







# KEG & LANTERN

Brewing Company

## DRAFT BEER

SIZE	 Available in 4pcks To-Go	Pint /Pitcher					
IPA	<b>JAMM SESSION</b>		9 /25	SEASONAL	<b>SUMMER ALE</b> Summer Ale - 5.7% A refreshing, light-bodied ale with bright citrus notes of orange and lemon and a crisp finish. Perfect for warm weather. Hops: Citra, Magnum, Saaz. <i>Happy Pride Month Portion of Proceeds donated to Ali Forney Center.</i>	9 /25	
	<b>GREENEYES</b>		9 /25		<b>DRAGON'S JUICE</b> Hefeweizen - 5.4% Refreshing wheat beer made with Red Dragonfruit and Lime. Aromatic notes of banana and clove with the tropical taste of ripe, juicy dragonfruit.	8 /25	
	<b>FROSTY NECTAR</b>		9 /25		<b>CHILLY BIN PILS</b> Motueka Hopped Pilsner - 4.9 % Crispy and light, with a subtle citrus lemon/lime aroma and taste. Hops: Motueka	8 /25	
	<b>NZHZ</b>		9 /25		<b>KO KOLSCH</b> Kolsch - 4.8% Dry, crushable, light and balanced. Subtle bread and malt flavors.	8 /25	
	<b>KING OF CITRUS</b>		9 /25		<b>HIGHWAY TO HELLES</b> Helles Style Lager - 4.9% Light in aroma and flavor with subtle notes of hops aroma and Munich malt. German hops, yeast and malt.	8 /25	
	<b>BEYOND THE HAZE</b>		9 /25		<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	8 /25	
	<b>HOPTOMIC</b>		9 /25		<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	8 /25	
	<b>GOLDEN</b>		8 /25		SOUR	<b>ELECTRON MYTH</b> Barrel Aged Amber Ale - 4.9% Bright, woody, and funky nose. Smooth, balanced, malty, and mellow finish.	9 /25
	<b>JASMINE'S</b>		8 /25			<b>JAZZ CHICKENS BLACK RASPBERRY</b> Pale sour - 4.6% Foeder fermented and aged pale sour with black raspberries.	9 /25
	<b>SOPRANO</b>		8 /25			NITRO	<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
<b>FIESTA</b>		8 /25					
LIGHT & CRUSHABLE	<b>SIDE-POUR PRAGUE PILS</b>		9	<b>TASTING FLIGHT 16</b> <b>PICK ANY 4 POURS OF YOUR CHOICE!</b>			
	<b>GOLDEN</b>		8 /25				

# KEG & LANTERN

Brewing Company

<p style="text-align: center;">Half Dozen   <b>12</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>MANGO FIRE WINGS</b> For those who want it extra hot, these are tossed in mango 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>BUFFALO CHICKEN DIP</b> Buffalo chicken, sour cream, gruyere &amp; cream cheese, served with homemade tortilla chips. <b>14</b></p> <p><b>ROASTED BRUSSEL SPROUTS</b> Brussel Sprouts, red pepper aioli, balsamic glaze, spicy honey, lemon zest and toasted almonds. <b>14</b></p> <p><b>MAC &amp; CHEESE</b> New York sharp cheddar, Jarlsberg &amp; Monterey jack ADD: BACON 4 BUFFALO FRIED CHICKEN 6 <b>12</b></p> <p><b>HOUSE MADE MOZZARELLA STICKS</b> Served with Marinara sauce <b>14</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>14</b></p> <p><b>GIANT PRETZEL</b> Served with beer cheese. <b>13</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. <b>16</b> ADD: BEEF CHILI 2</p>
<p style="text-align: center;">ADD: CHICKEN 6 STEAK 8 SAUTÉED COD 9</p> <p><b>SUMMER SALAD</b> Baby arugula, radicchio, parsnip, golden beets, nectarines, watermelon radish, topped with crispy wild rice, goat cheese and dragon fruit dressing. <b>16</b></p> <p><b>CRISPY TORTILLA SALAD BOWL</b> Chopped Romaine, red beans, grilled corn, cherry tomatoes, Za'atar cayenne spiced tortilla strips, sliced avocado, roasted sweet potato, served in tortilla bowl with salsa verde and sour cream <b>17</b></p> <p><b>CEASAR</b> Romaine lettuce, parmesan cheese, homemade caesar dressing and crispy croutons. <b>16</b> *Yes, you can have it as a wrap</p>	<p style="text-align: center;"><b>SMALL PLATES</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 style="text-align: center;"><b>WEEKLY SPECIAL</b></p> <p><b>LAMB BURGER</b> Mediterranean seasoned lamb Burger, tzatziki sauce, lettuce, tomato, grilled onion, feta cheese and artichoke pistachio pesto on a toasted sesame bun. <b>16</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>

