

LET'S GET STARTED

TRIO DIP 10 GS V

TORTILLA CHIPS | HATCH CHILE QUESO | GUACAMOLE | CHIPOTLE SALSA

4 "BALLER" TOTS 9

HOUSE-MADE | SMOKED GOUDA HICKORY SMOKED BACON | CHIVES SRIRACHA RANCH

STEAK SKEWERS 12 GS

SUPERFOOD WILD RICE PILAF TOASTED ALMOND | PICKLED PINEAPPLE | SRIRACHA-ORANGE GASTRIQUE | CHIVES

4 SMOKED-THEN-FRIED WINGS 12 GS

MILD | HOT! | CHIPOTLE MOLASSES BBQ JAMAICAN JERK DRY RUB | SWEET CHILI GOCHUJANG

PRETZELS & BEER CHEESE 9 V

THREE GERMAN STYLE PRETZELS HATCH CHILE QUESO

AHI TUNA TOSTADAS 14

WATERCRESS & SHAVED BRUSSELS SPROUTS | FRIED WONTON SRIRACHA AIOLI | UNAGI SAUCE AVOCADO | TOASTED ALMOND TOGARASHI

FOUR DAY RAY

BREWING

FISHERS, INDIANA

GARDEN & SOUP

4 FDR WEDGE 7/12

CRISP ICEBERG | GORGONZOLA | HICKORY SMOKED BACON | CHERRY TOMATOES | HAYSTACK ONIONS | HOUSE-MADE BLEU CHEESE DRESSING ***ADD BBQ PULLED PORK +2

BBQ SHRIMP 14 GS

HARVEST GREENS | GRILLED SHRIMP | CAPRIOLE FARMS GOAT CHEESE CANDIED PECANS | PICKLED ONION | BABY SWEET PEPPER | SRIRACHA-ORANGE GASTRIQUE | BALSAMIC DRIZZLE

CHIPOTLE TURKEY 8/14 GS

HARVEST GREENS | HOUSE-SMOKED TURKEY | CHIPOTLE HAVARTI | HICKORY SMOKED BACON | PICKLED ONION | SUNFLOWER SEEDS | BRICK HOUSE SWEET DIJON VINAIGRETTE

APPLE-GORGONZOLA STEAK 15 GS

ROMACRUNCH LETTUCE | SIRLOIN STEAK | GORGONZOLA | HICKORY SMOKED BACON | GALA APPLE | RED ONION | CELERY | GREEN GODDESS DRESSING

ASIAN DUCK 15

WATERCRESS & SHAVED BRUSSELS SPROUTS | MINT & CILANTRO BULGOGI MAPLE LEAF FARMS DUCK CONFIT | SHALLOT | PICKLED PINEAPPLE WATERMELON | ALMOND | TOASTED SESAME VINAIGRETTE

HOUSE SALAD 6 GS V

HARVEST GREENS | RED ONION | CUCUMBER | CHERRY TOMATOES | GARLIC-BUTTER CROUTONS | SHAVED PARMESAN ***ADD GRILLED CHICKEN +4

