333 S. Delaware St. Indianapolis, IN 46204
www.plat99.com

#followthelights
Creativity knows no bounds. If you don’t find your flavor here, consult with your bartender or server.

Plat 99 Signature Old Fashioned
Kentucky
1930s
plat 99's private selection of russell’s reserve 10 year old bourbon | house made demerara syrup | plat 99 orange bitters
13

Vieux Carre
New Orleans
1930s
barrel aged: redemption indiana rye whiskey | le reviseur cognac | cocchi torino vermouth | benedictine | peychauds & angostura bitters
12

California Love
Iesha Haskins
still moon indiana moonshine | fresno pepper syrup | lime juice grand marnier | hellfire bitters | jalapeno ice
11

Oiu! Plus Canne!
Ryan Ehrlichman
rhum clement canne bleue bonal gentiane | tattersall sour cherry liqueur | lemon juice | hibiscus syrup bittercube cherry bark vanilla bitters | cloves
13

Amaro, I Love You
William Mohring
alessio vermouth chinato angostura amaro | starlight indiana bourbon | lemon juice demerara syrup | bittercube blackstrap bitters
10

ESL
Andrews Balduino
cabeza tequila | strawberry-watermelon syrup | lemon juice | luxardo maraschino cherry liqueur | creme de violette | salt | plat 99 lemon bitters, mint foam
11
Bing Bong  
Justun Bonham  
ophir gin | macho pisco  
chamomile syrup | lemon juice | pamplemousse  
liqueur | plat 99 lemon bitters | dry ice  
12

Keep It Weird  
Ryan Ehrlichman  
poblano pepper infused cardinal queer indiana vodka | cucumber juice & lime juices | ginger habanero syrup | black lime-hibiscus salt  
11

Velha Guarda  
Andrews Balduino  
bone snapper indiana rye punt e mes vermouth benedictine | ancho chile reyes liqueur | mole bitters cold smoked cherry wood chips  
13

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Justun Bonham  
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“Here, cocktail-making (and -drinking) is elevated to an art.” – Indianapolis Monthly

Designed for a Difference  
William Mohring  
8th day indianapolis rum smith & cross rum | green chartreuse | pineapple & lime juices | cream of coconut | simple syrup ginger bitters  
12

Moonlit Beaches  
Justun Bonham  
cocchi americano vermouth | carpano bianco vermouth | honeydew juice flower drum bitters hibiscus ice  
10

Jugglers  
Iesha Haskins  
starlight indiana vodka garden party violet hard soda | lemon juice | simple syrup | del maguey vida mezcal spritz  
10

*1 donated to Outside the Box to support individuals with intellectual & developmental disabilities achieve success
Our menu is crafted with local, organic and sustainable ingredients.

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

Follow the Lights (small bites)

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pork Belly</td>
<td>6</td>
</tr>
<tr>
<td>korean bbq</td>
<td>sticky rice</td>
</tr>
<tr>
<td>Smoked Trout</td>
<td>7</td>
</tr>
<tr>
<td>steamed bun</td>
<td>hoisin-hot mustard</td>
</tr>
<tr>
<td>Roasted Mushroom</td>
<td>6</td>
</tr>
<tr>
<td>steamed bun</td>
<td>hoisin-hot mustard</td>
</tr>
<tr>
<td>House Made Plat Chips</td>
<td>5</td>
</tr>
<tr>
<td>truffle salt &amp; vinegar</td>
<td></td>
</tr>
</tbody>
</table>

Pardo Tiles (shareable)

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chips &amp; Smoked Salsa</td>
<td>5</td>
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<tr>
<td>corn chips</td>
<td>house made salsa</td>
</tr>
<tr>
<td>Farinette</td>
<td>7</td>
</tr>
<tr>
<td>parmesan</td>
<td>mushroom</td>
</tr>
<tr>
<td>Terrine</td>
<td>8</td>
</tr>
<tr>
<td>smoked pork</td>
<td>sweet potato</td>
</tr>
<tr>
<td>Spanish Egg Tortilla</td>
<td>7</td>
</tr>
<tr>
<td>potato</td>
<td>poblano pepper</td>
</tr>
<tr>
<td>Five Spice Smoked Brisket</td>
<td>8</td>
</tr>
<tr>
<td>creamy polenta</td>
<td>fried pickled shallot</td>
</tr>
<tr>
<td>Charcuterie &amp; Cheese Board</td>
<td>15</td>
</tr>
<tr>
<td>chef’s daily selection of local meat and local cheese jams and mustards</td>
<td></td>
</tr>
<tr>
<td>Reuben Bread</td>
<td>9</td>
</tr>
<tr>
<td>house baked marble rye bread</td>
<td>kraut</td>
</tr>
</tbody>
</table>
Nourishing (salads and heartier plates)

