

HOURS OF OPERATIONS

SUNDAY - TUESDAY

BAR SERVICE 1:00 PM- 10:00 PM

WEDNESDAY - SATURDAY

BAR SERVICE 1:00 PM- 11:00 PM

SMALL PLATE MENU

DAILY 1:00 PM-5:00 PM

ENTREE MENU

DAILY 5:00 PM-10:00 PM

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Danica Norris

Director of Food & Beverage

Shawn Cameron

Executive Chef

Rian McLaughlin

Sous Chef

Jasmine Figlow

Food & Beverage Manager

Willis Fierros

Lead Bartender

COCKTAILS

Created by Lead Bartender Willis Fierros



DAIQUIRI ROYALE

White Rum, Creme de Violette, Red Wine Syrup, Rhubarb Bitters, Lime Juice & Egg

White
16



PITTER PATTER SOUR

Tequila, Jalapeno, Cilantro, Green Apple Juice, Lime Juice & Simple Syrup

16



SESAME STREET

Sesame Oil Fat Washed Pierre Ferrand 1840 Cognac, House Made Pistachio Orgeat, Banana Liqueur, Toasted Almond Bitters

18



BUTTER MY RYE OLD FASHIONED

Rye Whiskey, Spiced Butter Syrup, Black Walnut & Toasted Almond Bitters, Maraschino Cherry

16



WET PEARS MARTINI

Poached Pear Infused Belvedere Vodka, Bordiga Dry Vermouth, Orange Bitters

16



SMOKED OLD FASHIONED

Old Forester Bourbon Demerara - Bitters - Smoked Glass

16



HOLA SENORITA

Mezcal, Chinola Passionfruit Liqueur, Strawberry Habanero Shrub, Lime Juice

16



NOW WE'RE GRILLING

Roasted Peanut & Bacon Washed Lardeny Bourbon, Grilled Pineapple, Maple Syrup, Lemon Juice

16



TURBO LOVER

Beefeater Gin, Mint Washed Empress Gin, Cinnamon Simple, Plum Bitters, Lime Juice, Soda Water

17



THE FOUNDRY HOTEL

ASHEVILLE



FOOD

Available All Day



Snacks

OLIVE MEDLEY
ORANGE & THYME
\$6

BAR MIX
APPLE CIDER VINEGAR
POWDER, SALT,
ROSEMARY & EVOO
\$5

PORK RINDS
WITH HOUSE MADE
PIMENTO CHEESE
\$8

Small Plates & Salads

**BLISTERED SHISHITO
PEPPERS**
FISH SAUCE CARAMEL &
BONITO FLAKES
\$12

PROSCIUTTO & MELON
**FRESH MELON, BALSAMIC
DRIZZLE**
\$12

GRILLED RADICCHIO SALAD
BLUE CHEESE, PORT SOAKED
DRIED CRANBERRIES,
WALNUTS, WHITE BALSAMIC
\$8 SMALL / \$14 LARGE
ADD GRILLED CHICKEN + \$7
ADD GRILLED SALMON* + \$13

DEVIL ON HORSEBACK
CRISPY SPECK HAM WRAPPED
DATES, BLUE CHEESE
MOUSSE & BALSAMIC
DRIZZLE
\$5/ EACH

SOFT PRETZEL
WITH LOCAL BEER CHEESE
OR SALTED BOURBON
CARAMEL
\$8

PAN CON TOMATE
CITY BAKERY FOCACCIA,
GARLIC, FRESH HEIRLOOM
TOMATO PUREE, ROASTED
GARLIC AIOLI
\$7
ADD BOQUERONES + \$5

RIAN'S MUSSELS & COLLARDS
COLLARD GREEN POTLIKKER BROTH, COUNTRY HAM,
MUSTARD SEED & GRILLED CITY BAKERY BAGUETTE
\$13
ENTREE PORTION \$22
ADD A SIDE OF FRIES + \$5



Mains



Available Daily After 5pm

WORKSHOP LOUNGE BURGER *

GROUND SIRLOIN, CAMELIZED ONION, WHITE CHEDDAR.
ROASTED GARLIC AIOLI, BACON, ARUGULA & TOMATO ON
CITY BAKERY BUN. SERVED WITH FRIES