BOWL OF SOUP 5

CHANGES WEEKLY | INSPIRED BY RAY

STOUT MY ONION SOUP 7

GARLIC-BUTTER CROUTON | SWISS & PARMESAN

PLATED

4 DRUNKEN DORY 18

BEER-BATTERED ATLANTIC COD HANDCUT FRIES | HOUSE-MADE TARTAR

BEER PAIRINGS: SCOTTISH, PALE ALE, OR STOUT

ST. LOUIS RIBS 16

HALF RACK | HANDCUT FRIES SOUTHWEST SLAW | CHEDDAR-JALAPENO CORNBREAD MUFFIN BEER PAIRINGS: PALE ALE OR PORTER

GRILLED SALMON 21

CHILI GLAZED SALMON | COUSCOUS & QUINOA PILAF | TOASTED ALMOND CARIBBEAN SWEET PEPPER RELISH

BEER PAIRINGS: IPA OR BROWN

FETTUCINE ALFREDO 12

FRESH PASTA | RICH PARMESAN CREAM SAUCE | SHAVED PARMESAN & PARSLEY ***ADD CHICKEN +4 SHRIMP 6+ | SALMON +8 | STEAK +8

BEER PAIRINGS: IPA OR WHEAT

TACOS ALA CARTE

CHIPS & SALSA +2, QUESO BLANCO +3, GUACAMOLE +1, TEQUILA-LIME INFUSED JALAPEÑOS +1, SOUR CREAM +.50

TERIYAKI CHICKEN 4 GS

TERIYAKI-MARINATED CHICKEN THIGH SWISS CHEESE | RED CABBAGE GRILLED PINEAPPLE SALSA

CARNE ASADA 5

CERVEZA & CITRUS MARINATED STEAK | PICO DE GALLO | GREEN ADOBO CREMA

POKE TUNA 5 GS

PONZU MARINATED SASHIMI AHI ASIAN SNAP SLAW | PICKLED GINGER AIOLI

PULLED PORK 4 GS

HOUSE-SMOKED PORK | COTIJA PICKLED RED ONION | CILANTRO HATCH CHILE SALSA

RAJAS CON QUESO 5 GS V

FIRE-ROASTED POBLANO, JALAPEÑO, & ONION | SWEET CORN RELISH CHIHUAHUA CHEESE | GREEN ADOBO CREMA

CUBANO 4 GS V

FRIED PLANTAIN, BLACK BEAN & RAJAS | ISLAND MANGO SALSA GUACAMOLE

BLACKENED FISH 5 GS

FRESH CATCH | SHAVED RED CABBAGE | PICO DE GALLO TEQUILA-LIME INFUSED JALAPEÑOS SRIRACHA AIOLI

T.O.T.W 5

INSPIRED BY RAY | ASK YOUR SERVER ABOUT THIS WEEK'S FEATURED TACO

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION. FDR CANNOT ENSURE ITEMS DO NOT CONTAIN INGREDIENTS THAT MIGHT CAUSE AN ALLERGIC REACTION OR IMPACT OTHER DIETARY RESTRICTIONS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES YOU MAY HAVE.

