

WINE BY THE GLASS



ROSÉ

BARBERA+DOLCETTO+NEBBIOLO
GD Vajra, Piemonte, Italy 2024 14

MOSCHOFILERO
Troupis, Peloponnese, Greece 2023 13

BUBBLES

PROSECCO
Marsuret, Valdobbiadene, Italy NV Brut 13

GAMAY - *sparkling rosè*
Lelievre, Alsace, France NV 15

GROLLEAU GRIS+PINEAU d’AUNIS -*Pet-Nat*
Equilibristes “Zestos”, Loire Valley, France NV 16

DORNFELDER -*sparkling red Pet-Nat*
Müller Ruprecht, Pfaltz, Germany 2023 14

ORANGE SKIN CONTACT

LOURIERO
Tiago Teles “Raiz”, Vinho Verde, Portugal 2019 13

SAUV BLANC+CHARD+RIESLING+GRUNER AND 8 OTHER VARIETALS
Markus Huber “Kontrast”, Niederösterreich, Austria 2022 14

full bottle list available

WHITE

TXACOLI
Antxiola, Basque, Spain 2024 13

PECORINO
Diversitas, Abruzzo, Italy, 2023 13

ARNEIS
Angelo Negro & Figli, Roero, Italy, 2023 13

GRÜNER VELTLINER
Winzer Krems, Niederösterreich Austria 2022 13

CHARD+CHENIN+VIOGNIER
AA Badenhorst, Swartland, South Africa 2023 13

RED

ZWEIGELT *chillable red*
Kristinus Siller, Balaton, Hungary 2022 14

PINOTAGE
Kumusha, Swartland, South Africa, 2024 13

TEMPRANILLO
Artuke, Rioja, Spain 2023 13

PINOT NOIR
Sophie Schaal, Alsace, France 2023 14

ZINFANDEL+CARIGNAN+PETITE SYRAH
Martha Stouman “Post Flirtation”, 2022, Mendocino, California 15

MALBEC
Riccitelli “The Apple Doesn’t Fall Far” Mendoza, Argentina 2023 15

SEASONAL COCKTAILS

fifteen dollars

**contains nuts*

BUBBLE BATH
vodka, lychee, lemon, plum-lavender syrup, prosecco

CORTINA RIVIERA
vodka, fernet rinse, green chartreuse, junmai sake, agave, lime, grapefruit

FLEETING MOMENT
gin, tempus fugit, campari, pamplemousse, honey

ELISIR VERDE
olive oil washed gin, dry vermouth, yellow chartreuse, basil, chili oil

FERDINAND’S FIX
reposado tequila, cucumber, ginger, mint, lime, plum bitters

COLINA MUERTE
mezcal, avocado orgeat*, orange juice, lemon

ROCKET POP
white rum, orgeat*, centerbe, lime, pomegranate, mint

KENSINGTON PALACE
white rum, elderflower, blueberry jam, lemon, fee foam

SHAI-HULUD
absinthe, gin, lemon, orange blossom water

WINDING DOWN
black tea infused bourbon, amaretto*, peach purée, lemon

KICKBACK
rye, sfumato, bitter bianco, smoked honey

ZERO PROOF

thirteen dollars

N/A GL CHAMPAGNE
Veuve du Vernay

COOLER THAN YOU
clean co agave, cucumber, ginger, mint, lime

ELDER WAND
n/a champagne, giffard n/a elderflower, lemon

N/APEROL SPRITZ
n/a champagne, lyre’s n/a aperitif, soda water

nine dollars

HALF & HALF
guinness zero & athletic brewing n/a golden ale

REFRESHERS

thirteen dollars

SHANDY
genever, ginger, pilsner, lemon

SANGRIA
red wine, fruit, spices

Please inform your server or bartender with any allergies you may have. Many cocktails can contain nuts, dairy and other major allergens.

In an effort to support our non-tipped hourly employees, a 3% Kitchen Service Fee is added to all checks and is paid entirely to our hourly kitchen staff. This fee is voluntary and can be removed if you prefer to opt out. Please speak to your server or a manager for more information.

Please drink responsibly and never drive drunk. Please let a staff member know if you need help getting home safely

DRAUGHTS

HOPS

FIDDLEHEAD IPA | VT | 6.2% | 9
medium bodied new england ipa (13oz)

LAWSON'S HAZY RAYS | VT | 5.3% | 11
juicy and hazy ipa brewed with citra and mandarina baveria for a tropical medly tangerine, clementines, and mandarin oranges (16oz)

MADONNA DOUBLE IPA | VT | 8% | 10
new england style double ipa brewed with citra, motueka, el dorado hops (13oz)

THREE FLOYDS ZOMBIE DUST | IN | 6.5% | 11
refreshing pale ale with a notes citrus, pine, and a slight bitterness for a clean finish (16oz)

