

LET'S GET STARTED

THE BOARD 15

CHARCUTERIE & SAUSAGE | ARTISAN CHEESES | PICKLED VEGGIES PRESERVES | WHOLE GRAIN MUSTARD CROSTINIS

4 "BALLER" TOTS 9

HOUSE-MADE | SMOKED GOUDA HICKORY SMOKED BACON | CHIVES TOT SAUCE

4 SMOKED-THEN-FRIED WINGS 12 GS

MILD | HOT | MANGO-HABANERO BBQ CHIPOTLE BBQ | JAMAICAN JERK DRY RUB | SWEET CHILI GOCHUJANG

SEARED AHI TUNA 14

CITRUS-PEPPERED | ASIAN SNAP SLAW YUZU-DASHI | SPICY SAUCE | CRISP WONTON | TOBIKO

TRIO DIP 10 GS V

TORTILLA CHIPS | QUESO BLONDE GUACAMOLE | CHIPOTLE SALSA

PRETZELS & BEER CHEESE 9 V

THREE GERMAN STYLE PRETZELS QUESO BLONDE

SPICY MEATBALLS 10

BLEND OF BEEF-PORK-VEAL | 'NDUIA SAUTEED PEPPERS & ONIONS | TOMATO SAUCE | SMOKED PROVOLONE

LOBSTER CORN DOGS 15

SWEET COLD-WATER LOBSTER MEYER LEMON AIOLI | RED ONION GREMOLATA

FOUR DAY RAY BREWING

4

FISHERS INDIANA

GARDEN & SOUP

4 FDR WEDGE 12/7

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

KALE-WALNUT CAESAR 12/7

BABY BLACK & SCARLET KALE | BABY ARUGULA | GARLIC-BUTTER CROUTON CANDIED WALNUT | SHAVED PARMESAN | CAESAR DRESSING

BBQ SHRIMP 14 GS

HARVEST GREENS | SUGARCANE SKEWERED SHRIMP | CAPRIOLE FARMS GOAT CHEESE | SPICED PECANS | PICKLED ONION | SWEET PEPPER | SRIRACHA-ORANGE GASTRIQUE | BALSAMIC DRIZZLE

CHIPOTLE TURKEY 14/8 GS

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

GRILLED STEAK 14 GS

ROMACRUNCH LETTUCE | BEEF TENDERLOIN | SMOKED PROVOLONE | HICKORY SMOKED BACON | CHERRY TOMATOES | RED ONION | GREEN GODDESS

BOWL OF SOUP 5

INSPIRED BY RAY

STOUT MY ONION SOUP 7

SWEET ONION | GARLIC-BUTTER CROUTON SWISS & PARMESAN

PLATED

4 DRUNKEN DORY 18

BEER-BATTERED COD | HANDCUT FRIES | HOUSE-MADE TARTAR BEER PAIRINGS: SCOTTISH, PALE ALE, OR STOUT

ST. LOUIS RIBS 16

HALF RACK | CHOICE OF SIDE CHEDDAR-JALEPEÑO CORNBREAD MUFFIN | LIMITED AVAILABILITY BEER PAIRINGS: PALE ALE OR PORTER

GRILLED SALMON 21

CHILI GLAZED SALMON | COUSCOUS & QUINOA PILAF | TOASTED ALMONDS CARIBBEAN SWEET PEPPER RELISH BEER PAIRINGS: IPA OR BROWN

FETTUCINE ALFREDO 12

FRESH PASTA | RICH PARMESAN CREAM SAUCE | GREMOLATA BREADCRUMBS | SHAVED PARMESAN CHICKEN +4 | SHRIMP 6+ | SALMON +8 | PEPPERED TENDERLOIN STEAK +8 BEER PAIRINGS: IPA OR WHEAT

DUCK RAGU 18

MAPLE LEAF FARMS DUCK | FRESH FETTUCINE PASTA | PANCETTA SAUTEED ONION | SWEET PEPPER SHAVED PARMESAN | ROSEMARY-GARLIC GASTRIQUE BEER PAIRINGS: SCOTTISH, BROWN, OR STOUT

IN THE HAND

4 INDIANA TENDERLOIN 11

SPLIT +1.5 FISCHER FARMS HAND-BREADED PORK LOIN BEER PAIRINGS: PALE ALE OR BROWN

"WICH" CAME FIRST 12

GRILLED CHICKEN BREAST | HICKORY SMOKED BACON | OVER-MEDIUM EGG | SWISS CHEESE DIJONNAISE | CROISSANT BUN BEER PAIRINGS: BLONDE OR PALE ALE