\$24

FRIED CHICKEN SANDWICH

BUTTERMILK FRIED CHICKEN, HOT HONEY AIOLI, LETTUCE &
TOMATO ON CITY BAKERY BUN. SERVED WITH FRIES

\$20

ADD PIMENTO CHEESE + \$2

SEASONAL RISOTTO

ASK YOUR BARTENDER FOR THE CURRENT INGREDIENTS

\$23

ADD FRIED CHICKEN + \$7

ADD GRILLED CHICKEN + \$7

ADD GRILLED SALMON * + \$13

SIDE SALAD \$6

ARUGULA, PICKLED RED ONIONS, CHERRY TOMATOES, GOAT CHEESE,
LUSTY MONK VINAIGRETTE

SIDE OF FRIES \$5

Kids

CHICKEN TENDERS & FRIES \$9

GRILLED CHEESE & FRIES \$9

* ITEMS MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL
CONDITIONS. REGARDING THE SAFETY OF THESE ITEMS, WRITTEN INFORMATION IS AVAILABLE UPON REQUEST.

LIQUORS

SCOTCH

ABERLOUR 12 YR 21
AUCHENTOSHAN AMERICAN OAK 22
AUCHENTOSHAN THREE WOOD 38
DEWARS 12 14
DEWARS WHITE 11
GLENFIDDICH 12 23
GLENLIVET 12 23
GLENLIVET 18 YR 61
GLENMORANGIE 10 YR 19
GLENMORANGIE LASANTA SHERRY CASK 12 YR 24
JOHNNIE WALKER BLACK 17
JOHNNIE WALKER BLUE 95

JOHNNIE WALKER DOUBLE BLACK 22
LAGAVULIN 16YR 38
LAPHROAIG 10 26
MACALLAN 12 33
MACALLAN 18 140
MONKEY SHOULDER 16
OBAN 21 YR 230
OBAN 14 YR 36
ORPHAN BARREL MUCKETY-MUCK 105
ROYAL LOCHNAGER 16 YR 92
THE BALVENIE CARIBBEAN CASK 14 YR 43
THE BALVENIE PORTWOOD 21 YR 127

COGNAC

D'USSE 24
GRAN DUQUE D'ALBA BRANDY 25
HENNESSY 24
HENNESSY XO 91
MEUKOW 11
REMY MARTIN TERCET 56
REMY MARTIN XO 85

LIQUEUR

ABSINTHE DE PERNOD 21
ALLSPICE DRAM 10
AMARO AVERNA 15
AMARO FLORA 13
AMARO MONTENEGRO 13
AMARO NONINO 23
APEROL 13
B&B 16
BAILEY'S CHOCOLATE 13
CAMPARI 14
CHAMBORD 13
CHARTREUSE GREEN 28
CHARTREUSE YELLOW 28
CREME DE VIOLETTE 11
CYNAR 15
DOM BENEDICTINE 14
DOMAINE DE CANTON 12
DRAMBOUIE 12

FACCIA BRUTTO 22
FERNET BRANCA 15
GENEPEY LE CHAMOIS 13
GRAN MARNIER 13
LICOR 43 12
OAK CITY AMARETTO 11
PIMMS 11
RUMCHATA 11
SAMBUCA 11
ST. GERMAINE 11
VELVET FALERNUM 12
ZUCCA 13

