

JOIN OUR TABLE

BUY A BEER FOR THE KITCHEN STAFF!! \$2

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

MAMA'S CHICKEN RICE SOUP Cup \$5/Bowl \$10

House-Made & Mother-Approved!!

HOUSE MADE CHIPS & GUACAMOLE \$12

Avocado, Red Onion, Jalapeño, 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 (GF / 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
Sweet Potato Fries \$6
House Side Salad \$5
Hold Fast White Sauce \$1

HOLD FAST TACOS (GF)

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

Edamame Based, Lettuce, Tomato, HF White Sauce, Pickle
Add Cheese Or Bacon \$2 Add Fries / Salad \$4

CLASSIC BURGER \$12

Pat LaFrieda Blend Patty, Lettuce, Tomato, Pickle Spear
Add Cheese Or Bacon \$2 Add Fries / Salad \$4

GRILLED STEAK SANDWICH \$16

Pat LaFrieda 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 (GF / V)

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

STEAK FRITES \$28

6oz Flat Iron Steak, Compound Butter, Grilled Heirloom
Cherry Tomatoes, Cumin Seasoned Sweet Potato Fries

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

JOIN US FOR BRUNCH

SAT / SUN 11AM-4PM ONLY

BUY A BEER FOR THE KITCHEN STAFF \$2 - Enjoy The Food?? Show 'Em Some Love!!

EGGS YOUR WAY \$12

2 Eggs, Breakfast Potatoes, Toast,
Bacon or Sausage

B.E.C. \$14

Bacon, Scrambled Eggs, Cheddar
on a Brioche Bun, Breakfast Potatoes

HF BREAKFAST BURGER \$18

Burger, Bacon, Egg, Lettuce, Tomato, Pickle
on a Brioche Bun, Fries or Breakfast Potatoes
Add Cheese \$2

AVOCADO SMASH \$14

Multi Grain Toast, Avocado, Crispy Chickpeas,
Roasted Tomato, Cilantro, Breakfast Potatoes
Add An Egg - \$1.50 Per Piece

CHILAQUILES \$16

Fried Corn Tortilla, 2 Eggs Your Way, Queso,
Salsa Verde, Pico De Gallo
Protein Options Available For Additional Charge

STEAK & EGGS \$25

6oz Flat Iron Steak, 2 Eggs Your Way,
House Salad, Breakfast Potatoes

SHRIMP & GRITS \$16 (GF)

Cheddar Jalapeno Grits,
Garlic Shrimp, Red Pepper, Cilantro

CRAB CAKE BENNIE \$24

2oz House Made Crab Cakes, 2 Poached Eggs,
English Muffin, Arugula, Tomato, Dill Cream, Breakfast Potatoes

BISCUITS & GRAVY \$12

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

CRÈME BRULEE FRENCH TOAST \$16

Brioche, Maple Syrup, Whipped Cream,
FRESH FRUIT - Share It And Spread The Love!!

CHICKEN & WAFFLES \$15

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

FRESH BERRY WAFFLE \$12

House Made Waffle, Fresh Berries, Maple Syrup, Whipped Cream

HOLD FAST WINGS \$12 (GF)

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

MAMA'S CHICKEN SOUP Cup - \$5 Bowl - \$10

House Made & Mother Approved!!

PROFESSOR SPROUTS BRUSSELS \$9 (V)

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

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
Protein Options Available For Additional Charge \$4

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, Roasted Tomato, Avocado
Diced Egg White, Bacon, Crumbled Bleu Cheese,
Cranberry Balsamic Vinaigrette

VEGGIE BURGER \$12

Edamame Based, Lettuce, Tomato, HF White Sauce, Pickle
Add Cheese Or Bacon \$2 Add Fries / Salad \$4

CLASSIC BURGER \$12

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Add Cheese Or Bacon \$2 Add Fries / Salad \$4

GRILLED STEAK SANDWICH \$16

Pat LaFrieda Sliced Filet, Swiss Cheese Caramelized Onions,
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

CAULIFLOWER CHOP \$16 (V)

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

SIDES

Bacon \$4

Side Of Grits or Gravy \$6

Sausage \$4

House Made Chips & Guac \$10

Breakfast Potatoes \$4

Hold Fast Fries \$4

Biscuit/Toast \$3

Salad \$4

Fresh Fruit - \$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

BOTTOMLESS !!!

(Only With Purchase Of Brunch Entrée)

Unlimited Drink Special Options

(Listed to the RIGHT →)

\$25

** 90 Minute Time Limit **

DRINK SPECIALS

(Only With Purchase Of Brunch Entrée)

2 For \$14 - Choice Of:

Mimosa - Bellini

Bloody Mary - Screwdriver - Michelada

SUMMERTIME IN THE CITY

A REFRESHING WAY TO BEAT THE HEAT HOLD FAST STYLE

FROZEN TIME

\$14

COOL AS A CUCUMBER

Del Maguey Vida Mezcal
Fresh Cucumber
Kelvin Margarita Slush Mix

MAGIC HOUR

Altos Tequila
Chateau Ale Liqueur, Starlino Arancione Liqueur
Kelvin Grapefruit 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!!!

Choose any Two Items From Above & LETS SWIRL!

A TIME TO SPRITZ

\$15

APEROL APERITIF

(THE CLASSIC SPRITZ)

ITALICUS BERGAMOT

UME PLUM

ELDERFLOWER

PINK GRAPEFRUIT

POMEGRANATE

\$14

HELL'S KITCHEN RANCHWATER

\$14

Beat the Heat with these easy drinking options originating from Texas!

