

# KEG & LANTERN

Brewing Company

## DRAFT BEER

SIZE	Pint /Pitcher		
<b>IPA</b>		<b>THOUGHT CRIMINAL</b>	
		NEIPA - 6.5%	8
		Notes of white wine grapes, pineapple & citrus.	/25
		Hops: Nelson	
		<b>HAZED N CONFUSED</b>	
		DIPA - 7.9%	8
	Golden promise malt, with oats.	/25	
	Hazy, dank, mango, and orange.		
	Hops: Simcoe, Citra & Mosaic.		
	<b>NZHZ</b>		
	NEIPA - 6.5%	8	
	All New Zealand hops. Stone fruit, peach, and orange zest.	/25	
	Hops: Wai-iti, Kohatu & Waimea.		
	<b>JAMM SESSION</b>		
	Session IPA - 5.0%	8	
	Light n hazy, super citrus fruit flavor.	/25	
	Hops: Waimea, Nectaron, and Citra.		
	<b>BEYOND THE HAZE</b>		
	NEIPA - 7.5%	8	
	Our core NEIPA beer. Juicy, aromatic, and hazy.	/25	
	Hops: Mosaic, Idaho 7 & Citra.		
	<b>GREENEYES</b>		
	WCIPA - 7 %	8	
	Hoppy aroma Westy with a nice bitter finish.	/25	
	Hops: Cascade, Columbus, Citra, Centennial and Simcoe.		
<b>PLISNER/LAGER</b>		<b>GOLDEN</b>	
		Golden Ale - 5.0%	8
		Light and crushable ale made with Pilsner malt and toasted flaked rice. Hops: Crystal	/25
		<b>CHILLY BIN PILS</b>	
		Motueka Hopped Pilsner - 4.9 %	8
		Crispy and light, with a subtle citrus lemon/lime aroma and taste.	/25
	Hops: Motueka		
	<b>SOPRANO</b>		
	Italian style Pilsner - 5.2%	8	
	Aromatic, light, and hoppy with a nice dry finish.	/25	
	Grain: Eraclea Pilsner, caramunich		
	Hops: Saaz, Saphir		
	<b>PRAGUE PILS</b>		
	Czech Style Pilsner - 4.9%	9	
	Featuring a "smooth pour" ("Hladinka"). Smooth creamy head that creates a pleasant aroma of hops and helps to bring out subtle malty flavor.		
	<b>GOTHIC DARK LAGER</b>		
	Czech Dark Lager - 4.9%	8	
	Smooth, subtle and light. Aromas of malty caramel and chocolate.	/25	
<b>SEASONAL</b>		<b>ELEGANTE</b>	
		Red Rye Ale - 6.0%	8
		Hoppy Red made with Pilsner, Rye, Vienna, and Crystal malts	/25
		Hops: Citra, Cascade, Amarillo	
		The hops were hand picked in the Hudson Valley by our friends at Prana Farms.	
		<b>WALKERS</b>	
	American amber ale - 4.9%	8	
	Red ale made with Maris otter and crystal malts. Well balanced	/25	
	malt/hop, and easy drinking.		
	Hops: Citra, Cascade		
	<b>COMMIES</b>		
	Kentucky Common Ale - 5.1%	8	
	Historic beer, made with 6 row barley, corn flakes, and crystal malt. This amber colored cream ale is light and refreshing. Great pairing with a Kentucky Straight Bourbon!	/25	
	Hops: Hallertau Mittelfruh		
	<b>WITTY WITTLE WIT</b>		
	Witbier - 4.5%	8	
	Belgian style white beer made with wheat, pilsner malt, coriander, bitter orange peel and chamomile.	/25	
	Hops: Saaz		
<b>SOUR</b>		<b>DAYDREAMER</b>	
		Foeder Golden sour - 5.7%	8
		Our Loral hopped pale was fermented and aged in an oak Foeder with Blood oranges.	/25
	<b>JAZZ CHICKENS BERRY BOMB</b>		
	Pale sour - 4.6%	9	
	Foeder fermented and aged pale sour with a blend of strawberries, raspberries and blackberries.	/25	
	<b>MR. AMBER</b>		
	Rye Amber Sour - 4.5%	8	
	Rye red ale aged in oak barrels with mixed culture. Citrusy sour flavor.	/25	
<b>NITRO</b>		<b>OLD IRISH STOUT</b>	
	Nitro stout - 4.3%	8	
	Creamy and smooth drinking. Subtle roasted chocolate flavor.		
	Grain: Maris Otter, roasted barley, flaked barley.		
	Hops: East Kent Golding		
<b>4 PACKS TO GO</b>			
	<b>GOLDEN ALE</b>		16
	<b>GREENEYES</b>		18
	<b>DAYDREAMER</b>		22
	<b>JAZZ CHICKENS BERRY BOMB</b>		22
	<b>BEYOND THE HAZE</b>		19
	<b>POCHO</b>		18
<b>TASTING FLIGHT 16</b>			
PICK ANY 4 POURS OF YOUR CHOICE!			