LIQUORS

WHISKEY

AMERICAN HIGHWAY RESERVE 45
ANGELS ENVY BOURBON 22
BAKER'S 7 BOURBON 24
BARDSTOWN DISCOVERY SERIES 52
BARDSTOWN FOUNDERS 53
BARRELL BOUBON PRIVATE RELEASE 40
BARRELL CRAFT SPIRITS 108
BARRELL DOVETAIL 34
BARRELL INFINITE BARREL PROJECT 29
BASIL HAYDEN 18
BASIL HAYDEN DARK RYE 17
BASIL HAYDEN SUBTLE SMOKE 22
BASIL HAYDEN TOAST 22
BLADE AND BOW 21
BLADE AND BOW 22 YR 225
BLANTONS 36
BOOKER'S 34
BUFFALO TRACE 21
CALUMET FARM 15 YR 55
CHICKEN COCK 18
CHICKEN COCK SMALL BATCH 27
COOK'S MILL 21
CROWN ROYAL 13
DEFIANT 20
FOUR ROSES SMALL BATCH SELECT
EAGLE RARE 20
ELIJAH CRAIG SMALL BATCH 14
ELIJAH CRAIG STRAIGHT RYE 14
ELIJAH CRAIG TOASTED BARREL 24
EZRA BROOKS 12
FOUR ROSES SINGLE BARREL 18
FOUR ROSES SMALL BATCH 15
GEORGE DICKEL BOURBON WHISKEY 8 YR 14
GEORGE REMUS BOURBON WHISKEY 16
HATOZAKI SMALL BATCH WHISKY 28
HEAVEN'S DOOR 'REVELATION' 26
HEAVEN HILL 19
HENRY MCKENNA 10YR 25
HIGH WEST BOURBON 17
HIGH WEST BOURJE 50
HIGH WEST CAMPFIRE 28
HIGH WEST DOUBLE RYE 17
JACK DANIEL'S 12
JACK DANIEL'S SINGLE BARREL 30
JAMESON 14
JAMESON COLD BREW 13
JEFFERSON'S OCEAN BOURBON 33

JIM BEAM 10
KNOB CREEK BOURBON 16
LARCENY 13
MAKERS MARK 14
MAKERS MARK 46 16
MIGHTERS RYE 18
MIGHTERS SMALL BATCH 18
MIGHTERS SOUR MASH 21
MIDDLETON VERY RARE IRISH WHISKEY 93
NIKKA COFFEY GRAIN WHISKEY 29
NIKKA TAKETSURA PURE MALT WHISKY 27
NEW RIFF 17
NOAH'S MILL BOURBON 29
NOBUSHI 22
OLD FORESTER 4 YR 12
OLD FORESTER 1924 48
OLD SOUL HIGH RYE 18
PEERLESS KENTUCKY RYE WHISKEY 42
PENELOPE BOURBON ARCHITECT 26
PENELOPE BOURBON BARREL STRENGTH 28
PENELOPE BOURBON FOUR GRAIN 16
PENELOPE BOURBON TOASTED 28
PINHOOK HIGHPROOF BOURBON WHISKEY 24
PINHOOK RYE 19
REDBREAST 12 YR 20
RITTENHOUSE RYE 11
RUSSELS RESERVE SINGLE BARREL 26
SAZARAC RYE 13
SOUTHERN STAR DOUBLE RYE 14
SUNTORY TOKI 17
TEELING IRISH WHISKEY 15
TEMPLETON 6 YEAR RYE WHISKEY 20
THE FUKANO WHISKEY WOMEN WHO WHISKEY 45
THOMAS S MOORE COGNAC CASKS 27
THOMAS S MOORE MADIERA CASKS 27
UNCLE NEAREST 1884 20
UNCLE NEAREST 1856 25
UNCLE NEAREST RYE 19
WELLER 12YR 21
WHISTLE PIG PIGGY BACK 20
WHISTLE PIG RYE 24
WILLET RYE 33
WOODFORD 16
WOODFORD DOUBLE OAK 27
WOODFORD RESERVE BACCARAT 550
WOODINVILLE BOURBON 15
YELLOWSTONE SINGLE MALT WHISKY 47
YELLOWSTONE KENTUCKY BOURBON 16

Wine By The Glass



WHITE

ATTO LIVELLO PINOT GRIGIO *
10/ GLASS UMBRIA, ITALY
MILD FLORAL AROMAS, ORANGE & LEMON

FENTO ALBARINO *
14/ GLASS RIAS BIAIXAS, SPAIN
BRIGHT CITRUS, JASMINE, SILKY

BRISA SUAVE VINHO VERDE *
13/ GLASS MINHO, PORTUGAL
CRISP, GREEN FRUIT, WHITE FLOWERS

ALBERIC LECHAT SAUVIGNON BLANC *
12/ GLASS LOIRE VALLEY, FRANCE
VIBRANT, NOTES OF APPLE & PASSIONFRUIT

SARTARELLI TRAVLIVIO VERDICCHIO *
14/ GLASS CENTRAL ITALY
WHITE FRUIT, CITRUS, SALINE FINISH
TRY WITH OUR PROSCIUTTO & MELON DISH!

