

FEATURED COCKTAIL

SELFLESS ACT OF 1884

BUCHANAN'S SCOTCH WHISKY

PUNT E MES VERMOUTH

DRAMBUIE LIQUEUR

PEYCHAUD'S BITTERS

(Served Up[In A Nick & Nora Glass)



BUCHANAN'S

ABOUT BUCHANAN'S

BUCHANAN'S IS NAMED AFTER THE LATE JAMES BUCHANAN, A DRIVEN WHISKY ENTREPRENEUR WHO CRAFTED A SCOTCH THAT REDEFINED GREATNESS. INSTEAD OF CREATING A SCOTCH TO BE REVERED, HE CREATED A UNIQUELY SMOOTH BLEND THAT COULD BE SHARED AND ENJOYED BY ALL. IN FACT, THE ORIGINAL BUCHANAN'S BOTTLE DESIGN WAS INSPIRED BY THE SELFLESS ACT OF SHARING WATER CANTEENS BETWEEN BRITISH SOLDIERS DURING TIMES OF CONFLICT.

BUCHANAN LAUNCHED HIS WHISKY COMPANY IN 1884 AND QUICKLY SHARED IT WITH THE WORLD, TRAVELING FROM SCOTLAND TO LONDON TO LATIN AMERICA. TODAY, THE BOTTLE'S RED LION CREST PROUDLY WEARS ITS ORIGIN, "BUCHANAN'S SCOTLAND," BUT CONTINUES TO SPREAD ITS SMOOTHNESS AROUND THE GLOBE FROM BOGOTA TO LOS ANGELES TO MEXICO CITY. AFTER ALL, GREATNESS IS MEANT TO BE SHARED BY ALL.

**HOLD FAST WOULD LIKE TO THANK OUR PARTNER
DIAGEO AND THEIR INCREDIBLE BUCHANAN'S BRAND**

\$14

JOIN US FOR COCKTAILS

\$14

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

"THE ELDERLY EMPRESSION"

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

"COME AND KNOCK ON OUR DOOR"

Sagamore Rye, Barking Irons Apple Jack,
Rockey's Liqueur, Campari Aperitivo,
Gonzalez Sweet Vermouth

"SIP IT GOOD"

Sip Smith London Dry Gin,
Campari Aperitivo, Carpano Antica

"TEMPT ME"

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

"THE CARETAKER"

Gin Mare, Amaro Silano, Lillet Blanc, Hopped
Grapefruit Bitters

"A WHALE OF A GOOD TIME"

Gray Whale Gin, Tio Pepe Fino Sherry,
Fresh Lemon, Celery Salt/Bitters

"LET'S HAVE A KIKI"

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

NUTTY FOR NUTS SHOT - \$8

Skrewball Peanut Butter Whiskey
Served Smoked With A Salt Rim
A Tiny "Taste Of NYC Nostalgia"

THE NEW NORMALS

"DON'T FORGET YOUR MASK"

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

"WASH YOUR DAMN HANDS"

Altos Cucumber-Jalapeno Infused Tequila,
Pomegranate Liqueur, Lemonade (Spicy)

"DIVIDED TABLES"

Montelobos Mezcal, House Infused Spiced Tequila,
Pear Liqueur, Suze Aperitif, Ginger Syrup, Sour

"WAITING ON THAT VACCINE"

House Infused Misguided Spirits Grown Man Gin,
Pierre Ferrand Curacao, Von Homboldt's Turmeric,
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 TIMES"

Plantation Dark Rum, L'orgeat Almond Liqueur,
Pierre Ferrand Dry Curacao

**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!!**

JOIN US FOR AN OLD FASHIONED

\$15

“THE HOLD FASHIONED”

MAKER'S MARK BOURBON

“OAKY SMOKY”

CARDINAL SPIRITS STRAIGHT RYE
(SERVED FROM AN OAK SMOKED FLASK)

“REVEREND STIGGINS”

PLANTATION PINEAPPLE RUM

“SOUND OF SILENCIO”

EL SILENCIO MEZCAL

“PRODUCT OF VENEZUELA”

SANTA TERESA 1796 RUM

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

“HONEY DEW, HONEY DON'T”

GARRISON BROTHERS HONEYDEW BOURBON

ANCHO REYES CHILI LIQUEUR

HOLD FAST MULES

\$13

“SLEEP, EAT, DRINK, ZOOM...REPEAT”

MISGUIDED SPIRITS VODKA

“I FINISHED NETFLIX... TWICE!!”

