

THUNDER BAY, ON
SINCE 2012

RED RIVER ROAD
242
DOWNTOWN

THE Foundry

MONDAY - SATURDAY
11AM - 11PM

24
DRAUGHT
BEERS

FORGED in the
HEART of PORT ARTHUR



LIVE
MUSIC

807-285-3188
thefoundrypub.com

PATIO IS OPEN FOR BUSINESS



FINALLY! THE LOCKDOWN IS ENDING!

The Foundry leads the way back out of the depths of Prohibited Dining and opens its arms and it's patio to all of their treasured customers. Having a new set of skills and techniques honed out of sheer necessity, The Foundry is debuting its newly established Pizza & Panzerotti Program to the people of this Pandemic Prohibition.

SNACKS

DEEP FRIED PICKLE CHIPS | 14

Garlic Dill Pickles, Mango Chipotle Aioli

MOZZA STICKS | 16

Asiago Cheese & Panko Breading, Marinara

NACHOS | 18

Ground Beef, Tomatoes, Jalapenos, Roasted Corn, Black Beans, Green Onions, Salsa & Sour Cream

*Vegan: +\$3

BANG BANG SHRIMP | 16

Buttermilk, Panko, Green Onions, Honey Heartbeat Aioli

FOUNDRY FISH TACOS | 17

Fried Haddock, Guacamole, Pineapple + Pepper Slaw (onions/cilantro) Arugula, Honey Heartbeat Aioli

HOT SPINACH ARTICHOKE DIP | 17

Caramelized Onions, Garlic, Monterey Jack, Grilled Pita

BREADED CHICKEN WINGS

1lb | 16 2lb | 29

Southern Belle Hotsauce, Tennessee BBQ, Spicy Buffalo, Sesame Honey Garlic, Cajun, Honey Garlic, Salt & Pepper, Garlic Parmesan, Hot, Medium, Mild

PIZZAS | 18

PANZEROTTIS | 17

STUFFED CRUST PIZZA | 20

VEGAN | +\$3

PEPPERONI & CHEESE

CANADIAN | Ham, Bacon, Mushrooms

HAWAIIAN | Ham, Pineapple, Banana Peppers

VEGETARIAN | Peppers, Mushrooms, Onions

MEAT LOVERS | Pepperoni, Bacon, Ham

THUNDER OAK MARGHERITA | Gouda, Basil, Balsamic Drizzle

SCARCELLO | Prosciutto, Spinach, Roasted Garlic, Honey Drizzle,

Goat-cheese and Onion Chutney

DILL PICKLE | Fresh Dill, Pickles, Dill Alfredo, Heartbeat Hot Sauce Drizzle

PUB CLASSICS

Sides: Caesar Salad, House Salad, Fries, Sweet Potato Fries

THE ORIGINAL FOUNDRY BURGER

¼ lb \$19, ½ lb \$22, ¾ lb \$25, 1 lb \$28

House Bacon, Old Cheddar, Lettuce, Tomato, Pickle, Onion, Roasted Garlic Aioli

CHICKEN CAESAR SALAD | 19

Grilled or Breaded Chicken, Croutons, Pork Belly, Grana Padano Cheese, Grilled Lemon

SPARTAN GREEK SALAD | 19

Greek Kebab, Orzo, Tomato, Cucumbers, Red Onion, Mixed Greens, Kalamata Olives, Garlic Stuffed Olives, Feta, Tzatziki, Grilled Pita

*Vegetarian: Falafel | 18

SLEEPING GIANT FISH N' CHIPS | 22

Beer Battered Haddock, Tartar, Grilled Lemon

MAPLE BACON GRILLED CHEESE | 20

House Bacon, Smoked Gouda, Old Cheddar, Jalapeno Monterey Jack, Roasted Garlic Aioli

BUFFALO CHICKEN CAESAR WRAP | 20

Breaded Chicken, House Bacon, Grana Padano Cheese, Spicy Buffalo Sauce

*Veggie Friendly option available with Fried Breaded Cauliflower

THE FOUNDRY CLUBHOUSE | 20

Grilled Chicken, House Bacon, Old Cheddar, Lettuce, Tomato, Roasted Garlic Aioli

BUTTERMILK FRIED CHICKEN | 20

Dill Aioli

🔥 SPICY BUFFALO CHICKEN POUTINE | 20

Breaded Chicken, Thunder Oak Cheese Curds, Green Onion & Peppercorn Ranch

*Veggie Friendly option available with Fried Breaded Cauliflower

PHILLY CHEESESTEAK | 21

Prime Rib, Peppers, Mushrooms, Onions, Horseradish Aioli, Swiss Cheese, Au Jus, Hoagie Bun

NOODLE BOWL | 21

Ramen Noodles, Shrimp, Peppers, Carrots, Red Onion, Bok Choy, Napa Cabbage, Thai Sake Sauce, Sugar Snap Peas, Spring Roll Crisps

HOUSEMADE DESSERTS

FEATURED CHEESECAKE

By the slice | 9

FULL CUSTOM CHEESECAKE | 50

6 MINI PERSIANS

With Strawberry + Raspberry Icing | 9

GET SOCIAL



@foundrytbay

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FAST + EASY DELIVERY

WITH....

SKIP THE DISHES



ON TAP
\$9/20oz

SLEEPING GIANT BREWING CO.

