



COCKTAIL  
MENU

Foundry Mule - **12**

Tito's, Fresh Lime, Ginger Beer

Communipolitan - **13**

Tito's, Buchaunt, Sweet Pomegranate Molasses,  
Fresh Lime

Foundry 51 - **13**

Cultivated Cocktails Shades Of Rose Gin, Rose  
Pedal Syrup, Fresh Lemon Juice, Cava

Your Word, Or Mine - **14**

Hendrick's, Green Chartreuse, Luxardo, Fresh Lime

Fireside Chat - **13**

Gosling's, Rumchata, Cranberry-orange Reduction,  
Ginger Spiced Horchata

The Bell Tolls - **14**

Bacardi Superior, Luxardo, Fresh Grapefruit, Fresh  
Lime, Simple Syrup, Peychaud's Bitters

Spice Is Nice - **13**

Espolon Blanco, Fresh Grapefruit, Fresh Lime, Chili  
Syrup, Pinch of Salt

Featured Libation - Ask your bartender for details\*



COCKTAIL  
MENU

Rose Goddess - **13**

Milagro Reposado, Sherry Fino, Hibiscus Tea Syrup,  
Buchaunt, Fresh Lime

In Plane Sight - **14**

Maker's Mark, Amaro Nonino, Aperol, Fresh Lemon

Evergreen Ruby - **14**

Bulleit, Spiced Apple Cider, Sweet Vermouth,  
Demerara, Cranberry Bitters

Fashion Isn't New - **14**

Rittenhouse Rye, Demerara, Angostura Bitters,  
Smoke

Spritz In The Step - **12**

Cava, Aperol, Club Soda

Orchard Blossom - **13**

Cava, Domanie Canton, Rothman Pear, Club Soda

Night Cap - **13**

Van Gogh Double Espresso, Godiva, Kahlua,  
Amaro Nonino, Cream

Sweet Contradiction - **14**

Skrewball Peanut Butter Whiskey, Golden Milk,  
Spiced Honey Syrup, Strawberry Coulis

