California	9

Aquavit

North Shore Illinois	10
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Rhum / Cachaça

Clément VSOP Rhum	
Vieux Agricole Martinique	13
Boca Loca Cachaça Brazil	8

Vodka

Hangar One California	8
Cardinal Queer Vodka Indiana	8
Aylesbury Duck Canada	9
Chopin Poland	14
Ketel One Holland	10
Starlight Indiana	9
Grey Goose France	12

Rum

Gosling's Black Seal Bermuda	8
Angostura Reserva Trinidad	8
Botran Reserva Guatemala	9
Zaya Trinidad	12
Black Heart Spice Kentucky	8
Smith & Cross Jamaica	9
Mt. Gay Black Barrel Barbados	10
Caña Brava Panama	9
Papa's Pilar Dark Florida	12

Agave

El Tesoro Blanco Mexico	12
Patron Roca Añejo Mexico	20
El Mayor Reposado Mexico	10
Monte Alban Reposado Mexico	8
Cabeza Mexico	9
Cielo Rojo Bacanora Blanco Mexico	12
Del Maguey Vida Mezcal Mexico	11
Los Nahuales Mezcal Reposado MX	15
Monte Alban Mezcal Reposado MX	9

Single Malt Scotch

Oban 14yr. Scotland	22
Talisker 12yr. Scotland	24
The Balvenie 14yr. Scotland	18
Glenmorangie 18yr. Scotland	30
Benromach Scotland	14
Lagavulin 16yr. Scotland	27
Tobermory 10yr. Scotland	18
Macallan Speymalt 18yr Scotland	30
Glenfiddich 14yr. Scotland	18

Blended Whisky

Johnnie Walker Blue Scotland	45
Johnnie Walker Black Scotland	12
Triple 8 (Blend 888) Scotland	8
High West Campfire Utah	15
Black Bottle Scotland	10

Canadian Whisky

Forty Creek Barrel Select Canada	8
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Tennessee Whiskey

George Dickel Tennessee	8
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Rye, Corn & Wheat Whisk(e)y

High West Double Rye Utah	11
Bone Snapper Indiana	9
Redemption Indiana	8
Bulleit Indiana	12
Willett 2yr. Indiana	10
Rittenhouse Kentucky	8
Still Moon Moonshine Indiana	8
Templeton Rye Iowa	13
Dry Fly Wheat Washington	11

Irish Whiskey

Tyrconnell Ireland	12
Jameson Ireland	9

Bourbon

Angel's Envy, Plat 99 Blend	14
Starlight Indiana	9
Backbone Prime Indiana	10
Bulleit Kentucky	12
Maker's 46 Kentucky	13
Jefferson's Kentucky	10
Noah's Mill Kentucky	14
Rowan's Creek Kentucky	11
Evan Williams 10yr. Kentucky	10
Woodford Reserve Kentucky	10
Eagle Rare 10yr. Kentucky	11
Tincup Colorado	11
Rough Rider New York	10
Four Roses Yellow Kentucky	8

We also offer limited release whiskeys.
Please ask us about our current selection.

Pisco / Brandy / Cognac

Macchu Pisco Peru	10
Le Reviser VS France	12
Le Reviser VSOP France	15
Hennessy XO France	30
Courvoisier Napoleon France	25
Gelas Armagnac 8yr France	20
A. E. Dor Napoléon France	18
Germain-Robin California	14

Absinthe

St. George California	22
Vieux Carré Pennsylvania	18
Duplais Switzerland	18
Vieux Pontarlier France	22

Liqueurs / Vermouths

Farigoule Thyme France	12
Bonal Gentiane Quina France	7

Liqueurs / Vermouths Continued

Punt e Mes Italy	8
Antica Carpano Formula Italy	8
Antica Carpano Bianco Italy	8
Dolin Dry France	6
Lillet Blanc France	7
Cocchi Blanc Italy	6
Cocchi Torino Italy	6
Cocchi Rossa Italy	6
Fernet Branca Italy	8
Fernet Branca Menta Italy	8
Cynar Italy	8
Hum Illinois	11
Bénédictine France	12
Rum Chata Wisconsin	8
Pimm's No. 1 England	7
Green Chartreuse France	12
Yellow Chartreuse France	12