Warm Rye Berries
8
ramps | mascarpone cheese | green tomato
local greens | ‘nduja

Compressed Salad
8
cucumber and watermelon salad | iced sweet onion | feta | coconut milk vinaigrette

Beet Salad
9
horseradish | whipped goat cheese | smoked almond | crispy shallot

Pulled Chicken Chilaquiles
10
salsa roja broth | tortillas | house made queso-fresco cheese

Grilled Cheese
10
capicola | peppadew pimento cheese
white cheddar | pickled apple

Cuban Sandwich
15
house baked bread | smoked pork | ham | pickles
pineapple cabbage slaw | smoked sweet potato
yellow mustard | sweet swiss

Dolce (sweets)

Irish Mocha Pot de Crème
8
butterscotch | dark chocolate | coffee | whiskey

Blondie
8
toasted oatmeal | strawberry rhubarb compote
caramelized white chocolate

Flourless Chocolate Cake
8
grapefruit-habanero honey | cocoa nibs
### BUBBLES & WHITE WINE

#### Champagne / Sparkling
- Francois Montand Brut | Gascony, France (187ml)  
  16
- Campo Viejo Cava Brut Rosé | Penedès, Spain  
  10 35
- Bouvet Signature Brut | Loire, France  
  12 43
- Taittinger Brut | Champagne, France  
  90
- Drappier Blanc de Blanc | Champagne, France  
  120

#### Moscato
- Piquitos | Valencia, Spain  
  10 35

#### Prosecco
- Zonin | Veneto, Italy (187ml)  
  10

#### Chardonnay
- Indomita | Central Valley, Chile  
  10 35
- Fess Parker | Santa Barbara, CA  
  12 43
- Maison Albert Bichot | Burgundy, France  
  15 55
  *Meerlust | Stellenbosch, South Africa  
  19 71

#### Sauvignon Blanc
- Trinchero Mary’s Vineyard | Napa, CA  
  10 35
- Dashwood | Marlborough, New Zealand  
  14 51

#### Pinot Grigio
- Bottega Vinaia | Trentino, Italy  
  11 39

#### Gavi
- Stefano Farina | Piedmont, Italy  
  12 43

#### Riesling
- Villa Wolf | Pfalz, Germany  
  9 31

#### Chenin Blanc
- Badenhorst Secateurs | Swartland, South Africa  
  10 35
  *Marc Brédif “Ladoucette” | Vouvray, France  
  14 51

#### Rosé
- Chateau Gassier L’Espirit | Provence, France  
  12 43

* **White Wine Flight** Choose four wines  
  (excluding wines poured via Coravin fresh wine system)  
  15

*wines are poured via Coravin fresh wine system*
<table>
<thead>
<tr>
<th>Red Wine</th>
<th></th>
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</thead>
<tbody>
<tr>
<td><strong>Pinot Noir</strong>&lt;br&gt;The Crusher</td>
<td>Clarksburg, CA</td>
</tr>
<tr>
<td>Row 503</td>
<td>Willamette Valley, OR</td>
</tr>
<tr>
<td>Maison Albert Bichot</td>
<td>Burgundy, France</td>
</tr>
<tr>
<td><strong>Cabernet Sauvignon</strong>&lt;br&gt;Sharecropper by Owen Roe</td>
<td>Columbia Valley, WA</td>
</tr>
<tr>
<td>Force of Nature</td>
<td>Paso Robles, CA</td>
</tr>
<tr>
<td>*Conn Creek Winery</td>
<td>Napa Valley, CA</td>
</tr>
<tr>
<td><strong>Malbec</strong>&lt;br&gt;Bodegas Caro “Aruma”</td>
<td>Mendoza, Argentina</td>
</tr>
<tr>
<td>Bodega Dominio “Tolentino”</td>
<td>Mendoza, Argentina</td>
</tr>
<tr>
<td><strong>Zinfandel</strong>&lt;br&gt;Seghesio “Angela’s Table”</td>
<td>Sonoma, CA</td>
</tr>
<tr>
<td><strong>Merlot</strong>&lt;br&gt;Hahn Family Estates</td>
<td>Central Cost, CA</td>
</tr>
<tr>
<td><strong>Syrah</strong>&lt;br&gt;Domaine d’Andezon</td>
<td>Cotes du Rhone, France</td>
</tr>
<tr>
<td>*wines are poured via Coravin fresh wine system</td>
<td></td>
</tr>
<tr>
<td><strong>Bordeaux</strong>&lt;br&gt;Nicolas Barreyre</td>
<td>Haut Medoc, France</td>
</tr>
<tr>
<td><strong>Cabernet Franc</strong>&lt;br&gt;Saget la Perriere</td>
<td>Chinon, France</td>
</tr>
<tr>
<td><strong>Valpolicella Ripasso</strong>&lt;br&gt;Castello Banfi Bolla Le Poiane</td>
<td>Veneto, Italy</td>
</tr>
<tr>
<td><strong>Nebbiolo</strong>&lt;br&gt;*Vietti Barolo Castiglion DOCG</td>
<td>Piedmont, Italy</td>
</tr>
<tr>
<td><strong>Barbera d’Alba</strong>&lt;br&gt;Pertinace</td>
<td>Piedmont, Italy</td>
</tr>
<tr>
<td><strong>AFTER DINNER</strong>&lt;br&gt;Rare Wine Co. Charleston Sercial</td>
<td>Madeira, Portugal</td>
</tr>
<tr>
<td>A.E. DOR Pineau Des Charentes Blanc</td>
<td>France</td>
</tr>
<tr>
<td>Ferreir 10yr. Tawny Porto</td>
<td>Portugal</td>
</tr>
<tr>
<td>Noval Black Port</td>
<td>Portugal</td>
</tr>
<tr>
<td>Cocchi Barolo Chinato</td>
<td>Piedmont, Italy</td>
</tr>
<tr>
<td><strong>Red Wine Flight</strong> Choose four wines</td>
<td>15</td>
</tr>
<tr>
<td>(excluding wines poured via Coravin fresh wine system and After Dinner)</td>
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</tr>
</tbody>
</table>
### SPIRITS

