EXPERIENCE THE CHARMS OF HISTORIC DINING

For 130 years, this historic district has been home to local businesses, social clubs and organizations committed to the vibrancy and vitality of this charming town square.

Originally home to a supplier of stoves, ranges, and plumbing supplies — it seems food prep runs in the bones of this historic building — the historic Castor Building dates back to 1895 when William H. Castor expanded his sights from farming to retail.

And the rest is history.

Grindstone Public House strives to honor the legacy of the Castor, as well as the storied past of downtown Noblesville in every dish and drink we serve. But of course, we’ll let you be the judge. Have a seat. And order up.

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TUESDAY DRINK SPECIAL

½ PRICED $50 OFF

BOTTLES OF WINE UP TO $100 BOTTLES OF $100 OR MORE

can’t finish your bottle of wine? re-cork it & take it home!
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BOURBON, WHISKEY, SCOTCH

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R(H)UM, TEQUILA & MEZCAL,
Vodka, Gin, Brandy & Cognac,
Apertif & Digestif

EVERYDAY FEATURES

GIMLET
fords gin or wheatley vodka, up or on the rocks

GIN & TONIC
fords gin • q tonic

CAPE CODDER
wheatley vodka • cranberry

PALOMA
camarena silver • q grapefruit soda • lime

MARGARITA & COLA
buffalo trace bourbon • cola

MODERN & REFRESHING

BLACKBERRY JALAPENO MARGARITA
house infused jalapeno tequila • triple sec • lime • blackberry • Tajin rim

TEQUILA COBBLER
maestro dobel tequila • grand marnier • apple chai • angostura • mezcal spritz

RED PLANET
wheatley vodka • st germain • lemon • simple • hibiscus aperol
ice sphere

CLASSIC & STRONG

PUBLIC HOUSE OLD FASHIONED
makers mark private barrel selection • simple • angostura • orange • luxardo cherry

SNICKERDOODLE OLD FASHIONED
jefferson’s reserve • amaretto • vanilla • cinnamon

PINEAPPLE FIG DAIQUIRI
plantation dark rum • plantation pineapple • fig liquor • pineapple • lime • Havana and Hide bitters

PAPER PLANE
woodford reserve • amaro montenegro • aperol • lime

ALL DAY FAVORITES

APPLE PIE MARTINI
fords gin • apple chai • lemon

BLOOD ORANGE POMEGRANATE SANGRIA
merlot • cognac • St. Germain blood orange liqueur • orange • pomegranate

GEORGIA PEACH
wheatley peach vodka • peach puree • orange • cranberry

ESPRESSO MARTINI
cold brew coffee • wheatley vodka • kahlua coffee liqueur • whipped cold foam

NON-ALCOHOLIC REFRESHERS

APPLE GINGER FIZZ
apple chai • ginger beer

BLACKBERRY VANILLA SMASH
rich vanilla • blackberry • lemon • 0.5 sugar

CLAIRE’S NA COSMO
blackberry • lime • orange juice

ST. AGRESTIS NON-ALCOHOLIC AMARO FALSO

FRÉSAUVIGNON BLANC NON-ALCOHOLIC

dur 9 / Net 12 / Bottle 32
**CHAMPAGNE & SPARKLING**

- la marca prosecco – Italy
  - crisp, bright, refreshing

- saracco moscato d’asti – Italy
  - semi-sweet, honeyed pear spritzer

**WHITE & ROSÉ WINES**

- familie perrin, côtes du rhône, ‘reserve,’ blanc – france
  - melon, honeycomb, apple blossom

- saracco moscato d’asti – Italy
  - semi-sweet, honeyed pear spritzer

- j. vineyards chardonnay – california
  - full bodied, caramel, pear

- gérard bertrand cote des roses chardonnay – france
  - vibrant, sunny, broad

- whitehaven sauvignon blanc – new zealand
  - grapefruit, citrus, refined

- jermann pinot grigio – italy
  - crushed stones, white tea, green apple

**RED WINE**

- familie perrin, côtes du rhône, ‘reserve,’ rouge – france
  - red berry, strawberry, underbrush