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## SOUP

### CHICKEN NOODLE

Our classic house made chicken noodle soup made with carrots & celery in a rich broth. **9**

Half Dozen | **12**

Served with carrots, celery & blue cheese

### NAKED

Just like it sounds. These wings are crispy deep fried, no sauce necessary.

### BUFFALO

Our traditional tangy hot buffalo sauce for all those classic wing lovers.

### SMOKEHOUSE BBQ

Doused in our perfect blend of sweet and smoky BBQ.

### GARLIC PARMESAN

This is a simple and crisp flavor, tossed in garlic butter and topped off with parmesan cheese.

### JJ

Marinated and oven roasted Jamaican Jerk Wings.  
\*Please allow extra time, these are baked

### DEVIL WINGS

For those who want it extra hot, these are tossed in peach habanero salsa.  
\*VERY SPICY

### HOUSE SPECIAL: MIKE'S HOT HONEY

This is house favorite, tossed in Mike's hot honey sauce blend.

Menu Items May Contain Shellfish or Nuts  
20% gratuity added for parties of 5 or more  
Prices are subject to applicable taxes  
One Table / One Check / One Love  
ALL ITEMS ARE COOKED IN THE SAME FRYER

### MAC & CHEESE

New York sharp cheddar, Jarlsberg & Monterey jack **12**  
ADD: BACON 4  
BUFFALO FRIED CHICKEN 6

### HOUSE MADE MOZZARELLA STICKS

Served with Marinara sauce **14**

### CHICKEN FINGERS

Buttermilk fried chicken fingers. Choose up to two dipping sauces: ranch, buffalo, blue cheese, smokehouse BBQ or honey mustard dip. **14**

### GIANT PRETZEL

Served with: beer cheese. **13**

### NACHOS

A pile of corn tortilla chips loaded in every which way with beer cheese, black beans, pico de gallo, jalapeños and sweet corn. Topped with guacamole and sour cream. **16**  
ADD: BEEF CHILI 2

### BUFFALO CAULIFLOWER

Lightly beer battered and fried cauliflower tossed in buffalo sauce. Served with blue cheese dipping sauce. **14**

## SMALL PLATES

## SALADS

ADD: CHICKEN 6  
STEAK 8  
SHRIMP 9

### KEG SALAD

Baby arugula, butternut squash, cranberries, goat cheese crumble, toasted pecans, avocado with balsamic vinaigrette. **16**

### CEASAR

Romaine lettuce, parmesan cheese, homemade caesar dressing and crispy croutons. **15**