#### Gin
- Vim & Petal | Ohio 11
- Hendrick’s | Scotland 13
- Nolet’s | Amsterdam 12
- Fords | London 9
- Tanqueray No. Ten | London 12
- Starlight | Indiana 8
- The Botanist | Scotland 13
- Bombay Sapphire | London 10

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

#### Agricole Rhum / Cachaça
- Clément VSOP | Martinique 13
- Clément Canne Bleue | Martinique 12
- Boca Loca Cachaça | Brazil 8

#### 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
- Parce 8yr | Columbia 11
- Plantation 3 Star | Caribbean 8

#### Agave
- Cabeza Blanco | Mexico 9
- El Tesoro Blanco | Mexico 14
- Cielo Rojo Bacanora Blanco | Mexico 12
- Monte Alban Reposado | Mexico 9
- El Mayor Reposado | Mexico 12
- Don Julio Añejo | Mexico 20
- Patron Roca Añejo | Mexico 25
- Del Maguey Vida Mezcal | Mexico 11
- Los Nahuales Mezcal Reposado | MX 15
**Single Malt Scotch**  
Oban 14yr. | Scotland 25  
Talisker 12yr. | Scotland 24  
The Balvenie 14yr. | Scotland 21  
Glenmorangie 18yr. | Scotland 30  
Benromach | Scotland 14  
Lagavulin 16yr. | Scotland 27  
Tobermory 10yr. | Scotland 18  
Aberlour 16yr. | Scotland 25  
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  

**Tennessee Whiskey**  
George Dickel | Tennessee 8  

**Rye, Corn & Wheat Whisk(e)y**  
High West Double Rye | Utah 11  
Bone Snapper | Indiana 9  
Redemption | Indiana 8  
Bulleit | Indiana 12  
Willett 3yr. | Kentucky 12  
Rittenhouse | Kentucky 9  
Still Moon Moonshine | Indiana 8  
Templeton Rye | Iowa 13  
Dry Fly Wheat | Washington 11  
Whistle Pig Rye 10yr. | Vermont 20  

**Irish Whiskey**  
Red Breast 12yr. | Ireland 15  
Jameson | Ireland 9  

**Bourbon**  
Plat 99 Private Selection – Russell’s Reserve 10yr Bourbon | Kentucky 16  
Angel’s Envy | Kentucky 14  
Starlight | Indiana 10  
Backbone Prime | Indiana 10  
Bulleit | Kentucky 12  
Maker’s 46 | Kentucky 13  
Jefferson’s | Kentucky 11  
Noah’s Mill | Kentucky 14  
Rowan’s Creek | Kentucky 11  
Evan Williams Single Barrel | KY 12  
Woodford Reserve | Kentucky 10  
Eagle Rare 10yr. | Kentucky 11  
Town Branch | Kentucky 12  
Four Roses Single Barrel | KY 13  
Old Forester | Kentucky 8  
Garrison Bros Single Barrel | TX 25  
Old Bones 10yr. | Indiana 25  

We also offer limited release whiskeys. Please ask us about our current selection.
### Liqueurs / Vermouths