LAUREL CELLARS CHARDONNAY *
13/ GLASS, CENTRAL COAST, CALIFORNIA
PINEAPPLE, LEMON PEEL, CREAMY FINISH

LAND OF SAINTS MERLOT *
14/ GLASS SANTA YVEZ, CALIFORNIA
BERRY BOMB, SPICE, BLACK PEPPER

CA' DEL BAIO 'LODOLI' DOLCETTO *
12/ GLASS PIEDMONT, ITALY
BLACK CHERRY, EARTHY, HARMONIOUS

SADDLEBREAD PINOT NOIR *
12 / GLASS SICILY, ITALY
DRIED CRANBERRY, APPROACHABLE, JUICY

HOOK & LADDER 'THE TILLERMAN'
RED BLEND*
14/ GLASS SONOMA, CALIFORNIA
BLACK CURRENT, BAKING SPICES, SMOOTH

SPARKLING

AZIENDA AGRICOLA SALAMON PROSECCO *
12/ GLASS TREVISO, ITALY
CLEAN, CRISP, HINT OF SWEETNESS

THE CHOOK SPARKLING SHIRAZ *
14/ GLASS AUSTRALIA
RIPE FRUIT, VANILLA & SPICE, DARK CHOCOLATE

ROSÉ & ORANGE

GUERRIERI RIZZARDI "KEYA" ROSE *
12 / GLASS BARDOLINO, ITALY
WILD STRAWBERRY, ZESTY ACIDITY, SILKY FINISH

FRANK BESSON 'GRANIT' BRUT ROSE *
15/ GLASS 100% GAMAY BEAUJOLAIS, FRANCE
SWEET RED CHERRY, LIVELY, DRY FINISH

HEINRICH NAKED ORANGE *
15/ GLASS AUSTRIA
BLOOD ORANGE, TURKISH DELIGHT, FUNKY

RED

PIKASI BARBERA *
14/ GLASS SLOVENIA
RED BERRIES, WHITE PEPPER, YOUNG & LIVELY

MARQUES DE TOMARES CRIANZA TEMPRANILLO *
12/ GLASS RIOJA, SPAIN
VANILLA, VELVETY, FRUIT FINISH

ALTOS LAS HORMIGAS MALBEC*
14/ GLASS MENDOZA, ARGENTINA
LIGHT BODIED, FRUIT FORWARD, EUCALYPTUS

DOMAINE DU FOSSILE CHINON ROUGE
CABERNET FRANC *
14/ GLASS LOIRE VALLEY, FRANCE
VIOLETS, SPICE, GREEN PEPPER

ASK OUR BAR TEAM ABOUT OUR DAILY WINE SPECIALS!

*INDICATES AN ORGANIC, BIODYNAMIC AND/OR SUSTAINABLY RUN VINEYARD

Wine By The Bottle

SPARKLING

CHAMPALOU BRUT
90 / BOTTLE
FRANCE NV

VEUVE CLICQUOT "YELLOW LABEL"
BRUT 160 / BOTTLE
CHAMPAGNE, FRANCE NV

DOM PERIGNON 2013
BRUT 350 / BOTTLE
CHAMPAGNE, FRANCE

ARMAND DE BRIGNAC ACE OF SPADES
BRUT 450 / BOTTLE
CHAMPAGNE, FRANCE



WHITE

SEA SMOKE CHARDONNAY
200 / BOTTLE
SANTA BARBARA COUNTY, CALIFORNIA

DOMAINE RAIMBAULT SANCERRE
84 / BOTTLE
FRANCE

ROSÉ

DOMAINE YVES DUPOUT "CELINE" ROSE
GAMAY, CHARDONNAY, MONDEUSE
50 / BOTTLE
FRANCE

ULTRAVIOLET SPARKLING ROSE
58 / BOTTLE
CALIFORNIA

ALL WINES AVAILABLE BY THE
GLASS ARE ALSO AVAILABLE
BY THE BOTTLE. PLEASE ASK
YOUR BARTENDER FOR
DETAILS.

