

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

Rian McLaughlin

Chef de Cuisine

Dustin Worthington

Sous Chef

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



**NOT YOUR GRANDMOTHER'S
TEA**

*Clarified Cocktail with Pisgah
Breakfast Tea, Chemist Gin, Vanilla,
Lemon, and Grapfruit Peel*

16



EL DIABLO

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

16



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

16



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

13



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

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



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

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

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

PROSCUITTO & MELON
HONEYDEW & CANTALOUPE,
BALSAMIC DRIZZLE
\$12

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

BLACK GARLIC WINGS
THREE JUMBO WINGS, BLACK
GARLIC SESAME, PEANUTS,
HERBS, GOCHUGARU, CRUDITE,
MINT & CUCUMBER COOLING DIP
\$15

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

GRILLED CAESAR SALAD
ROMAINE, HOUSE MADE CAESAR,
GRATED PARMESAN, HOUSE
CROUTONS & PICKLED RED
ONION
\$8 SMALL / \$12 LARGE
ADD GRILLED CHICKEN + \$7
ADD GRILLED SALMON* + \$13

ANTIPASTO SALAD
SPRING MIX, OLIVES,
ROASTED PEPPERS, SALAMI,
SHREDDED MOZZARELLA,
RED WINE VINAIGRETTE &
BALSAMIC DRIZZLE
\$15



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

SEASONAL RISOTTO

ASK YOUR BARTENDER FOR THE CURRENT INGREDIENTS

\$23

ADD FRIED CHICKEN + \$7

ADD GRILLED CHICKEN + \$7

ADD GRILLED SALMON * + \$13

MUFFULETTA

MORTADELLA, SOPRESATTA, PROVOLONE, SPICY GIARDINIERA, OLIVE
TAPENADE, PICKLED ONIONS, LEMON VINAIGRETTE, DRESSED GREENS,
ROASTED GARLIC AIOLI ON SEARED FOCACCIA. SERVED WITH FRIES
OR SIDE SALAD

\$18

SHRIMP & GRITS

BACON, TASSO HAM, TRINITY MUSHROOM, COLLARD GREENS & CAJUN
CREAM SAUCE

\$24

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

GENEPE 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 168
 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 16
 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 1894 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 WHISKEY 47
 YELLOWSTONE KENTUCKY BOURBON 16

Wine

CLASSIC

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

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

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

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

* **BODAN ROAN CHARDONNAY**
 13/GL 46/BTL HIGH VALLEY, CALIFORNIA
 RICH, TROPICAL, NEUTRAL BARRELS

* **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

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

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

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

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

**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

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

* **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

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

* 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 DUPONT "CELINE" ROSE
GAMAY, CHARDONNAY, MONDEUSE
50 / BOTTLE
FRANCE

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

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 PALIS
ROUGE 45
MINERVOIS, FRANCE 2019

BEER

SEASONAL DRAFT 7



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

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 PAPAOME 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 5 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
BUMBU XO 18
CENTENARIO 12 YR RUM 15
CLEMENT MARTINIQUE 12
CRUZAN ESTATE DIAMOND BLACK STRAP RUM 11
DIPLOMATICO 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

