

OAKEN BARREL

BREWING COMPANY



GREAT AMERICAN BEER FESTIVAL®
1995 Silver Medal Winner



Oaken Barrel Brewing Company, Inc.

50 N. Airport Pkwy., Ste. L • Greenwood, Indiana 46143 • (317) 887-2287 • FAX (317) 887-2446

Appetizers

IDAHO NACHOS



Crispy Cut Waffle Fries Piled High with Cheddar & Mozzarella, Tomato, Onion, Black Olive, Jalapeno, Sour Cream and Salsa.....\$5.95

ELEPHANT GARLIC BREAD



A Mammoth Roll of Fresh Baked Garlic Bread Covered with Parmesan and Served with Marinara and Cheese Sauce.....\$4.95

BUFFALO WINGS



Fried Wings Covered with Hot or Honey Barbecue Sauce and Served with Bleu Cheese Dressing and Celery Sticks.....\$5.45

BAVARIAN PRETZEL



Old World, Soft Baked Pretzels Served with Our Own Homemade Beer Cheese for Dipping.....\$4.50

CAJUN BEEF TIPS



Blackened Bits of Sirloin Steak Sautéed in Cajun Spices and Served with Horseradish Sauce - VERY SPICY.....\$5.95

Sandwiches & Such

* ALL SANDWICHES SERVED with CHOICE of HOME FRIES, SOUP, or FRUIT.

PORK TENDERLOIN



A Monster Tenderloin (Grilled or Fried) with Lettuce, Tomato, Mayonnaise and Onion on a Grilled Kaiser Roll.....\$6.25

CHICKEN STANLEY



Grilled Chicken Breast with Swiss Cheese, Lettuce, Tomato and Mayonnaise on a Grilled Kaiser Roll.....\$5.95

STEAK SANDWICH



Thinly Shaved Sirloin Steak Sautéed with Onions, Stuffed in a Hoagie Bun, and Topped with Melted Mozzarella Cheese.....\$5.95

BARREL BURGER



1/3 Pound of Lean Ground Beef on a Kaiser Roll, Grilled to Order with American Cheese, Onion, Lettuce and Tomato.....\$5.95

Salads & Soups

* DRESSINGS - RANCH, BLEU CHEESE, DIJON, ITALIAN, THOUSAND ISLAND, LOW-FAT FRENCH and RASPBERRY

THE COBB



Char-Grilled Chicken Strips, Crisp Bacon, Hard Boiled Eggs, Green Pepper, Tomato and Cheddar Cheese Tossed on Fresh Salad Greens.....\$6.45

THREE AMIGO TACO SALAD



Fresh Ground Beef Piled High on a Heap of Garden-Fresh Lettuce with Cheddar Cheese, Diced Tomatoes, Black Olives, Onions, Blue Corn Chips, Tortilla Chips, Fritos and Ranch Dressing.....\$5.95

CAJUN CHICKEN PASTA SALAD



Rainbow Colored Rotini Pasta Salad Topped with Strips of Blackened Chicken.....\$5.95

ORIENTAL CHICKEN



Iceberg Lettuce Topped with Almonds, Crisp Chow Mein Noodles and Grilled Chicken Served with Oriental Vinaigrette Dressing.....\$6.45

SOUP DU JOUR - BOWL



Please Ask Your Server about Today's Soup.....\$2.50

SOUP & SALAD COMBO



Soup of the Day and Side Salad with Bread.....\$4.50

MILE HIGH REUBEN



Corned Beef, Swiss Cheese, Sour Kraut, Thousand Island Dressing and Roasted Red Peppers Piled High on Grilled Rye.....\$6.45

FISH-N-CHIPS



Traditional English Favorite. Crispy Beer-Battered Cod Served with Steak Fries, Cole Slaw and Malt Vinegar.....\$6.95

TUNA SANDWICH



A Thick-Cut Yellowfin Tuna Steak Marinated in Mustard, Honey, Lemon and Green Peppercorns then Charbroiled. Served with Lettuce, Tomato, Onion & Pickle on a Kaiser Roll. Horsey Mayo on the Side.....\$6.45

