

THE

FOUNDRY

THE FOUNDRY SIGNATURE COCKTAILS

- POUR OVER & OVER** 18
an espresso martini, with all of the texture and flavor but no color
-espresso infused organic vodka, cocoa, vanilla,
aquafaba, espresso dust-
- HARTFORD CURRANT** 16
citrusy, with intense fruit & slight bitterness
-mandarin vodka, cassis blackcurrant, thyme,
campari, lime, orange peel-
- THE MAHARAJA'S MILKSHAKE** 15
rum forward, surrounded by golden milk, herbs and spices
-indian spiced rum, batavia arrack, izarra jaune, turmeric,
coconut, ginger, orgeat, west indian orange, cinnamon-
- HAI, THANKYOU!** 16
bright, earthy, and served in a flute
-kiyomi japanese rum, lychee soju,
lime peel, ginger, lemon-
- PERSEPHONE'S PASTURE** 18
herbaceous and unique in flavor, extraordinarily organic tasting
-cachaça avua, mastiha, cilantro empirical,
vanilla, lime, celery-
- HERB YOUR ENTHUSIASM** 16
bright with fennel and basil, balanced with woodsy undertones
-terroir gin, fennel, thai basil, lime, aquafaba, herb oil-
- NEEDLE IN A HAYSTACK** 16
think of this drink as a cornfield, on fire
-ambar whiskey de maiz, hay liqueur, lemon,
dry vermouth, honey, turkish tobacco-

THE HARTBEAT

15

*a rich expression of a traditional margarita,
with fragrant bergamot, and orange*

-reposado tequila, washington amaro, orange oleo, lime, italicus-

THE FLOATING WORLD

18

A bitter nod to a negroni, packed with japanese influence and light smoke
-japanese gin, mezcal, bitter bianco, strega, yuzu, vermouth-

REDEFINE BRINE

18

subtly smokey, with a hint of salinity, spice, and earth
-bozal Sacrificio mezcal, olive vodka, green chili vodka,
castelvetro brine, black pepper, grilled olives-

HARTFORD HERITAGE

16

if an old fashioned were to become new again, including a touch of
aromatic strawberry and a unique blend of base spirits
-bourbon, american single malt, rum, birch, strawberry amaro-

NON-ALCOHOLIC SIGNATURE'S

PEELING SAPPY

14

imagine a non alcoholic version of a mojito, a g&t and a daiquiri,
together in harmony
-seedlip garden, everleaf forest, lime peel, ginger, tonic, mint-

UP, IN FLAMES

14

this cocktail is made from blue agave, and is crafted to
echo the flavors of a spicy margarita
-almave Ámbar, lime, orange peel, firewater-

FINAL, FINAL

14

a woody and bitter sipper, reminiscent of a boulevardier
-luciano amaro zero, three spirit nightcap, bitter orange-

WINE BY THE GLASS

BUBBLES

Meinklang 'Prosa' <i>Blaufrankish, Burgenland, Austria 2023</i>	16 / 64
Sorro, Prosecco <i>Brut, Veneto, Italy NV</i>	15 / 58
J. Lassalle Champagne <i>'Preference' 1er Cru, Brut, Montage de Rhiems, France NV</i>	27 / 106

WHITE

Gargenega, Corte Mainente <i>Soave, Veneto, Italy 2023</i>	15 / 58
Chenin Blanc, Marcel Buboïs <i>Vouvray, Loire Valley, France 2023</i>	13 / 50
Weissburgunder, Koehler-Ruprecht <i>Pinot Blanc, Pfalz, Germany 2021</i>	15 / 58
Sancerre, Jean-Marc Pastou <i>Sauvignon Blanc, Loire Valley, France 2024</i>	22 / 86
Chardonnay, Presqu'île Winery <i>Santa Barbara County, California 2023</i>	17 / 66
Rosé of Touriga Nacional, Arnot Roberts <i>North Coast, California 2024</i>	18 / 70

RED

Zweigelt, Schloss Gobelsburg <i>Niederosterreich, Austria 2021</i>	13 / 50
Red Blend, Domaine des Terres 'Promises' <i>Languadoc, France 2024</i>	16 / 62
Pinot Noir, Fossil & Fawn <i>Willamette Valley, Oregon 2022</i>	19 / 74
Syrah, Vincent Paris 'Crozes-Hermitage' <i>Rhone Valley, France 2023</i>	18 / 70
Cabernet Sauvignon, Canvasback <i>Red Mountain, Washington 2021</i>	22 / 86

BEER AND CIDER

Steigl	10
<i>German Pilsner Austria 4.9% Draft</i>	
Maine Brewing Co., Peeper	13
<i>Ale Freeport, ME 5.5% Draft</i>	
Back East	9
<i>Porter Bloomfield, CT 6% Draft</i>	
Charter Oak, “Little Charter”	11
<i>Session IPA Hartford, CT 4.7% Draft</i>	
Kent Falls, “Maybe Both”	13
<i>Hopped Lager Kent, CT 6.5% Draft</i>	
Counterweight, “Headway”	9
<i>IPA Cheshire, CT 6.5% Draft</i>	
Stella Artois	7.5
<i>Euro Pale Lager Belgium 4.6% 12oz Btl</i>	
Guinness	7
<i>Stout Dublin 4.2% 16oz Can</i>	
Yuengling	7
<i>Lager Pottsville, PA 4.5% 12oz Btl</i>	
Franziskaner	7.5
<i>Hefeweizen Germany 5% 12oz Bottle</i>	
New Park, Elmwood Cider	8
<i>Cider, West Hartford, CT 7% 16oz Can</i>	
Hooker, “Pulp’d”	9
<i>Blackberry Berliner Weisse Hartford, CT 4.5% 16oz Can</i>	
Kit, N/A	7
<i>Rotating Selection Portland, ME 0% 12oz Can</i>	
Guinness, N/A	7
<i>Non-Alcoholic Stout Dublin, Ireland 0% 16oz Can</i>	

AFTER DINNER

SHERRY

Alvear 'Solera 1927' 14
Pedro Ximinez, Andalucia

Gonzalez Byass, Palo Cortado 'Apostoles VORS' 21
Palomino, Jerez

PORT

Quinta do Noval 19
20 Year Tawny Port

C.N. Kopke 28
1975 Colheita Tawny Port

Quinta do Infantado 12
2018 Vintage Port, Duero

C.N. Kopke 8
Fine Ruby Port

MADEIRA

Henriques & Henriques 20
2001 Sercial Madeira, Duero

Henriques & Henriques 13
2007 Verdelho Madeira

SAUTERNES

Chateau Suduiraut 17
2013 Sauturnes, Bordeaux



