












# BEER & SELTZERS

SIZE	 Available in 4packs To-Go	Pint /Pitcher	
IPA	<b>JAMM SESSION</b> 	Session IPA - 5.0%	9 /28
	<b>GREENEYES</b> 	WCIPA - 7 % Hoppy aroma Westy with a nice bitter finish.Hops: Cascade, Columbus, Citra, Centennial and Simcoe.	9 /28
	<b>FROSTY NECTAR</b> 	Cold IPA - 7.2% Aromatic citrus, passion fruit, pine needles, and dank. Dry fermented for crushing with lager yeast at a higher temperature than usual. Hops: Nectaron, Simcoe.	9 /28
	<b>BEYOND THE HAZE</b> 	NEIPA - 7.5% Our core NEIPA beer. Juicy, aromatic, and hazy. Hops: Mosaic, Idaho 7 & Citra.	9 /28
	<b>THOUGHT CRIMINAL</b>	NEIPA - 6.5% Notes of white wine grapes, pineapple & citrus. Hopped with Simcoe & Nelson hops.	9 /28
	<b>JET PACK</b>	Double NEIPA - 8.6% Abv Bursting with vibrant hop aromas of mango, pineapple, peach and citrus, this brew delivers a juicy punch with every sip. Hops: NewZilla, Nectaron, Mosaic	9 /28
	<b>KO KOLSCH</b>	Kolsch - 4.8% Dry, crushable, light and balanced. Subtle bread and malt flavors.	9 /28
LIGHT / CRUSHABLE	<b>CHILLY BIN PILS</b>	Motueka Hopped Pilsner - 4.9 % Crispy and light, with a subtle citrus lemon/lime aroma and taste. Hops: Motueka	9 /28
	<b>GOLDEN</b> 	Golden Ale - 5.0% Light and crushable ale made with Pilsner malt and toasted flaked rice. Hops: Crystal	8 /28
	<b>SOPRANO</b> 	Italian style Pilsner - 5.2% Aromatic, light, and hoppy with a nice dry finish.Hops: Saaz, Saphir	9 /28
	<b>FIESTA</b> 	Mexican lager - 5.0% Super light, refreshing pale lager inspired by the best from our southern neighbor.	8 /28
	<b>SIDE-POUR PRAGUE PILS</b> 	Czech Style Pilsner - 4.9% Featuring a "smooth pour"("Hladinka"). Smooth creamy head that creates a pleasant aroma of hops and helps to bring out subtle malty flavor.	9
<b>TASTING FLIGHT 18</b>			
<b>PICK ANY 4 POURS OF YOUR CHOICE!</b>			
			<b>SEASONAL</b>
			<b>CREAMSICLE</b> 
		Cream Ale - 5.1% Light-bodied and and velvety smooth, made with Mandarina Bavaria hops, pure orange extract and rich Tahitian & Madagascar Vanilla beans, Creamsicle Cream Ale is a sweet escape in every sip.	9 /28
			<b>ELEGANTE</b>
		Rye Pale - 6% ABV Bright citrus and pine notes blend with rye's subtle spice, finishing smooth and toasty.	9 /28
			<b>WHEAT &amp; GREET</b>
		Ale - 5.7% A refreshing, light-bodied ale with bright citrus notes of orange and lemon and a crisp finish.	9 /28
			<b>WALKERS</b>
		American amber ale - 4.9% Red ale made with Maris otter and crystal malts. Well balanced malt/hop, and easy drinking. Hops: Citra, Cascade	9 /28
			<b>COMMIES</b>
		Kentucky Common Ale - 5.1% Historic beer, made with 6 row barley, corn flakes, and crystal malt. This amber colored cream ale is light and refreshing. Hops: Hallertau Mittelfruh	9 /28
			<b>MOZART'S VIENNA</b>
		Vienna Lager - 5.1% Notes of caramel, biscuit, and subtle spice. Floral and citrus aromas complement its crisp, clean finish.	9 /28
			<b>HOT GOLD</b>
		Golden Ale w Jalapeño - 5.0% Golden Ale infused with fresh Jalapeños. Crisp, mildly spicy & well balanced.	9 /28
			<b>SOUR</b>
			<b>ELECTRON MYTH</b>
		Barrel Aged Amber Ale - 4.9% Bright, woody, and funky nose. Smooth, balanced, malty, and mellow finish.	9 /28
			<b>JAZZ CHICKENS BLACKBERRY</b> 
		Pale sour - 4.6% Foeder fermented and aged pale sour with blackberries.	9 /28
			<b>NITRO</b>
			<b>OLD IRISH STOUT</b>
		Nitro stout - 4.3% Creamy and smooth drinking. Subtle roasted chocolate flavor. Grain: Maris Otter, roasted barley, flaked barley. Hops: East Kent Golding	9
			<b>HARD SELTZERS</b>
			<b>KEG'D SELTZER BLOOD ORANGE</b>
		5% abv, zero sugar (12 oz can) Available in 6 pack To-Go	9
			<b>KEG'D SELTZER BERRY BOMB</b>
		5% abv, zero sugar (12 oz can) Available in 6 pack To-Go	9

