



Hotel Indiana, 1920

In June of 1919 original construction began on our hotel. Construction workers were paid 45 cents an hour and worked ten hour days, six days a week. In just ten short months after construction began the “Hotel Indiana” opened on May 6, 1920. The cost to construct and furnish the hotel in 1919 was \$250,000 – compared to the 2007-2010 renovation and restoration cost of approximately \$15,000,000.

In 1946 the Dekau Family purchased the hotel and renamed the “Red Apple Inn.” The Dekau family operated the Inn for sixty years.

In 2007 Wabash resident and philanthropist Richard E Ford purchased the hotel and began a three year, \$15 million dollar renovation and restoration. In May of 2010 the hotel reopened and began a new life as Charley Creek Inn named after the Miami Indian Chief from the area.

Charley Creek Inn is on the National Register of Historic Places and is the recipient of Indiana Landmark’s Cook Cup for its impeccable historic restoration. The Cook Cup is prominently featured in the lobby of the hotel.



**Howard M. Kaler
General Manager**



Signature Drinks

CENTENNIAL COCKTAIL | \$12

Wabash Cannonball *Bacardi Tangerine Rum, Captain Morgan Pineapple Rum, Luxardo Cherry Liqueur, Elderflower Liqueur, lemon juice, apple cider, bitters, Crème de Menthe*

Uniting an exquisite blend of modernism with the Prohibition era, this signature Centennial Cocktail offers a spin on El Presidente, which was popular the same decade as Charley Creek Inn opened

SIGNATURE WINES

Charley Creek Inn has teamed up with 2019 Indiana Winery of the Year, Country Heritage Winery of LaOtto, Indiana, to create these two signature wines that express the best characteristics of the Midwestern climate and soil where they are grown.

Centennial Cuvee “Dry Red” A blend of stately Cabernet Sauvignon and regionally unique estate-grown varietals from the Hoosier Heartland; this wine is medium-bodied, fruity and bright, with notes of cranberry, tart cherry, and a hint of oak on the dry finish. Bottle **\$28** | Glass **\$7.5**

Centennial White Blend “Semi-Sweet White” Country Heritage Winery’s estate-grown vines produced this wine that perfectly balances sweetness and crisp acidity, with notes of passionfruit, pineapple, and Granny Smith apple. Bottle **\$20** | Glass **\$6**

Specialty Cocktails

GREEN HAT FAVORITES | \$12

Hoagy Carmichael (The Vesper) *Gin, Vodka, Lillet Blanc, Lemon Twist*

Hoagy Carmichael was actually Ian Fleming’s model for James Bond so with that in mind shaken not stirred is the theme of this cocktail. The Martini referred to was actually a vodka Martini. Bond’s concerns about dryness helped feed a similarly growing fascination with increasingly dry Martinis that extends to this day. He does, however, give the exact specifications for a drink now known as the Vesper in the book *Casino Royale*. Three measures of Gordon’s, one of vodka, half a measure of Lillet Blanc. Shake it very well until it’s ice-cold, then add a large thin slice of lemon peel.”

Cole Porter Cocktail *Journeyman Rye, Sherry, Lemon Juice, Sugar*

The *Waldorf Astoria Bar Book* recently lists this nice little variation on a whiskey sour. The sherry brings a bit of funk. The drink is named after one of the hotel’s most famous residents, the jazz age Broadway composer, Cole Porter. The piano on which Cole Porter composed many of Broadway’s most clever songs remains in the Waldorf-Astoria to this day.

Awesome Coffee *Bacardi Rum, Bailey’s, Kahlua, Amaretto, Cinnamon, Hot Coffee*

Our Green Hat Coffee is set a flame then topped with whipped cream and cinnamon.

Reyka Mule *Reyka Vodka, Ginger Beer, Hand-Squeezed Lime Juice*

Reyka Vodka blended with Ginger Beer and hand-squeezed lime juice. Reyka Bottling Note: Reyka is an Icelandic vodka, distilled from wheat and barley. It is also the world’s first “green” vodka, it being made from glacial water and distilled using sustainable energy from geothermal heat.



PROHIBITION 1920-33 COCKTAILS | \$12

Negroni *Hendericks Gin, Campari, Sweet Vermouth, Orange Peel*

It was invented at Caffè Casoni in Florence, Italy in 1919. Legend tells that Count Camillo Negroni asked his friend, bartender Fosco Scarselli, to strengthen his favorite cocktail – the Americano – by replacing the soda water with gin.

