

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

PINEAU D'AUNIS+GROLLEAU GRIS+GROLLEAU NOIR -Pet-Nat
Les Equilibristes “Zestos”, Loire Valely, France 2022 15

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

ORANGE SKIN CONTACT

GELBER MUSKATELLER+TRAMINER
Dorcha, Ritznoy, Slovenia 2024 13

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

WHITE

PICPOUL
Felines Jourdan, Languedoc, France 2024 13

ALBARINO
Monte Pio, Riex Baixas, Spain 2024 13

GRENACHE BLANC+VIOGNIER
Chemin de la Pinede, Pays D’oc, France 2024 12

GRÜNER VELTLINER
Winzer Krems, Niederösterreich Austria 2022 13

CHARDONNAY+CHENIN BLANC
AA Badenhorst, Swartland, South Africa 2023 14

RED

PINOT NOIR
Soft Luck, Paso Robles, California, 2024 14

TEMPRANILLO
Artuke, Rioja, Spain, 2024 13

CAB FRANC
Delisle Boucard, Bourgueil, France 2022 13

BARBERA
Pikasi, Vipava, Slovenia 2020 14

MALBEC
Clos Siguier, Cahors, France 2020 15

CAB+SHIRAZ+GRENACHE+CINSAULT
New Dawn, Western Cape, South Africa 2024 15

SEASONAL COCKTAILS

fifteen dollars

**contains nuts*

APRICITY
vodka, cassis, spiced cranberry, ango bitters, prosecco

TRIANA
tanquary sevilla, clarified orange-rosemary, tonic

RUST & RUBY
tequila, blood orange, pomegranate, burlesque bitters

FIRESIDE DAQ
white rum, passion fruit, pineapple, lime, tiki bitters, habanero tincture, nutmeg

KING CRIMSON
mezcal, amontillado sherry, tangerine, honey, ango

THE DARK MARK
dark rum, butterscotch, meletti, lemon

HONEYBEE HIGHBALL
bourbon, lavender honey syrup, lemon, soda

DRUID’S DREAM
sage infused rye & scotch, sweet vermouth, benedictine

MONKEYS IN FLANNEL
hazelnut* bourbon, bitter rosso, banane de bresil, black walnut bitters

PICK YOUR PICKLE MARTINI
sixteen dollars
choice of Ketel One or Aviation Gin, housemade dill pickle brine, cocchi americano-tomolive

ZERO PROOF

thirteen dollars

N/A GL CHAMPAGNE
Josep Masachs Brut Cava

GENTLE TODDY
n/a bourbon, lemon, honey, clove

PEAR & PROPER
n/a seedlip spice, pear, lemon, ginger beer

N/APEROL SPRITZ
n/a champagne, n/a aperitif, soda

WHEN IT’S COLD

thirteen dollars

MULLED WINE
red wine, fruit, mulling spices

HOT CHOCOLATE
dark rum, cozy marshmallows
alcohol free - 8

HOT TODDY
bourbon, lemon, honey, clove

Looking for a special event, have something to celebrate? We offer private events as well as large group reservations

For information fill out our events form on our website foundryonelm.com or email us at hello@foundryonelm.com

full bottle list available

PLEASE DRINK RESPONSIBLY AND NEVER DRIVE DRUNK.

PLEASE INFORM YOUR SERVER OR BARTENDER WITH ANY ALLERGIES YOU MAY HAVE. MANY COCKTAILS CAN CONTAIN NUTS, DAIRY AND OTHER MAJOR ALLERGENS.

A 3% KITCHEN SERVICE FEE IS ADDED TO ALL CHECKS TO SUPPORT OUR HOURLY KITCHEN STAFF. THIS FEE IS OPTIONAL AND WILL BE REMOVED UPON REQUEST

AN AUTOMATIC 20% GRATUITY WILL BE ADDED TO THE CHECK FOR PARTIES OF SIX OR MORE

DRAUGHTS

HOPS

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

LAWSON’S LITTLE SIP | VT | 6.2% | 11
juicy, fruit forward character layered with tropical hop flavors and bright floral aromas (16oz)

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

COUNTER WEIGHT WORKHORSE | CT | 5% | 9
grassy lemon citric notes mingle with a clean german malt flavor (16oz)

MIGHTY SQUIRREL CLOUD CANDY | NY | 6.5% | 10
tropical aromas and notes of papaya, mango, and star fruit (16oz)

WHEATS AND BELGIANS

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

D’ACHOUFFE LA CHOUFFEE | BE | 8.5 % | 11
specialty belgian gnome pale strong ale, slight hoppy tastes, notes of fresh coriander & fruity tones (13oz)

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

LAGERS

MAST LANDING CHAMP LAGER | ME | 5% | 10
a pale lager brewed in the style of traditional american beers, brewed with all grain and no rice or corn(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)

BAREWOLF STRANGER IN THE ALPS | MA | 4.9% | 10
czech style pilsner, italian malt & swiss lager yeast, crisp, clean & flavorful (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)

IPSWICH OATMEAL STOUT | MA | 7% | 11
big roasted malt notes come forth, delivering impressions of dark-roasted coffee, dark chocolate (16oz)

FRUIT

DOWNEAST GUAVA PASSION FRUIT | MA | 5% | 10
tart and tangy passion fruit balanced perfectly with sweet and mild guava (16oz)

HIGH LIMB CORE | MA | 5.8% | 9
produced using the freshest massachusetts apples, this cider has a full body and balanced flavor. (16oz)

CLOWN SHOES MANGO KOLSCH | MA | 5.5% | 11
a refreshing ale brewed with shiso leafs, raspberries and blackberries (16oz)

BOTTLES & CANS

EXHIBIT BRIEFCASE PORTER | MA | 5.4% | 10
aromas of light roasted coffee, dark chocolate and a touch of blackberry

VICTORY MERRY MONKEY | PA | 9.5% | 10
belgian-style holiday ale notes of cranberry, orange peel, cinnamon and nutmeg, a delightfully smooth finish

MAST LANDING GUNNER’S SPACE WHALES | NH | 6.7 % | 12
a deliciously tropical new england ipa with amarillo & mosaic hops

VANISHED VALLEY FRUITS OF LABOR | MA | 5% | 13
a complex juicy wild strawberry & rhubarb sour ale

BURLINGTON CREATURES OF MAGIC | VT | 6.5% | 13
ipa with mosaic, simcoe, and ekaunot hops, flavors and aromas of honeydew melon, blueberry sorbet, citrus zest

STORMALONG SEASONAL FLAVOR | MA | 5% | 11
ask about the current seanoal stormalong flavor

LIGHT

HIGH LIFE | COORS LIGHT | 6
NARRAGANSETT | MODELO | 7
LUNAR HARD SELTZER - VARIETY | 10

NON-ALCOHOLIC

GUINNESS NA | 8
non-alcoholic irish stout

COORS EDGE | 8
non-alcoholic lager

ATHLETIC BREWING UPSIDE DAWN | 8
non-alcoholic golden ale



MONTHLY BEER FLIGHTS

*three 5oz pours
\$15 per person*

COUNTER WEIGHT WORKHORSE
grassy lemon citric notes mingle with a clean german malt flavor, unfiltered, and dry hopped with noble hops

CLOWN SHOES MANGO KOLSCH
a refreshing ale brewed with shiso leafs, raspberries and blackberries

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