HARPOON IPA | MA | 6.0% | 10
english style ipa brewed with american hops for citrusy aromas and refreshing finish (16oz)

COUNTER WEIGHT BRIGHT WAVE | CT | 7.0% | 10
modernized west coast ipa with a clean bitterness and bright refreshing hop profile of citrus, pine, and hints of tropical fruit. (16oz)

WHEATS AND BELGIANS

ALLAGASH WHITE | ME | 5.2% | 10
belgium style wheat ale brewed with coriander and orange peel (16oz)

WEIHENSTEPHANER HEFEWEIZEN | GER | 5.4% | 10
the famous hefeweizen from the world's oldest brewery (.5L)

VICTORY GOLDEN MONKEY | PA | 9.5 % | 10
a bright belgium tripel with notes of banana and cloves and a earthy and spicy characteristic from the hops (13oz)

LAGERS

MAST LANDING BEACHFRONT PROPERTY | ME | 4.2 % | 10
bright and crisp german style pilsner brewed with german malts and nobel hops. (16oz)

JACKS ABBY HOUSE LAGER | MA | 5.2% | 8
a refreshing helles lager with the finest european hops and malt, brewed right in here in massachusetts. (16oz)

MALTY

GUINNESS DRAUGHT | IRE | 4.2% | 10
the iconic irish stout (20oz)

LEFT HAND MILK STOUT | CO | 6% | 10
a smooth milk stout with notes of milk chocolate, freshly brewed coffee and hints of caramel (16oz)

FRUIT

ARTIFACT BLUEBERRY | MA | 5.5% | 10
fresh pressed cider made with wild maine blueberries (16oz)

SHACKSBURY CLASSIC DRY | VT | 5.2% | 9
classic dry cider with a golden color and balanced flavor (16oz)

DEVIL'S PURSE SHISO BERRY ALE | MA | 4.5% | 12
freshing ale brewed with shiso leafs, raspberries, and blackberries (16oz)

SOUR

SINGLECUT HIBISCUS KIM SOUR | NY | 4.2% | 9
sour wheat ale cold conditioned and finished with hibiscus (13oz)

BOTTLES & CANS

STORMALONG LIGHT OF THE SUN | 5% | 11
semi dry cider brewed with yuzu and jasmine green tea

MAST LANDING GUNNER'S DAUGHTER | 5.5% | 12
a beautifully aromatic and balanced milk stout with delicious notes of peanut butter, coffee, and dark chocolate

VANISHED VALLEY FERNANDO | 5% | 13
tart and crisp sour ale brewed with passion fruit

MAGNERS | 4.5% | 12
a semi-sweet irish cider made with 17 different varieties of apples.

GUINNESS EXTRA STOUT | 5.6% | 10
a dark stout with roasted notes of coffee and dark chocolate with fruity undertones.

CHIMAY CINQ CENTS | 8.0% | 14
a belgian tripel with a hazy orange color, bright hopiness, and notes of honey, dried fruit, and baking spices.

GOODY TWO SHOES KOLSCH | 4.5% | 10
crisp and refreshing kolsch style ale

FOAM LONG DISTANCE DRIVER | 5.5% | 14
west coast ipa with notes mixed berry, apricot, and soft pine resin

UPPER PASS LITTLE FARMHOUSE SAISON | 5.0% | 13
saison style ale brewed with saaz hops for notes of peppercorn, fresh cut herbs, and wheat

RABBIT RABBIT DIPA | 8.5% | 13
double dry-hopped hazy dipa, velvety smooth with bold notes of pineapple, mango, and melon.

LIGHT

HIGH LIFE | COORS LIGHT | 6
NARRAGANSETT | MODELO | 7
FLOYDS DELUXE LAGER | 8
NUTRL HARD SELTZER - VARIETY | 9

NON-ALCOHOLIC

GUINNESS NA | 8
non-alcoholic irish stout

ATHLETIC BREWING FREE WAVE | 8
non-alcoholic IPA

ATHLETIC BREWING UPSIDE DAWN | 8
non-alcoholic golden ale



FOUNDRY MONTHLY BEER DINNERS

two courses
\$45 per person

join us on the 3rd thursday every month for a thoughtfully curated paired dinner

STAY TUNED!!!

MONTHLY BEER FLIGHTS

three 5oz pours
\$15 per person

COUNTER WEIGHT BRIGHT WAVE
a modernized take on a west coast ipa, slightly dry, and less bitterness, yet still crisp clean and full of american hop character.

DEVIL'S PURSE SHISO BERRY ALE
a refreshing ale brewed with shiso leaves, blackberries and raspberries. fruity and thirst quenching, a perfect beer for the spring time.

ALLAGASH WHITE
belgian-style wheat beer is brewed with oats, malted wheat, and raw wheat for a hazy “white” appearance. piced with our own special blend of coriander and curaçao orange peel,