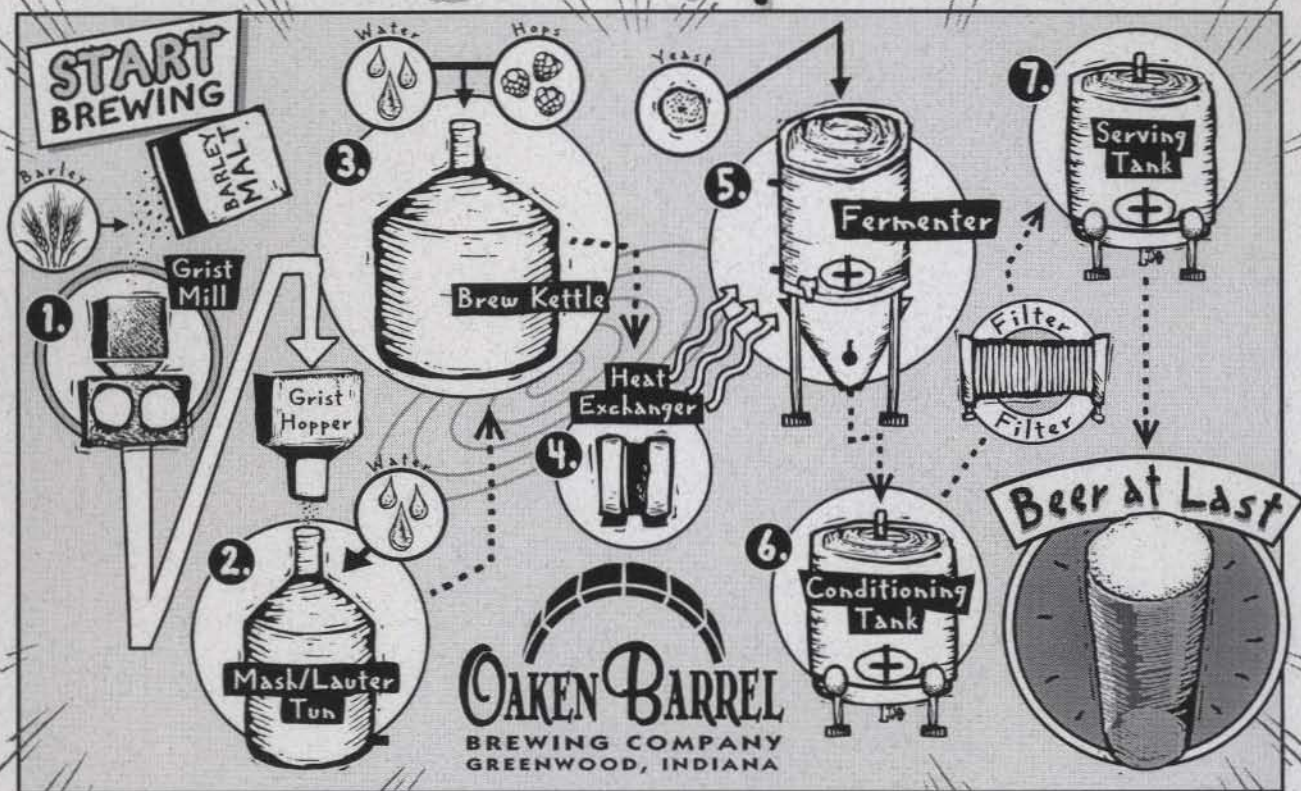
BAR-B-Q PORK SANDWICH



Mesquite Smoked Porkloin, Hand-Pulled then Cooked in Our Famous Bar-B-Q Sauce.

.....\$5.95

the Brewing Process



1. First, malted barley is milled, then conveyed through an auger into the grist hopper.
2. The grist is then wetted as it is funneled into the Mash/Lauter Tun where the mash is held at 148°-155°F to allow for enzymatic conversion of the malt's starch into fermentable sugars.
3. The resulting extract, or "wort", is then transferred to the brew kettle to undergo boiling and hop addition.
4. After the boil, the wort is whirlpoiled then transferred to a fermenter via a heat exchanger (to cool the wort).
5. Yeast is then added to carry out the fermentation.
6. After fermentation, the beer is transferred to conditioning tanks for aging.
7. The beer is then filtered and moved into serving tanks for distribution to the customer.

