



HOURS OF OPERATIONS

Lounge Service

Sunday- Tuesday 1pm-10pm

Wednesday- Saturday 1pm-11pm

Tapas & Light Bites Available

Daily

1:00pm - 10:00pm

Dinner Service Available

Daily

5:00pm - 10:00pm



Danica Norris

Director of Food & Beverage

Jasmine Figlow

Food & Beverage Manager

Maggie Jones

Lounge Manager

COCKTAILS

Lead Bartender Drew Hendrickson



DAIQUIRI ROYALE
*White Rum, Creme de Violette,
Red Wine Cordial, Rhubarb Bitters,
Fresh Lime, Egg White*

16



CAFE BOULEVARDIER
*Rye Whiskey, Amaro Averna,
Kamora Coffee Liqueur*

16



HOT GUAVA GIMLET
*Gin, Guava, Fresh Lime,
Chili, Tajin*

16



SPRING SANGRIA
*Chenin Blanc, Strawberries,
Lemon, Brandy, Bauchant, Soda*

13



EL DIABLO
*Tequila, Black Currant Liqueur,
Fresh Lime, Ginger, Agave*

16



ESPRESSO MARTINI
*Vanilla Clove Vodka, House
Espresso, Kamora Coffee Liqueur,
Vanilla Bean, Oat Milk*

16



QUEEN OF THE NILE
*Gin, Mint Washed Empress Gin,
Cinnamon Simple, Plum Bitters,
Fresh Lime, Soda Water*

17



SMOKED OLD FASHIONED
*Bourbon, Demerara,
Bitters, Smoke*

16



BRAND NEW PAIR OF SHOES
*Bourbon, Cherry-Balsamic
Shrub, Allspice*

16



LICKETY SPRITZ
*Rosolio Aperitivo, Apricot Liqueur,
Grapefruit Tincture, Prosecco, Tonic*

16

Feeling Adventurous?
Check out our Spirits list
& ask our team to create a custom cocktail just
for you



Thank you for visiting
the Workshop Lounge!



Follow us on
Instagram!



THE
FOUNDRY
HOTEL

ASHEVILLE

MOCKTAILS

\$12

CHERRY BLOSSOM GIRL

*Cherry Balsamic Shrub,
Fresh Lemon, Vanilla, Soda*

NADA RITA

*Citrus Medley,
Agave, Cinnamon,
Orange Blossom Water*

PINEAPPLE No. 87

*Pineapple, Fresh Lime, Cane
Sugar, Ginger Beer, Lime Wheel*

GOLDEN HOUR

*Coconut Milk, Pineapple Juice, Fresh
Lime, Vanilla, Slice Pineapple*

51 SOUTH

*Blackberry, Mint,
Fresh Lime, Club Soda*

BEER

SEASONAL DRAFTS 7

ASK YOUR BARTENDER FOR
CURRENT SELECTIONS

CANS | BOTTLES

UNTITLED ART FLORIDA SELTZER 7

ANXO CIDER 8

MICHELOB ULTRA 5

BUD LIGHT 5

MILLER LITE 5

WICKED WEED TWIST WHEAT ALE 6

SIERRA NEVADA PALE ALE 6

HIGHLAND GAELIC ALE 6



SPIRITLESS (N/A)