French 75 *Bombay Sapphire Gin, Lemon Juice, Simple Syrup, Prosecco*

The drink dates to World War I, and an early form was created in 1915 at the New York Bar in Paris—later Harry's New York Bar—by barman Harry MacElhone. The combination was said to have such a kick that it felt like being shelled with the powerful French 75mm field gun.

Bee's Knee's *Beefeater Gin, Honey Syrup, Lemon Juice*

The phrase “the bee's knees”, meaning “the height of excellence”, became popular in the U.S. in the 1920s, along with phrases like “the cat's pajamas.”

Corpse Reviver *Tangueray Gin, Lemon Juice, Cointreau, Lillet Blanc, Absinthe*

The Corpse Reviver family of cocktails are intended as ‘hair of the dog’ hangover, cures, hence the name. Most of the corpse reviver cocktails have been lost to time, but the cognac- Corpse Reviver was first listed in the Savoy Cocktail handbook by Harry Craddock in 1930, have survived to this day.

Mary Pickford *Barcardi Rum, Pineapple Juice, Grenadine*

A Prohibition Era cocktail Named for Canadian-American film actress Mary Pickford (1892–1979), it is said to have been created for her in the 1920s on a trip she took to Havana with Charlie Chaplin and Douglas Fairbanks.

Aviation Cocktail *Aviation Gin, Maraschino Liquor, Crème de Violette, Lemon Juice, Luxardo Cherry*

The Aviation is one of those unheard-of treasures. It is the cocktail you've probably never heard of but need to. The Aviation cocktail is smooth, flowery, assertive, like nothing you've ever tasted. It's got a slight violet hue and it's nothing short of amazing to this day.

The Sazerac *Last Feather Rye, Sugar Cube, Water, Cognac, Petchaud Bitters, Absinthe*

The Sazerac is a local New Orleans variation of a cognac or whiskey cocktail, named for the Sazerac de Forge et Fils brand of cognac brandy that served as its original main ingredient. ^[1] The drink is most traditionally a combination rye whiskey, absinthe, Peychaud's Bitters, and sugar. Some claim it is the oldest known American cocktail, ^[3] with origins in pre-Civil War New Orleans, although drink historian David Wondrich is among those who dispute this, ^[4] and American instances of published usage of the word cocktail to describe a mixture of spirits, bitters, and sugar can be traced to the dawn of the 19th century.

Side Car *Caymus Cognac, Cointreau, Lemon Juice, Orange Twist*

The Sidecar is a direct descendant of the Brandy Crusta, a long-forgotten New Orleans drink that has enjoyed something of a comeback in the last couple of years. How it got its name is a source of debate: Both a French and English bar claim to have invented the combination of cognac, Cointreau and lemon juice for a customer who arrived at the location in the sidecar of a motorcycle.