OAKEN BARREL APPARREL



Entrees

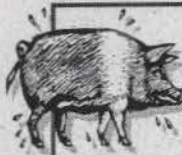
* ALL ENTREES SERVED with DINNER SALAD and ROLLS.

THAI COCONUT FRIED CHICKEN



Go Ahead and Thai One On. Tender Chicken Breasts Dipped in a Spicy Batter and Fried Crisp. Served with Rice and Vegetable.....\$9.95

MARMELADE PORK



Experience the Dish that Finally Made "Babe" the Talk of the Town. Sweet and Tender, These Are Slow-Roasted Pork Tenderloin Medallions Covered in Onion-Marmelade Sauce and Served with Rice and Vegetable.....\$9.95

STUFFED MEATLOAF



It's Back and It's Better Than Ever. We've added a Twist to Our Traditional Favorite by Jamming it with Spinach, Mushrooms, Onions, Peppers and Cheese. Served with Mashed Potatoes and Vegetable.....\$8.95

MESQUITE-SMOKED RIBS



Tender and Tasty, These Ribs Literally Fall Off the Bone. "The Best Ribs I've Ever Tasted." - DUFFY'S DINER (WRTV 6 NEWS), 6-28-95. Our Best-Seller Includes Choice of Rice, Baked Potato or Vegetable.

HALF PORTION.....\$9.95 FULL RACK.....\$13.95

SHEPHERD'S PIE



Delicious...and We're Not Just Crying "Wolf". This Traditional English Pub Favorite Is a Mix of Braised Beef Tenderloin, Mushrooms, Garlic, Onions, Celery and Carrots Topped with Mashed Potatoes. Served in a Stone Crockpot with Buttermilk Biscuits on the Side.....\$9.95

PORTERHOUSE STEAK



Please Do Not Try This at Home. This Porterhouse Should Be Attempted by Professional Carnivores Only. It is Sixteen Ounces of USDA Choice Steak Grilled to Perfection and Served with Choice of Rice, Baked Potato or Vegetable.....\$14.95

WAIKIKI TUNA



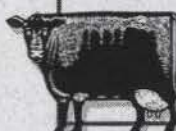
Aloha. Enjoy an Island Tuna Filet Grilled in Tangy Teriyaki Glaze, topped with Tomatoes, Onions, Green Peppers and Pineapple. Served with Rice and Vegetable.....\$8.95

CHICKEN ENCHILADA



The Coolest Thing to Cross the Border Since Rico Suavé. Tender Breast of Chicken Rolled Inside a Flour Tortilla and Baked with Cheddar Cheese and Picante Sauce. Served on a Bed of Lettuce with Cheese, Sour Cream and All of the Fixin's.....\$8.95

7OZ. FILET MIGNON



An Udderly Delicious Dish, this Tender Filet is Cut Specially for the Petite Appetite. Served with Choice of Rice, Baked Potato or Vegetable.....\$13.95

SMOKED CHICKEN PESTO



Penne for your thoughts. Penne Pasta Tossed with Smoked Chicken Breast Strips, Sun-Dried Tomatoes, and Mushrooms in Pesto Sauce.....\$9.95

CAJUN JAMBALAYA PASTA



Take a Leap on the Wild Side. Shrimp and Chicken Sautéed with Onions, Peppers and Tomatoes in a SPICY Cajun Sauce. Served on Fresh Linguine.....\$9.95

PASTA SANTA ROSA



Ho Ho Ho and Merry Christmas. This is the Perfect Treat for the Healthy Eater with a Healthy Appetite. Linguine tossed in Olive Oil with Garlic, Sun-Dried Tomatoes, Peppers and Mushrooms.....\$8.95

HERB SALMON



You Don't Have to Own an NBA Team to Enjoy This Salmon Crown Stuffed with Shrimp and Crab Meat. Topped with Lemon-Cream Sauce and Served with Rice and Vegetable.....\$11.95

Kid Stuff

For Children 12 and Younger

HOT DIGGITY DOG with Home Fries.....	\$3.25
CHICKEN STRIPS with Home Fries.....	\$3.25
CHEESEBURGER with Home Fries.....	\$3.25

Soft Beverages

Coke, Diet Coke, Sprite, Milk, Iced Tea,	
Coffee.....	\$1.25
Sprecher's Gourmet Root Beer.....	\$1.75

Please Ask Your Server about Our Fresh Desserts.

