

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

IT'S COBB-ALICIOUS!! \$15 (GF)
Spinach & Romaine Blend, Roasted Tomato, Avocado
Diced Egg White, Bacon, Crumbled Smokey 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) (GF)
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

“BARRIER ESPRESSIONS”

Spring 44 Vodka
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 ****

SUMMER IN THE CITY

A REFRESHING WAY TO BEAT THE HEAT HOLD FAST STYLE

FROZEN TIME

\$ 14

ARCTIC CAFÉ

Café Borghetti Espresso Liqueur
Nue Vodka
Kelvin Coffee Slush Mix

COOL AS A CUCUMBER

Del Maguey Vida Mezcal
Fresh Cucumber
Kelvin Margarita Slush Mix

THE CONVICTED MELON

Grey Goose Essences Watermelon & Basil Vodka
Fresh Watermelon Juice
Kelvin Ginger Beer Slush Mix
Empress Gin Float

SWIRL IT BABY!!!

Cool As A Cucumber And The Convicted Melon
An Incredible Combination!!!!

A TIME TO SPRITZ

\$ 15

WE FELT YOU SHOULD HAVE OPTIONS...

APEROL APERITIF

(THE CLASSIC SPRITZ)

ITALICUS BERGAMOT

UME PLUM

ELDERFLOWER

PEAR

POMEGRANATE

THANK YOU FOR JOINING US...
HOLD FAST TO COOLING DOWN!!!

\$15

JOIN US FOR COCKTAILS

\$15

HF OLDIES & GOODIES

“HOLD FAST TO YOUR DREAMS”

Redemption High Rye Bourbon, Aperol Cynar Amaro, Fresh Sour, Orange Bitters

“JUDY IS A BEAUTY”

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

“A WHALE OF A GOOD TIME”

Gray Whale Gin, Italicus Bergamot Liqueur Fever Tree Cucumber Tonic, Grapefruit Soda

“WOLF OF 46th STREET”

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

“FUNKY SPRING SANGRIA”

Malfy Blood Orange Gin, Brandy, Dry Curacao, Rosé, Fresh Fruit

“SHE’S SO EMPRESSIVE!!!”

Empress 1908 Indigo Gin, Brockman’s Gin, Ume Plum Liqueur (FEMALE OWNED), Sour, FeverTree Cucumber Tonic, Grapefruit Bitters

“THE KILTIED BOOT”

Roe & Co. Irish Whiskey, Italicus Bergamot Liqueur, Fresh Sour, Honey Ginger, Mint, Cucumber

“THE CARETAKER”

Gray Whale Gin , Cynar Amaro, Lillet Blanc, Hopped Grapefruit Bitters

“LET’S HAVE A KIKI”

Blueberi Vodka, Elderflower Liqueur, Sparkling Wine, Kiki’s Love

“BARK WITH A PLAYFUL BITE”

Barking Irons Gin, Fords Gin, Turmeric Cordial Ancho Reyes, Honey Ginger, Mint, Celery Bitters

ANYTIME NIGHT CAPS

“AFTER DINNER SKREW”

Skrewball Peanut Butter Whiskey
Café Borghetti Espresso Liqueur
Cold Brew Coffee, Peanut Butter Cup

THE NEW NORMALS

“DON’T FORGET YOUR MASK”

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

“SOCIALLY DISTANT WHEN NECESSARY”

House Infused Deep Eddy Rosemary & Peach Vodka, Sweet Tea & Lemonade

“WASH YOUR DAMN HANDS”

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

“VAXED & READY TO GO”

Barking Irons Gin
Pierre Ferrand Curacao, Turmeric Cordial, Honey-Ginger, Cucumber Mint, Fresh Lemon

“MASKED & INSTAFAMOUS”

Rosaluna Mezcal, Aperol, Liquore Strega, Lime

“MAI TAI TOUGH”

Ten To One Light Rum, L’orgeat Almond Liqueur, Pierre Ferrand Dry Curacao, Fresh Sour
Kraken Spiced Rum Float

HF HOUSE SHOT

“NUTTY FOR NUTS” - \$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. We Understand That You Have Many Choices In Our Beautiful City And Community. Please Know How Much We Truly Appreciate You Sitting With Us Will Do Our Best To Push Through This Storm. Are In This Together!