SIERRA NEVADA TRAIL PASS N/A 6

MICHELOB ULTRA ZERO N/A 5

HIGHLAND FALLS 5MG THC SELTZER 11

HIGHLAND FALLS 10MG THC SELTZER 13

Wine

CLASSIC

*VIA ALPINA SAUVIGNON BLANC
15/GL 53/BTL FRIULI, ITALY
FRESH, GREEN APPLE, MINERALITY

BRASSFIELD PINOT GRIS
13/GL 46/BTL HIGH VALLEY CALIFORNIA
ZESTY, HONEYSUCKLE, VOLCANIC

*BODAN ROAN CHARDONNAY
13/GL 46/BTL RIAS BIAXAS, CALIFORNIA
RICH, TROPICAL, NEUTRAL BARRELS

LORELLE PINOT NOIR
16/GL 56/BTL WILLAMETTE VALLEY, OREGON
OAK SPICE, CHOCOLATE CHERRY, LONG FINISH

*GAIL 'DORIS' CABERNET SAUVIGNON
15/GL 53/BTL SONOMA, CALIFORNIA
DARK FRUIT, PINE FOREST, DUSTY COCOA

*DOMAINE DU FOSSILE CABERNET FRANC
14/GL 49/BTL LOIRE VALLEY, FRANCE
VIOLETS, SPICE, GREEN PEPPER

ADVENTUROUS

*BRISA SUAVE VINHO VERDE
13/GL 46/BTL MINHO, PORTUGAL
CRISP, GREEN FRUIT, WHITE FLOWERS

*ABELLIO ALBARINO
13/GL 46/BTL RIAS BIAXAS, SPAIN
CITRUS, FLORAL, SLEEK

BLANC ET FILS 'WILLY' JACQUERE
\$15/\$53 SAVOIE, FRANCE
BRIGHT, MELON, DRY

VILLA TONINO NERO D'AVOLA
12/GL 42/BTL SICILY, ITALY
JUICY PLUM, OREGANO, SOFT TANNINS

CASANOVA DELLE CERBAIE,
ROSSO DI MONTALCINO
15/GL 53/BTL PIEDMONT ITALY
FULL BODIED, RED FRUIT, THYME

MARQUES DE TOMARES CRIANZA
TEMPRANILLO
12/GL 42/BTL RIOJA, SPAIN
VANILLA, VELVETY, FRUIT FINISH

BUBBLES, ROSE' & ORANGE

*SALAMON PROSECCO
12/GL 42/BTL TREVISO, ITALY
CLEAN, CRISP, HINT OF SWEETNESS

*KIKI & JUAN ORANGE
14/GL 49/BTL(L) VALENCIA, SPAIN
FUNKY, TANGERINE, WILDFLOWER HONEY

*ALBET I NOYA BRUT ROSE
13/GL 46/BTL PENEDES, ITALY
CLEAN, CRISP, HINT OF SWEETNESS

LIEU DIT CABERNET FRANC ROSE
13/GL 46/BTL SANTA BARBARA, CA
STRAWBERRY, TANGY, SMOOTH FINISH

DONNA LAURA ROSATO
12/GL 42/BTL VENETO, ITALY
JUICY, STRAWBERRY, PINK GRAPEFRUIT

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

SPIRITS

WHISKEY

ANGELS ENVY BOURBON 22 KNOB CREEK 17
ANGELS ENVY RYE 28 LARCENY 13
BASIL HAYDEN 18 MAKERS MARK 14
BLANTONS 31 MAKERS MARK 46 16
BUFFALO TRACE 21 MICHTERS RYE 20
COOK'S MILL 21 NIKKA COFFEY GRAIN 29
CROWN ROYAL 13 OLD FORESTER 4 YR 12
FOUR ROSES SINGLE BARREL 18 REDBREAST 12 YR 30
FOUR ROSES SMALL BATCH 15 RITTENHOUSE RYE 11
EAGLE RARE 20 SUNTORY TOKI 17
ELIJAH CRAIG 14 TEELING IRISH WHISKEY 15
HIGH WEST DOUBLE RYE 17 WHISTLE PIG PIGGY BACK 20
JACK DANIEL'S 12 WILD TURKEY 22
JAMESON 14 WILD TURKEY RYE 22
JEFFERSON'S OCEAN 33 WILLET RYE 33
JIM BEAM 10 WOODFORD 16
WOODFORD DOUBLE OAK 27

TEQUILA & MEZCAL

ASTRAL 12 OLMECA ALTOS PLATA 14
DON FULANO BLANCO 26 SIETE LEGUAS BLANCO 20
EL TESORO BLANCO 26 TAPATIO BLANCO 22
EL TESORO REPOSADO 28 TAPATIO REPOSADO 28
G4 BLANCO 21 VOLCAN BLANCO 24
G4 REPOSADO 28 SOTOL 13
LA GRITONA 22 DEL MAGUEY VIDA 16
LALO 20 ILEGAL 15
OCHO PLATA 20 LOS VECINOS 15
OCHO REPOSADO 24 MADRE 20

SPIRITS



VODKA

BELVEDERE 13
CHEMIST 14
GREY GOOSE 12
OCEAN 13
KETEL ONE 12
KETEL ONE CUCUMBER MINT 12
TITOS 11

SCOTCH

ABERLOUR 12YR 21
DEWARS 12 YR 14
DEWARS 15YR 18
GLENLIVET 12 YR 23
GLENMORANGIE 10YR 19
JOHNNIE WALKER BLACK 17
JOHNNIE WALKER GOLD 30
MACALLAN 12YR 33
OBAN 32

RUM

APPLETON ESTATE 12
APPLETON 12 YR 21
BACARDI 11
BRUGAL 1888 19
CRUZAN 11
DIPLOMATICO PLANAS 14
DIPLOMATICO RESERVA 17
FLOR DE CAÑA 13

GIN

BEEFEATER 11
BOMBAY SAPPHIRE 12
BOTANIST 14
CHEMIST 16
DRUMSHANBO GUNPOWDER IRISH 17
EMPRESS 15
HENDRICKS 15
MONKEY 47 25
NOLET 20
ROKU 13
SIPSMITH 14
TANQUERAY 11

