

the ball & biscuit

331 Massachusetts Avenue
Indianapolis, IN 46204
317-636-0539

The meaning behind our name is a curiosity for many. The truth is that there are many interpretations – and 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 and Biscuit” by industry insiders. We thought the name had a nice ring to it (in the vein of English pubs) and we liked the vintage aspect and the connection to music. You will find an original Ball and Biscuit microphone on a shelf behind the bar and a homage to other vintage mics and 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 “the biscuit” or “B&B.”

The Ball & Biscuit encourages responsible drinking & responsible use of Delta 8.



@bnbindy



www.facebook.com/ballandbiscuit

**GUEST WIFI PASSWORD:
STC-4021**

**FOR INFORMATION ABOUT PRIVATE EVENTS PLEASE EMAIL:
EVENTS@BALLANDBISCUIT.COM**

B&B STAFF ORIGINALS

FORBIDDEN FRUIT

By Kendall Lockwood Fields

PLANTERAY BARBADOS 5 YEAR RUM, COMBIER PAMPLEMOUSSE LIQUEUR, RUBY RED GRAPEFRUIT JUICE, GUAVA PUREE, LEMON, TOASTED MARSHMALLOW SYRUP.

\$14

SUMMER IN FRANCE

By Nick Miller

PIERRE FERRAND 1840 COGNAC, COCCHI AMERICANO, FRUITFUL PAPAYA LIQUEUR, APRICOT PUREE, LEMON.

\$14

MAGIA D'ITALIA

By Korryn Lockwood

TEMPUS FUGIT GRAN CLASSICO, FRUITFUL RHUBARB LIQUEUR, PIERRE FERRAND DRY CURACAO, BLOOD ORANGE, LEMON.

\$13

MELON REBELLION

By Todd Reiter

TRES AGAVES BLANCO TEQUILA, KALANI COCONUT LIQUEUR, BASIL CONCENTRATE, WATERMELON PUREE, LEMON, SIMPLE.

\$14

MARITIME MERCHANT

By Tori Pohl

OPIHR GIN, HONEY PEPPER SYRUP, LEMON, GINGER, COCONUT CREAM.

\$14

B&B STAFF ORIGINALS

SALUDOS A LA FAMILIA

By Khloe Lockwood

BANHEZ MEZCAL, HEIRLOOM PINEAPPLE AMARO,
CHIPOTLE CINNAMON & PINEAPPLE SYRUP, PINEAPPLE JUICE,
LEMON, ORGEAT, DISCO INFERNO.

**(CAUTION: THIS DRINK IS A LITTLE SPICY!
DON'T BE SCARED... YOU CAN HANDLE IT.)**

\$14

IRISH START, AMERICAN HEART

By Casey Deal

KEEPERS HEART IRISH AMERICAN WHISKEY, MATHILDE PECHE
LIQUEUR, FINO SHERRY, LEMON, MAPLE SYRUP.

\$13

BEAUTIFULLY BROKEN

By Kyle Landon

MEILI VODKA, GIFFARD BANANA LIQUEUR, GOLDEN TURMERIC
SYRUP, COCONUT WATER, LEMON,
ORANGE JUICE AND A RED WINE FLOAT.

\$14

BRUT BOUQUET

By Carlee Lefebvre

COMBIER CRÈME DE MURE, LO-FI DRY VERMOUTH, LEMON,
HONEY, LE GRAND NOIR BRUT.

\$13

SISTER IRMA

By Kendall Lockwood Fields

ACAI INFUSED GERMANA CACHAÇA, LO-FI GENTIAN AMARO,
LEMONGRASS SYRUP, COCONUT WATER, LIME.

B&B OG COCKTAILS

OLD FASHIONED

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

\$15

COGNAC +\$1

SPANISH STYLE GIN & TONIC

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

\$14

ESPRESSOTINI

VODKA, CAFFÉ AMARO, NITRO COLD BREW, SIMPLE.