\*Featured Libation - Ask your bartender for details\*



WINE  
MENU

**By the Glass**

White

Le Charmel Rose **12/ 36**  
*Provence, France*

Cabianca Moscato **10/ 30**  
*Italy*

Tiefenbrunner Pinot Grigio **12/ 36**  
*Trentino, Italy*

Spy Valley Sauvignon Blanc **11/ 33**  
*Marlborough, New Zealand*

Davis Bynum Chardonnay **12/ 36**  
*Sonoma County, California*

Vieilles Vignes Bourgogne Chardonnay **16/ 48**  
*Bourgogne, France*

Dignitat Cava **11/ 33**  
*Barcelona, Spain*

Red

Chehalem Pinot Noir **14/ 44**  
*Willamette Valley, Oregon*

Aia Vecchia "Lagone" Toscana **12/ 32**  
*Tuscany, Italy*

Felino Malbec **14/ 42**  
*Mendoza, Argentina*

Hedges "CMS" Cabernet Sauvignon **12/ 36**  
*Columbia Valley, Washington*

Austin Hope Cabernet Sauvignon **18/ 55**  
*Paso Robles, California*



## BEER MENU

**DRAFT**

*"Rotating Draft Selections"*

### **BOTTLES & CANS**

Noble Standard Bearer Cider - 6.7% - 6

Brevard Lager- 5.0% - 6

Catawba White Zombie - 5.1% - 6

New Belgium Voodoo Ranger IPA - 7.0% - 6

WW Pernicious IPA - 7.3% - 6

WW Freak Of Nature Double IPA - 8.5% - 7

Highland Gaelic Ale - 5.5% - 6

ABC Ninja Porter - 5.6% - 6

Bud Light - 5

Michelob Ultra - 5

Stella Artois - 5

St. Pauli N/A - 5



## SPIRITS MENU

### BOURBON

Angels Envy - 18

**\*Bardstown Fusion\*** - 18

Basil Hayden - 14

Belle Meade - 15

**\*Blanton's\*** - 25

Booker's - 27

Bowman Brother's Small Batch - 12

Breckenridge - 15

**\*Buffalo Trace\*** - 16

Bulleit - 12

Eagle Rare - 14

Elijah Craig Small Batch - 12

Elijah Craig Barrel Proof 12yr - 13

Four Roses Small Batch - 13

George Dickel Bottled In Bond - 12

Henry McKenna 12yr Bonded - 14

Henry McKenna - 10

High West Prairie - 12

**\*I.W Harper\*** - 24

Jack Daniel's - 11

Jefferson's Chef - 16

Jefferson's Ocean - 26

Jefferson's Prichard Reserve - 27

Jim Beam - 10

Knob Creek - 12

**\*Limit One Serving Per Guest\***



## SPIRITS MENU

Maker's Mark - 12

Michter's - 15

Soul - 14

WB Saffel - 35

Wild Turkey Rare - 15

Woodford Reserve - 13

### RYE

Basil Hayden Dark - 15

Highest Rendezvous - 22

Michter's Single Barrel - 14

Old Overholt Bonded - 11

Southern Star Double Rye- 12

Templeton 4yr - 13

Templeton Caribbean Rum Cask - 15

Whistle Pig 10yr Rye - 25

### SCOTCH WHISKEY

Balvenie 17yr Doublewood - 60

Dewar's White Label - 11

Glenfiddich 12yr - 17

Glenlivet 12yr - 15

Glenlivet 18yr - 40

Glenmorangie 12yr "Lasanta" - 16

Johnnie Walker Black Label - 12

Johnnie Walker Blue Label - 65

\*Limit One Serving Per Guest\*



## SPIRITS MENU

Lagavulin 16yr – 35

Laphroaig 10yr – 18

Macallan 12yr – 22

Macallan 18yr – 95

Monkey Shoulder – 12

Oban 14yr - 27

### WHISKEY

Canadian Club Reserve – 11

Crown Royal – 12

Jameson – 11

Nikka Coffey Grain - 23

Redbreast – 20

### TEQUILA

Corralejo Anejo- 14

Corralejo Reposado – 13

Del Maguey Vida *Mezcal* – 13

Don Julio 1942 Anejo – 50

Espolon Silver - 11

Milagro Reposado – 12

Patron Reposado – 16

Patron Silver – 15

Tres Generaciones Anejo – 15

\*Limit One Serving Per Guest\*



## SPIRITS MENU

### GIN

Bombay Sapphire - 11

Bombay Sapphire East - 11

Chemist - 12

Chemist Barrel Rested - 13

H&H - 12

Hendrick's - 12

Roku - 12

Tanqueray - 11

The Botanist - 13

Uncle Val's - 13

### RUM

Bacardi Silver - 10

Captain Morgan - 11

El Dorado - 13

Gosling's - 11

Malibu - 12

Mount Gay XO - 14

Plantation - 11

**\*Limit One Serving Per Guest\***





## SPIRITS MENU

### VODKA

Chopin – 12

Crystal Head – 15

Grey Goose – 12

Ketel One – 11

Ketel One Citroen – 11

Stoli Elit – 16

Tito's – 10

Reyka – 11

### CORDIALS / AMARO

Absinthe D' Pernod – 21

Amoro Nonino - 14

Aperol – 11

Campari – 12

Drambuie – 12

Fernet Branca – 12

Frangelico – 12

Grand Marnier – 13

Kahlua – 11

Lucid – Absinthe – 15

Oak City Amaretto – 11

Pimms – 11

Sambuca – 11

\*Limit One Serving Per Guest\*



## WINE MENU

### BY THE BOTTLE

#### WHITE

Chateau Fuisse Pouilly-Fuisse **75**  
*Burgundy, France*

Kistler Chardonnay **125**  
*Russian River, California*

Frog's Leap Sauvignon Blanc **50**  
*Napa, California*

Trimbach Riesling **45**  
*Alsace, France*

Argyos Assyrtiko Blend **90**  
*Santorini, Greece*

Dom Perignon **350**  
*Champagne, France*

#### RED

Stags Leap Artemis Cabernet **115**  
*Napa, California*

FEL Cliff Lede Pinot Noir **85**  
*Anderson Valley, California*

El Enemigo Malbec **52**  
*Mendoza, Argentina*

Chateau Peymartin St. Julian Bordeaux **80**  
*Bordeaux, France*

Starlane Cabernet Sauvignon **100**  
*Paso Robles, California*

El Coto Gran Reserva Rioja **60**  
*Rioja, Spain*