



575 MASSACHUSETTS AVE  
INDIANAPOLIS, IN



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A sports destination with 26 rotating taps, 30+  
TVs, and a private room. We are where good  
food and sports meet!

## Sharables

### Fried Mushrooms | \$9

Fresh mushrooms hand breaded and deep fried to perfection.

### Slider Trio | \$15

Cheeseburger, pulled pork, hot chicken sliders. Can mix and match any combination of the three sliders.

### WINGS

Boneless or bone-in. Dry rubs: House seasoned and BBQ. Homemade ranch and blue cheese. House-made BBQ, Garlic parm, Honey mustard, Teriyaki, Buffalo, Lemon pepper sauces.

Bone-in	6   \$11	12   \$20
Boneless	6   \$11	12   \$20

### Loaded Fries | \$9

Our signature hand cut fries topped with house queso, pulled pork, sour cream, diced tomato, scallion, and fresh jalapeno.

### Tinga Chicken Quesadilla | \$11

Tinga chicken, five cheese blend, served with pico de gallo and creme on the side.

### The Knotted Mozz | \$9

Hand breaded in house seasoned bread crumbs, fried to crunchy, cheesy perfection.

### Seasonal Hummus | \$10/\$20

House made seasonal hummus served with warm pita, cucumbers and carrots. Available in a size just for you, or a size for 2.

### Ramaki Skewers | \$11

Chipotle seasoned chicken breast wrapped in bacon. Bacon/jalapeno jam.

## Burgers

All burgers available with additional patties and with GF buns

### Candied Bacon Burger\* | \$18

Toasted brioche bun, 8oz patty, maple aioli, arugula, candied bacon, caramelized onions, white cheddar.

### Patty Melt Burger\* | \$16

Toasted Rye bread, 2-4oz smash patties, Swiss cheese, house shack sauce, caramelized onions.

### Good Morning Burger\* | \$17

Toasted brioche bun, 8oz patty, orange cheddar, hash browns, bacon, over easy egg, house shack sauce, caramelized onions.

### Classic Burger\* | \$16

Toasted brioche bun, 8oz patty, Romaine lettuce, tomato, onion pickle, House ketchup. Mustard and mayo available.

### Heat Check Burger\* | \$18

Toasted brioche bun, 8oz patty, shredded lettuce, grilled jalapeno, bacon and jalapeno jam, chipotle ranch.

## Sandwiches

### New York Strip Sandwich\* | \$24

Toasted ciabatta bun, horseradish aioli, arugula, strip steak, bruleed burrata, pickled red onion.

### Mass Have Tenderloin Sandwich | \$14

Toasted brioche bun, fried or grilled pork tenderloin, ketchup, mayo, onion, lettuce, tomato.

### Cluckin Good Chicken Sandwich | \$15

Toasted brioche bun, house made pickles, buttermilk brined fried chicken thigh tossed in house buffalo sauce, granny smith apple slaw.

### Cuban Sandwich | \$15

Hoagie bread, mojo mayo, yellow mustard, house made pickles, ham, pulled pork.

### Caprese Sandwich | \$15

Toasted ciabatta bun, almond pesto, arugula, mozzarella, tomato, balsamic reduction. Optional: add prosciutto.

### Grilled Cheese Sandwich | \$10

Sourdough loaf, colby, pepperjack, orange cheddar.

## Eat Bées

### The Knotted Spoon Rice Bowl | \$15

Pulled pork or chicken, served atop jasmine rice with cilantro lime creme, pickled red onion, cilantro, corn, black beans and matchstick parrots

### New York Strip\* | \$45

Grilled 10oz strip steak, herbed haricot vert, roasted garlic and sage Yukon mashed potatoes, Shallot and herb butter.

### Cajun Salmon | \$35

Roasted corn salsa, cajun seasoned salmon, topped with house made cajun butter, and served with roasted potato.

### Short Rib | \$38

Tender herb and Cabernet braised short rib. Served over rich roasted garlic and sage Yukon gold mashed potatoes. Maple glazed hand peeled carrots with tops, Cabernet sauce.

### Beer Battered Fish and Chips | \$25

2 pieces of fresh fish, fried in our house made beer batter. Served with arugula salad, tartar sauce, and fries.

### French Chicken | \$24

Butterflied and tenderized chicken breast dredged in a seasoned flour and egg wash then seared in clarified butter. Penne pasta, Dijon cream sauce, Grilled asparagus.

### Vegan Mushroom Onion Pasta | \$18

Penne, sauteed mushrooms and onions, garlic, balsamic glaze, fresh basil. GF pasta available.



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# Salad

Add salmon or grilled chicken breast upon request for additional charge.

## Caesar Salad | \$14

Romaine, house made Caesar and ciabatta croutons, parmesan reggiano.

## Blueberry Salad | \$17

Mixed greens, goat cheese, blueberries, toasted almonds, pomegranate vinaigrette, orange zest.

## Chef Salad | \$18

Bibb lettuce, bacon crumbles, turkey, hardboiled egg, house ricotta, cherry tomato, honey mustard vinaigrette.

# Soup

## BEEF CHILI

Warm and hearty beef chili. No macaroni.

Bowl | \$10 Cup | \$6

## TOMATO BISQUE

Rich and creamy tomato bisque. Creme fraiche, fresh basil

Bowl | \$9 Cup | \$5

## SOUP OF THE "WEEK-MONTH"

(Rotating selection of seasonal soups)

Bowl | \$9 Cup | \$5

## MAKE YOUR MEAL YOUR OWN!

Add Prosciutto .....	\$5
Add Chicken .....	\$6
Add Salmon .....	\$14
Add Steak* .....	\$15

# Sides

Half Chef Salad | \$9

Half Blueberry Salad | \$8

Half Caesar Salad | \$7

Fresh Veggies | \$6

Bacon Brussels | \$7

Truffle Fries | \$5

House cut fries, truffle oil, truffle salt, Parmesan, parsley

Roasted Garlic & Sage Yukon Mashed Potatoes | \$6

Roasted garlic and sage Yukon mashed potato

Onion Rings | \$7

House cut onion rings, chipotle ranch. Or any other dipping sauce.

Maple Glazed Carrots | \$6

Maple glazed carrots with tops

Grilled Asparagus | \$8

Grilled and seasoned jumbo asparagus

House Fries | \$3

House cut fries with homemade ketchup

## DIPPING SAUCES

Teriyaki, Buffalo, House Made BBQ, Garlic Parm, Honey mustard, Lemon Pepper, Blue Cheese, Truffle Aioli, Chipotle Ranch, Shack Sauce Dry Rub, House Bbq Dry Rub

## SALAD DRESSINGS

Caesar, Blueberry Vinaigrette, Honey Mustard Vinaigrette, Ranch, Bleu Cheese, Oil & Vinegar, Italian, French



# Dessert

## Pistachio Crème Brûlée |

\$13

Pistachio custard, mint, fresh berries.

Seasonal Cheesecake | \$10

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

**If you have any food allergies please let your server know.**