RED

JOAN D'ANGUERA LES MAIOLS
GARNACHA
54 / BOTTLE
SPAIN
LACHINI VINEYARDS PINOT NOIR
60 / BOTTLE
OREGON, 2021

STAGS LEAP "ARTEMIS"
CABERNET SAUVIGNON
215 / BOTTLE
NAPA, CALIFORNIA

BODEGAS ALTANZA RESERVA RIOJA
54 / BOTTLE
SPAIN

VALERIE COURREGES ZINZOLIN
50 / BOTTLE
CAHORS, FRANCE

DOMAINE DE HOMS, CLOTS DE PALES
ROUGE 45
MINERVOIS, FRANCE 2019

BEER

SEASONAL DRAFT 7

CANS | BOTTLES

NEW BELGIUM FRUIT SMASH SELTZER 6
NOBLE PINEAPPLE CIDER 9 / 16 OZ
MICHELOB ULTRA 5
BUD LIGHT 5
MILLER LITE 5
WICKED WEED TWIST WHEAT ALE 6
SIERRA NEVADA PALE ALE 6
HIGHLAND GAELIC ALE 6
SIERRA NEVADA TRAIL PASS N/A 6
MICHELOB ULTRA ZERO N/A 5



LIQUORS

TEQUILA

ANCHO REYES VERDE ANCHO 12
ANCHO REYES VERDE POBLANO 12
AVION ANEJO CRISTALINO 40
AVION RESERVA 44 EXTRA ANEJO 40
CLASE AZUL REPOSADO 68
CORRALEJO REPOSADO 14
DON FULANO BLANCO 20
EL TESORO REPOSADO 28
ESPOLON BLANCO 13
ESPOLON ANEJO 17
KOMOS TEQUILA ANEJO CRISTALINO 50
KOMOS TEQUILA EXTRA ANEJO 56
LA GRITONA REPOSADO 22
LALO BLANCO 20
LOBOS 1707 REPOSADO 21
LOBOS 1707 EXTRA ANEJO 60
MAESTRO DOBEL DIAMANTE 22
MAESTRO DOBEL CRISTALINO 56
MI CAMPO REPOSADO 13
MIJENTA REPOSADO 26
MILAGRO REPOSADO 14
OLMECA ALTOS ANEJO 16
OLMECA ALTOS BLANCO 14
TEQUILA OCHO SINGLE BARREL EXTRA ANEJO 72
TEQUILA OCHO SINGLE ESTATE 29
TRES AGAVES ANEJO 20
TRES AGAVES BLANCO 28

MEZCAL

DEL MAGUEY WILD PAPALOME 45
DEL MAGUEY 100% TOBALA 45
DEL MAGUEY MADRECUIXE 51
DEL MAGUEY MINERO 44
DEL MAGUEY PECHUGA 82
DEL MAGUEY SAN JOSE RIO MINAS 46
DEL MAGUEY SAN LUIS DEL RIO AZUL 43
DEL MAGUEY VIDA 16
DEL MAGUEY VIDA DE MUERTOS 21
DEL MAGUEY WILD TEPEXATE 51
LOS VECINOS DEL CAMPO 15

SOTOL

SOTOL POR SIEMPRE 13

VODKA

BELVEDERE 13
CHOPIN 14
GREY GOOSE 12
TITOS 11

GIN

BEEFEATER 11
BOMBAY SAPPHIRE 11
CHEMIST 16
CULTIVATED SHADES OF ROSE 13
DRUMSHANBO GUNPOWDER 17
EMPRESS GIN 15
FARMER'S ORGANIC 11
HENDRICK'S 15
HENDRICK'S GRAND CABARET 17
MONKEY 47 SCHWARZWALD 25
ROKU 13
SIPSMITH 14
THE BOTANIST 14
UNCLE VAL'S BOTANICAL 16

