

MONDAY - THURS
11AM - 11PM

FRIDAY + SATURDAY
11AM - 2AM

THUNDER BAY.
SINCE 2012 ON

RED RIVER ROAD
242
DOWNTOWN

THE
Foundry

24
DRAUGHT
BEERS

FORGED in the
HEART of PORT ARTHUR

LIVE
MUSIC

★

807-285-3188
thefoundrypub.com

THE WHEELS OF PROGRESS



SOONER OR
LATER THEY
TOOK YOU BACK
TO WHERE YOU
STARTED FROM.

Come join the party on
Saturday October 30th. Classic
horror films will be shining on
our TV's all evening. Reservations
recommended!

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
- CORN RIBS | 16
Seasoned Corn, Jalapeño Butter, Honey Heartbeat Aioli,
Chopped Parsley, Grilled Lime
- TRUFFLE FRIES | 15
White Truffle Oil, Garlic Parmesan, Asiago, Chopped Parsley
- BANG BANG SHRIMP | 16
Buttermilk, Panko, Green Onions, Honey Heartbeat Aioli
- HOT SPINACH ARTICHOKE DIP | 17
Caramelized Onions, Garlic, Monterey Jack, Grilled Pita
- BREADED CHICKEN WINGS
1lb | 16 2lb | 29
Southern Belle Hot Sauce, 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

ADDITIONAL
TOPPINGS
0.50 - \$1

PEPPERONI & CHEESE
CANADIAN | Ham, Bacon, Mushrooms
HAWAIIAN | Ham, Pineapple, Banana Peppers
VEGETARIAN | Peppers, Mushrooms, Onions
MEAT LOVERS | Pepperoni, Bacon, Ham
MARGHERITA | Fior di latte, Basil, Balsamic Drizzle
SCARCELLO | Prosciutto, Spinach, Roasted Garlic,
Goat-cheese and Onion Chutney, Honey Drizzle
DILL PICKLE | Fresh Dill, Pickles, Dill Alfredo, Heartbeat Hot
Sauce, Spinach Cream Cheese

PUB CLASSICS

- Sides:
Caesar Salad, House Salad, Fries, Sweet Potato Fries, Soup
- 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
- STEAK & AVOCADO SALAD | 20
6oz Sirloin, Avocado, Bacon Bits, Tomato, Cucumbers, Red
Onion, Spinach, Arugula, Goat Cheese, Balsamic Drizzle
- 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 CHICKEN TENDERS | 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

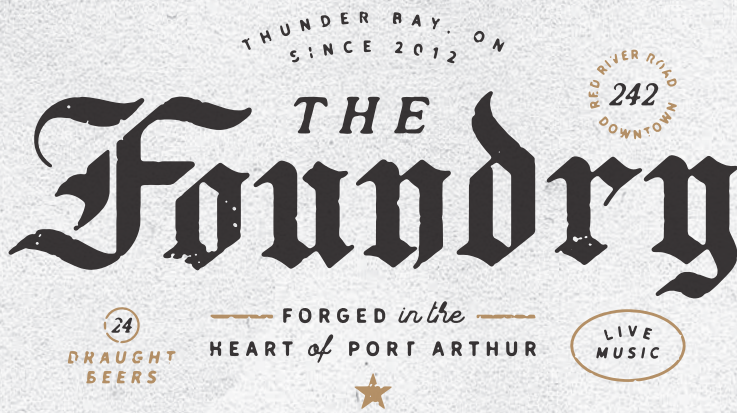
- FEATURED CHEESECAKE
By the slice | 9
- 6 MINI PERSIANS
With Strawberry + Raspberry Icing | 9

SPECIALS

- MONDAY
MOZZA STICKS \$10
- TUESDAY
BUTTERMILK CHICKEN
TENDERS \$15
- WEDNESDAY
CUBANO SPECIAL \$15
- THURSDAY
TOKYO TRIO \$35
RAMEN \$18
- FRIDAY
PIZZA & WINE COMBO \$40
- SATURDAY
NACHOS & WINGS \$25

FAST + EASY DELIVERY

WITH....
SKIP THE DISHES



COCKTAILS

- L.B.T | 9**
Lavender, Bourbon, Iced Tea, Lemon
- SPICED SANGRIA | 13 GLASS/ 30 | PITCHER**
Spiced Rum, Red Wine, Orange, Pineapple, Simple Syrup
- EQUINOX | 13**
Gin, Galliano, Butterfly Pea Tea, Lemon, Egg white
- NEWBOLD | 13**
Vodka, Aperol, Grapefruit, Lemon
- CHOC' LIT TREUSE | 13**
Green Chartreuse, Hot Chocolate, Whipped Cream, Matcha Sprinkle
- DRUNKEN PUMPKIN | 13**
Cold Brew Infused Whiskey, Chocolate Liqueur, St. Paul Coffee, Pumpkin Spice, Egg White
- JALAPEÑO MARGAROUGE | 14**
Tequila, Cointreau, Jalapeño, Lime, Cranberry
- HEADLESS HORSEMAN | 14**
Dark Rum, Spiced Pear Syrup, Ginger Beer, Lime
- BEET CAESAR | 13**
Beet Infused Vodka, Pickle Juice, Worcestershire, Tabasco, Clamato

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
- RAVENSWOOD ZINFANDEL**
Spicy raspberry, cherry and boysenberry \$15/\$55

- 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
- SPARKLING**
TRIUS, BRUT
\$60
- VEUVE CLICQUOT, CHAMPAGNE**
\$200

SCOTCH

- JOHNNY WALKER BLACK LABEL (BLEND) | 9**
- JOHNNY WALKER GOLD LABEL (BLEND) | 12**
- TALISKER (SINGLE MALT) | 14**
- OBAN (SINGLE MALT) | 14**
- DALWHINNIE (SINGLE MALT) | 14**
- LAGAVULIN (SINGLE MALT) | 18**

TEQUILA & MEZCAL

- LOS SIETE MISTERIOS (MEZCAL) | 9**
- DON JULIO BLANCO (SILVER TEQUILA) | 11**
- DON JULIO RESPOSADO (BARREL AGED TEQUILA) | 11**
- DON JULIO 1942 (AGED TEQUILA) | 22**

PREMIUM SPIRITS

- CIROC VODKA | 9**
- CIROC PEACH VODKA | 9**
- HENDRICKS GIN | 9**
- DILLONS CHERRY GIN | 9**
- MAKERS MARK BOURBON | 9**
- HENNESSY COGNAC | 9**
- CHARTREUSE HERBAL LIQUEUR (GREEN) | 11**
- ZACAPA RUM | 12**
- LUCID ABSINTHE | 13**



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

GET SOCIAL



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