\$14

SMOKE & MIRRORS

MEZCAL, LO-FI GENTIAN AMARO, LIME,
GINGER PUREE, SIMPLE SYRUP.

\$14

CUCUMBER CAIPIROSKA

CUCUMBER BASIL VODKA, LIME, CLUB SODA.

\$13

MANGO COCONUT MOJITO

COCONUT RUM, MANGO PUREE, LIME,
FRESH MINT, CLUB SODA.

\$12

JUNGLE BIRD

DARK RUM, JAMAICAN RUM, CAMPARI, LIME, PINEAPPLE,
DEMERARA SYRUP.

\$14

B&B OG COCKTAILS

FIGURE FOUR

BLANCO TEQUILA, FINO SHERRY, BLANCO VERMOUTH, JALAPENO TINCTURE, LIME, SIMPLE.

\$14

BREAD & BUTTER

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

\$15

RYE WHISKEY SMASH

RYE WHISKEY, LEMON, MINT, SIMPLE.

\$14

PEARL JAM

PLUM VODKA, FALERNUM, GRAPEFRUIT JUICE.

\$13

SUMMER SPRITZ

YOUR CHOICE OF 3 DIFFERENT SUMMER SPRITZ FLAVORS:

GINGER / BLOOD ORANGE

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

PEACH / LEMON

MANZANILLA SHERRY, TEMPUS FUGIT KINA, PEACH LIQUEUR, PEACH PUREE, LEMON, CLUB SODA.

STRAWBERRY / RHUBARB

MANZANILLA SHERRY, COCCHI TORINO VERMOUTH, STRAWBERRY PUREE, LO-FI DRY VERMOUTH, RHUBARB LIQUEUR, LEMON, CLUB SODA.

\$13

ALCOHOL FREE COCKTAILS

***ADD DELTA 8 FOR \$3.00

ADD CBD FOR \$2.00

TWIST OF FATE

By Kendall Lockwood Fields

SPIRITLESS JALISCO, GINGER SYRUP, BASIL CONCENTRATE, LEMON JUICE, CLUB SODA.

\$10

NEW FASHIONED

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

\$10

SCARLET FIRE

By Kendall Lockwood Fields

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

\$10

FRENCH DEL RAY

LYRES LONDON DRY SPIRIT, LEMON, SIMPLE SYRUP, FRÉ NON- ALCOHOLIC SPARKLING BRUT.

\$9

SPRITZ AF

LYRES ITALIAN ORANGE, LYRES APERITIF ROSSO, LEMON, ORANGE JUICE, FRÉ NON- ALCOHOLIC SPARKLING BRUT.

\$9

THE WHOLE GARDEN

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

\$9

RTD COCKTAILS

HIGH NOON SELTZERS \$6

GRAPEFRUIT OR PEACH

ADULT SPRING BREAK COCKTAILS – PRICES VARY

A LOCAL AND WOMEN OWNED READY TO DRINK COCKTAIL LINE MADE BY OUR OWNER AND HER BEST FRIEND.

ASK YOUR SERVER OR BARTENDER ABOUT OUR CURRENT CAN AND BOTTLE SELECTION.

FOLLOW US ON INSTAGRAM: @ASBCOCKTAILS

DELTA 8/9 READY TO DRINK

SQUARED SPARKLING PINK LEMONADE (DELTA 9)- \$8

SQUARED SOUR GRAPE SODA (DELTA 9)- \$8

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, WHISKEY OR UNDERBERG.

