

SMALL SHAREABLE

MEDITERRANEAN HUMMUS	15
STONE CRUSHED CHICKPEAS, TOASTED SESAME SEEDS, EVOO, FIRE GRILLED PITA BREAD	
STEEL PRESSED CHICKEN QUESADILLA	16
CHICKEN, CHEDDAR AND JACK CHEESES, PEPPERS, ONIONS, FLOUR TORTILLA, PICO DE GALLO, GUACAMOLE, SOUR CREAM	
CRISPY CALAMARI & PEPPERONE	17
FRIED CALAMARI, BANANA PEPPERS, PARMESAN, CRISPY PARSLEY, SPICY TOMATO SAUCE, GRILLED LEMON	
FRESH MADE GUACAMOLE	16
PICO DE GALLO, TORTILLA AND PLANTAIN CHIPS	
FOUNDRY CHEESE BOARD	16
SELECTION OF NEW YORK STATE CHEESES, HONEYCOMB, CHIANTI WINE JELLY, FLATBREAD, CRACKERS	
RANCH DUSTED HOUSE MADE CHIPS	10
CARAMELIZED ONION DIP	
FLASH FIRED NEW YORK PIZZA	19
TOMATO SAUCE, MOZZARELLA, BASIL	
FLASH FIRED ROME PIZZA	21
TOMATO SAUCE, MOZZARELLA, PEPPERONI, SOPRESATTA	
FLASH FIRED AUSTIN PIZZA	21
TBBQ SAUCE, CHICKEN, ONIONS, CHEDDAR AND JACK CHEESE	



SLIDER BAR



IRON GRILLED KOBE BEEF	18
I.P.A BEER CURED PICKLES, 5 SPOKE CHEDDAR, BALSAMIC KETCHIP, BRIOCHE BUN	
SEARED AHI TUNA	17
SEAWEED SALAD, PICKED JAPANESE DAIKON, WASABI AIOLI, SESAME BUN	
LOCAL MANGALITSA PORK	19
ONIONS, SAUTEED PEPPERS, FENNEL CREAM, MOZZARELLA, CIABATTA BUN	
FRIED CHICKEN & WAFFLE	17
CRISPY CHICKEN, LETTUCE, CREOLE MUSTARD SAUCE, TOASTED SWEET WAFFLES	
BBQ PORTABELLA	17
HOUSE MADE BBQ SAUCE, 5 SPOKE CHEDDAR, CABBAGE SLAW, CIABATTA BUN	

WELCOME TO NEW YORK

FEATURING DRINKS DISTILLED HERE IN NEW YORK

COCKTAILS

HUDSON MANHATTAN	17
HUDSON RYE (NEW YORK), VERMOUTH, ANGOSTURA BITTERS	
ROCK AROUND THE CLOCK	17
HIBISCUS TEA, MISTER KATZ'S ROCK & RYE (NEW YORK), DARK RUM, FRESH LIME JUICE	
DOUBLE STANDARD SOUR	17
MAKERS MARK BOURBON, DOROTHY PARKER AMERICAN GIN (NEW YORK), FRESH LEMON JUICE, SIMPLE SYRUP, GRENADINE	

BEER

ORIGINAL SIN APPLE CIDER CORTLAND, NEW YORK.....	9
SIXPOINT SWEET ACTION BROOKLYN, NEW YORK	10
BRONX PALE ALE BRONX, NEW YORK.....	10.50
KELSO IPA BROOKLYN, NEW YORK.....	10.50
BROOKLYN PILSNER BROOKLYN, NEW YORK	9
BROOKLYN SEASONAL BROOKLYN, NEW YORK.....	9
ITHACA APRICOT WHEAT ITHACA, NEW YORK.....	10
OMMEGANG WITTE COOPERSTOWN, NEW YORK.....	9.50

WINE

HOSMER, RIESLING, FINGER LAKES, NEW YORK	14
FRESH AND DRY WITH JUICY TANGERINE, GREEN APPLE	
BEDELL, CABERNET FRANC, LONG ISLAND, NEW YORK	18
AGED IN OAK BARRELS AND STAINLESS STEEL, USING SUSTAINABLY FARMED ESTATE GRAPES	

BEER

DOMESTIC

BUD LIGHT	8
ST. LOUIS, MISSOURI	
BUDWEISER	8
ST. LOUIS, MISSOURI	
MILLER LITE	8
MILWAUKEE, WISCONSIN	
SAM ADAMS BOSTON LAGER	9.5
BOSTON, MASSACHUSETTS	
BLUE MOON	9
GOLDEN, COLORADO	
NON-ALCOHOLIC BEER	8

IMPORTED

AMSTEL LIGHT	9
ZOETERWOUDE, NETHERLANDS	
HEINEKEN	9
ZOETERWOUDE, NETHERLANDS	
HEINEKEN LIGHT	9
ZOETERWOUDE, NETHERLANDS	
CORONA EXTRA	9
MEXICO CITY, MEXICO	

SEE OUR "WELCOME TO NEW YORK" PAGE FOR MORE LOCAL BREWS!

