

WINE BY THE GLASS



ROSÉ

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

MAVRO KALAVRYTINO+RODITIS
Stamnaki, Peloponnese, Greece 2023 14

BUBBLES

CAVA
Azimut, Penedes, Spain NV Brut 13

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

ARNEIS - *Pet-Nat*
Demarie “Luigi”, Piemonte, Italy NV 13

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 14

RED

GRIGNOLINO *chillable red*
Cellario “E Grino”, Piemonte, IT, NV 13

TEMPRANILLO
Artuke, Rioja, Spain, 2024 13

PINOT NOIR
Sophie Schaal, Alsace, France 2023 14

SANGIOVESE
Field Recordings “Freddo”, Paso Robles, California,
2023 14

BARBERA
Pikasi, Vipava, Slovenia 2020 14

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

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

SARDINIAN SUNSET
olive oil gin, aperol, pimm’s, lemon, crushed grapes

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

FLOR DE AMOR
blanco tequila, ginger, hibiscus, raspberry, lime, rose

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

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

KENSINGTON PALACE
white rum, elderflower, blueberry, 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

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.

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 apperitif, soda water

BRAIN FREEZE

sixteen dollars

FROZEN PAINKILLER
white & dark rum, pineapple, orange, coco lopez

FROZEN BRAMBLE
gin, casis, framboise, lemon,

SANGRIA

fourteen dollars

CLASSIC HOUSE RED
red wine, rum, fruit, spices

WHITE SAKE

sake, white, rosé, orange, vodka, summer fruits

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 (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)

BURLINGTON BEER ELABORATE METAPHOR | VT | 5.4% | 10
new england pale ale with notes of fresh melon, passionfruit and citrus zest (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

DOWNEAST PEACH MANGO | MA | 5% | 10
fresh, juicy, tropical (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
a refreshing ale brewed with shiso leafs, raspberries and blackberries (16oz)

SOUR

MIGHTY SQUIRREL SOUR FACE | NY | 5% | 9
prickly pear berliner weiss, sweet, tart, refreshing (16oz)

BOTTLES & CANS

STORMALONG LEGENDARY DRY | MA | 6.5% | 11
crisp, dry and champagne like

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

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

EGGENBERG RADLER | AUT | 2.4% | 11
bright and refreshing with waves of juicy grapefruit juice and german lager

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

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

EXHIBIT A GOODY TWO SHOES KÖLSCH | MA | 4.5% | 10
crisp and refreshing kolsch style ale

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

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

LAMPLIGHTER RABBIT RABBIT DIPA | MA | 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



NEW!

Foundry's Locavore Series

join us each thursday for a unique meal
thoughtfully crafted by our team using seasonal,
sustainable ingredients from our favorite local
farms & fisheries

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

MIGHTY SQUIRREL SOUR FACE
a refreshing prickly pear berliner weiss, sweet, tart,
refreshing raspberries. fruity and thirst quenching, a per-
fect 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