

Taggart's Bar and Grill

Small Plates

Bang Bang Cauliflower  	\$14
Roasted cauliflower, honey Sriracha mayo	
Grilled Artichoke with Roasted Garlic Basil Aioli  	\$15
Grilled artichokes, chimichurri, roasted garlic basil aioli	
New Orleans Spicy BBQ Shrimp & Grits	\$19
BBQ shrimp, tomatoes, chilies, onions, mascarpone grits, garlic butter baguette	
Grilled Shrimp Tacos	\$18
Grilled shrimp, fresh pico de gallo, cabbage, cilantro lime crema, flour tortillas	
Tuscan Chicken Flatbread	\$19
Grilled Tuscan chicken, pesto, roasted red peppers, caramelized onions, fresh mozzarella, balsamic reduction, alfredo, naan	
Chicken Wings	\$19
Choice of sauce: Sriracha, roasted garlic or Buffalo, blue cheese, veggies	
Chicken Quesadilla	\$17
Mojo seasoned chicken, blended cheese, green chili, fresh pico de gallo, salsa, cilantro-lime crema sub steak +\$4 sub shrimp +\$3	

Handhelds

Served with choice of fries, chips, or fresh fruit

Grilled Italian Vegetable Sandwich 	\$17
Grilled eggplant, portobello mushroom, Parmesan, mozzarella, marinara, fresh basil, garlic butter, toasted ciabatta; served with lemon vinaigrette baby kale & spinach salad	
Cuban Sandwich	\$17
Sliced mojo pork, ham, dill pickles, Swiss cheese, mustard, pressed Cuban roll	
Grilled Chicken Bruschetta	\$17
Grilled chicken, fresh mozzarella, tomato bruschetta, roasted garlic aioli, balsamic glaze, Caesar greens, toasted brioche bun	
Turkey Club	\$17
Oven-roasted turkey, avocado, lettuce, tomato, bacon, cheddar cheese, mayo	
Grilled Caesar Steak Wrap*	\$17
Grilled sirloin, tomatoes, Caesar greens, flour tortilla	
BBQ Bacon Jack Burger*	\$19
Grilled 8 oz. burger, Monterey Jack cheese, bacon caramelized onions, bbq sauce, brioche bun	
Southwest Veggie Burger 	\$18
Veggie burger, pico de gallo, pepper jack cheese, cilantro-lime crema, brioche bun	
Indiana Pork Tenderloin	\$18
Breaded tenderloin on brioche bun, served with lettuce, tomato, onion and mayo	
Parmesan Grilled Cheese	\$14
Imported Swiss and Gruyere cheese, apple-wood smoked bacon and tomatoes on Brioche. Served with a cup of creamy tomato bisque	



Salads & Soup

Soup du Jour	\$6
Ask your server for today's offering	
Garden Salad  	\$8
Mixed greens, cucumber, tomato, red onion, choice of dressing	
Grapefruit, Beet & Kale Salad 	\$20
Grapefruit segments, rainbow beets, baby kale-spinach mix, crunchy quinoa, goat cheese, tahini lime dressing	
Chopped Chicken Salad	\$19
Chopped chicken, mixed greens, red cabbage, green onions, ditalini pasta, bacon, tomatoes, blue cheese, sweet Italian dressing	
Sesame Ginger Salad	\$19
Chili glazed shrimp or Sriracha steak, mixed greens, cabbage, red peppers, carrots, green onions, cilantro, crispy wontons, sesame ginger dressing	

Mains

Pan Seared Salmon* 	\$36
Seared salmon, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions, herb butter	
Mediterranean Shrimp Pasta	\$29
Jumbo shrimp, bow tie pasta, spinach, mushrooms, tomatoes, light pesto cream	
Roasted Herb Chicken 	\$29
Herbed French-breast chicken, roasted red potatoes, natural jus, green beans, mushrooms, roasted red peppers, caramelized onions	
Slow Braised Beef Short Rib	\$46
Beef short rib, red wine veal jus, roasted broccolini, butter seared potato gnocchi	
Ribeye, 10 oz.* 	\$51
Choice of topping: Sriracha glaze, melted blue cheese or bourbon demi-glaze, roasted red potatoes, green beans, mushrooms, roasted red peppers, caramelized onions	

Desserts

Cheesecake 	\$12
Classic New York-style cheesecake	
Chocolate Cake 	\$14
Chocolate cake with chocolate frosting	
Carrot Cake	\$14
With cream cheese frosting	

***NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.**



Gluten Free



Vegetarian



Vegan

For parties of 6 or more, a 20% service charge will be automatically added to the bill.
Pick-up Service Available 4:00 PM - 10:00 PM: Press "Room Service" button on your phone to order.
All orders have a 20% gratuity charge automatically added.