COGNAC

COURVOISIER VS 21
HENNESSY VS 15

FLOR DE CAÑA EXTRA DRY 13
LEMON HART & SONS 19
MEYER'S 12
PYRAT XO RESERVE 16
RHUM BARBANCOURT 13
SANTA TERESA 19
SMITH & CROSS 16
WRAY & NEPHEW 12

FOOD

Available All Day

Snacks



ANTIPASTO MEDLEY
OLIVES, RED PEPPERS,
CAPER BERRIES
\$10

MARCONA ALMONDS
HERBS & SEA SALT
\$10

Small Plates & Shareables



WORKSHOP WINGS
SIX WINGS WITH CHOICE OF
SAUCE, RANCH OR BLUE CHEESE
& CRUDITE

\$18
LEMONY GARLIC PARM,
OR
TEXAS PETE BUFFALO

LOADED FRIES
SHOESTRING FRIES, BEER
CHEESE, BACON, SCALLIONS,
SOUR CREAM & RANCH
DRESSING
\$13

**ASK ABOUT OUR
OPTIONS FOR KIDS!**

BLUNT PRETZEL KNOTS
SERVED WITH LOCAL BEER
CHEESE
\$15

PAN CON TOMATE
CITY BAKERY FOCACCIA,
GARLIC, FRESH HEIRLOOM
TOMATO PUREE, ROASTED
GARLIC AIOLI
\$12
ADD BURRATA + \$5

CHEESE BOARD
ARTISANAL CHEESES, FLORAL
FLOWERS, BISCUITHEAD JAM,
LUSTY MONK MUSTARD,
OLIVE MEDLEY, FRESH FRUIT
\$20
ADD CHARCUTERIE +\$8

Salads

GRILLED CAESAR

ROMAINE, HOUSE MADE
CAESAR, GRATED
PARMESAN, CROUTONS,
PICKLED RED ONION
\$16

ADD PROTEIN

GRILLED CHICKEN +\$9
FRIED CHICKEN +\$9
GRILLED SHRIMP +\$10

ANTIPASTO

SPRING MIX, OLIVES,
ROASTED PEPPERS,
SALAMI, BURRATA, RED
WINE VINAIGRETTE &
BALSAMIC DRIZZLE
\$18

Mains

Available Daily After 5pm

WORKSHOP LOUNGE BURGER *

GROUND SIRLOIN, CARAMELIZED 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

MUSHROOM RISOTTO

CREAMY MUSHROOMS + BASIL
\$23

ADD FRIED CHICKEN + \$9
ADD GRILLED CHICKEN + \$9
ADD SHRIMP +\$10

WSL CLUB SANDWICH

TURKEY, HAM, SALAMI, AVOCADO, BACON, LETTUCE, TOMATO,
PICKLED ONION & ROASTED GARLIC AIOLI
SERVED WITH FRIES

\$22

SUB CANDIED BACON +\$2

ASK ABOUT OUR ROTATING DESSERTS

* 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.

WINE BY THE BOTTLE

SPARKLING

CHAMPALOU BRUT
90/ BOTTLE

LOIRE VALEEEY, FRANCE NV
100% CHENIN BLANC
CREAMY, DELICATE, WHITE FLOWERS

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

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

WHITE

SEA SMOKE CHARDONNAY
200/ BOTTLE

SANTA BARBARA COUNTY, CALIFORNIA
ELEGANT, CRISP ACIDITY, LEMON CURD

DOMAINE RAIMBAULT SANCERRE
84/ BOTTLE

LOIRE VALEEEY, FRANCE
VIBRANT MINERALITY, GREEN APPLE

ROSÉ

DOMAINE YVES DUPORT "CELINE" ROSE
50/ BOTTLE

FRANCE
FLORAL, CRISP, RED BERRIES



RED

JOAN D'ANGUERA LES MAIOLS
GARNACHA
54/ BOTTLE

SPAIN
WARM CHERRY, WHITE PEPPER

LACHINI VINEYARDS PINOT NOIR
60/ BOTTLE
OREGON, 2021
WILD HERBS, SPICE, BLACK TEA

STAGS LEAP "ARTEMIS"
CABERNET SAUVIGNON
215 / BOTTLE
NAPA, CALIFORNIA
STRUCTURED, LUSH FRUIT, OAK

VALERIE COURREGES ZINZOLIN
50/ BOTTLE

CAHORS, FRANCE
MALBEC, SYRAH, CABERNET FRANC
SPICY, DARK FRUIT, SMOKE

DOMAINE DE HOMS, CLOTS DE PAL
45/ BOTTLE

MINERVOIS, FRANCE 2019
GRENACHE, SYRAH
CHARMING, ELEGANT, RED FRUIT