# KEG & LANTERN

Brewing Company

<p style="text-align: center;">Half Dozen   <b>14</b> Served with carrots, celery &amp; blue cheese</p> <p><b>NAKED</b> Just like it sounds. These wings are crispy deep fried, no sauce necessary.</p> <p><b>BUFFALO</b> Our traditional tangy hot buffalo sauce for all those classic wing lovers.</p> <p><b>SMOKEHOUSE BBQ</b> Doused in our perfect blend of sweet and smoky BBQ.</p> <p><b>GARLIC PARMESAN</b> This is a simple and crisp flavor, tossed in garlic butter and topped off with parmesan cheese.</p> <p><b>GOCHUJANG KOREAN BBQ</b> This spicy, tangy and slightly sweet sauce is our newest addition. Let us know if you love it as much as we do!</p> <p><b>DEVIL WINGS</b> For those who want it extra hot, these are tossed in peach habanero salsa. *VERY SPICY</p> <p><b>HOUSE SPECIAL: MIKE'S HOT HONEY</b> This is a house favorite, tossed in Mike's hot honey sauce blend.</p>	<p><b>CHEESE BOARD</b> Irish cheddar cheese, blue cheese, Manchego, green grapes, gala apple, spicy honey, crackers, nuts. <b>16</b></p> <p><b>BUFFALO CHICKEN DIP</b> Buffalo chicken, sour cream, gruyere &amp; cream cheese, served with homemade tortilla chips. <b>15</b></p> <p><b>MAC &amp; CHEESE</b> New York sharp cheddar, Jarlsberg &amp; Monterey jack ADD: BACON 4 BUFFALO FRIED CHICKEN 6 <b>15</b></p> <p><b>HOUSE MADE MOZZARELLA STICKS</b> Served with Marinara sauce <b>15</b></p> <p><b>CHICKEN FINGERS</b> Buttermilk fried chicken fingers. Choose up to two dipping sauces: ranch, buffalo, blue cheese, smokehouse BBQ or honey mustard dip. <b>16</b></p> <p><b>GIANT PRETZEL</b> Served with beer cheese. <b>16</b></p> <p><b>NACHOS</b> 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. ADD: BEEF CHILI 4 <b>18</b></p> <p><b>BUFFALO CAULIFLOWER</b> Lightly beer battered and fried cauliflower tossed in buffalo sauce. Served with blue cheese dipping sauce. <b>14</b></p> <p><b>BROCCOLI RABE</b> Grilled broccolini over red pepper sauce, lemon zest, chard lemon and toasted almonds <b>13</b></p>
<p style="text-align: center;">ADD: CHICKEN 7 STEAK 9 SAUTÉED COD 9</p> <p><b>CITRUS SALAD</b> Beets, endive, orange, grapefruit, mandarin, feta cheese, crispy fava beans, fried parsley, lemon pineapple dressing. <b>16</b></p> <p><b>THE WEDGE</b> Iceberg lettuce, berry ranch, cherry tomatoes, pomegranate, blue cheese, bee polen, topped with a thick cut bacon. <b>17</b></p> <p><b>CEASAR</b> Romaine lettuce, parmesan cheese, homemade caesar dressing and crispy croutons. <b>17</b> *Yes, you can have it as a wrap</p>	<p style="text-align: center;"><b>SMALL PLATES</b></p> <p style="text-align: center;"><b>WEEKLY SPECIAL</b></p> <p><b>MOULES-FRITES</b> Slow cooked mussels in a spicy Thai coconut curry sauce, white wine and fries. <b>18</b></p> <p style="text-align: center;">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 Payments can be split up to 5 cards ALL ITEMS ARE COOKED IN THE SAME FRYER</p>