DRAFT

CAPTAIN LAWRENCE HOP COMMANDER	9
STELLA ARTOIS	9

WINE

WINE SPECIAL OF THE DAY

(PLEASE INQUIRE WITH YOUR SERVER)

CHANDON BRUT, SPARKING WINE, CALIFORNIA 18
NUTTY FLAVOR WITH HINTS OF APPLE AND BRIOCHE

RUFFINO PROSECCO, SPARKLING WINE, ITALY..... 14
FRUITY AND FRAGRANT WITH NOTES OF CIRTUS, PEARS AND APPLES

BOLLINI, PINOT GRIGIO, ITALY 15
CRISP AND CLEAN WITH A SUPERB ACIDIC BALANCE

CHÂTEAU DE SANCERRE, FRANCE..... 17
AROMAS OF PINEAPPLE AND GRAPEFRUITS

KIM CRAWFORD, SAUVIGNON BLANC, NEW ZEALAND..... 15
TROPICAL MELON, PINEAPPLE, PASSION FRUIT AND CITRUS

MAGNOLIA GROVE, CHARDONNAY, CALIFORNIA 14
TANTALIZING BLEND OF VANILLA, BUTTER AND TROPICAL FRUIT

CHÂTEAU ST. MICHELLE, CHARDONNAY, WASHINGTON..... 17
FRESH AND SOFT STYLE WITH BRIGHT APPLE AND CITRUS NUANCES

BELLERUCHE, ROSE, FRANCE..... 15
AROMAS OF RED FRUITES, RASPBERRY AND CHERRY

HOBNOB, PINOT NOIR, FRANCE..... 15
MEDIUM BODIED WITH SOFT TANNINS AND CHERRY FLAVORS

NAPA CELLARS, PINOT NOIR, CALIFORNIA 18
AROMAS OF RIPE CHERRY, SWEET TOBACCO, RASPBERRY AND CEDAR

BERINGER FOUNDERS ESTATE, MERLOT, CALIFORNIA..... 15
SOFT PLUM AND BLACK CHERRY FLAVORS

ALAMOS, MALBEC, ARGENTINA..... 15
DEEPLY CONCENTRATED FLAVORS OF PLUM WITH HINTS OF DARK CHERRY

MAGNOLIA GROVE, CABERNET SAUVIGNON, CALIFORNIA 14
RIPE FRUIT CORE PAIRED WITH A WARM VANILLA CRÈME NOSE

CHÂTEAU ST. JEAN, CABERNET, CALIFORNIA 17
BRIGHT AND VIVID FLAVORS OF BLACKBERRY AND BOYSENBERRY

COCKTAILS

FOUNDRY SIGNATURE	16
TITO'S VODKA, RUNNY HONEY, APEROL, GRAPEFRUIT JUICE	
MARGARITA DRAFT COCKTAIL	15
RIAZUL BLANCO TEQUILA, COINTREAU, FRESH LIME JUICE	
PINEAPPLE SUMMER SOLSTICE	16
RUFFINO PROSECCO, ST. GERMAIN, PINEAPPLE JUICE	
POMEGRANATE GREEN TEA COCKTAIL	16
HENDRICK'S GIN, FRESH LEMON JUICE, GREEN TEA SYRUP, POMEGRANATE JUICE, ANGOSTURA ORANGE BITTERS	
RUM PUNCH	17
SAILOR JERRY SPICED RUM, CAMPARI, PINOT GRIGIO, ORANGE JUICE, BITTERS	
ANCHO MARGARITA	17
1800 SILVER TEQUILA, ANCHO REYES CHILE LIQUEUR, FRESH LIME JUICE, AGAVE SIMPLE SYRUP, SHIRAZ	
CUCUMBER BASIL GIMLET	16
EFFEN CUCUMBER VODKA, BENEDECTINE, AGAVE NECTAR, FRESH LEMON JUICE	
RUM MULE	17
BACARDI RUM, GINGER BEER, FRESH LEMON JUICE	

SCOTCH & BOURBON

SMALL BATCH BOURBON

WOODFORD RESERVE (KENTUCKY)	16
KNOB CREEK (KENTUCKY)	15
MAKERS MARK (KENTUCKY)	15
BOOKERS (KENTUCKY)	16
BASIL HAYDEN (KENTUCKY)	18
GENTLEMAN'S JACK (TENNESSEE)	16
SINGLE BARREL JACK DANIELS (TENNESSEE)	22
BULLEIT BOURBON (KENTUCKY)	15

RYE

(RI) 1 (KENTUCKY)	15
BULLEIT RYE (KENTUCKY)	16

SCOTCH BLENDED

JOHNNIE WALKER BLACK	17
JOHNNIE WALKER RED	15
DEWAR'S	14
CHIVAS REGAL	14

SINGLE MALT SCOTCH

THE HIGHLANDS

GLENMORANGIE	14
OBAN (14 YR)	15
THE MACALLAN (12 YR)	18
THE MACALLAN (18 YR)	45

SPEYSIDE

GLENLIVET (12 YR)	15
GLENFIDDICH (12 YR)	15
THE BALVENIE DOUBLE WOOD (12 YR)	15

ISLAY

LAGAVULIN (16 YR)	15
LAPHROAIG (10 YR)	14

ISLE OF SKYE

TALISKER (10 YR)	14
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NYC TAX AND GRATUITY NOT INCLUDED 18% GRATUITY ADDED TO PARTIES OF 6 OR MORE. PLEASE ENJOY RESPONSIBLY. STATE LAW PROHIBITS THE PURCHASE OR CONSUMPTION OF ALCOHOL BY PERSONS UNDER THE AGE OF 21.

GLUTEN FOOD ITEMS AVAILABLE UPON REQUEST. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. *CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD AND EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

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