- Northern Logger | Kolsch | 4.9%
- Mr. Canoehead | Red Ale | 5.1%
- 360 | English Pale Ale | 4.9%
- White Out | Hazy Ale | 6.1%
- Beaver Duck | Session IPA | 4.5%

LAKE OF THE WOODS

- Lakeside | Kolsch | 5%
- Forgotten Lake | Blueberry Ale | 7.1%
- Nautical Disaster | IPA | 6.4%
- Channel Marker | Light Lager | 4%
- Sultana Gold | Blonde Ale | 5%

DAWSON TRAIL BREWING CO.

- Border Run | Cream Ale | 5%
- Bae's Haze | Dry Hopped Double IPA | 6.2%
- Running Stone | Red Ale | 5.3%
- Power Blaster | Dry-hopped Pale Ale | 4.5%
- Oater Limits: Oatmeal Stout | 5%
- Imposter | Fruit Beer | 5%

- GUINNESS | Stout | 4.2%
- KRONENBURG Blanc | Fruit Beer | 5%
- KRONENBURG Rouges | Fruit Beer | 5%
- SOMERSBY: Cider | 5%
- STRONGBOW: Cider | 5%

TALL CANS
\$9

SLEEPING GIANT BREWING CO.

- Northern Logger | Kolsch | 4.9%
- 360 | Pale Ale | 4.9%
- Hoppet | IPA | 6.5%
- Mr. Canoehead | Red Ale | 5.1%
- Amber Lager | Lager | 5.2%
- Armoury | Scottish Ale | 5%
- Goes to 11 | Double IPA | 8.4%
- One City | Pilsner | 4.7%
- Skull Rock | Oatmeal Stout | 5.1%
- White Out | Hazy Ale | 6.1%

SHORT CAN Quitin' Time | Blonde Ale | 4.5 \$7

LAKE OF THE WOODS

- Lakeside | Kolsch | 5%
- Forgotten Lake | Blueberry Ale | 7.1%
- Nautical Disaster | IPA | 6.4%
- Channel Marker | Light Lager | 4%
- Sultana Gold | Blonde Ale | 5%

DAWSON TRAIL BREWING CO.

- Border Run | Cream Ale | 5%
- Bae's Haze | Dry Hopped Double IPA | 6.2%
- Hello City | Ordinary Bitter | 3.5%
- Running Stone | Red Ale | 5.3%
- Power Blaster | Dry-hopped Pale Ale | 4.5%
- Mad Carver | West coast IPA | 6.2%
- Holding Pattern | IPA | 6.2%
- Blonde Stout | Blonde Stout | 4.2%

ONE TIME BREW CO.

- Lost in Space | Candy Sour | 5%

DOMESTIC \$6.50
COORS LIGHT 4%
BUDWEISER 5%

IMPORT
TALL CANS \$9
STELLA ARTOIS 5%
SAPPORO
CORONA



THE FOUNDRY

Dry Goods
STORE

- Foundry Tee's designed by Heavy Sleeper Co. \$25
- Maple Aioli 250ml/\$8
- Dilljonnaise 250ml/\$8
- Mango Chipotle Aioli 250ml/\$8
- Signature Tartar Sauce 250ml/\$8
- Southern Belle Hot Sauce 250ml/\$10
- Tennessee BBQ Sauce 500ml/\$12
- Buffalo Blue Cheese Sauce 500ml/\$12
- Roasted Garlic Caesar Dressing 500ml/\$12
- Spartan Greek Dressing 500ml/\$12
- Beet Caesar Mix 1L/\$14

WINE

RED

HENRY OF PELHAM BACO NOIR VQA
Wild berry & smoky \$12 | \$39

KAIKEN MALBEC

Blueberry, Raspberry & Chocolate \$14 | \$49

J.LOHR CABERNET SAUVIGNON

Black Cherry, Plum & Blueberry accents \$16 | \$59

WHITE

HENRY OF PELHAM,
SAUVIGNON BLANC VQA

Apples, Lime, crisp & refreshing \$12 | \$39

SANTA MARGHERITA, PINOT GRIGIO

Refreshing Green Apple, Peach & Citrus \$14 | \$49

J.LOHR CHARDONNAY

Tropical fruit & Smoke flavours \$16 | \$59

ROSE

HENRY OF PELHAM
\$12 | \$39

PIXIE, ROSE

\$14 | \$49

SPARKLING

TRIUS, BRUT
\$60

VEUVE CLICQUOT, CHAMPAGNE
\$200

COCKTAILS \$13

LAVENDER LEMONADE

Gin, Lavender, Lemon

STRAWBERRY DAIQUIRI

Rum, Strawberry, Lime, Blended

SUMMER JULEP

Whiskey, Chamomile, Lime, Mint

HONEY BASIL MARGHERITA

Tequila, Honey & Basil, Lime

FROSÉ

Rosé, Elderflower, White Cranberry, Lemon

MAPLE SOUR

Whiskey, Maple, Egg White, Lemon

PINA COLADA

Spiced & Coconut Rum, Pineapple, Coconut Milk, Lemon, Blended

BEET CAESER

Vodka, Beet, Pickle, Tabasco, Worechestershire

SUMMER SANGRIA \$12 GLASS | \$30 PITCHER

White wine, Peach Schnapps, Elderflower, Cranberry, Lemon

LOVE IS LOVE SANGRIA \$12 GLASS | \$30 PITCHER

Spiced Rum, Red Wine, Orange, Pineapple

COOLERS \$9

CRAFTY ELK - HARD JUICE VODKA BEVERAGE 4.5%

Lemon, Mint & Green Tea

Mango & Honey

Peach & Green tea

Cranberry, Blueberry Acai

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