

JOIN OUR TABLE

MAMA'S CHICKEN RICE SOUP Cup \$5/Bowl \$10
House Made & Mother Approved!!

THREE BEAN CHILI Cup \$5/Bowl \$10
Kidney, Black & Garbanzo Beans, Vegetable Medley,
Topped with Cheddar Cheese and Sour Cream

HOUSE MADE CHIPS & GUACAMOLE \$12
Avocado, Red Onion, Lime Juice, Salt/Pepper

HOLD FAST DEVEILED EGGS \$6
Add Bacon Or Tobiko \$2 (4pcs)

HOLD FAST WINGS \$13 (GF)
Dry Rub, Drizzled In Hold Fast White Sauce,
Cilantro, Carrots (6pcs)

SPICY SHRIMP CEVICHE \$10 (GF)
Shrimp, Tomato, Jalapeno, Onion
Served With Corn Tortilla Chips

PROFESSOR SPROUTS BRUSSELS \$10 (V)
Fried Brussels Sprouts, Braised Golden Beets,
Green Onion, Red Wine Agave Dressing

46TH ST. LOADED FRIES \$12 (GF)
Crinkle Cut Fries, Cheddar, Sour Cream, Guac, Salsa
Protein Options Available For Additional Charge

FRIED BURRATA \$11
House Marinara, Grilled Ciabatta, Arugula Salad

CHEESE BOARD \$18
Chef's Selection Of Cheeses, Grilled Ciabatta,
Assorted Accompaniments

BUTCHER'S BOARD \$18
Chef's Selection Of Cured Meats, Grilled Ciabatta,
Assorted Accompaniments

MEAT & CHEESE BOARD \$32
A Combination Of The Cheese And Butcher's Board

BONE MARROW \$18
Soft Scrambled Egg, Soy Glaze, Tobiko
Green Onion, Grilled Ciabatta

SIDES

Hold Fast Fries \$6
House Side Salad \$5
Hold Fast White Sauce \$1

HOLD FAST TACOS ALL SERVED ON 6" CORN TORTILLAS

BRAISED BBQ CHICKEN \$5 Arugula, Coleslaw, Cilantro, House BBQ Sauce	GRILLED STEAK \$6 House Made Guac, Salsa, Cabbage
SLOW COOKED PORK \$5 Pineapple Salsa, Cabbage, Cilantro	SESAME AHI TUNA \$6 Mixed Greens, Soy Glaze, Cilantro, Wasabi Cream

KALE & QUINOA SALAD \$14
Kale, Arugula, Romaine, Golden Beets, Carrots, Pecans,
Dried Cranberries, Gouda, Lemon-Thyme Vinaigrette
Protein Options Available For Additional Charge

IT'S COBB-ALICIOUS!! \$15
Spinach & Romaine Blend, Roasted Tomato, Avocado
Diced Egg White, Bacon, Crumbled Bleu Cheese,
Cranberry Balsamic Vinaigrette

VEGGIE BURGER \$12
Lettuce, Tomato, Pickle Spear, Hold Fast White Sauce
Add Cheese Or Bacon \$2 Add Fries / Salad \$4

CLASSIC BURGER \$12
Lettuce, Tomato, Pickle Spear
Add Cheese Or Bacon \$2 Add Fries / Salad \$4

GRILLED STEAK SANDWICH \$16
Sliced Filet, Swiss Cheese Caramelized Onions,
Horseradish Mayo Add Fries / Salad \$4

WEST SIDE CHICKEN SANDWICH \$13
Grilled Chicken Thigh, Arugula, Tomato, Basil Mayo
Add Cheese Or Bacon \$2 Add Fries / Salad \$4

CAULIFLOWER CHOP \$16 (V)
Roasted Cauliflower, Garlic Caper Relish, Cilantro
Brussels Sprouts,, Green Onion, Orange Segments

HOUSE MADE DESSERTS

CHOCOLATE MOUSSE \$7
With House Made Whipped Cream

BERRY TRIFLE \$7
Strawberries, Blueberries, House Made Whipped
Cream, Bourbon Syrup Layered Over Angel Food Cake

***** **BEER FOR THE KITCHEN \$2** *****

Enjoy The Food?? Show 'Em Some Love!!

JOIN US FOR BRUNCH

(SAT & SUN 11AM - 4PM)

CRÈME BRULEE FRENCH TOAST \$14

Brioche, Maple Syrup, Whipped Cream,
Home Fries - Share It And Spread The Love!!