WINE

BUBBLES:

	<u>GL</u>	<u>BTL</u>
AVISSI PROSECCO (ITALY/VENETO)	\$12	\$44
LE GRAND NOIR BRUT RESERVE (FRANCE/LIMOUX)	\$11	\$40
TORRESELLA PROSECCO ROSÉ (ITALY/VENETO)	\$12	\$44
SANTA MARGHERITA PROSECCO ROSÉ (ITALY/TRENTINO-ALTO ADIGE)	\$13	\$48

WHITES:

PINE RIDGE CHENIN BLANC/VIOGNIER (CALIFORNIA/CLARKSBURG-LODI)	\$11	\$40
ECHO BAY SAUVIGNON BLANC (NEW ZEALAND/MARLBOROUGH)	\$11	\$40
MASO CANALI PINOT GRIGIO (ITALY/TRENTINO-ALTO ADIGE)	\$12	\$44
JOSEF WEINBERG RIESLING (GERMANY/RHEINHESSEN)	\$11	\$40
FOLIE A DEUX RR CHARDONNAY (CALIFORNIA/RUSSIAN RIVER)	\$12	\$44

WINE

STILL ROSÉ:

	<u>GL</u>	<u>BTL</u>
CHAMPS DE PROVENCE (FRANCE/COTES DE PROVENCE)	\$13	\$48
BIELER PERE ET FILS SABINE (FRANCE/COTEAUX D'AIX-EN-PROVENCE)	\$12	\$44

REDS:

FLEUR PINOT NOIR (CALIFORNIA/CARNEROS)	\$13	\$48
HAHN APPELLATION SERIES GSM (CALIFORNIA/MONTEREY COUNTY)	\$15	\$56
MASI CAMPOFIORIN (ITALY/VENETO)	\$14	\$52
GUNDLACH BUNDSCHU MOUNTAIN CUVÉE (CALIFORNIA/SONOMA)	\$15	\$56
GHOST PINES CABERNET SAUVIGNON (CALIFORNIA/NAPA)	\$13	\$48

FROM THE KITCHEN

BAR NUTS - \$9

SEASONED WITH OUR SWEET & SPICY HOUSE BLEND. **(VEGAN/GF)**

PICKLES - \$9

MADE IN HOUSE WITH OUR OWN UNIQUE PICKLING SPICE MIXTURE. **(VEGAN/GF)**

CITRUS MARINATED OLIVES - \$9

MARINATED WITH HINTS OF OREGANO, CITRUS AND RED PEPPER FLAKES. **(VEGAN/GF)**

FRENCH ONION DIP AND CHIPS - \$11

HOUSE MADE FRENCH ONION DIP SERVED WITH POTATO CHIPS.

BACON - \$14

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

HUMMUS PLATTER- \$15

3 SCOOPS OF OUR HOUSE HUMMUS SERVED WITH TZATZIKI, FRESH VEGGIES & WARM PITA BREAD. **(VEGAN IF TZATZIKI IS REMOVED)**

BAKED GOAT CHEESE - \$15

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

(VEGAN/NON-DAIRY OPTION MADE WITH AMAZEBALLS CHEESE) +\$1

NUTTY GOAT - \$14

GOAT CHEESE ROLLED IN HERBS AND CRUSHED WALNUTS, SEATED ON A SLIGHTLY SWEET BALSAMIC & FIG REDUCTION, SERVED WITH TOASTED CROSTINI.

(VEGAN/NON-DAIRY OPTION MADE WITH AMAZEBALLS CHEESE) +\$1

FROM THE KITCHEN

ARTICHOKE DIP- \$14

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

BURRATA PLATE- \$17

BURRATA CHEESE ATOP BALSAMIC FIG GLAZE AND BASIL OIL.
SERVED WITH CHERRY TOMATOES, CROSTINI & FRESHLY CUT BASIL.

BEER CHEESE- \$14

SAVORY HOUSE MADE BEER CHEESE DIP SERVED WITH PRETZEL
BREADSTICKS.

+ADD RAW VEGGIES \$4

MAC & CHEESE - \$14

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

VEGGIE QUESADILLA- \$13

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

DESSERT

BOURBON CARAMEL BREAD PUDDING- \$11

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.**

ESTABLISHED IN 2009

OWNER/OPERATING PARTNER:
KENDALL LOCKWOOD FIELDS