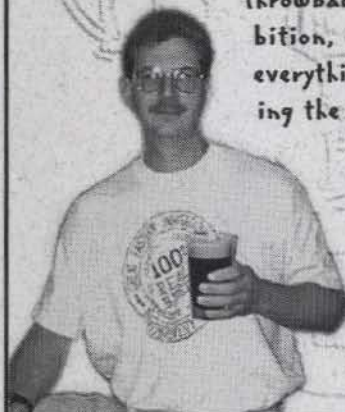


A 15% GRATUITY ADDED for PARTIES of 8 or MORE

A GOOD BEER IS HARD TO FIND

If you've been searching for fresh and flavorful beer, something more interesting than the bland quasi-pilsner beer you've been drinking - Congratulations. You just struck Gold... and Amber... and Brown ... and Porter and more.

Open since 1994, Oaken Barrel is a brewpub - a combination restaurant and brewery. It is a throwback to a time before Prohibition, when restaurants made everything from scratch, including the beer.



Oaken Barrel's FRESH ales are handcrafted on-site by Brewmaster Brook Belli. Belli is a graduate of the prestigious Siebel Institute of

Brewing in Chicago. He has won numerous brewing awards, including a silver medal (for his Razz-Wheat) at the 1995 Great American Beer Festival - the Super Bowl of beer.

Belli takes pride in both the quality and variety of his brews. Using a tiny, 7-barrel system, Belli has produced nearly 30 different styles of beer in just two years. His specialty brews have included a Scotch Ale, Belgian Tripel, Pale Bock and even a Dandelion Mead.

Because of poor distribution, it is difficult to find imported or microbrewed beer that hasn't already lost its original flavor. The best way to capture FRESH beer with FULL flavor and VARIETY of style is to visit your local brewpub. We're glad you did today. Enjoy.

→→→ Where The Beers Are

Oaken Barrel Brewing Co.'s beers are handcrafted in small batches right here in Greenwood, Indiana. Our fresh and flavorful ales are proof that all the really good stuff is a little harder to find... but usually worth it.

Having recently added brewing capacity, Oaken Barrel is rolling out its beers to local restaurants. Oaken Barrel beer is available (on draft only) at a growing number of restaurants and bars throughout central Indiana.

With limited distribution, Oaken Barrel beer may be a little hard to find, but it's really easy to drink. Look for it wherever you go. Happy hunting.

NORTH

Blue Heron Geist	11699 Fall Creek Rd.	(317) 845-8899	Razz-Wheat
Chalkie's	5603 E. 82nd St.	(317) 578-2221	Razz-Wheat
Champps Keystone at the Crossing	8711 River Crossing Blvd.	(317) 574-0333	Razz-Wheat
Circle V Brewing Co. Castleton	8310 Craig St.	(317) 595-9253	Razz-Wheat
Old Oakland G.C. Castleton	11611 E. 75th St.	(317) 823-5355	Razz-Wheat
Some Guys Pizza	6235 Allisonville Rd.	(317) 257-1364	Razz-Wheat

DOWNTOWN

Loughmiller's Pub	301 W. Washington St.	(317) 638-7380	Razz-Wheat
Majestic Oyster Bar	47 S. Pennsylvania St.	(317) 636-5418	Big Red Snake-Pit
Rathskeller	401 E. Michigan St.	(317) 636-0396	Razz-Wheat
Slippery Noodle Inn	372 S Meridian St.	(317) 631-6974	Leroy Brown Razz-Wheat