AVOCADO SMASH \$14

Multi Grain Toast, Avocado, Crispy Chickpeas,
Roasted Tomato, Cilantro, Home Fries

Add An Egg - \$1.50 Per Piece

BISCUITS & GRAVY \$12

House Made Buttermilk Drop Biscuits
Paired With Our Very Own
Rich, Savory Sausage Gravy

SHRIMP & GRITS \$15 (GF)

Cheddar Jalapeno Grits,
Garlic Shrimp, Red Pepper, Cilantro
Side Of Bread Available Upon Request

EGGS YOUR WAY \$12

2 Eggs, Home Fries, Toast,
Bacon or Sausage

B.E.C. \$12

Bacon, Scrambled Eggs, Cheddar
on a Brioche Bun, Home Fries

Make it a Brunch Burger + \$7

CHICKEN & WAFFLES \$15

Dry Rub Wings or Boneless Thighs,
House Made Waffle, Bourbon Pecans,
Maple Syrup, Whipped Cream

SIDES

Bacon \$4

Sausage \$4

Home Fries \$4

Biscuit/Toast \$3

BRUNCH COCKTAILS \$15

“JUDY IS A BEAUTY”

Ketel One Vodka, Pierre Ferrand
Dry Curacao, Blood Orange Juice
Judy's Seal Of Approval

“LET'S HAVE A KIKI”

Stoli Blueberi Vodka,
St. Elder Elderflower Liqueur,
Cantine Povero Belvive Spumante,
Kiki's Love

“THE ILEGAL CARTEL”

Illegal Mezcal, Coconut Cartel Rum
Cafe Borgetti Espresso Liqueur,
House-Made Cold Brew

“CLASSIC APEROL SPRITZ”

Aperol, Splash Of Soda Water
Cantine Povero Belvive Spumante
Brunch In Style

“DON'T FORGET YOUR MASK”

Grey Goose Essence Strawberry &
Lemongrass Vodka
Tio Pepe Fino Sherry,
Fresh Lemon, Sparkling Wine

DRINK SPECIALS

(Only With Purchase Of Brunch Entrée)

2 For \$14 - Choice Of:

Mimosa - Bellini
Bloody Mary - Screwdriver - Michelada

BOTTOMLESS !!!

(Only With Purchase Of Brunch Entrée)

\$25 Unlimited Drink Special Options
(Listed to the Left)

**** 90 Minute Time Limit ****

FALL FEATURES

\$15

“THE DRUNKEN PUMPKIN”

House Infused Pumpkin Spiced Redemption Rye,
Santa Teresa Rum, Barking Irons Applejack

“FUNKY FALL SANGRIA”

Bacardi 4 Year Rum, Lillet Rouge Aperitif,
House Red Wine, Fresh Fruit

“AUTUMNAL PEARINGS”

Patron Silver, Pear Liqueur,
Barking Irons Applejack,
Rekorderlig Pear Cider Float

FALL INTO AN OLD FASHIONED

\$18

“FALL FROM GRACE”

Patron Sherry Cask Anejo Tequila

“MAPLE-PIGGY GOT BACK”

Whistle Pig PiggyBack Rye,
Whistle Pig Maple Syrup

Master distiller Dave Pickerell had a dream of creating an aged rye specifically for cocktail use. The end result is PiggyBack Rye, which according to the company, is a nod by Pickerell to the love and respect he had for the bartending community. In fact, the company designed the bottle for ease of handling by bartenders.

WARM UP YOUR BODY AND SOUL

\$14

RUM IS BETTER BUTTERED

House-made Spiced Butter
Bacardi 8 Yr Old Rum,
Spiced Cocoa Bitters

HOUNDS HOT CIDER

Barking Irons Applejack
Spiced Apple Cider

MOM'S IRISH COCOA

Irish Whiskey
Brady's Irish Cream
Marshmallows

MULLING IT OVER

House-made Mulled Wine
Featuring Grand Marnier
Made With Love

IT'S TOTTIE TIME!!

Irish Whiskey
Fresh Lemon, Honey

PICK ME UP ON 46TH STREET

Borghetti Espresso Liqueur
Irish Whiskey
Irish Cream & Coffee

JUST BECAUSE IT'S COLD OUTSIDE DOESN'T MEAN THE WARMTH ISNT PRESENT
THANK YOU FOR JOINING US!!

WE ONLY HOPE THESE HOT LIBATIONS BRING A SMILE TO YOUR FACE!!!