\*Yes, you can have is as a wrap **2**

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<p>All Sandwiches &amp; Burgers come with a side salad Substitute: French Fries 2, Tater Tots 3 or Cup of Soup 4</p>				
<b>BURGERS &amp; SANDWICHES</b>	<b>KEG SMASH BURGER</b> Juicy double patty, american cheese, lettuce, tomato, onion & Tajin aioli on a toasted sesame brioche. ADD: BACON 2	16	<b>FISH 'N' CHIPS</b> Cod fillet battered and deep fried, served with fries, lemon-caper remoulade & charred lemon.	24
	<b>BEYOND BURGER</b> Beyond burger with lettuce, tomato, onion, avocado & cilantro jalapeño aioli(vegan), on a toasted sesame brioche.	17	<b>SHEPHERDS PIE</b> Ground brisket with carrots, peas, onions & corn, topped with mashed potatoes and a parmesan crust.	19
	<b>FRIED CHICKEN</b> Buttermilk fried chicken topped with red cabbage, pickles, Tajin aioli & pickled jalapeños on a toasted sesame brioche.	16	<b>ROASTED CHICKEN</b> 1/2 Roasted Chicken, garlic mashed potatoes topped with chicken velouté sauce, roasted scallions and charred lemon.	24
	<b>NEW YORK REUBEN</b> Corned beef, swiss cheese, sauerkraut, spicy mustard on a toasted marble bread.	17	<b>HOUSE SALAD</b> Mixed greens, cherry tomatoes, cucumber, crispy leek & bermuda onion. Tossed in a balsamic dressing.	8
	<b>FRESH VEGGIE WRAP</b> Fresh veggies, avocado, crispy leeks and cilantro jalapeño aioli (vegan), wrapped in a warm flour tortilla. ADD: BUFFALO FRIED CHICKEN 6 STEAK 8 SHRIMP 9	12	<b>TRUFFLE FRIES</b> Served with garlic aioli.	9
	<b>PORTOBELLO SANDWICH</b> Portobello mushrooms, arugula, chickpea crema, roasted red peppers & jalapeño jam on a toasted sourdough.	15	<b>FRIED PICKLES</b> Served with ranch.	12
			<b>BLISTERED SHISHITO PEPPERS</b> Topped with parmesan & lemon crusted croutons, served with ranch.	9
<b>DESSERT</b>	<b>KEY LIME PIE</b> Steve's Authentic Key Lime Pie. Topped off with a dollop of whipped cream	11	<b>TATER TOTS</b> Served with beer cheese.	10
			<b>KEG &amp; LANTERN PUMPKIN PUPPUCINO</b> Pumpkin puree topped with a dollop of whipped cream and a milkbone.	2
		<b>HAMBURGER PATTY</b> Plain Burger smashed patty for our 4legged friends.	8	

