

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-
- LICENSE TO PEEL** **15**  
*a banana daiquiri in a sense*  
-oaxacan rum, banana, orgeat, dry curacao, lime, black sea salt-
- LITTLE MISS MUFFET** **15**  
*we gently enhance the mouthfeel of this tart and fragrant martini with the  
addition of lemon curd - \*contains dairy & egg\**  
-roku gin, lemon curd, cocchi rosa, thai basil, szechuan -
- SWIZZLE OF OZ** **18**  
*a riff on a chartreuse swizzle, inspired by the weather*  
-green chartreuse, luxardo del santo, pear brandy,  
falernum, pineapple, lime-
- HERBARIUM** **14**  
*salty, lemony, spicy, and super herbal*  
-blanco tequila, empirical cilantro, sumac, alma tepec chili,  
celery bitters, lemon peel-
- FLOWERS FOUR** **17**  
*imagine drinking a paper plane in a field of flowers*  
-four roses bourbon, chrysanthemum, honey,  
greenbar grand poppy, amaro nonino, lemon-
- SOLSTICE D'ORANGE** **15**  
*a tall and easy sipper - slightly bitter, boozy, and semi sweet*  
-mandarine vodka, pineapple soaked aperol, yuzu, cointreau,  
lemon, aquafaba-

**RYES UP** 16

*you can't tell the milk is there, but you can definitely tell the cocoa puffs are  
\*a clarified milk punch, contains dairy\**

-hamilton rye, cocoa puff milk, amaretto, lemon,  
chocolate walnut bitters-

**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-

**PINEAPPEROL SPRITZ** 16

*we soak pineapples in aperol... this is just so tasty*

-pineapple soaked aperol, prosecco, sparkling water-

NON-ALCOHOLIC SIGNATURE'S

**SUMACARITA** 15

*vanilla forward, lightly salty, with strong citrus*

-almave ambrar tequila alternative, sumac, lemon peel,  
orange, agave-

**BLOOMING BUBBLES** 14

*like an alcohol free aperol spritz*

-floreale n/a apertivo, bitter orange, n/a prosecco-

**PRETTY LITTLE LYRE** 14

*a little bit sweet, a little bit tart, a little bit bitter*

-lyres n/a white cane spirit, luciano n/a amaro, pineapple,  
thai basil, szechuan, lime-

## WINE BY THE GLASS

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### BUBBLES

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<b>RENARDAT-FACHE 'CERDON' PET NAT ROSE</b>	<b>18 / 70</b>
<i>Bugey, Savoy, France 2023</i>	
-slightly sweet rose, a perfect 'picnic' wine-	
<b>MARY TAYLOR, PROSECCO</b>	<b>14 / 54</b>
<i>Brut, Veneto, Italy NV</i>	
-exactly what you're looking for-	
<b>LOUIS NICAISE, CHAMPAGNE</b>	<b>28 / 90</b>
<i>Brut Reserve, 1er Cru, Hautvillers, France NV</i>	
-premier cru, grower champagne -	

### WHITE

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<b>PINOT BLANC, KOEHLER-RUPRECHT</b>	<b>15 / 60</b>
<i>Pfalz, Germany 2023</i>	
-crisp, and vibrant, a real thirst quencher -	
<b>MARSANNE, ROUSSANNE, FERME DE LA FORET</b>	<b>18 / 70</b>
<i>Columbia Gorge, United States 2023</i>	
-a play on a rhone white, bodied and dense-	
<b>SANCERRE, ISABELLE GARRAULT</b>	<b>24 / 94</b>
<i>Sauvignon Blanc, Loire Valley, France 2024</i>	
-clean and mineral driven-	
<b>CHARDONNAY, PRESQU' ILE</b>	<b>17 / 66</b>
<i>Santa Barbara, California 2023</i>	
-bright, aromatic and textured -	

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SKIN CONTACT

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**MUSCAT A PETIT GRAINS, CHATEAU MARIS** 15 / 58  
*Languadoc, France 2023*  
-fragrant and glou glou, bartender recommended-