THANK YOU – SHANE, JASON & THE ENTIRE HOLDFAST FAMILY

\$15

JOIN US FOR COCKTAILS

\$15

HF OLDIES & GOODIES

“HOLD FAST TO YOUR DREAMS”

Redemption High Rye Bourbon,
Cynar Artichoke Aperitif, Aperol, Orange Bitters

“JUDY IS A BEAUTY”

Ketel One Vodka, Pierre Ferrand Dry Curacao,
Blood Orange Juice, Judy’s Seal Of Approval

“ENDLESS SUMMER”

Kikori Whiskey, Yuzuri Liqueur,
Aquaflava, Ginger Syrup, Fresh Lemon

“WOLF OF 46th STREET”

Montelobos Mezcal, Liqueure Strega, Pear Liqueur,
Suze Aperitif, Sour, Pineapple

“A WHALE OF A GOOD TIME”

Gray Whale Gin
Italicus Rosolio Di Bergamotto Liqueur
Fever Tree Cucumber Tonic, Grapefruit Soda

“THE ILEGAL CARTEL”

Illegal Mezcal, Coconut Cartel Rum
Cafe Borgetti Espresso Liqueur,
House-Made Cold Brew

“SELFLESS ACT OF 1884”

Buchanan’s Scotch, Punt E Mes Vermouth,
Drambuie Liqueur, Peychaud’s Bitters

“AN ELDERLY EMPRESSION”

Empress 1908 Indigo Gin, Rose Syrup,
Fresh Lemon, Fever Tree Elderflower Tonic

“TEMPT ME”

El Silencio Mezcal Espadin
Cynar Artichoke Aperitif, Banana Liqueur
Fresh Orange, Mole Bitters

“THE CARETAKER”

Gin Mare, Cynar Artichoke Liqueur, Lillet Blanc,
Hopped Grapefruit Bitters

“LET’S HAVE A KIKI”

Stoli Blueberi Vodka,
St. Elder Elderflower Liqueur,
Sparkling Wine, Kiki’s Love

THE NEW NORMALS

“DON’T FORGET YOUR MASK”

Grey Goose Essence Strawberry & Lemongrass Vodka,
Tio Pepe Fino Sherry, Fresh Lemon, Sparkling Wine

“WASH YOUR DAMN HANDS”

Sauza Hornitos Cucumber-Jalapeno Infused Tequila,
Pomegranate Liqueur, Lemonade (**Spicy**)

“VAXED & READY TO GO”

House Infused Rosemary Spring 44 Gin,
Pierre Ferrand Curacao, Turmeric Cordial,
Honey-Ginger, Cucumber Mint, Fresh Lemon

“STILL KEEPING IT SOCIALLY DISTANT”

Grey Goose Essence White Peach & Rosemary Vodka,
Sweet Tea And Lemonade

“MASKED & INSTAFAMOUS”

Rosaluna Mezcal, Aperol, Liqueure Strega, Lime

“MAI TAI TOUGH”

Plantation Light Rum, L’orgeat Almond Liqueur,
Pierre Ferrand Dry Curacao, Fresh Sour

NUTTY FOR NUTS SHOT - \$9

Skrewball Peanut Butter Whiskey

Served Smoked With A Salt Rim

A Tiny “Taste Of NYC Nostalgia

**FROM JASON, SHANE & YOUR ENTIRE
HOLD FAST FAMILY**

We Would Like To Take A Moment To Thank You All
For Choosing Hold Fast During These Incredibly
Trying Times. We Understand That You Have Many
Choices In Our Beautiful City And Community. Please
Know How Much We Truly Appreciate You Sitting
With Us And Always Know We Will Do Our Best To
Help You Through This Storm.

We Are In This Together!

**BE SAFE, STAY STRONG
HOLD FAST!!**

OLD FASHIONEDS

\$15

“THE HOLD FASHIONED”

ANGEL’S ENVY BOURBON

“OAKY SMOKEY”

MAKER’S MARK BOURBON

(SERVED IN AN OAK SMOKED FLASK)

“RYE NOT??”