Each Choice Features **TOPO CHICO MINERAL WATER** - So Refreshing & Bursting with Bubbles

HORNITOS TEQUILA -- BRUXO X MEZCAL -- GRAY WHALE GIN -- HANSON CUCUMBER VODKA

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

JOIN US FOR COCKTAILS

WHISKEY

"HOLD FAST TO YOUR DREAMS" - \$16

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

"THE KILTIED BOOT" - \$16

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

"MAPLE PIGGY GOT BACK" - \$18

Whistle Pig Piggy Back Rye,
Whistle Pig Maple Syrup

GIN

"A WHALE OF A GOOD TIME" - \$16

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

"SHE'S SO EMPRESSIVE!!!" - \$16

Empress 1908 Gin, UME Plum Liqueur (Female Owned)
Brockman's Gin, Fresh Sour, Rose Syrup, Cucumber Tonic

"THE CARETAKER" - \$16

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

"BARK WITH A PLAYFUL BITE" - \$16

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

MEZCAL / TEQUILA

"SUMMER IN THE KITCHEN" - \$16

Hornitos Plata Tequila, Rocky's Liqueur
Aperol, Cucumber, Agave, Fresh Sour

"MOONLIT WOLF OF 46th St." - \$16

Rosaluna Mezcal, Pear Cordial,
Sapins Liqueur, Suze, Pineapple, Fresh Sour

"WASH YOUR DAMN HANDS" - \$16

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

VODKA

"THE OPENING ACT" - \$16

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

"JUDY IS A BEAUTY" - \$16

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

"SOCIALLY ACCEPTABLE" - \$15

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

"LET'S HAVE A KIKI" - \$16

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

RUM & FUN

"MAI TAI TOUGH" - \$16

Ten To One Light Rum,
L'orgeat Almond Liqueur,
Ferrand Dry Curacao, Fresh Sour

"FUNKY SUMMER SANGRIA" - \$16

Absolut Mandrin,
Brandy, Dry Curacao, Rosé,
Fresh Fruit

"GENUINE 'ESPRESS'ION" - \$16

Nue Vodka
Cafe Borgetti Espresso Liqueur,
House-Made Cold Brew

"AFTER DINNER SKREW" - \$16

Skrewball Peanut Butter Whiskey
Café Borghetti Espresso Liqueur
Cold Brew Coffee

HOLD FAST SHOTS - \$9

"THE FERGHETTI"

Fernet Branca,
Café Borghetti Espresso Liqueur

"NUTTY FOR NUTS"

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

"M & M DE LOS HOMBRES "

Dos Hombres Mezcal &
Montenegro Amaro

OLD FASHIONERS

\$16

“THE HOLD FASHIONED”

REDEMPTION BOURBON

“OAKY SMOKEY”

REDEMPTION RYE

(SERVED IN AN OAK SMOKED FLASK)

ET TU BRUXO (BRU-HO!)

BRUXO X MEZCAL

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

“HONEYDEW HONEY DON'T”

GARRISON BROTHERS HONEYDEW BOURBON

ANCHO REYES CHILI LIQUEUR

NEGRONI TIME

\$16

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** - Mendoza, Argentina - Floral Aromatics & Dark Fruit **\$11/\$40**
EXCELSIOR CABERNET - Breed River Valley, South Africa - Medium Body, Plum & Vanilla **\$11/\$40**
VERAMONTE PINOT NOIR - Casablanca Valley, Chili - Med Body, Cherry & Savory Herbs. **\$12/\$44**

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

CASAL GARCIA VINHO VERDE

\$12/\$44

Minho, Portugal

Refreshing With A Slight Effervescence,
Hints of Tropical Fruit & Citrus

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

ORANGE WINE / ROSÈ

GÉRARD BERTRAND ORANGE GOLD

\$14/\$52

South Of France

Notes Of Tangerine, Spices And Citrus Fruit

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)

Reims, France

Orchard Fruit, Tangerine & Grapefruit

JOIN US FOR A BEER

DRAFT

- DIPA** - Industrial Arts, State of the Art:Peach -8.7% - Beacon, NY **\$9**
Hard Cider - Bold Rock, Apple - 4.7% - Nellysford, VA **\$9**
Lager - Zero Gravity, Green State - 4.9% - Burlington, VT **\$9**
IPA - Singlecut, Anybody Remember Laughter? - 7.2% - NY, NY **\$9**
Pilsner - Gun Hill, Spirit of '76- 4.5% - Bronx, NY **\$8**
Sour Ale - DuClaw, Unicorn Farts - 5.5% - Baltimore, MD **\$9**
Sour Ale - Gun Hill, Guavalicious - 4.2% - Bronx, NY **\$9**
Stout - Guinness, (20oz) - 4.2% - Dublin, Ireland **\$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

- Minkey Boodle Sour (16oz) **\$8**
Wrench NEIPA (16oz) **\$9**
Glutenberg IPA (GF)(16oz) **\$9**
Ghostfish Belgian White (GF) **\$8**
High Noon Hard Seltzer (GF) **\$7**
Rekorderlig Pear Cider (GF) **\$7**
Bell's Two Hearted IPA **\$7**
Miller High Life **\$4**
Modelo **\$4**
- 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

Killsboro, No Bad Days
(IPL, 16oz can) Staten Island, NY
7.5%- **\$9**