SOUTH

Bobby Joe's Beef & Brew Southport	4425 Southport Crossings	(317) 882-2333	Razz-Wheat
Carvers Greenwood	780 N. US 31	(317) 887-6380	Razz-Wheat
Colorado Steakhouse	7940 US 31 South	(317) 888-3844	Razz-Wheat
Crazy Horse Emporium Bloomington	214 W. Kirkwood Ave.	(812) 336-8877	Razz-Wheat
Grindstone Charley's Greenwood	1125 N. S.R. 135	(317) 888-5695	Razz-Wheat
Just Wing'n It Greenwood	810 N. US 31	(317) 865-9464	Meridian Street
Ric's Sports & Spirits Columbus	2310 Jonathan Moore Pike	(812) 372-6999	Razz-Wheat
Shallos Target Mall	8811 Hardegan St.	(317) 882-7997	Razz-Wheat Shallos Antique Gold
Wild Beet Bloomington	123 1/2 S. Walnut	(812) 333-3217	Meridian Street
Yesterday's Beech Grove	4902 S. Emerson Ave.	(317) 784-0868	Razz-Wheat

WEST

Ramada Inn	Indianapolis Int'l Airport	(317) 244-3361	Razz-Wheat
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N.A. - A.C.

Bistro + Tavern Menus

Beer Glass...\$2.75 Pitcher...\$9

MERIDIAN STREET



This German-style lager is the perfect invitation to microbrewed beers. Meridian Street is smooth and refreshing with a light golden color and clean, crisp finish. Oaken Barrel's best-selling beer on-site, Meridian Street taste great with everything on the menu. 4.5% alcohol by volume.

GO BIG OR GO HOME

BIG RED



A clear step up from the bland and watered-down pilsners, this beer has a flavor as big as its logo. Smooth and malty, Big Red is the favorite among mid-palate drinkers. In contrast to other dog beers, Big Red really is red and really is good. 5.5% alcohol by volume.

DON'T BE AFRAID OF THE DARK

LEROY BROWN



This flavorful brown ale proves everything you know about dark beers to be wrong. Not heavy, bitter, or syrupy, Leroy is handcrafted with premium malted barley and the oldest sweetener in the world - honey. Clover honey naturally enhances the depth of the malt for a rich, smooth taste. 6.0% alcohol by volume.

INDY'S BERRIED TREASURE

RAZZ-WHEAT



This Americanized version of a Belgian fruit beer won a silver medal and national recognition at the 1995 Great American Beer Festival. Brewed with fresh Oregon Raspberries, Razz has a slightly sweet flavor and clean refreshing finish to quench even the biggest thirst. 5.0% abv.

BITE INTO ONE

SNAKE-PIT PORTER



Not for the uninitiated, this robust ale is dark, rich, and chewy. Somewhat bitter with a big and chocolatey malt flavor, the Snake brings the kind of flavor that drinkers of single malt Scotch or straight black coffee appreciate. Imported chocolate, crystal and black malts give this beer its deep ruby color. 5.6% alcohol by volume.

WATCH THE SPECIAL BOARD

SEASONAL SPECIALS



Oaken Barrel has produced a wide array of seasonals including an Octoberfest, Pale Ale, Pale Bock, English Bitter, Belgian Tripel, Holiday Ale, Scotch Ale, Mead, Double Bock, Mai Bock, Peach Ale, Cherry Ale, Barley Wine and more.

Please ask your server about the current specialty brews.

LOOK WHAT'S BREWING NEXT DOOR



BAR & BANQUET ROOM

Starting Nov. 15, Oaken Barrel Brewing Company will be bigger and better than

ever. The new Brewhouse bar and banquet facility will be open to the public to provide more breathing room on weekends and a private room for groups of 20-30 people. From Christmas parties to rehearsal dinners and business meetings, the Brewhouse banquet room provides a unique and unforgettable setting. For more information on booking your event with us, please page Patty Fulton at 389-7124 Monday through Saturday 9am-6pm.

Bottled Beer

Budweiser, Coors Light, Sharp's.....\$2.75

Wine

Sutter Home Chardonnay.....Glass \$2.95 Bottle \$13.00

Sutter Home Cabernet.....Glass \$2.95 Bottle \$13.00

Sutter Home White Zinfandel....Glass \$2.95 Bottle \$13.00

BEER SAMPLER



Your first time here? Cut to the chase with 5 oz. samples of all five of our house standards (Meridian Street Lager, Big Red, LeRoy Brown, Razz-Wheat, and Snake-Pit Porter).....\$4

GROWLER-TO-GO



A half gallon jug so you can take the Big Taste of the Barrel home with you.

New Growler Filled.....\$12 Refills.....\$8