CLASSIC COCKTAILS | \$9

Sparkling Pear Martini

Absolute Pear Vodka, Canton Ginger Syrup, Lemon Juice, Wine

Elderflower Martini

Aviation Gin, Chase Elderflower Liquor, Lemon, Sugar

Cucumber Martini

Tito's Vodka, TyKu Cumber Sake, Lime, Fresh Mint

Last Feather Manhattan

Journeyman Rye, Aya Sweet Vermouth, Bitters, Luxardo Cherry

Rose Margarita

Avion Silver Tequila, Pamplemousses, Lemon, Sake

Green Hat Old Fashioned

Knob Creek Bourbon, Muddled Orange, Sugar, Angostura Bitters



WHITE & ROSE WINES

	BIN#		BOTTLE	GLASS
MOSCATO	100	Bonvia Moscato, NV Italy <i>Sweet, lightly sparkling and bright yellow color with exceedingly fresh fragrances of fruit and aromas typical of the grape.</i>	\$20	\$6
RIESLING	31	Argyle Nuthouse Riesling, '12 Willamette Valley Oregon <i>Racy and vibrant – in its youth, deep and complex with age</i>	\$54	--
	70	HD Riesling, '18 Mosel Valley Germany <i>Rich Riesling fruit with some sweetness, tasty minerally, and refreshing acidity</i>	\$25	\$7
	71	Von Schleinitz Weissenberg Riesling, '17 Germany <i>Complex aromas of white tree fruit with tropical nuances and pure slate minerality</i>	\$35	--
GEWURTZTRAMINER	20	Tabor Hill Traminette, '15 and '16 Michigan <i>Semi-sweet wine with a floral, fruity bouquet highlighted by apricot overtones & light peach spices</i>	\$20	\$6
	52	Fürst Gewürztraminer, '17 France <i>An off-dry wine with powerful aromas of tropical fruits, roses and spices that is subtle and fragrant with ample texture on the palate</i>	\$25	--
SAUVIGNON BLANC	17	Raymond Vineyards R Collection Sauvignon Blanc, '17 California <i>Aromas of citrus and peach with a finish of a crisp, refreshing minerality</i>	\$33	--
	80	Peter Yealands Sauvignon Blanc, '17 New Zealand <i>Fruity, well balanced, and crisp, with delicious grapefruit freshness refreshingly dry finish with hints of fig & white peach</i>	\$22	\$6
	90	Cloudy Bay Sauvignon Blanc, '13 New Zealand <i>An elegant, aromatic wine with appealing fruit and crisp acidity</i>	\$45	--
PINOT GRIGIO	61	Delle Venezie Pinot Grigio, '18 Italy <i>Beautiful pale straw color with amazing, crisp and lively taste of lemons, limes, peaches and melons.</i>	\$20	\$6
PINOT GRIS	50	King Estate Pinot Gris, '15 Washington <i>A brilliant straw yellow color. Aromas of honeysuckle, Bartlett pear and pineapple are framed by delicate notes of mineral, rose petal and lemon zest</i>	\$25	--
	51	E. Guigal Côtes Du Rhône, '16 France <i>A fair dose of Viognier, which gives it a floral, apricotty nose, a rich, creamy palate and a spicy, gingery finish</i>	\$30	--

*Vintages are subject to change.

SPRING 2020



CHARDONNAY

10	Delle Venezie Chardonnay, '18 Italy <i>Straw yellow color, has greenish shades. It has delicate fruity scents with fine hints of apple and apricot. The taste is dry and fresh.</i>	\$20	\$6
11	Jaw Breaker Chardonnay, NV California <i>Citrus aromas flow through your head giving impressions of honeysuckle and summer fresh cantalope.</i>	\$22	--
12	DeLoach Chardonnay, '16 California <i>Naturally crisp with fresh fruit flavors of apple and pear</i>	\$26	\$7
14	Chalone Vineyard Chardonnay, '11 California <i>Bright aromas of mango, stone fruit and green apple gain with a hint of pineapple. These same fruit components dominate the rich flavors enhanced by mineral nuances derived from the vineyard's limestone soil</i>	\$45	--
15	Stonestreet Alexander Mountain Estate Chardonnay, '14 Sonoma <i>Powerful floral element with lemon blossom and jasmine backed by apricot and kumquat flavors, balanced by a fruit and a crème brûlée character</i>	\$80	--
16	Cakebread Cellars Chardonnay, '18 Napa Valley <i>Sensationally concentrated pear, spiced apple, and melon flavors that culminates in a long finish lifted by zesty spice and mineral tones</i>	\$74	--
60	Pico Maccario Piemonte Chardonnay, '12 Italy <i>Intense, fresh, and slightly aromatic bouquet with flowered notes and exotic fruits having a supple and well-balanced flavor</i>	\$24	--

ROSE

53	B & G Cotes De Provence, '17 France <i>Provence rosé of immense charm and minerality redolent of fennel, anise and purple flowers</i>	\$26	\$7
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RED WINES