KENNEBEC FRIES TO SHARE

HANDCUT 5 GS V

ROASTED GARLIC AIOLI OR BOMBA SAUCE

LOADED 7 GS

HATCH CHILE QUESO | HICKORY SMOKED BACON | GREEN ONION

TRUFFLE PARMESAN 7 GS V

WHITE TRUFFLE OIL | GRATED PARMESAN & ROMANO | PARSLEY

DUCK POUTINE 9.5

MAPLE LEAF DUCK CONFIT GRAVY MARCOOT CREAMERY GARLIC CHEESE CURDS | GREEN ONION ***SUNNYSIDE EGG +1

IN THE HAND

4 INDIANA TENDERLOIN 11

SPLIT +1.5 | FISCHER FARMS HAND-BREADED PORK LOIN | BRIOCHE BUN

BEER PAIRINGS: PALE ALE OR BROWN

"WICH" CAME FIRST 12

GRILLED CHICKEN BREAST | HICKORY SMOKED BACON | OVER-MEDIUM EGG | SWISS CHEESE DIJONNAISE | OAT BUN

BEER PAIRINGS: BLONDE OR PALE ALE

PULLED PORK SANDWICH 10

HOUSE-SMOKED PORK | HICKORY SMOKED BACON SOUTHWEST SLAW | CHIPOTLE MOLASSES BBQ KAISER BUN

BEER PAIRINGS: BLONDE OR PALE ALE

CHEESEBURGER 11

TWO BEEF PATTIES | DOUBLE AMERICAN CHEESE BOMBA SAUCE | BRIOCHE BUN ***ADD HICKORY SMOKED BACON +2

BEER PAIRINGS: BLONDE, IPA, OR PORTER

BACON BBQ BURGER 13.5

TWO BEEF PATTIES | SMOKED CHEDDAR HICKORY SMOKED BACON | CHIPOTLE MOLASSES BBQ | BEER-BATTERED ONIONS RINGS

BEER PAIRINGS: PALE ALE OR IPA

SPICY BLEU BURGER 13.5

TWO BEEF PATTIES | WHIPPED GORGONZOLA BROWN SUGAR CARAMELIZED ONION | TOGARASHI PRETZEL BUN

BEER PAIRINGS: STOUT OR SCOTTISH

VEGGIE BURGER 11 V

QUINOA, BROWN RICE, & BULGAR ROASTED RED PEPPER | GUACAMOLE ARUGULA | OAT BUN

BEER PAIRINGS: PALE ALE OR SCOTTISH

TURKEY BURGER 12

SWISS CHEESE | ROASTED TOMATO | ARUGULA ROASTED GARLIC AIOLI | OAT BUN

BEER PAIRINGS: STOUT OR PORTER

NASHVILLE HOT CHICKEN 12

CRISPY CAYENNE & PEPPER BRINED CHICKEN BREAST | NASHVILLE SAUCE | SHAVED ROMACRUNCH | BUTTERMILK-CHIVE SAUCE

***TOO HOT? TRY IT WITH HOT HONEY, SWEETER AND Milder

BEER PAIRINGS: STOUT OR PORTER

TURKEY CLUB 12

HOUSE-SMOKED TURKEY | BLACK FOREST HAM MIDWEST FRESH BACON JAM | CHEDDAR & SWISS LETTUCE & TOMATO | DIJONNAISE | MULTI-GRAIN BREAD

BEER PAIRINGS: BROWN OR PALE ALE

B.O.T.W 13.5

INSPIRED BY RAY | ASK YOUR SERVER ABOUT THIS WEEK'S FEATURED BURGER

V = VEGETARIAN GS = GLUTEN SENSITIVE 4 = SIGNATURE ITEM

INSPIRED SIDES

BROCCOLINI 6 GS V

SAUTEED IN OLIVE OIL | MEYER LEMON-GARLIC SAUCE | CRUSHED RED PEPPER

SOUTHWEST SLAW 5 GS V

SWEET BABY PEPPER | GREEN ONION JALAPEÑO | GRILLED CORN | SWEET & SPICY VIDALIA ONION DRESSING

KALE SUPERFOOD 6 GS V

SHREDDED KALE | BROCCOLINI | RED CABBAGE | SHALLOT | GOLDEN RAISIN TOASTED ALMOND | RED QUINOA ORANGE-POMEGRANATE-MAPLE VINAIGRETTE