Grand Marnier France	10
St. Elizabeth Allspice Dram Jamaica	8
Lazzaroni Amaretto Italy	8
Lazzaroni Sambuca Italy	8
Lazzaroni Triplo Italy	8
Aperol Italy	8
Campari Italy	8
Crème de Violette Austria	8
Sweet Lucy Bourbon Cream Tennessee	8
Amaro Montenegro Italy	9
Clement Créole Shrub Martinique	10
St. Germaine France	11
Frangelico Italy	9
Godiva Chocolate Belgium	9
Briottet Crème de Cassis France	8
St. George Raspberry California	10

BEER

Imported Bottles & Cans

Sapporo Japan	7
Heineken Holland	5
Guinness Ireland	6
Corona Mexico	6

Domestic Bottles & Cans

Flat 12, Amber Indianapolis, Indiana	6
Sun King, Cream Ale Indianapolis, Indiana	6
Sun King, Osiris Pale Indianapolis, Indiana	6
Sun King, Wee Mac Indianapolis, Indiana	6
Triton Rail Splitter IPA Lawrence, Indiana	6
Miller Lite Milwaukee, Wisconsin	4
Blue Moon Golden, Colorado	5
Woodchuck Gumption Hard Cider Middlebury, Vermont	6

Indiana On Tap

7

Sun King Brewing, Seasonal Indianapolis
Bier Brewery, Seasonal Indianapolis
Taxman Brewing Co., Seasonal Bargersville
18 th Street Brewery, Seasonal Gary
Fountain Square Brewing, Working Man's Pilsner Indianapolis
Daredevil, Lift Off IPA Shelbyville
Scarlet Lane, Dorian Stout Series McCordsville
Upland Brewing Co., Wheat Ale Bloomington
Three Floyd's, Whatever They Send Us Munster

Visiting Tap

7

A rotating selection of craft beer produced regionally, nationally and internationally.

Craft Beer Flight

7

Choose any four draft beers served in four once portions.

NON-ALCOHOLIC

Red Bull	4.50
Sugar Free Red Bull	4.50
Q Tonic	4.00
Q Soda	4.00
Q Ginger Beer	4.00
Diet Coke	3.00
Coke de Mexico	4.00
Sprite de Mexico	4.00
Acqua Panna	4.50
San Pellegrino	4.50
Black Currant Iced Tea	4.00
Lavazza pressed coffee	4.00
Lavazza pressed decaf coffee	4.00



Jorge Pardo | Born in Havana, Cuba, in 1963, Jorge Pardo currently lives and works in Los Angeles. He received a BFA from the Art Center College of Design in Pasadena, California, in 1988. His many notable international architectural projects include his redesign of the Pre-Columbian art collection at the Los Angeles County Museum of Art, renovation of a colonial home in Merida, Mexico, and his design of a restaurant for government officials in the German Bundestag, Berlin. Pardo's work is represented in the collection of the Museum of Modern Art, New York and the Boijmans Van Beuningen Museum in Rotterdam, Holland, among others. In addition to being named a 2010 MacArthur Fellow, he has been honored by a Smithsonian American Art Museum Lucelia Award and The Louis Comfort Tiffany Foundation.

Plat 99 | is more than just a bar-lounge; it is a work of art. Designed by Cuban-born artist Jorge Pardo (recipient of the prestigious MacArthur "genius" award), the artist conceived the bar as an immersive environment. With his Los Angeles studio, he designed the gradated concrete-block tiles that distinguish the floor and columns, and used the tile motif as an inspiration for the bar face and metal screens. Best known for his masterful lighting design, Pardo also designed the colorful, striking assortment of 99 pendant lamps above the lounge, and the additional 20 lamps suspended above the grand staircase. Plat 99 is the only bar that the Pardo studio has designed in the United States outside of Los Angeles, and is the first bar that the studio has ever designed for a hotel.

Whipped c