PULLED PORK SANDWICH 10

SMOKED PORK | HICKORY SMOKED BACON SOUTHWEST SLAW | CHIPOTLE BBQ BEER PAIRINGS: BLONDE OR PALE ALE

CHEESEBURGER 11

CHOICE OF CHEESE, HICKORY SMOKED BACON +2 BEER PAIRINGS: BLONDE, IPA, OR PORTER

BACON BBQ BURGER 13.5

SHARP CHEDDAR | HICKORY SMOKED BACON CHIPOTLE BBQ | CRISPY ONIONS BEER PAIRINGS: PALE ALE OR IPA

WHITE BBQ BURGER 13.5

SHARP WHITE CHEDDAR | APPLEWOOD SMOKED JOWL BACON | GREEN TOMATO CHOW CHOW BAMA WHITE BBQ BEER PAIRINGS: PALE ALE OR IPA

SPICY BLEU BURGER 13.5

SMOKED BLEU CHEESE CRUMBLES | BROWN SUGAR CARAMELIZED RED ONION | TOGARASHI BEER PAIRINGS: STOUT OR SCOTTISH

VEGGIE BURGER 10 V

QUINOA-BROWN RICE-BULGAR ROASTED RED PEPPER | GUACAMOLE BEER PAIRINGS: PALE ALE OR SCOTTISH

TACOS ALA CARTE

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

SMOKED CHICKEN 4

PULLED CHICKEN THIGH | SOUTHWEST COLESLAW | HAYSTACK ONION MANGO-HABANERO BBQ

CARNE ASADA 5

MARINATED SKIRT STEAK | PICO DE GALLO | GREEN ADOBO CREMA

POKE TUNA 5 GS

PONZU MARINATED SASHIMI AHI ASIAN SNAP SLAW | PICKLED GINGER AIOLI

PULLED PORK 4.5 GS

HOUSE-SMOKED PORK | COTIJA PICKLED ONION | FRESH CILANTRO SALSA VERDE

FEATURE 5

CHANGES WEEKLY | INSPIRED BY RAY

RAJAS CON QUESO 5 GS V

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

CUBANO 4 GS V

FRIED PLANTAIN | BLACK BEANS RAJAS | MANGO SALSA | GUACAMOLE

BLACKENED FISH 5 GS

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

SPICY PORK BELLY 4.5

KIMCHI SNAP SLAW | HOUSE-MADE SESAME PICKLES | COTIJA | SPICY SAUCE

KENNEBEC FRIES TO SHARE

HANDCUT 4 GS

ROASTED GARLIC AIOLI

LOADED 6 GS

CHEDDAR-JACK | HICKORY SMOKED BACON | GREEN ONION

TRUFFLE PARMESAN 6 GS

WHITE TRUFFLE OIL | GRATED PARMESAN | PARSLEY

CAJUN 6 GS

JALAPEÑO-JACK | ANDOUILLE SAUSAGE | PICO DE GALLO | CAJUN SEASONING | GARLICKY RANCH

PROUDLY SERVING PAT LAFRIEDA PREMIUM CHOPPED BEEF PATTIES. A COMBINATION OF WHOLE, 100% NATURAL BLACK ANGUS SHORT RIB AND CHUCK FROM A THIRD GENERATION, FAMILY OWNED BUTCHER.

ALL SANDWICHES SERVED WITH HOUSE CHIPS. LETTUCE, TOMATO, RED ONION & PICKLES UPON REQUEST. CHEESES: CHEDDAR, WHITE CHEDDAR, AMERICAN, SWISS, HABANERO JACK, SMOKED BLEU ADD HANDCUT FRIES +2, ONION RINGS +3, GLUTEN FREE +1, DOUBLE PATTY +4

NASHVILLE HOT CHICKEN 12

CRISPY CAYENNE & PEPPER BRINED CHICKEN BREAST | NASHVILLE SAUCE | SHAVED ROMAINE BUTTERMILK-CHIVE DRESSING BEER PAIRINGS: STOUT OR PORTER

TURKEY BURGER 11

SWISS | BABY ARUGULA | OVEN-ROASTED TOMATO | ROASTED GARLIC AIOLI | CROISSANT BUN BEER PAIRINGS: STOUT OR PORTER

TURKEY CLUB 12

HOUSE-SMOKED TURKEY | CITY HAM | HICKORY SMOKED BACON | CHEDDAR | SWISS | LETTUCE TOMATO | DIJONNAISE | EVERYTHING BREAD BEER PAIRINGS: BROWN OR PALE ALE

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.