- chemistry pinot noir – willamette valley, oregon
  - cherry, raspberry, silky

- arenya malbec – argentina
  - soft, lively, raspberry

- alexander valley merlot – alexander valley, california
  - currant, plum, cherry

- daou ‘pessimist’ red blend – paso robles, california
  - lush, silky, peppery

**DRAFT BEER**

- bell’s two hearted – india pale ale 7% abv
- biere weissbock – german, hefeweizen 5.2% abv
- dancerly, left out – india pale ale 7.2% abv
- pan vendemmia repuls – india pale ale 6.7% abv
- sun king wise mac – scottish ale 5.3% abv
- sun king sunlight – cream ale 5.2% abv
- three florids speedcastle – german plisiner 5.6% abv
- upland wheat – witbeer 4.5% abv
- three florids brewing rotating – ask your server for this month’s rotating three florids’ beer
- upland brewing rotating sour – ask your server for this month’s rotating upland sour
- ash & elm rotating cider – ask your server for this month’s rotating ash & elm cider

**BOTTLES & CANS**

- ash & elm sunset tart cherry semi-sweet cider 6.5%
- kentucky bourbon double ale english strong ale 8%
- paarene rainbow sherbert fruit sour 5.5%
- topling galvinpseudo tune hazy pale ale 5.8%
- samuel smith’s oatmeal stout stout 5%
- black’s triple jay cider 6.5%
- old nation in 43 new england ipa 6.8%

**DOMESTIC & IMPORT**

- bud light – st. louis 4.2%
- budweiser – st. louis 5%
- blue moon – st. louis 5.4%
- corona – mexico 4.5%
- miller lite – st. louis 4.2%
- Stella artois lager – belgium 5%
- Yuengling lager – pottsville 4.5%
- white claw naanid – chicago 5%
- Guinness draught – ireland 4.2%
- sam Adams just the haze IPA – Boston, non-alcoholic
- Truly wild berry seltzer – Boston 5%
- High nour – hand seltzer 4.5%

**WINES BY THE GLASS**

- White & rose wines
  - j. vineyards pinot noir – willamette valley, oregon
  - cherry, raspberry, silky
  - daou ‘pessimist’ red blend – paso robles, california

- Red wine
  - chemistry pinot noir – willamette valley, oregon
  - cherry, raspberry, silky
  - pali huntington pinot noir – santa barbara, california
  - currant, plum, cherry

- Domestic & import
  - Budweiser – St. Louis 5%
  - Blue Moon – St. Louis 5.4%
  - Coors Light – Golden 4.2%
  - Miller Lite – St. Louis 4.2%
  - Stella Artois – Belgium 5%
  - Yuengling Lager – Pottsville 4.5%

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  - Bud Light – St. Louis 4.2%
  - Budweiser – St. Louis 5%
  - Blue Moon – St. Louis 5.4%
  - Corona – Mexico 4.5%
  - Miller Lite – St. Louis 4.2%

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  - Blue Moon – St. Louis 5.4%
  - Corona – Mexico 4.5%
SPIRITS
( NEAT OR ROCKS / DOUBLE )

WHISKEY
angel's envy port cask, kentucky 12/18
bulleit rye, kentucky 10/15
crown royal, canadia 8/12
hibiki harmony, japan 20/30
high west campfire, utah 16/24
savage & cooke lip service rye, california 12/18
seagram's seven, canadia 8/12
sweetens cove kennessee, tennessae 16/24
woodford rye, kentucky 12/18

BOURBON
angel's envy port cask, kentucky 12/18
basil Hayden's, kentucky 12/18
blanton's, kentucky 18/27
buffalo trace, kentucky 8/12
bulleit, kentucky 10/16
four roses single barrel, kentucky 13/20
four roses small batch, kentucky 8/16
high west american prairie, utah 10/15
high west single barrel sherry cask, utah 16/24
jefferson's reserve, kentucky 12/18
jefferson's reserve, kentucky 12/18
jim beam, kentucky 8/12
knob creek, kentucky 12/18
maker's mark, kentucky 10/15
maker's mark private select, kentucky 14/21
maker's mark 46, kentucky 12/18
old forester 100 proof single barrel, kentucky 12/18
old forester '1870', kentucky 11/16
old forester '1897', kentucky 12/18
old forester '1920', kentucky 14/21
savage & cooke the burning chair, california 14/21
sweetens cove, kennessee 40/60
woodford reserve, kentucky 12/18
woodford double oak, kentucky 14/21