Evening



Signature Cocktails

Margarita	\$18
Don Julio Reposado, Cointreau, house-made lime sour	
Espresso Martini	\$18
Tito's Handmade Vodka, Borghetti Espresso Liqueur, cold brew	
El Yunque	\$18
Bacardi Superior, Campari, fresh lime juice, pineapple, black sugar syrup	
Fig & Honeybee	\$18
Hendrick's Gin, fresh lime juice, fig honey syrup	
Cinnamon Crowne	\$18
Remy Martin VSOP, Cointreau, fresh lemon juice, house-made demerara simple syrup	
Honey Walnut Old Fashioned	\$18
Buffalo Trace Bourbon, house-made honey syrup, Angostura, black walnut bitters	
Thomas Taggart	\$18
Spirits of French Lick Lee W. Sinclair 4 – Grain bourbon, Chartreuse liqueur, orange bitters, Angostura bitters	
The Union	\$18
Barkeep vodka, ginger simple syrup muddled with raspberries and cucumber, Fever-Tree club soda	

Beers & Beyond

DRAFT

Michelob Ultra	ABV 4.2% MO	\$8
Modelo Especial	ABV 4.6% MEX	\$8
Miller Lite	ABV 4.2% WI	\$8
Local Rotating Draft	ABV Var% IN	\$10
Upland Dragonfly IPA	ABV 6.7% IN	\$10
3 Floyds Gumball Head	ABV 5.6% IN	\$10

BOTTLED

Bud Light	ABV 4.2% MO	\$7
Coors Light	ABV 4.2% CO	\$7
Heineken	ABV 5.0% AMS	\$8
Voodoo Ranger IPA	ABV 7.0% CO	\$9
Kona Big Wave	ABV 4.4% HI	\$7
Athletic Brewing Free Wave	ABV 0.4% CT	\$9
Hazy IPA		
Blue Moon	ABV 5.4% CO	\$8
Dogfish Head 60 Minute IPA	ABV 6.0% DE	\$9
Stella Artois	ABV 5.2% BEL	\$8
Guinness	ABV 4.3% IRL	\$9
Local Rotating Bottle	ABV Var% IN	\$9
Sun King Indianapolis	ABV 4.0% IN	\$9
Heineken 0.0	ABV 0% AMS	\$8
Samuel Adams Seasonal	ABV Var% MA	\$8

BEYOND BEER

Gin & Juice Assorted Flavors by Dre & Snoop	ABV 5.0% NY	\$10
High Noon Assorted Flavors	ABV 4.5% CA	\$7
Ash & Elm Cider	ABV 6.5% IN	\$9

Zero Proof

PaNOma (non-alcoholic)	\$12
Seedlip Grove 42, fresh grapefruit juice, fresh lime juice, simple syrup, Sea salt, Fever-Tree mediterranean tonic	
Blueberry NO-jito (non-alcoholic)	\$12
Fresh lime juice, muddled fresh blueberries, fresh mint, house-made simple syrup, Fever-Tree club soda	

Wines

WHITES	6 oz. 9 oz. Bottle
Seven Daughters Moscato Veneto, Italy	\$11 \$14 \$39
J. Lohr Bay Mist Riesling Monterey, California	\$10 \$13 \$32
Placido Toscana Pinot Grigio Tuscany, Italy	\$8 \$12 \$30
Matua Sauvignon Blanc Marlborough, New Zealand	\$10 \$13 \$32
Rodney Strong Charlotte's Home Sauvignon Blanc Sonoma County, California	\$13 \$18 \$47
Bonterra Chardonnay California	\$17 \$24 \$63
La Crema Chardonnay Monterey, California	\$16 \$23 \$61
Sonoma Cutrer Chardonnay Sonoma Coast, California	NA NA \$60

BUBBLES & ROSÉS

Ruffino D.O.C Prosecco Veneto, Italy	\$14 \$20 \$51
Veuve du Vernay Sparkling Vin de France, NV	\$12 \$17 \$43
Avaline Rose Vin de France, NV	\$17 \$24 \$63
LaMarca Prosecco Italy	\$13 \$18 \$47

REDS

Angeline Pinot Noir California	\$9 \$12 \$33
House of Brown Red Blend Lodi, California	\$12 \$17 \$43
Conundrum Red Blend California	\$12 \$17 \$43
Liberty School Cabernet Sauvignon Pasa Robles, California	\$13 \$18 \$47
Prati by Louis M. Martin Cabernet Sauvignon Sonoma, California	\$14 \$20 \$51