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<b>SIGNATURE COCKTAILS</b>	<b>WARSAW MULE</b> Bison Grass Vodka, Krupnik honey liquor, lime juice, ginger beer. <b>14</b>	<b>ALCOHOL FREE</b>	<b>PHONY NEGRONI</b> St. Agrestis Negroni for when you're not-Negroni-ing. <b>11</b>		
	<b>7<sup>TH</sup> AVE MARG</b> Lavender tequila, orange liquor, lime juice, butterfly pea. <b>14</b>		<b>GUILT FREE SPRITZ</b> Giffard Aperitif Sirop, Fre Sparkling brut, topped with club soda and orange slice. <b>12</b>		
	<b>HIBISCUS MAI TAI</b> Rum, orange liquor, orgeat, lime juice, hibiscus. <b>14</b>		<b>MICHE-NADA</b> Tajin rim, spice mix & Pocho <b>12</b>		
	<b>KEGRONI</b> Orange gin, cocchi americano, suze, orange bitters. <b>14</b>		<b>HOPLARK CITRA</b> Sparkling Hop Water 0.0% abv <b>6</b>		
	<b>BUSTED PIPE</b> Broken Barrel Bourbon, St. Agrestis amaro, lemon peel, luxardo cherry. <b>14</b>		<b>NA BEYOND THE HAZE (K&amp;L)</b> NAIPA 0.5% abv <b>9</b>		
	<b>LAST SUMMER</b> Aperol, mezcal, grapefruit, agave, lime, orange bitters. <b>16</b>		<b>POCHO (K&amp;L)</b> Mexican Lager 0.5% abv <b>9</b>		
	<b>DIRTY GIRL</b> Monopolowa vodka, olive brine, blue cheese olives <b>16</b>		<b>LIQUOR</b>	<b>WHISKEY BOURBON</b> Bulleit Bourbon  14 Makers Mark  14 Michters  16 Suntory Toki 86  14 Woodford Reserve  16 Broken Barrel  12 Jack Daniels  12	<b>WHISKEY RYE</b> Bulleit   14 Michters   14
	<b>PAPER PLANE</b> Bourbon, Aperol, vermouth, lemon. <b>16</b>			<b>IRISH WHISKEY</b> Jameson   12	
	<b>ESPRESS YA'SELF</b> Vanilla vodka, coffee liquor, cinnamon, cold brew, nutmeg. <b>17</b>			<b>RUM</b> Bacardi   11 Captain Morgan  12 Malibu  10 Sailor Jerry   12	
	<b>SOUTHSIDE</b> Fort Hamilton gin, jasmine mint sirup, yuzu liquor, lime, foam bitters. <b>17</b>			<b>SCOTCH</b> Laphroaig 10yr  17 Copper Dog  11	
<b>DOC'S CIDER</b> New York - Apple Cider - 5.0% <b>9</b>	<b>GIN</b> Plymouth  13 Hendricks  14 Monkey 47  16 Tanqueray  12 Diega Ginebra  12	<b>APERITIF</b> Aperol  14 Campari  14 Fernet  14			
<b>GUEST</b>	<b>JIANT KOMBUCHA</b> Hard Kombucha - 5.0% The Original: Passionfruit & Elderflower, with a hint of Jasmine <b>9</b>	<b>COGNAC</b> Hennessy VS  16	<b>VODKA</b> Grey Goose   14 Kettle One   13 Titos   12		
	<b>WINE</b>	<b>RED</b> COTES DU RHONE Famille Perrin, Vallée du Rhone, France (2021) <b>12</b>	<b>TEQUILA</b> Casamigos Blanco  14 Casamigos Reposado  16 Espolon Blanco  12 Espolon Reposado  12 Patron Silver  14	<b>MEZCAL</b> Ilegal Joven   14 La Vida   12 Koch Joven   9 Madre Joven   16 Granja Joven   12	
TOSCANA ROSSO Poglio Del Concone, Toscana, Italy (2021) <b>14</b>		<b>DAILY SPECIALS</b>	<b>MONDAY</b> WINGS & BEER <b>16</b>		
<b>WHITE</b> SAUVIGNON BLANC Dourthe No 1, Bordeaux, France (2023) <b>12</b>			<b>TUESDAY</b> TACOS & BEER <b>16</b> <i>TRIVIA at 7 pm!</i>		
PINOT GRIGIO VOGA, Delle Venezie, Veneto, Italy (2022) <b>11</b>			<b>WEDNESDAY</b> MAC'N'CHEESE & BEER <b>16</b> <i>MIXTAPE BINGO 7 pm!</i>		
<b>ROSE</b> Summer Water, Central Coast, CA (2023) <b>12</b>			<b>THURSDAY</b> BURGER & BEER <b>20</b>		
<b>ORANGE</b> Primo Monte, Skin Fermented, Italy (2021) <b>12</b>			<b>FRIDAY</b> FISH'N'CHIPS & BEER <b>25</b>		
<b>SPARKLING</b> Prosecco Brut, VOGA, Conegliano, Italy <b>12</b>			<b>SATURDAY</b> PRETZEL & PITCHER OF BEER <b>35</b>		
	<b>SUNDAY</b> NACHOS & PITCHER OF BEER <b>35</b>				