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

OLD FASHIONEDS

\$15

“THE HOLD FASHIONED”
HIGH WEST AMERICAN PRAIRIE BOURBON

“OAKY SMOKEY”
REDEMPTION RYE

(SERVED IN AN OAK SMOKED FLASK)

ET TU BRUXO (BRU-HO!)
BRUXO X MEZCAL

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

“MAPLE-PIGGY GOT BACK”

WHISTLE PIG PIGGYBACK RYE,
WHISTLE PIG MAPLE SYRUP

“JUST A GOOD OL’ BOY”

GARRISON BROTHERS SMALL BATCH BOURBON

NEGRONI TIME

\$15

ALL MADE WITH
CAMPARI & ANTICA VERMOUTH

CLASSIC - SIPSMITH GIN

MEZCAL - DEL MAGUEY VIDA

RUM - SANTA TERESA

FEATURED NEGRONIS

“LOVE ON THE BROCKS”

BROCKMAN’S GIN

MARTINI & ROSSI BITTER LIQUEUR

LILLET BIANCO APERITIF

“NEW YORK TO THE COREGRONI”

BARKING IRONS NEW YORK GIN

ROCKEY’S LIQUEUR

LUXARDO BITTER BIANCO

HOLD FAST MULES

\$14

VODKA - NUE VODKA

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

TINTO NEGRO MALBEC

\$11/\$40

Mendoza, Argentina
Floral Aromatics & Dark Fruit

EXCELSIOR CABERNET

\$11/\$40

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

MARQUÉS DE CÁCERES TEMPRANILLO RESERVA

\$15/\$55

Rioja, Spain
Luscious Yet Soft Spice, Refined Oak,
Depth Of Jammy Red Berry Fruits

UNSHACKLED BY PRISONER BLEND

\$18/\$60

Napa Valley, California
Notes Of Raspberry, Blueberry,
Crushed Violets, Vanilla & Pepper Spice

WHITE

JOEL GOTT SAUVIGNON BLANC

\$11/\$40

Napa Valley, California
Golden Apple, Lime And Thyme

JOEL GOTT CHARDONNAY

\$12/\$44

Napa Valley, California
Apple Blossom, Honey & Pear Aromas

OYSTER BAY PINOT GRIS

\$12/\$44

Hawke's Bay, New Zealand
Hints Of Pear, Nectarine, Stone Fruit
Surrounding A Floral Backdrop

ROSÉ

GRAND JARDIN COTEAUX D'AIX

\$12/\$44

Provence, France
Balanced With Floral, Wild Fruit & Herbs

SPARKLING

CANTINE POVERO SPUMANTE

\$11/\$40

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

- Bold Rock, Hard Cider – 4.7% - Nellysford, VA **\$9**
Guinness, Stout (20oz) – 4.2% - Dublin, Ireland **\$9**
Gun Hill, It's A Bronx Thing, DIPA – 9.0% – Bronx, NY **\$10**
Gun Hill, Livin' Easy, Summer Ale – 5.0% - Bronx, NY **\$9**
Gun Hill, Spirit of '76, Pilsner – 4.5% - Bronx, NY **\$8**
Grimm, Xenos, Lager – 5.0% - Brooklyn, NY **\$9**
Rare Form, Practically Magic, Sour Ale – 4.7% - Troy, NY **\$9**
Thin Man, Phototroph, Hazy IPA – 6.5% - Buffalo, NY **\$9**
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BOTTLES

- Blue Moon **\$7**
Corona **\$7**
Founders Porter **\$7**
Heineken **\$7**
Stella Artois **\$7**
Bud Light **\$5**
Budweiser **\$5**
Coors Light **\$5**

CANS

- Founders All Day IPA (16oz) **\$8**
Minkey Boodle Sour (16oz) **\$8**
Wrench NEIPA (16oz) **\$9**
Bell's Two Hearted **\$7**
Ghostfish Blonde Ale (GF) **\$7**
Miller High Life **\$4**
Modelo **\$4**
High Noon Hard Seltzer **\$7**

Athletic Run Wild (N/A) **\$7**
Red Bull **\$6**
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DAILY SPECIAL

Beer & Shot **\$10**

High Life / Modelo & House Liquor
Featured Whiskey – Roe n Co Irish

FEATURED BEER

Torch & Crown, Bat Flip
(Spring Ale, 16oz can) NY, NY
7.0% - **\$9**