<table>
<thead>
<tr>
<th>Country</th>
<th>Alcohol</th>
<th>Rating</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peru</td>
<td>Macchu Pisco</td>
<td>10</td>
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<tr>
<td>France</td>
<td>Le Reviseur VS</td>
<td>12</td>
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<tr>
<td>France</td>
<td>Le Reviseur VSOP</td>
<td>15</td>
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<tr>
<td>France</td>
<td>Hennessy XO</td>
<td>30</td>
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<tr>
<td>France</td>
<td>Courvoisier Napoleon</td>
<td>25</td>
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<tr>
<td>France</td>
<td>Gelas Armagnac 8yr</td>
<td>20</td>
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<tr>
<td>France</td>
<td>A. E. Dor Napoléon</td>
<td>18</td>
</tr>
<tr>
<td>California</td>
<td>Germain-Robin</td>
<td>14</td>
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<tr>
<td>France</td>
<td>Pierre Ferrand 1840</td>
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### Liqueurs / Vermouths Continued

<table>
<thead>
<tr>
<th>Country</th>
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<tr>
<td>Italy</td>
<td>Punt e Mes</td>
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<tr>
<td>Italy</td>
<td>Antica Carpano Formula</td>
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<tr>
<td>Italy</td>
<td>Antica Carpano Bianco</td>
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<td>Italy</td>
<td>Dolin Dry</td>
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<tr>
<td>France</td>
<td>Lillet Blanc</td>
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<td>Italy</td>
<td>Cocchi Blanc</td>
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<tr>
<td>Italy</td>
<td>Cocchi Torino</td>
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<td>Cocchi Rossa</td>
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<td>Italy</td>
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<td>Italy</td>
<td>Fernet Branca Menta</td>
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<tr>
<td>Italy</td>
<td>Cynar</td>
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<td>Italy</td>
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<td>France</td>
<td>Bénédictine</td>
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<tr>
<td>Wisconsin</td>
<td>Rum Chata</td>
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<tr>
<td>England</td>
<td>Pimm's No. 1</td>
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<tr>
<td>France</td>
<td>Green Chartreuse</td>
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<tr>
<td>France</td>
<td>Yellow Chartreuse</td>
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<tr>
<td>Netherlands</td>
<td>Grand Marnier</td>
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<tr>
<td>Jamaica</td>
<td>St. Elizabeth Allspice Dram</td>
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<td>Italy</td>
<td>Lazzaroni Amaretto</td>
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<td>Italy</td>
<td>Lazzaroni Sambuca</td>
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<td>Lazzaroni Triplo</td>
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<td>Aperol</td>
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<td>Italy</td>
<td>Campari</td>
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<tr>
<td>Austria</td>
<td>Crème de Violette</td>
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<tr>
<td>Tennessee</td>
<td>Sweet Lucy Bourbon Cream</td>
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<td>Italy</td>
<td>Amaro Montenegro</td>
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<td>Martinique</td>
<td>Clement Créole Shrub</td>
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<td>France</td>
<td>St. Germaine</td>
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<tr>
<td>Belgium</td>
<td>Godiva Chocolate</td>
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<tr>
<td>France</td>
<td>Briottet Crème de Cassis</td>
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<tr>
<td>California</td>
<td>St. George Raspberry</td>
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</tbody>
</table>
### BEER

#### Imported Bottles & Cans
- Sapporo | Japan 7
- Heineken | Holland 5
- Guinness | Ireland 7
- Corona | Mexico 6

#### Domestic Bottles & Cans
- Fountain Square Brewery, 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
- Sun King Brewing, Seasonal | Indianapolis
- Bier Brewery, Seasonal | Indianapolis
- Taxman Brewing Co., Seasonal | Bargersville
- 18th Street Brewery, Seasonal | Hammond
- 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
- A rotating selection of craft beer produced regionally, nationally and internationally.

#### Craft Beer Flight
- Choose any four draft beers served in four once portions.
<table>
<thead>
<tr>
<th>NON-ALCOHOLIC</th>
<th></th>
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</thead>
<tbody>
<tr>
<td>Red Bull</td>
<td>4.50</td>
</tr>
<tr>
<td>Sugar Free Red Bull</td>
<td>4.50</td>
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<tr>
<td>Q Tonic</td>
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<tr>
<td>Q Soda</td>
<td>4.00</td>
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<tr>
<td>Q Ginger Beer</td>
<td>4.00</td>
</tr>
<tr>
<td>Diet Coke</td>
<td>3.00</td>
</tr>
<tr>
<td>Coke de Mexico</td>
<td>4.00</td>
</tr>
<tr>
<td>Sprite de Mexico</td>
<td>4.00</td>
</tr>
<tr>
<td>Acqua Panna</td>
<td>4.50</td>
</tr>
<tr>
<td>San Pellegrino</td>
<td>4.50</td>
</tr>
<tr>
<td>Black Currant Iced Tea</td>
<td>4.00</td>
</tr>
<tr>
<td>Lavazza pressed coffee</td>
<td>4.00</td>
</tr>
<tr>
<td>Lavazza pressed decaf coffee</td>
<td>4.00</td>
</tr>
</tbody>
</table>
**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.