# KEG & LANTERN

Brewing Company

<b>BURGERS &amp; SANDWICHES &amp; WRAPS</b>	<p>All Sandwiches &amp; Burgers come with a side salad Substitute: French Fries 2, Tater Tots or Sweet Potato Fries 3</p>		<b>MAINS</b>	<p><b>FISH 'N' CHIPS</b> Cod fillet battered and deep fried. Served with fries, lemon-caper remoulade and charred lemon. <b>24</b></p>
	<p><b>THE KEG BURGER</b> Juicy double patty, american cheese, lettuce, tomato, onion and Tajín aioli, on a toasted sesame brioche. <b>16</b> ADD: BACON 2</p>	<p><b>PB TENDERS &amp; FRIES</b> Plant Based chicken tenders, French fries and red pepper aioli. <b>20</b></p>		
	<p><b>BEYOND BURGER</b> Beyond burger with lettuce, tomato, onion, avocado and roasted red pepper aioli (vegan), on a toasted sesame brioche. <b>17</b></p>	<p><b>BBQ FLATBREAD</b> Housemade Naan bread, with BBQ chicken, cheese curds and pickled onions. <b>19</b></p>		
	<p><b>FRIED CHICKEN</b> Buttermilk fried chicken topped with red cabbage, pickles, Tajín aioli and pickled jalapeños, on a toasted sesame brioche. <b>16</b></p>	<p><b>VEGGIE FLATBREAD</b> Housemade Naan, with mixed roasted vegetables, vegan cheese, drizzle of balsamic glaze and cinnamon &amp; chili infused hot honey. <b>18</b></p>		
	<p><b>NEW YORK REUBEN</b> Corned beef, swiss cheese, sauerkraut and spicy mustard, on a toasted marble bread. <b>17</b></p>	<p><b>CHICKEN TANDORI</b> Pan roasted chicken breast, with wild rice, roasted cauliflower and red pepper sauce. Served with house made naan. <b>17</b></p>		
	<p>ADD: BUFFALO FRIED CHICKEN 6 STEAK 8 SAUTÉED COD 9</p>			
	<p><b>FRESH VEGGIE WRAP</b> Fresh veggies, avocado, crispy leeks and roasted red pepper aioli (vegan), wrapped in a warm flour tortilla. <b>14</b></p>			
	<p><b>VEGAN CHICKEN WRAP</b> Vegan chicken tender, grilled artichoke, sliced carrots, tomatoes, sweet potato chunks, arugula and avocado tahini dressing, in a wrap. <b>15</b></p>			
		<p><b>HOUSE SALAD</b> Mixed greens, cherry tomatoes, cucumber, crispy leek and bermuda onion. Tossed in a balsamic dressing. <b>8</b></p>		
		<p><b>SWEET POTATO FRIES</b> Served with garlic aioli. <b>8</b></p>		
<b>DESSERT</b>	<p><b>KEY LIME PIE</b> Steve's Authentic Key Lime Pie. Topped off with a dollop of whipped cream. <b>11</b></p>	<b>SIDES</b>	<p><b>HERBES DE PROVENCE FRIES</b> Topped with garlic parmesan and served with garlic aioli. <b>8</b></p>	
	<p><b>MATCHA PANNA COTTA</b> Creamy and sweet matcha cream with black berry coulis, and pistachios <b>11</b></p>		<p><b>FRIED PICKLES</b> Battered fried pickle chips, served with ranch. <b>12</b></p>	
			<p><b>YUCA FRIES</b> Fried cassava fries, served with yuzu aioli. <b>9</b></p>	
			<p><b>TATER TOTS</b> Served with beer cheese. <b>10</b></p>	
		<b>PAW PALS</b>	<p><b>KEG &amp; LANTERN PUMPKIN PUPPUCINO</b> Pumpkin puree topped with a dollop of whipped cream and a milkbone. <b>2</b></p>	
	<p><b>HAMBURGER PATTY</b> Plain Burger smashed patty for our 4legged friends. <b>8</b></p>			

