

THE FOUNDRY

COCKTAILS

- DAYBREAK**  **18**
St-Germain, prosecco, soda, lemon, JW Garden Mint, lemon ribbon
- RITUAL**  **18**
Reyka vodka, Longbottom & Co. organic tomato juice,
JW Garden cherry tomatoes, Foundry spice
- MAIN AND RUSK** **18**
Deep Eddy Lime vodka, St-Germain, cane sugar simple syrup,
atomized lime oil
- GAME CHANGER** **18**
Grey Goose vodka, lemon, orange, simple, muddled cucumber,
butterfly pea flower tea float
- HIBISCO** **18**
Alma del Jaguar Blanco tequila, hibiscus reduction, Cointreau, lime,
agave syrup, wild hibiscus flower
- ALOHA MAI** **19**
Kuleana rum, lime, coconut, prickly pear, flamed Nanea rum
- AFTERGLOW** **19**
Montenegro, rosato, acid-adjusted orange, sparkling water,
atomized orange blossom
- NIGHTFALL** **19**
Traveller whiskey, lemon, HIVE honey, aromatic bitters, honeycomb
- MIDNIGHT OIL** **19**
Redemption bourbon, local cold brew, maple, orange bitters,
maple-glazed orange
- SMOKE SHOW** **23**
Tullamore D.E.W, Del Maguey Vida mezcal, HIVE honey, lemon,
candied ginger, smoked cloche service
- THE STANDARD** **19**
Rittenhouse rye, Montenegro amaro, Angostura bitters,
Luxardo cherry
- THE DM** **19**
Grey Goose vodka, olive brine, blue cheese stuffed olives, ice crystals
- CHERRY OLD FASHIONED** **19**
Elijah Craig bourbon, cherry, Angostura bitters, orange bitters
- OAXACA OLD FASHIONED** **19**
Milagro reposado tequila, Del Maguey Vida mezcal, agave, bitters,
orange sugar-glass shard

 Made with ingredients from the JW Garden.

All cocktails are hand-crafted using freshly squeezed lemon and lime juices.
Please Enjoy Responsibly.

THE FOUNDRY

WINE

	GL	BTL
CHAMPAGNE & SPARKLING		
Le Pianure, Prosecco DOC Extra Dry	18	75
MMMM...Enjoy. Prosecco DOC Extra Dry Millesimato	-	75
Blanchard Perez Cava Brut	20	75
Lucien Albrecht Cremant d’Alsace Brut or Rosé	21	95
Telmont Reserve Brut	30	148
Moet & Chandon	35	175
Veuve Clicquot	-	205
Dom Perignon	-	450
CHARDONNAY		
Morning Fog	18	67
Gorgo IGT Verona Bio	-	91
Diatom	25	95
ROSÉ		
Riva Ranch	19	70
Whispering Angel	23	85
SAUVIGNON BLANC/PINOT GRIGIO/BLEND		
The Champion Sauvignon Blanc	18	67
Pinot Grigio DOC delle Venezie	17	63
Pacific Mist Pinot Grigio	18	67
Gorgo San Michelin Custoza DOC Bio	-	95
CABERNET SAUVIGNON		
Silver Palm	23	87
San Simeon	25	95
Justin	28	105
PINOT NOIR		
Banshee Pinot Noir	23	87
Siduri	23	87
Ron Rubin	20	75

SOMMELIER SELECTION

A curated collection of distinctive wines from our featured producers.

	GL	BTL
River Road Family Vineyards	18	67
Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon		
		70
Velarno		
Montepulciano d’Abruzzo DOC		
		63
Le Pianure		
Rosato IGT Venezia Giulia or Pinot Grigio DOC Delle Venezie		
La Rizzotta		67
Vino Spumante Extra Dry		

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BOTTLES & BREWS

DOMESTIC

Bud Light	8
Coors Light	
Miller Lite	
Michelob Ultra	
Blue Moon Belgian White	
Sam Adams Boston Lager	

IMPORTS

Stella Artois	9
Guinness	
Corona Extra	
Modelo Especial	
Dos Equis	
Heineken or Heineken Silver	

NON-ALCOHOLIC

Heineken 0.0	9
Michelob Ultra Zero	
Guinness 0.0	
Just The Haze IPA <0.5% ABV	

SPARKLING SELECTIONS

High Noon Pineapple or Peach	9
White Claw Hard Seltzer	

LOCAL

Karbach, Hopadillo <i>Texas IPA</i>	9
Saint Arnold, Art Car <i>American IPA</i>	
Eureka Heights, Mini Boss <i>American IPA</i>	
Spindletap, Houston Haze <i>Hazy IPA</i>	
No Label, Cali Boy <i>West Coast IPA</i>	
Saint Arnold, Lawnmower <i>Kolsch</i>	
Eureka Heights, Buckle Bunny <i>Cream Ale</i>	
Paradigm, Professor Pils <i>Pilsner</i>	

DRAFT

Karbach Hopadillo Hazy <i>IPA</i>	11
Stella Artois <i>Pilsner</i>	
Shiner Bock <i>Amber Lager</i>	
Paradigm Precision <i>IPA</i>	
Eureka Heights <i>Seasonal</i>	
No Label <i>Seasonal</i>	
Spindletap <i>Seasonal</i>	

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