PARMESAN MAC 6

CAVATAPPI PASTA | RICH PARMESAN CREAM SAUCE | MIDWEST FRESH BACON JAM | CHIVES

SWEET POTATO WAFFLE FRIES 7 GS V

MAPLE-CINNAMON SEASONING | HONEY DIJON MUSTARD

BRUSSEL SPROUTS 6 GS V

BABY SWEET PEPPER | SHALLOT TOASTED SESAME VINAIGRETTE

HOUSE CHIPS 5 GS V

HOUSE-MADE FRENCH ONION DIP

BEER BATTERED ONION RINGS 7 V

SRIRACHA RANCH

BEVERAGES

CIRCLE CITY KOMBUCHA 6

COKE 3

IN THE CLASSIC BOTTLE

LOCAL ROOT BEER 4

TRIPLE XXX ROOT BEER

ICED TEA 2.95

HOT TEA 2.95

ASK FOR SELECTIONS

MILK 2.95

FOUNTAIN DRINKS 2.95

PEPSI
DIET PEPSI
MOUNTAIN DEW
DR. PEPPER
CRUSH ORANGE SODA
SIERRA MIST
LEMONADE

LOCAL COFFEE 2.95

INDIE COFFEE ROASTERS

JUICES 3

CRANBERRY
RUBY RED GRAPEFRUIT
POMEGRANATE
PINEAPPLE
ORANGE

LITE LUNCH

SERVED MONDAY - FRIDAY 11AM UNTIL 3PM

SOUP & SALAD 9

SOUP OF THE DAY | HOUSE SALAD | ***SUB STOUT MY ONION +1

BURGER SLIDERS 10

BOMBA SAUCE | AMERICAN CHEESE | SPLIT-TOP BUN | HOUSE CHIPS

PULLED PORK SLIDERS 10

HOUSE-SMOKED PORK | HAYSTACK ONIONS | CHIPOTLE MOLASSES BBQ SPLIT-TOP BUN | HOUSE CHIPS

TWO TACOS 10

CHOICE OF ANY 2 TACOS | TORTILLA CHIPS | CHIPOTLE SALSA

4 DRUNKEN DORY SANDWICH 11

BEER-BATTERED ATLANTIC COD | LETTUCE & TOMATO | BRICOHE BUN
HOUSE CHIPS | HOUSE-MADE TARTAR

4 INDIANA TENDERLOIN SLIDERS 10

FISCHER FARMS HAND-BREADED PORK LOIN | LETTUCE SLAW
SPLIT-TOP BUN | HOUSE CHIPS

THE SWEET SNACK RACK

4 FDR ICE CREAM SANDWICH 7

HOUSE-MADE COOKIE AND ICE CREAM
ASK YOUR SERVER ABOUT TODAY'S CREATION

NUTELLA S'MORES BLONDIE 7 V

WHITE CHOCOLATE GRAHAM BLONDIE | CANDIED PECANS | TOASTED MARSHMALLOW | VANILLA BEAN ICE CREAM | CHOCOLATE-CARAMEL SYRUP

CHOCOLATE TORTE 9 GS V

GHYSLAIN BAKERY FLOURLESS CAKE | BERRY COULIS | CRÈME ANGLAISE

HAVE A PROBLEM? TELL US. NOT THEM.

TELL YOUR SERVER OR A MANAGER, SO WE CAN FIX IT WHILE YOU'RE HERE. POSTING ABOUT IT TOMORROW WILL BE TOO LATE.



THE RESTAURANT AT FOUR DAY RAY IS A GASTROPUB, FOLLOWING A FOOD AND BEVERAGE PHILOSOPHY INFLUENCED BY CULTURES AROUND THE WORLD. BREWMASTER MITCH PRODUCES A WIDE RANGE OF BEERS AND CURATES A ROTATING SELECTION FOR OUR 24-TAP TASTING ROOM. CHEF KYLE INVITES YOU TO EXPLORE RECIPES FROM MORE THAN A DOZEN COUNTRIES, EACH INGREDIENT OF THE HIGHEST QUALITY AND LOCALLY SOURCED WHENEVER POSSIBLE.

OUR NAME RECALLS OUR NICKEL PLATE DISTRICT HERITAGE, DRAWN FROM RAILROAD SLANG FOR AN EMPLOYEE WHO HABITUALLY CALLED OFF WORK ONE DAY A WEEK. WE BELIEVE LIFE IS TOO SHORT NOT TO KICK BACK AND RAISE A PINT. YOU WORK HARD AT YOUR JOB. YOU TAKE PRIDE AND OWNERSHIP OVER WHAT COMES ACROSS YOUR DESK AND OFF YOUR WORKBENCH. AFTER A WHILE, ALL THOSE EARLY MORNINGS AND LATE EVENING HOURS START TO ADD UP. REMEMBER WHY YOU WORK SO HARD IN THE FIRST PLACE— TAKE A BRAKE AND EXPERIENCING LIFE, FAMILY, FRIENDS AND ADVENTURE. CALL IN TO THE BOSS MAN AND TAKE FRIDAY OFF. NOW YOU'RE FREED UP TO DO WHAT MATTERS MOST—TAKE THE DAY, LET'S ALL BE FOUR DAY RAYS!

HOW WILL YOU SPEND YOUR THREE DAY WEEKEND?

WWW.FOURDAYRAY.COM

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