	BIN#		BOTTLE	GLASS
PINOT NOIR	121	Cavit Pinot Noir, '17 Italy <i>A distinctive balance with black cherry wnotes and hints of red berries.</i>	\$25	\$7
	130	Ken Wright Cellars Pinot Noir, '17 Willamette Valley <i>Moderately rich flavors of red and black raspberry, pomegranate, black cherry, and plum with a juicy texture and a big, cherry hard candy finish</i>	\$57	--
	131	Brassfield Pinot Noir, '16 California <i>Seductive notes of dark cranberries, cola and raspberries. The mouth-feel is lush, round and silky-smooth. The forward fruit character is further enhanced by toasted chestnut and leather aromas</i>	\$30	--
CHIANTI	151	Brunello di Montalcino, '11 Italy <i>100% Sangiovese with Italy's highest DOCG classification. This is Sangiovese that most wine critics cite to be the best in all of Italy</i>	\$90	--
	152	Trabucco Barbera d'Asti, '16 Italy <i>Rich and complex bouquet of red fruit and berries with notes of spice, tobacco eucalyptus, and hints of wood, with undertones of minty spices, vanilla and liquorice and a palate that is dry and generous having hints of cocoa and vanilla that blend with red fruit tastes culminating in a very long and satisfying finish</i>	\$48	--
	154	Balbio Rosso Toscano, '12 Italy <i>Red berry aroma with a taste that is long and full of pleasant tannins</i>	\$52	--
	155	Rosso Toscano Sorelli, NV Italy <i>Fruity, fresh with hints of cherry and red berries having a soft taste, good texture and freshness</i>	\$78	--
MALBEC	171	Condor Peak Reserve, Malbec, '18 Argentina <i>A rich, ripe red wine with smooth black fruit flavors balanced with oak. Soft tannins with fruit and notes of toasted vanilla</i>	\$30	\$8
MERLOT	119	Trinchero Chicken Ranch Vineyard Merlot, '11 Napa Valley <i>Old world style merlot with raspberry and cigar box aromas, bright red fruit flavors, and structured tannins</i>	\$70	--
	123	Grayson Cellars Merlot, '16 California <i>Rich aromas of black cherry preserves, currant, and white chocolate that finishes with soft tannins, dark fruits and elaborate oak. Flavors of wild dark berry, pepper, spice, and espresso</i>	\$20	\$6

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	BIN#		BOTTLE	GLASS
FRENCH WINES	140	E. Guigal Côtes Du Rhône, '15 France <i>Flavor characteristics of red cherry, raspberry, and spice with a medium- to full-bodied palate having integrated tannins and balanced acidity</i>	\$30	--
	141	Château Roustaing Bordeaux, '12 France <i>Light and already fruity, this wine features attractive black currant flavors, bright acidity, and soft tannins</i>	\$22	--
	142	Château de Parenchène Bordeaux Supérieur, '15 France <i>An appealing wine with a fruity palate and small lively and crispy tannins</i>	\$22	--
	143	M. Chapoutier La Bernardine Châteauneuf-Du-Pape, '11 France <i>Complex and subtle nose of black currant and plum followed by roasted coffee cinnamon and cherry with a palate of spicy liquorice and fruity</i>	\$120	--
RED BLENDS	124	Coppola Claret, '15 Geyserville, California <i>Aromas of brambleberries and cherries mixed with notes of leather and spice with flavors of blackberry, black cherry, earth, spice and cocoa</i>	\$38	--
	126	Prisoner, Red Blend California, '18 Napa Valley <i>Ripe cherry and cedar with hints of rose petal and sweet oak Ripe fig and black currant dominate the finish with soft well integrated tannins</i>	\$80	--
RED ZINFANDEL	125	Leese Fitch, Zinfandel, '16 California <i>Rich flavors of black cherry, blackberry, milk chocolate, coconut cream and hints of cream laden coffee.</i>	\$30	\$8
CABERNET SAUVIGNON	109	Casa de Campo Cabernet Sauvignon, '18 Argentina <i>Rich aromas of smoky spices & black currents with herbal undertones</i>	\$20	\$6
	110	Cannonball Cabernet Sauvignon, '17 California <i>It explodes with black cherry, wild berry fruit, and notes of chocolate and oak. The rich texture of this wine lingers long with a bright, fresh finish</i>	\$25	\$7
	114	The Crusher, Cabernet Sauvignon, '17 California <i>Aromas of ripe plum with undertones of anise & leather and having distinct flavors of berry and rich black cherry unfolding around firm tannins</i>	\$59	--
	115	Jordan Cabernet Sauvignon, '15 California <i>Rich in texture with opulent flavors, a restrained use of oak and a lingering finish of subtle earth and smoke.</i>	\$95	--
	116	Cakebread Cellars Cabernet Sauvignon, '16 Napa Valley <i>Enticing blackberry and mineral aromas, dense black cherry, blackberry, and plum flavors, fine, silky tannins, and a long smooth finish</i>	\$100	--