THE KRAKEN SPICED RUM

“FINALLY GOT THROUGH
TO UNEMPLOYMENT”

MAKER'S MARK BOURBON

“MULA MEXICANA”

SAUZA HORNITOS PLATA

“SMOKED AZTEC”

DEL MAGUEY VIDA MEZCAL

“LIKE NO OTHER!”

BROCKMAN'S GIN



FINALLY GOT THROUGH TO
UNEMPLOYMENT

JOIN US FOR WINE

RED

CANTINE POVERO BARBERA D'ASTI

\$10/\$36

Cisterna D'asti, Italy

Full Bodied, Velvety, Mild And Fruity
Raspberry And Plum Notes

EXCELSIOR CABERNET

\$10/\$36

Breed River Valley, South Africa

Medium Body, Sweet Plum Notes On Nose,
Vanilla Chocolate And Black Currants

TINTO NEGRO MALBEC

\$10/\$36

Mendoza, Argentina

Cool Climate, Floral Aromatics, Dark
Fruit Flavors With A Bright, Fresh Finish

OYSTER BAY PINOT NOIR

\$12/\$44

Marlborough, New Zealand

Black Cherry & Plum Flavors Rounded
Out By A Touch Of Exotic Spices

UNSHACKLED BY PRISONER

\$18/\$55

Napa Valley, California

Red Blend Offering Plush Notes Of
Raspberry, Blueberry, Crushed Violets. With
Aromas Of Vanilla & White Pepper Spices

WHITE

INDABA SAUVIGNON BLANC

\$10/\$38

Western Cape, South Africa

Zesty & Enticing, Flavors Of Vibrant
Mango, Lime And Green Fig

OYSTER BAY CHARDONNAY

\$12/\$44

Marlborough, New Zealand

Fresh, Vibrant With Aromas Of White Peach,
Crisp Citrus & A Touch Of Oak

OYSTER BAY PINOT GRIS

\$12/\$44

Hawke's Bay, New Zealand

Light & Delicate, Hints Of Pear, Nectarine,
Stonefruit Surrounding A Floral Backdrop

ROSÈ / SPARKLING

LUNA NUDA ROSÈ

\$11/\$40

Alto Adige Valley, Italy

Aromas Of Strawberry & Hints Of
Floral With A Subtle Citrus On The Palate

CANTINE POVERO SPUMANTE

\$10/\$36

Cisterna, D'asti, Italy

Light Straw Color, Subtle Fresh Scent.
Notes Of Licorice & Acacia Flower

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

\$65

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

JOIN US FOR A BEER

DRAFT

- Bold Rock, Cider (GF) - 4.7% - Nellysford, VA \$7
Guinness Stout (20oz) - 4.2% - Dublin, Ireland \$9
Grimm, Oom Pah IPA - 6.5% Brooklyn, NY \$8
Prairie, Rainbow Sherbet, Sour Ale - 5.2% - Tulsa, OK \$8
Lawson's, Super Session #5 IPA - 4.8% - Waitsfield, VT \$8
Maine, Lunch IPA - 7.0% Freeport, ME \$8
Victory, Classic Lager - 4.8% - Downingtown, PA \$7
Weihenstephaner, Hefe Weissbier - 5.4% - Bavaria \$7
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BOTTLES

- Omission Pale Ale (GF) \$7
Blue Moon \$6
Corona \$6
Founders Porter \$6
Heineken \$6
Stella Artois \$6
Bud Light \$5
Budweiser \$5
Coors Light \$5

CANS

- Curtain Up Hazy IPA (16oz) \$9
Founders All Day IPA (16oz) \$7
Minkey Boodle Sour (16oz) \$7
Glutenberg IPA (GF) (16oz) \$7
Wrench NE IPA (16oz) \$9
Bell's Two Hearted \$6
Dreamland Sour \$6
Miller High Life \$4
Tecate \$4
Truly Hard Seltzer \$4
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DAILY SPECIAL

Beer & Shot \$10

Choice of High Life / Tecate Can

& House Liquor or Jim Beam Orange

FEATURED BEER

The World is Flat Pale Ale- \$9

(Elderflower, Biscuits, Canteloupe)

Brooklyn, NY

JOIN OUR TABLE

HOLD FAST WINGS \$11 (GF)

Dry Rub, Hold Fast White Sauce,
Cilantro, Carrots (6pcs)

MAMA'S CHICKEN 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

PROFESSOR SPROUTS BRUSSELS \$9

Fried Brussels Sprouts, Braised Golden Beets,
Green Onion, Red Wine Agave Dressing

SPICY SHRIMP CEVICHE \$10 (GF)