**HAPPY HOUR**  
MON-FRI 5-7 PM  
\$6 DRAFTS  
APPETIZER PLATTER \$20

# KEG & LANTERN

Brewing Company

SIGNATURE COCKTAILS 14	<p><b>WARSAW MULE</b> Bison Grass Vodka, Krupnik honey liquor, lime juice, ginger beer.</p> <p><b>HIBISCUS MARG</b> Tequila, hibiscus syrup, orange liquor, lime juice.</p> <p><b>THE KEGRONI</b> Blood Orange gin, St. Agrestis Paradiso &amp; Inferno Bitter Aperitivo, Sweet Vermouth, Bittermens Elemakule Tiki Bitters.</p> <p><b>SPARKLING BASIL LEMONADE</b> Strawberry &amp; Basil infused vodka, housemade fresh lemonade topped with seltzer.</p> <p><b>SUMMER SPRITZ</b> Aperol, Strawberry, Passionfruit, Peach, Prosecco, seltzer.</p> <p><b>FUEGO PINA</b> House Infused Mezcal with Pineapple &amp; Jalapeño, agave, pineapple juice, lime.</p> <p><b>FROZEN COCKTAILS</b> Ask your server for current selection.</p>	<p><b>ALCOHOL FREE</b></p> <p><b>PHONY NEGRONI</b> 10 St. Agrestis Negroni for when you're not-Negroni-ing.</p> <p><b>GUILT FREE SPRITZ</b> 12 Giffard Aperitif Sirop, Fre Sparkling brut, topped with club soda and orange slice.</p> <p><b>MICHE-NADA</b> 12 Tajin Rim, Spice Mix &amp; Cerveza</p> <p><b>HOPLARK CITRA</b> 6 Sparkling Hop Water 0.0% abv</p> <p><b>ATHLETIC BREWING</b> 8 Cerveza 0.5% abv</p> <p><b>MOMENTUM HAZY NAIPA</b> 9 NAIPA 0.5% abv (12 oz can)</p>
	<p><b>HARD SELTZERS</b></p> <p><b>KEG'D SELTZER BERRY BOMB</b> 9 5% abv, zero sugar (12 oz can)</p> <p><b>KEG'D SELTZER BLOOD ORANGE</b> 9 5% abv, zero sugar (12 oz can)</p>	<p><b>LIQUOR</b></p> <p><b>WHISKEY BOURBON</b> Bulleit Bourbon  12 Makers Mark  12 Michters  14 Suntory Toki 86  14 Woodford Reserve  14 Broken Barrel  12 Jack Daniels  11</p> <p><b>WHISKEY RYE</b> Bulleit   12 Michters   14 Van Brunt   16</p> <p><b>IRISH WHISKEY</b> Jameson   11</p> <p><b>RUM</b> Bacardi   10 Captain Morgan 11 Malibu  10 Sailor Jerry   11</p> <p><b>SCOTCH</b> Laphroaig 10yr  17 Copper Dog  11</p> <p><b>GIN</b> Plymouth  12 Hendricks  14 Monkey 47  16 Tanqueray  11 Diega Ginebra  10</p> <p><b>COGNAC</b> Hennessy VS  16</p> <p><b>TEQUILA</b> Casamigos Blanco  14 Casamigos Reposado  16 Espolon Blanco  11 Espolon Reposado  11</p> <p><b>APERITIF</b> Aperol  11 Campari  11 Fernet  12</p> <p><b>VODKA</b> Grey Goose   12 Kettle One   10 Titos   10</p> <p><b>MEZCAL</b> Illegal Joven   11 La Vida   11 La Luna Joven   9 Madre Joven   16 Granja Joven   10</p>
<p><b>WINE</b> GLASS 11/ BOTTLE 44</p> <p><b>RED</b> SYRAH/MALBEC Los Ailos, San Juan, Argentina (2021)</p> <p>TEMPRANILLO Sin Complejos, Toro, Spain (2021)</p> <p><b>WHITE</b> SAUVIGNON BLANC Domaine Roc de Châteauevieux, Loire Valley, France (2023)</p> <p>PINOT GRIGIO VOGA, Delle Venezie, Veneto, Italy (2021)</p> <p><b>ROSE</b> She's Always Rose, Pinot Noir, IGT di Pavia (2021)</p> <p><b>ORANGE</b> Primo Monte, Skin Fermented, Italy (2021)</p> <p><b>SPARKLING</b> Prosecco Brut,VOGA, Conegliano, Italy</p>	<p><b>DAILY SPECIALS</b></p> <p><b>MONDAY</b> 15 WINGS &amp; BEER</p> <p><b>TUESDAY</b> 15 TACOS &amp; BEER <i>TRIVIA at 7 pm!</i></p> <p><b>WEDNESDAY</b> 15 MAC'N'CHEESE &amp; BEER <i>MIXTAPE BINGO 7 pm!</i></p> <p><b>THURSDAY</b> 17 BURGER &amp; BEER</p> <p><b>FRIDAY</b> 25 FISH'N'CHIPS &amp; BEER</p> <p><b>SATURDAY</b> 29 PRETZEL &amp; PITCHER OF BEER</p> <p><b>SUNDAY</b> 29 NACHOS &amp; PITCHER OF BEER</p> <p><b>LUNCH SPECIAL M-F 12-3pm</b> 12 <b>ANY SANDWICH</b></p>	
<p><b>GUEST</b></p> <p><b>DOC'S CIDER</b> 9 New York - Apple Cider - 5.0%</p> <p><b>JIANT KOMBUCHA</b> 9 Hard Kombucha - 5.0% The Original: Passionfruit &amp; Elderflower, with a hint of Jasmine</p>		

