



by Mark Rumreich

The Stone Mug is a popular spot with bikers, especially on Thursday bike nights when the parking lot is packed with Harleys. Non-bikers are just as welcome - you might even see a school principal here. There's Texas Hold 'em on Tuesdays and live entertainment on Saturdays, from eclectic bands to stand-up comics. On Sunday, a hearty brunch is served from 11 until 2. Sorry, no kids are allowed inside.

The Stone Mug Cafe has a well-worn character with bar, booths, lots of tables and a jukebox that plays more than its fair share of Johnny Cash. There's a side room with pool tables, and outdoor deck seating with a view of College Avenue.

The Menu here is broad and affordable. There's a vast selection of appetizers, sandwiches & wraps, salads, soups and dinners. From the bar, there are about twenty bottled beers, wine and spirits.

Stone Mug Cafe
6525 N. College Ave.
251-6985

Sun-Thu: 11 AM - midnight
Fri & Sat: 11 AM - 1:30 AM

Wanting to leave no stone unturned, the Pizza Scene decided to visit the Stone Mug to check out their Pizzadillas. Before this, I had never had a pizzadilla - I was

envisioning a pizza with a tortilla for the crust. There are four pizzadillas to choose from: chicken, pepperoni, BBQ pork and veggie. To these you can add your choice of mushrooms, onion, tomato, corn, jalapeno, green pepper, olives, black beans or artichokes. No Italian sausage was on the list, but we decided to persevere. We ordered a pepperoni with mushrooms, a chicken with black beans & jalapenos, and a BBQ pork.

When our order was served, the first thing I noticed was the golden brown tortillas on the top and bottom of the pizzadillas. Each was



cut into wedges and served with salsa and sour cream. The pepperoni pizzadilla had pizza sauce, mozzarella, fresh mushrooms and pepperoni sandwiched between two crisp grilled 10-inch torti-

Crossword solution

puzzle on Page Nine

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Hidden History solution

puzzle on Page Nine

ARCHES.
 YEARS BEFORE THE GOLDEN
 IN WAS THERE FOR TWENTY-
 AND FRIES. BORKY'S DRIVE-
 LONG KNOWN FOR BURGERS
 MCDONALD'S IS ON A SITE



Key Bank Open at 64th and College

by Alan Hague

Key Bank recently opened for business at 64th and College Avenue. "Even though we are a large bank with 946 branches across the country," explained Key-Center manager Sandra Baird, "we have a small town feel and get very involved in the community. We are the main sponsor

Key Bank

64th & College Avenue
 Sandra Baird, manager
 317-405-5640
 Mon-Thu 8am to 5pm
 Fri 8am to 6pm
 Sat 9am to noon
 www.Key.com



for the Broad Ripple Art Fair, for example. Customers opening accounts with Key Bank receive a certificate to a Broad Ripple restaurant, like Corner Wine Bar, Ambrosia, Broad Ripple Steak House, Jazz Kitchen, and Bazbeaux Pizza."

The grand opening party for the branch will be Saturday, September 24. Details will be in the next issue of the Gazette.



Relationship manager Brandy Rogers, Lead client relations representative Barb Fox, Client relations representative Josephine Miller, and KeyCenter manager Sandra Baird.

llas. The pizza sauce was tame, but there was plenty of flavor here without having to resort to using salsa. The black beans and jalapenos were a great addition to the chicken pizzadilla, and gave it a southwestern flavor. Unlike the other pizzadillas, the BBQ had no pizza sauce, and cheddar instead of mozzarella. It had great grilled flavor, lots of meat and just the right amount of BBQ sauce, but I'm not sure what made it a pizzadilla instead of a quesadilla.

So is a pizzadilla a pizza? I don't know, but they sure are tasty.

Mark Rumreich has been vigilantly surveying the pizza scene in the Indianapolis area for over two decades. He is an avid home brewer, has written for several magazines, and is the author of the just-released second edition of the Car Stereo Cookbook.



Want your pizza to be reviewed by The Pizza Scene?
Add a new pizza since your last review?
Did our review overlook your specialty pizza?

Contact the Gazette
at 508-6634