



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

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
reviser 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**Isha Haskins****2016**

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

Tentacruel**Ryan Ehrlichman****2016**

ophir gin, aperol, pierre
ferrand curacao, lemon
juice, demerara syrup, squid
ink ice
11

Inverno**Andrews Balduino****2016**

african nectar tea-infused
monte alban reposado
tequila, hum liqueur, aperol,
lemon juice, rosemary
syrup, plat 99 orange
bitters, vida mezcal spritz
10

First Light's Embrace
Justun Bonham
2016

le reviseur cognac, fernet
branca menta, lemon juice,
cinnamon syrup, lustau
sherry, earl grey tea
12

The Jynx
Ryan Ehrlichman
2016

black cardamom infused-
still moon moonshine, cruz
conde vermouth, cappelletti
rosso, spiced cranberry
syrup, lemon & beet juices,
beet candied glass
12

Café da Manhã
Andrews Balduino
2016

starlight indiana
bourbon, noval port wine,
lazzaroni amaretto, lavazza
coffee, nutmeg, bittercube
corazon bitters
12

*"Here, cocktail-making (and
-drinking) is elevated to an
art." – Indianapolis Monthly*

Bully Pulpit
William Mohring
2016

starlight indiana vodka,
verdita, orgeat syrup, lime
juice, sf green charthusian
bitters, dry ice
11

Pistola Fumant
Justun Bonham
2016

rittenhouse rye, averta
amaro, byrhh vermouth,
peychauds bitters, cold
smoked apple wood chips
13

TKO
Iesha Haskins
2016

redemption indiana rye,
black bottle scotch,
butterscotch syrup,
angostura amaro, egg
white, corazon bitters
12

*"Too much of anything is
bad, but too much good
whiskey is barely enough."
– Mark Twain*

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.

Bites

Pork Belly cranberry cider parsnip house rye biscuit	6
Mushroom Farrinette tulip tree trillium cheese, swiss chard	7
Grilled Leek Bread hazelnut romesco	5
Sweet Potato Terrine caramelized leeks manchego and taleggio cheeses spinach salsa verde	6

Shareable

Chips & Salsa Roja corn chips housemade salsa	5
Grilled Cheese cappiccolo raclette cheese peppadew pimento pickled apple	9
House Made Burrata Cheese roasted squash ricotta maple balsamic pumpkin seed brittle	13
Pastrami Salmon Tartine rilette bagel arugula sweet spicy pickle slaw	13
Charcuterie & Cheese Board local meat local farmers chef's accompaniments choose 3 from our selection \$4 for additional selection	15

Greens

Shamrock Farms Mushrooms 12
indiana mushrooms | farro | baby kale
horseradish goat cheese | pickled beet

Soba Salad 12
scallion dashi broth | chili garlic vinaigrette
cucumbers | pickled vegetables | basil & cilantro

Seasonal Panzanella 11
roasted root vegetables | ginger pickled carrots
poppy seed vinaigrette | rye croutons

Main

Rabbit & Rye Pappardelle 16
ragout | sliced loin | butternut squash | coca nib
fried sage | manchego cheese

Oxtail Pho 15
soba noodles | lime | basil | jalapeno

Main continued

Chicken 15
truffle bolognese | creamed spinach | parmesan
fingerling potatoes

Cuban Sandwich 15
house baked bread | slow roasted eli creek farms pork shoulder
smoking goose city ham | sweet potato | yellow mustard
pickle | smoked swiss

Dolce

Maple Blondie 9
roasted apple | whipped mascarpone cheese | cider caramel

Tiramisu 9
ginger snap lady fingers | all spice dram cream | cocoa

Pumpkin Spice Tres Leches 9
roasted pumpkin | horchata | espresso

Seasonal Gelato Selection 4
palazollo's artisan gelato

BUBBLES & WHITE WINE

Champagne / Sparkling

		
Francois Montand Brut Champagne, France (187ml)	16	
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

Badenhorst Secateurs Swartland, South Africa	10	35
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Rosé

Klinker Brick Lodi, CA	11	39
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White Wine Flight Choose four wines

(excluding wines poured via Coravin fresh wine system)

15

RED WINE

Pinot Noir

		
Parducci Mendocino, CA	10	35
The Crusher Clarksburg, CA	12	43
Joel Gott Willamette Valley, OR	16	59

Cabernet Sauvignon

Sharecropper by Owen Roe Columbia Valley, WA	12	43
Force of Nature Paso Robles, CA	15	55
*Conn Creek Winery Napa Valley, CA	25	95

Malbec

Bodegas Caro "Aruma" Mendoza, Argentina	11	39
Bodega Dominio "Tolentino" Mendoza, Argentina	15	55

Zinfandel

St. Francis Winery Sonoma, CA	12	43
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Merlot

Hahn Family Estates Central Cost, CA	9	31
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Syrah

Tablas Creek Vineyard Paso Robles, CA	12	43
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**wines are poured via Coravin fresh wine system*

Bordeaux

Nicolas Barreyre Haut Medoc, France		
	11	39

Cabernet Franc

Saget la Perriere Chinon, France	12	43
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Valpolicella Ripasso

Castello Banfi Bolla Le Poiane Veneto, Italy	12	43
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Nebbiolo

*Vietti Barolo Castiglion DOCG Piedmont, Italy	30	115
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Barbera d'Alba

Pertinace Piedmont, Italy	10	35
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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 four wines 15
(excluding 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

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	12
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
Parce 8yr Columbia	11

Agave

El Tesoro Blanco Mexico	12
Patron Roca Añejo Mexico	20
El Mayor Reposado Mexico	10
Monte Alban Reposado Mexico	9
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
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
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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 3yr. Kentucky	12
Rittenhouse Kentucky	8
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	12
Jameson Ireland	9

Bourbon

Angel's Envy Kentucky	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	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.

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
Pierre Ferrand 1840 France	15

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

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

7

Sun King Brewing, Seasonal Indianapolis
Bier Brewery, Seasonal Indianapolis
Taxman Brewing Co., Seasonal Bargersville
18 th 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

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.