V = VEGETARIAN GS = GLUTEN SENSITIVE 4 = SIGNATURE ITEM

INSPIRED SIDES

ASPARAGUS 6 GS V

SWEET PEPPER | GARLIC-LEMON SAUCE | TOASTED ALMOND PARMESAN

SOUTHWEST SLAW 5 GS V

SWEET PEPPER | GREEN ONION JALEPEÑO | CORN | SWEET & SPICY VIDALIA ONION DRESSING

HOUSE SALAD 5 V

HARVEST GREENS | RED ONION CUCUMBER | CHERRY TOMATO GARLIC-BUTTER CROUTON | SHAVED PARMESAN

PARMESAN MAC 6

CAVATAPPI PASTA | RICH PARMESAN CREAM SAUCE | TOMATO-FENNEL JAM

ROASTED POTATOES 6 V

YUKON GOLD & RED POTATOES FIRE-ROASTED RED PEPPER & YELLOW TOMATO | GARLIC | PARSLEY

BRUSSEL SPROUTS 6 GS V

BABY SWEETS | SHALLOT | TOASTED SESAME VINAIGRETTE

TROPICAL FRUIT 5 V

HOUSE CHIPS 5 GS V

HOUSE-MADE FRENCH ONION DIP

ONION RINGS 6 V

HOUSE KETCHUP

BEVERAGES

STUBBORN CRAFT SODAS 4

(ALL NATURAL, NO ARTIFICIAL COLORS OR ADDITIVES, MADE WITH CANE SUGAR)

BLACK CHERRY TARRAGON
AGAVE VANILLA CREAM
LEMON BERRY AÇAÍ

CIRCLE CITY KOMBUCHA 6

COKE 3

IN THE CLASSIC BOTTLE

ROOT BEER 4

ICED TEA 2.95

HOT TEA 2.95

ASK FOR SELECTIONS

FOUNTAIN DRINKS 2.95

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

MILK 2.95

COFFEE 2.95

JUICES 3

CRANBERRY
RUBY RED GRAPEFRUIT
POMEGRANATE
PINEAPPLE
ORANGE

LITE LUNCH

SERVED MONDAY - FRIDAY 11AM UNTIL 3PM

HALF FOR WEDGE 7

CRISP ICEBERG | SMOKED BLEU CHEESE | HICKORY SMOKED BACON
CHERRY TOMATOES | CRISPY ONION | HOUSE-MADE BLEU CHEESE DRESSING

HALF CHIPOTLE TURKEY SALAD 8 GS

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

BOWL OF SOUP & HOUSE SALAD 9

SOUP OF THE DAY OR STOUT MY ONION

BURGER SLIDERS 10

RED PEPPER REMOULADE | AMERICAN CHEESE/BRIOCHE
HOUSE CHIPS

PULLED PORK SLIDERS 10

CRISPY ONIONS | BBQ | BRIOCHE | HOUSE CHIPS

TACOS 10

CHOICE OF 2 TACOS | CHIPS | SALSA

4 DRUNKEN DORY 10

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

INDIANA TENDERLOIN SLIDERS 10

FISCHER FARMS HAND-BREADED PORK LOIN | LETTUCE SLAW | BRIOCHE
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

WHITE CHOCOLATE GRAHAM BLONDIE | TOASTED MARSHMALLOW | VANILLA
BEAN ICE CREAM | CHOCOLATE SYRUP

SKILLET PIE 7

HOUSE-MADE FRESH FRUIT PIE | ALL BUTTER PASTRY | VANILLA BEAN ICE
CREAM | ASK YOUR SERVER ABOUT TODAY'S CREATION

CHOCOLATE CAKE 10

THREE LAYERS | CHOCOLATE CHEESECAKE | WHITE CHOCOLATE MOUSSE
-DARK CHOCOLATE CAKE | CHOCOLATE GANACHE | DRIZZLED WITH WHITE &
DARK CHOCOLATE SAUCES

THREE SCOOPS 5

ASK YOUR SERVER ABOUT TODAY'S SELECTIONS

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?

FOUR DAY RAY BREWING

11671 LANTERN ROAD, FISHERS, IN 46038

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