RUM

APPLETON ESTATE SIGNATURE 1749 12
BACARDI SUPERIOR 10
BRUGAL 1888 19
BUMBUXO 18
CENTENARIO 12 YR RUM 15
CLEMENT MARTINIQUE 12
CRUZAN ESTATE DIAMOND BLACK STRAP RUM 11
DIPLOMATIC RESERVA 17
DRUMSHANBO BRAZIL PINEAPPLE 17
FLOR DE CAÑA 7YR 13
GOSLINGS 11
NOVO FOGO SILVER 12
PLANTATION GRANDE RESERVE 5 YEAR 13
PLANTATION ORIGINAL DARK 11
PLANTATION PINEAPPLE 13
RHUM BARBANCOURT 13
RON ZACAPA 23 RUM 20
SMITH & CROSS 16
ZAYA GRAN RESERVA 16 YEARS 13



FOOD

Available All Day



Snacks

OLIVE MEDLEY
ORANGE & THYME
\$6

PORK RINDS
WITH HOUSE MADE
PIMENTO CHEESE
\$8

BAR MIX
APPLE CIDER VINEGAR POWDER,
SALT, ROSEMARY & EVOO
\$5

Small Plates & Salads

PAN CON TOMATE
CITY BAKERY FOCACCIA, GARLIC,
FRESH HEIRLOOM TOMATO PUREE,
ROASTED GARLIC AIOLI
\$12

ADD BOQUERONES + \$5

RIAN'S MUSSELS & COLLARDS
COLLARD GREEN POTLIKKER BROTH,
COUNTRY HAM, MUSTARD SEED &
GRILLED CITY BAKERY BAGUETTE
\$13

ENTREE PORTION \$22
ADD A SIDE OF FRIES + \$5

PROSCUITTO & MELON
\$12

BLISTERED SHISHITO PEPPERS
FISH SAUCE CARAMEL & BONITO
FLAKES
\$12

GRILLED RADICCHIO SALAD
BLUE CHEESE, PORT SOAKED DRIED
CRANBERRIES, WALNUTS, WHITE
BALSAMIC

\$8 SMALL / \$14 LARGE
ADD GRILLED CHICKEN + \$7
ADD GRILLED SALMON* + \$13



FOOD

Available All Day



Snacks

OLIVE MEDLEY
ORANGE & THYME
\$6

PORK RINDS
WITH HOUSE MADE
PIMENTO CHEESE
\$8

BAR MIX
APPLE CIDER VINEGAR
POWDER, SALT,
ROSEMARY & EVOO
\$5

Small Plates & Salads

**BLISTERED SHISHITO
PEPPERS**
FISH SAUCE CARAMEL &
BONITO FLAKES
\$12

PROSCUITTO & MELON
FRESH MELON, BALSAMIC
DRIZZLE
\$12

GRILLED RADICCHIO SALAD
BLUE CHEESE, PORT SOAKED
DRIED CRANBERRIES,
WALNUTS, WHITE BALSAMIC
\$8 SMALL / \$14 LARGE
ADD GRILLED CHICKEN + \$7
ADD GRILLED SALMON* + \$13

DEVIL ON HORSEBACK
CRISPY SPECK WRAPPED
DATES, BLUE CHEESE
MOUSSE & BALSAMIC
DRIZZLE
\$5/ EACH

SOFT PRETZEL
WITH LOCAL BEER CHEESE
OR SALTED BOURBON
CARAMEL
\$8

PAN CON TOMATE
CITY BAKERY FOCACCIA,
GARLIC, FRESH HEIRLOOM
TOMATO PUREE, ROASTED
GARLIC AIOLI
\$7
ADD BOQUERONES + \$5

RIAN'S MUSSELS & COLLARDS
COLLARD GREEN POTLIKKER BROTH, COUNTRY HAM,
MUSTARD SEED & GRILLED CITY BAKERY BAGUETTE
\$13
ENTREE PORTION \$22
ADD A SIDE OF FRIES + \$5