# KEG & LANTERN

BRUNCH AVAILABLE SAT & SUN 11 AM - 3 PM

Substitute Home fries for French Fries 2,  
Tater Tots or Sweet Potato Fries 3

BRUNCH

## AVOCADO TOAST

Cannellini bean cream, caramelized onion, sliced avocado, everything bagel seasoning, poached egg.

16

## EGG BLT SANDWICH

Lettuce, tomato, bacon, sunny side egg & pineapple jalapenos jam.

16

## FRENCH SPINACH MUSHROOM OMELETTE

Softly cooked egg stuffed with mushrooms, spinach and Gruyère cheese.

18

## FRIED CHICKEN

Buttermilk fried chicken topped with red cabbage, pickles, Tajín aioli & pickled jalapeños on a toasted sesame brioche.

16

## THE HUNGRY MAN BREAKFAST

Two soft boiled eggs, kielbasa, grilled Halloumi cheese, avocado and fresh tomato salad, home fries and sourdough toast.

18

## GUAVA PANCAKES

Sweet Caribbean fluffy guava pancakes, with guava syrup, whipped cream and blueberries.

16

## MEXICAN BURRITO

Two scrambled eggs, chorizo, black beans, cheddar cheese, tater tots, salsa rioja and pico in a flour tortilla.

18

## RUBEN CROQUE MONSIEUR

Corned beef, Swiss cheese, topped with mornay sauce on a toasted sourdough.

20

## SPICY CHILAQUILES

Eggs cooked your way, gently softened tortilla chips, topped with salsa verde, sour cream, feta cheese and avocado.

ADD: BACON 4, KIELBASA 5, BEEF CHILI 2

17

## BREAKFAST BURGER

Burger patty, over-medium egg, grilled onion, avocado, lettuce and tomato, on a toasted sesame brioche, topped with a thick cut bacon.

18

## BEYOND BURGER

Beyond burger with lettuce, tomato, onion, avocado & roasted red pepper aioli (vegan), on a toasted sesame brioche.

17

## SHRIMP AND GRITS

Slow cooked grits, pan seared shrimp with chipotle sauce, poached egg and fried leek.

18