Ask about allocated bourbons not listed.
<table>
<thead>
<tr>
<th>SPIRITS (NEAT OR ROCKS / DOUBLE)</th>
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</thead>
<tbody>
<tr>
<td><strong>RUM</strong></td>
</tr>
<tr>
<td>bacardi, puerto rico</td>
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<tr>
<td>captain morgan, jamaica</td>
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<tr>
<td>don q coconut, puerto rico</td>
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<tr>
<td>goslings black seal, bermuda</td>
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<tr>
<td>plantation 3 stars, barbados</td>
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<td>plantation original dark, barbados</td>
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<td>plantation pineapple, barbados</td>
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<tr>
<td><strong>TEQUILA/MEZCAL</strong></td>
</tr>
<tr>
<td>1800 cristalino anejo, mexico</td>
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<tr>
<td>400 conejos joven oaxaca, mexico</td>
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<tr>
<td>camarena silver, mexico</td>
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<tr>
<td>casamigos mezcal, mexico</td>
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<tr>
<td>casamigos reposado, mexico</td>
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<tr>
<td>claze azul plata, mexico</td>
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<tr>
<td>claze azul reposado, mexico</td>
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<td>don julio blanco, mexico</td>
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<td>herradura anejo, mexico</td>
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<tr>
<td>herradura extra anejo, mexico</td>
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<td>herradura silver, mexico</td>
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<td>komos reposado rosa, mexico</td>
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<td>komos anejo cristalino, mexico</td>
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<tr>
<td>maestro dobel single barrel diamonds, mexico</td>
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<tr>
<td><strong>GIN</strong></td>
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<tr>
<td>big fuss gin, indianapolis</td>
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<tr>
<td>big heart gin, indianapolis</td>
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<tr>
<td>bombay sapphire, england</td>
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<tr>
<td>citadele, france</td>
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<tr>
<td>ford’s, england</td>
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<tr>
<td>hendrick’s, scotland</td>
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<td>monkey’s 47, germany</td>
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<td>tanqueray, england</td>
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<td>the botanist, scotland</td>
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<tr>
<td><strong>BRANDY &amp; COGNAC</strong></td>
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<tr>
<td>hennessey vs, france</td>
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<tr>
<td>pierre ferrand 1840 cognac, france</td>
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<td>remy martin vsop, france</td>
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<td><strong>APERTIF &amp; DIGESTIF</strong></td>
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<tr>
<td>amaro montenegro, italy</td>
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<td>aperol, italy</td>
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<td>baileys, ireland</td>
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<td>campari, italy</td>
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<td>carpano antica, italy</td>
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<tr>
<td>chambord, france</td>
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<td>drambuie, scotland</td>
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<td>fernet branca, italy</td>
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<tr>
<td>grand marnier, france</td>
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<td>kahlúa, united states</td>
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<td>lazzaroni sambuca, italy</td>
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<td>lazzaroni amaretto, italy</td>
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<td>rum chata, wisconsin</td>
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<tr>
<td>st. george absinthe, california</td>
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<tr>
<td>tramonto limoncello, italy</td>
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<tr>
<td>wheatley, kentucky</td>
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<tr>
<td><strong>VODKA</strong></td>
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<tr>
<td>absolut, sweden</td>
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<tr>
<td>belvedere, poland</td>
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<tr>
<td>chopin, poland</td>
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<tr>
<td>grey goose, france</td>
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<td>ketel one, netherlands</td>
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<tr>
<td>ketel one citroen, netherlands</td>
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<tr>
<td>st. george green chili, california</td>
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<tr>
<td>tito’s, texas</td>
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<tr>
<td>wheatley, kentucky</td>
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