Shrimp, Tomato, Jalapeno, Onion
Served With Corn Tortilla Chips

FRIED BURRATA \$11

House Marinara, Grilled Ciabatta, Arugula Salad

HOLD FAST DEVEILED EGGS \$6

Add Bacon Or Tobiko \$2 (4pcs)

46TH ST. LOADED FRIES \$12 (GF)

Crinkle Cut Fries, Cheddar, Sour Cream, Guac, Salsa
Add Pulled Pork \$4

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

HOLD FAST SIDES

House Made Chips & Guac \$10
Hold Fast Fries \$6
House Side Salad \$5
Hold Fast White Sauce \$1

HOLD FAST TACOS

2 FOR \$9 / 3 FOR \$12

NOTE - TUNA/STEAK ARE \$1 EXTRA PER TACO
ALL SERVED ON CORN TORTILLAS

BRAISED BBQ CHICKEN

Arugula, Coleslaw, Cilantro,
House BBQ Sauce

SLOW COOKED PORK

Pineapple Salsa,
Cabbage, Cilantro

SESAME AHI TUNA ++

Mixed Greens, Soy Glaze,
Fried Wontons, Cilantro,
Wasabi Cream

GRILLED STEAK ++

House Made Guac,
Salsa, Cabbage

++\$1 Extra Per Taco

KALE & QUINOA SALAD \$14

Kale, Arugula, Romaine, Beets, Carrots, Pecans, Dried
Cranberries, Gouda, Lemon-Thyme Vinaigrette
Protein Options Available For Additional Charge

IT'S COBB-ALICIOUS!! \$15

Spinach & Romaine Blend, Shredded Cucumber,
Roasted Tomato, Diced Egg White, Avocado, Bacon,
Crumbled Bleu Cheese, Cranberry Balsamic Vinaigrette

CAULIFLOWER CHOP \$16 (V)

Roasted Cauliflower, Garlic Caper Relish, Cilantro
Brussels Sprouts,, Green Onion, Orange Segments

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, Caramelized Onions, Swiss Cheese,
Horseradish Mayo Add Fries / Salad \$4

WEST SIDE CHICKEN SANDWICH \$13

Chicken Thigh, Arugula, Sliced Tomato, Basil Mayo
Add Cheese Or Bacon \$2 Add Fries / Salad \$4

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 BRULÉE FRENCH TOAST \$14

Brioche, Maple Syrup, Whipped Cream,
Home Fries

AVOCADO SMASH \$14

Multi Grain Toast, Avocado, Crispy
Chickpeas, Roasted Tomato, Cilantro,
Home Fries **Add An Egg - \$2**

BISCUITS & GRAVY \$12

House Made Buttermilk Drop
Biscuits paired with our 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 + \$5

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	Hold Fast Fries \$4
Biscuit/Toast \$3	Salad \$4

BRUNCH COCKTAILS \$14

“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

“DON'T FORGET YOUR MASK”

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

“CLASSIC APEROL SPRITZ”

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

“WAITING ON THAT VACCINE”

Misguided Spirits Grown Man Gin,
Pierre Ferrand Dry Curacao,
Von Homboldt's Turmeric Cordial,
Honey-Ginger, Cucumber Mint, Lemon

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 ****

LATE NIGHT MENU

11:00PM - 11:30PM

HOLD FAST WINGS \$11 (GF)

Dry Rub, Hold Fast White Sauce,
Cilantro, Carrots **(6pcs)**

SPICY SHRIMP CEVICHE \$10 (GF)

Shrimp, Tomato, Jalapeno, Onion
Served With Corn Tortilla Chips

PROFESSOR SPROUTS BRUSSELS \$9

Fried Brussels Sprouts , Braised Golden Beets,
Green Onion, Red Wine Agave Dressing

HOLD FAST DEVEILED EGGS \$6

Add Bacon Or Tobiko \$2 (4pcs)

46TH ST. LOADED FRIES \$12 (GF)

Crinkle Cut Fries, Cheddar, Sour Cream, Guac, Salsa
Add Bacon \$2 Pulled Pork/Chicken \$4

KALE & QUINOA SALAD \$14

Kale, Arugula, Romaine, Beets, Carrots, Pecans, Dried
Cranberries, Gouda, Lemon-Thyme Vinaigrette
Add Sesame Ahi Tuna \$5

IT'S COBB-ALICIOUS!! \$15

Spinach & Romaine Blend, Shredded Cucumber,
Roasted Tomato, Diced Egg White, Avocado, Bacon,
Crumbled Bleu Cheese, Cranberry Balsamic Vinaigrette

HOLD FAST SIDES

House Made Chips & Guac \$10
Hold Fast Fries \$6
House Side Salad \$5
Hold Fast White Sauce \$1

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!!