OLD OVERHOLT RYE

SOUND OF SILENCIO

EL SILENCIO MEZCAL

REVEREND STIGGINS

PLANTATION PINEAPPLE RUM

***** **\$18** *****

“JUST A GOOD OL’ BOY”

GARRISON BROTHERS SMALL BATCH BOURBON

NEGRONI TIME

\$15

ALL MADE WITH

CAMPARI & ANTICA VERMOUTH

CLASSIC – SIPSMITH GIN

MEZCAL – MONTELOBOS

RUM – SANTA TERESA

FEATURED NEGRONIS

“LOVE ON THE BROCKS”

BROCKMAN’S GIN

LUXARDO BITTER BIANCO

LILLET BIANCO APERITIF

“NEW YORK TO THE COREGRONI”

BARKING IRONS NEW YORK GIN

ROCKEY’S LIQUEUR

LUXARDO BITTER BIANCO

HOLD FAST MULES

\$14

VODKA – SPRING 44

GIN - BROCKMAN’S (BERRY/CITRUS)

RUM - THE KRAKEN SPICED

TEQUILA - HORNITOS

BOURBON - MAKER’S MARK

MEZCAL - DEL MAGUEY VIDA

*MADE WITH
FRESH LIME &
FEVER TREE
GINGER BEER*

JOIN US FOR WINE

RED

CANTINE POVERO BARBERA

\$10/\$36

Cisterna D'asti, Italy

Full Bodied, Velvety, Mild And Fruity

EXCELSIOR CABERNET

\$10/\$36

Breed River Valley, South Africa

Medium Body, Sweet Plum & Vanilla

OYSTER BAY PINOT NOIR

\$12/\$44

Marlborough, New Zealand

Black Cherry, Plum and exotic Spices

TINTO NEGRO MALBEC

\$10/\$36

Mendoza, Argentina

Floral Aromatics & Dark Fruit Flavors

UNSHACKLED BY PRISONER

\$18/\$55

Napa Valley, California

Red Blend Offering Plush Notes Of Raspberry,
Blueberry, Crushed Violets, Vanilla & Pepper Spice

WHITE

INDABA SAUVIGNON BLANC

\$10/\$38

Western Cape, South Africa

Vibrant Mango, Lime And Green Fig

OYSTER BAY CHARDONNAY

\$12/\$44

Marlborough, New Zealand

Peach, Crisp Citrus & A Touch Of Oak

OYSTER BAY PINTO GRIS

\$12/\$44

Hawke's Bay, New Zealand

Hints Of Pear, Nectarine, Stone Fruit
Surrounding A Floral Backdrop

ROSÈ

LUNA NUDA ROSÈ

\$10/\$36

Alto Adige Valley, Italy

Strawberry, Floral With A Subtle Citrus

SPARKLING

CANTINE POVERO SPUMANTE

\$10/\$36

Cisterna, D'asti, Italy

Light Straw Color, Subtle Fresh Floral

LANSON CHAMPAGNE

\$75 (ONLY IN BOTTLE)

Cisterna, D'asti, Italy

Light Spice, Citrus, Stone Fruit & Cream

*** * * OYSTER BAY PERFECT PAIRING * * ***

\$65

Any Oyster Bay Wine Bottle Paired With Our Incredible Meat & Cheese Board

JOIN US FOR A BEER

DRAFT

Barrier, Riprap Baltic Porter – 8.1% - Oceanside, NY **\$9**

Bold Rock, Cider (GF) – 4.7% - Nellysford, VA **\$8**

Gun Hill, Spirit '76 Pilsner – 4.5% - Bronx, NY, **\$8**

Guinness Stout (20oz) – 4.2% - Dublin, Ireland **\$9**

Industrial Arts, Yes Farms, Yes Beer NY IPA – 6.0% - Beacon, NY **\$9**

Seven Island, Tiki Kahuna Sour – 6.5% Corfu, Greece **\$9**

Sixpoint, Hyperbeam Imperial IPA – 8.0% - Brooklyn, NY **\$9**

Victory, Classic Lager – 4.8% - Dowingtown, PA **\$9**

BOTTLES

Blue Moon **\$7**

Corona **\$7**

Founders Porter **\$7**

Heineken **\$7**

Stella Artois **\$7**

Victory Prima Pils **\$7**

Bud Light **\$5**

Budweiser **\$5**

Coors Light **\$5**

CANS

Curtain Up Hazy IPA (16oz) **\$9**

Founders All Day IPA (16oz) **\$8**

Minkey Boodle Sour (16oz) **\$8**

Wrench NEIPA (16oz) **\$9**

Bell's Two Hearted **\$7**

Dreamland Sour **\$7**

Ghostfish IPA (GF) **\$7**

Miller High Life **\$4**

Modelo **\$4**

Truly Hard Seltzer **\$4**

Red Bull **\$6**

DAILY SPECIAL

Beer & Shot **\$10**

Choice of High Life / Modelo

& House Liquor / Buchanan's Scotch

FEATURED BEER

How Lucky – 6.5% - **\$9**

(American IPA , 16oz can)

Vosburgh Brewing, Elizaville, NY