# 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

## BRUNCH SALAD

Baby arugula, shaved fennel, grape tomatoes, bacon, soft boiled egg, avocado, topped with poppy seeds and lemon pineapple dressing. 16

## BREAKFAST QUESADILLA

Veggie scrambled eggs and cheddar cheese in a warm flour tortilla, with a side of guacamole, pico de gallo and salsa verde. 16

## FOUR CHEESE OMELETTE

Three egg omelette, with caramelized onions, Swiss, Feta, Gruyere and Cheddar cheese. 16

## 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

## KEG WAFFLES

Buttermilk waffles, topped with berries and housemade blackberry mint ice cream. 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. 17  
ADD: BACON 4, KIELBASA 5, BEEF CHILI 2

## BREAKFAST BURGER

Burger patty, crispy pancetta, sunny side egg, blue cheese, avocado, portobello mushroom and tomato chutney, on a toasted sesame brioche. 18

## BEYOND BURGER

Beyond burger with lettuce, tomato, onion, avocado & roasted red pepper aioli (vegan), on a toasted sesame brioche. 17

## TURKISH EGGS

Poached Eggs on a bed of garlicky mint yogurt, topped with spicy butter, arugula and carrots. Served with a sourdough toast. 16

## GOCHUJANG CHICKEN & WAFFLES

Buttermilk waffles, crispy chicken, topped with jalapeño blackberry jam and crème fraiche. 18

## BOTTOMLESS BRUNCH

\$35

1.5 H OF UNLIMITED MIMOSA/BEERMOSA/GOLDEN ALE OR MICHELADA