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	BIN#		BOTTLE	GLASS
CABERNET SAUVIGNON	117	Chimney Rock Cabernet Sauvignon, '11 Napa Valley <i>Enormously ripe, forward, and succulent in blackberries, cassis, raisins and chocolate with rich tannins and a long, dry, spicy finish</i>	\$110	--
	118	Robert Craig Howell Mountain Cabernet Sauvignon, '11 Napa Valley <i>Flavors of wild dark berry, pepper, spice, and espresso</i>	\$125	--
	161	Gigglepot Cabernet Sauvignon, '13 Australia <i>Layers and layers of sweet fruit rolling over dark chocolate and a rich creamy palate, ending with anise and lingering coffee flavors</i>	\$85	--
	162	Crossbarn, Paul Hobbs Cabernet Sauvignon, '16 Sonoma County Calif. <i>Opaque, garnet in the glass bestow balance and unique savory elements that set this wine apart. Aromas of huckleberry, blackberry, tobacco anise and cigar box emerge giving way to focused flavors of ripe fruit, marionberry, charcuterie, dark chocolate, graphite and wet slate</i>	\$75	--
SYRAH	153	Thomas Goss Syrah, '17 Australia <i>Deep smoke tinged aromas of dark berries, licorice and dried flowers, with chewy cassis and bitter cherry flavors</i>	\$22	\$6
	172	Gamekeeper's St. Hallett Shiraz, Grenache Touriga '13 Australia <i>Embrace the spectrum of spicy pepper, tannins and weight of Shiraz with generous, gamey, juicy raspberry flavors or Grenache</i>	\$29	--

CHAMPAGNE & SPARKLING WINES

	BIN#		BOTTLE	GLASS
	180	Roederer, Cristal, '09 France <i>A remarkably balanced and refined champagne whose length is inimitable. It has a silk texture and fruity aromas, complemented by a powerful mineral quality with white fruit and citrus notes.</i>	\$400	--
	181	Bollinger Special Cuvée, NV France <i>Very fine bubbles with an aromatic complexity of ripe, spicy roasted apples & peaches and on the palate a subtle combination of pear, brioche, and notes of fresh walnut</i>	\$150	--
	182	Dom Pérignon, NV France <i>Fresh, crystalline, and sharp, the first nose unveils an unusual dimension, an aquatic vegetal world with secret touches of white pepper and gardenia. The wine then reveals airy, gentle richness before exhaling peaty scents. On the palate, the attack bursts forth, and matures into a sensual fullness that winds around itself like a tendril of foliage. Notes of aniseed and dried ginger linger on the skin of fruit (pear and mango), more textured than ripe. The finish gradually unfurls and then settles, smooth, mellow, all-encompassing.</i>	\$275	--
	189	Laetitia Brut Rosé, '07 California <i>Traditional Méthode Champenoise sparkling wine with subtle floral aromas and hints of berries</i>	\$60	--
	190	Cooks Sparkling Wine, NV California <i>Semi-dry, crisp fruit flavors mix with floral aromas for a smooth finish</i>	\$25	--

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BIN#		BOTTLE	GLASS
1000	Dolce Rosso, NV Italy <i>A light-bodied, highly aromatic wine reminding of red and black raspberries, wild strawberries and rose petals</i>	\$20	\$6
1001	Rosatello Rosé, NV Italy <i>Refreshing sweet notes of ripe strawberries and fresh, juicy cherries</i>	\$25	--
1002	Rosatello Rosso, NV Italy <i>A refreshing red blend with sweet notes of juicy cherries, ripe raspberries, and watermelon</i>	\$25	--
191	Prosecco, NV (187 ml) Italy <i>Hints of peach and pineapple</i>	\$10	\$10
192	Prosecco, NV (750 ml) Italy <i>Hints of peach and pineapple</i>	\$25	--
193	Veuve Clicquot, NV Italy <i>Pinot Noir is given a new versatility with the higher dosage, while the greater presence of Meunier emphasizes fresh, fruity, gourmand notes.</i> <i>*Other champagnes available upon request with 7 days notice.</i>	\$95	--

BEER LIST

DOMESTIC/IMPORTS

Budweiser | \$4

Bud Light | \$4

Michelob Ultra | \$4

Coors Light | \$4

Coors Non-Alcoholic | \$4

Blue Moon | \$5

Miller Lite | \$4

Yuengling Lager | \$4

Heineken | \$5

Lagunitas IPA | \$5

Elysian IPA | \$5

DRAFTS

Stella | \$5

Guinness | \$5

Blue Moon | \$5

IPA | \$5