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ROSE

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**ROSÉ OF CABERNET FRANC, COULY-DUTHEIL** 19 / 74  
*Chinon, Loire Valley 2024*  
-lively, and textured-

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RED

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**GAMAY, ARNOT ROBERTS** 18 / 70  
*El Dorado, California 2024*  
-fresh, breezy, and red fruited-

**CABERNET FRANC, GROSBOIS 'EXTRA BALL'** 16 / 54  
*Chinon, Loire Valley 2023*  
-smooth and easy drinking-

**PINOT NOIR, DREW FAMILY** 19 / 74  
*Mendocino County, California 2024*  
-seductive, coastal pinot noir-

**MOURVÈDRE, SIERRA SALINAS** 14 / 54  
*Alicante, Spain 2020*  
-dry and rich, with fresh tannins-

**CABERNET SAUVIGNON, DENNER 'THE NEW COLOSSUS'** 25 / 98  
*Paso Robles, California 2023*  
-classic california-

## BEER ON DRAFT

Stiegl 9  
*German Pilsner | Austria | 4.9% | Draft*

Nebco, “Coriolis” 13  
*DIPA | Woodbridge, CT | 8.2% | Draft*

Fox Farm, “Tussle” 14  
*American Pale Ale | Salem, CT | 5.3% | Draft*

Charter Oak “1687 Brown Ale” 11  
*Brown Ale | Hartford, CT | 8% | Draft*

Kent Falls, “YIMBY” 13  
*West Coast Pale Ale | Kent, CT | 5.4% | Draft*

Counterweight, “Headway” 9  
*IPA | Cheshire, CT | 6.5% | Draft*

## UP NEXT ON TAP! *(not yet available)*

Foam Brewing, “Tranquil Pils” 12  
*German Pilsner | Burlington, VT | 5% | Draft*

## BEER BOTTLES & CANS

Stella Artois 7.5  
*Euro Pale Lager | Belgium | 4.6% | 12oz Btl*

Guinness 7  
*Stout | Dublin | 4.2% | 16oz Can*

Yuengling 7  
*Lager | Pottsville, PA | 4.5% | 12oz Btl*

Franziskaner 7.5  
*Hefeweizen | Germany | 5% | 12oz Bottle*

Foam Brewing, "Built to Spill" 9  
*DIPA | Burlington, VT | 8.% | 16oz Can*

Collective Arts, "Jam up the Mash" 8.5  
*Dry Hopped Sour | Ontario, CAN | 5.2% | 16oz Can*

## NON ALCOHOLIC BEER (or less than 1%)

Collective Arts, Guava Gosé 7.5  
*Rotating Selection | Ontario, CAN | 0.4% | 12oz Can*

Kit, N/A 7  
*Rotating Selection | Portland, ME | 0% | 12oz Can*

Guinness, N/A 7  
*Non-Alcoholic Stout | Dublin, Ireland | 0% | 16oz Can*

## AFTER DINNER

### SHERRY

Alvear 'Solera 1927' <i>Pedro Ximenez, Andalucia</i>	14
Gonzalez Byass, Palo Cortado 'Apostoles VORS' <i>Palomino, Jerez</i>	21

### PORT

Vieira De Sousa <i>10 Year Tawny Port, Duero</i>	13
Palmer <i>20 Year Tawny Port, Duero</i>	19
C.N. Kopke <i>1975 Colheita Tawny Port, Duero</i>	28
C.N. Kopke <i>Fine Ruby Port, Duero</i>	8
Vieira De Sousa <i>10 Year White Port, Duero</i>	15

### MADEIRA

Henriques & Henriques <i>2001 Sercial Madeira</i>	20
Henriques & Henriques <i>2007 Verdelho Madeira</i>	13
Rare Wine Co. <i>'Savannah' Verdelho Madeira</i>	22

### NOBEL ROT & ICEWINE

Chateau Suduiraut <i>2013 Sauternes, Bordeaux</i>	17
Dolce <i>2019 Late Harvest, Napa Valley</i>	24
Inniskillin <i>2022 Cabernet Franc Ice Wine, Niagra Peninsula</i>	38