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& UPDATES

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<b>GUEST</b>	<b>DOC'S CIDER</b> New York - Apple Cider - 5.0% <span style="float: right;">9</span>	<b>ALCOHOL FREE</b>	<b>PHONY NEGRONI</b> St. Agrestis Negroni for when you're not-Negroni-ing. <span style="float: right;">10</span>
	<b>JIANT KOMBUCHA</b> Hard Kombucha - 5.0% The Original: Passionfruit & Elderflower, with a hint of Jasmine <span style="float: right;">9</span>		<b>KORA DOUBLE HOP NAIPA</b> ATMOS Brewing Company <span style="float: right;">8</span>  <b>RUBY NA SOUR ALE</b> Woodland Farms Brewery <b>Athletic Brewing Golden</b> <span style="float: right;">8</span>  <b>Liquid Death</b> <span style="float: right;">4</span>
<b>SIGNATURE COCKTAILS</b>	<b>RED HOOK RITA</b> Misguided Reposado, lime, orange liquor, grapefruit juice & rosemary <span style="float: right;">14</span>	<b>LIQUOR</b>	<b>WHISKEY BOURBON</b> Bulleit Bourbon  12 Makers Mark  12 Michters  14 Suntory Toki 86  14 Van Brunt  16 Woodford Reserve  14 Misguided  9 Jack Daniels  11
	<b>MAPLE OLD FASHIONED</b> Whisky, maple, bitters, orange peel <span style="float: right;">14</span>		<b>WHISKEY RYE</b> Bulleit   12 Michters   14 Van Brunt   16
	<b>T.HANKS DIET COCAINE</b> Diet Coke & Champagne, lemon. *low abv <span style="float: right;">10</span>		<b>IRISH WHISKEY</b> Jameson   11
	<b>DIRTY GIRL</b> Gin, vermouth, olive brine & celery bitters <span style="float: right;">14</span>		<b>RUM</b> Bacardi   10 Captain Morgan  11 Malibu  10 Sailor Jerry   11
	<b>MR. MULE</b> House Pear-Infused Titos vodka, lime juice, ginger beer <span style="float: right;">14</span>		<b>SCOTCH</b> Laphroaig 10yr  17
	<b>PAPER PLANE</b> Misguided Hinky Dink Whiskey, Aperol, vermouth, lemon juice & peel <span style="float: right;">14</span>		<b>GIN</b> Plymouth  12 Green Hook  12 Hendricks  14 Monkey 47  16 Tanqueray  11 Diega Ginebra  10
	<b>RUMMING HOT</b> Rum, spiced apple cider, Mike's Hot Honey, lemon, cinammon *Served Hot <span style="float: right;">12</span>		<b>COGNAC</b> Hennessy VS  16
<b>WINE</b>	<b>RED</b> <b>SYRAH/MALBEC</b> Los Ailos, San Juan, Argentina (2019) <span style="float: right;">10</span>	<b>TEQUILA</b> Casamigos Blanco  14 Casamigos Reposado  16 Espolon Blanco  11 Espolon Reposado  11 El Tesoro   18 Siempre Reposado  14 Misguided Blanco  9 Misguided Reposado  10	
	<b>TEMPRANILLO</b> Sin Complejos, Toro, Spain (2019) <span style="float: right;">10</span>	<b>APERITIF</b> Aperol  11 Campari  11 Fernet  12	
	<b>WHITE</b> <b>SAUVIGNON BLANC</b> Domaine Roc de Chateauvieux, Loire Valley, France (2021) <span style="float: right;">10</span>	<b>VODKA</b> Grey Goose   12 Kettle One   10 Titos   10	
	<b>PINOT GRIGIO</b> Monte Degli, Delle Venezie, Veneto, Italy (2021) <span style="float: right;">10</span>	<b>MEZCAL</b> Illegal Joven   11 La Vida   11 Grabado Joven   9 Madre Joven   16 Granja Joven   10	
	<b>ROSE</b> MIMI En Provence Grande Reserve, Cotes du Provence, France (2021) <span style="float: right;">13</span>	<b>MONDAY</b> WINGS & BEER <span style="float: right;">15</span>	
	<b>ORANGE</b> Das Orange, Weingut Edelberg, Nahe, Germany (2021) <span style="float: right;">14</span>	<b>TUESDAY</b> TACOS & BEER <span style="float: right;">15</span> <i>TRIVIA COMING APRIL 4th!</i>	
	<b>WEDNESDAY</b> MAC'N'CHEESE & BEER <span style="float: right;">15</span>		
	<b>THURSDAY</b> BURGER & BEER <span style="float: right;">17</span>		
	<b>FRIDAY</b> FISH'N'CHIPS & BEER <span style="float: right;">25</span>		
	<b>SATURDAY</b> PRETZEL & PITCHER OF BEER <span style="float: right;">29</span>		
	<b>SUNDAY</b> NACHOS & PITCHER OF BEER <span style="float: right;">29</span> <i>LOCALS ONLY</i>		
	<b>HAPPY HOUR</b> <span style="float: right;">6 \$</span> <b>MON-FRI 5-7 pm</b> <span style="float: right;">PINTS</span>		