











KEG & LANTERN

Brewing Company

DRAFT BEER

SIZE	 Available in 4pcks To-Go	Pint /Pitcher			
IPA	2 TIMER				
	DIPA - 8.5%		8		
	Smooth Balanced fruity and dank flavors.		/25		
	Mosaic, Citra, Simcoe hops.				
	JAMM SESSION				
	Session IPA - 5.0%		8		
Light n hazy, super citrus fruit flavor. Hops: Waimea, Nectaron, and Citra.		/25			
GREENEYES					
WCIPA - 7 %			8		
Hoppy aroma Westy with a nice bitter finish.Hops: Cascade, Columbus, Citra, Centennial and Simcoe.		/25			
FROSTY NECTAR					
Cold IPA - 7.2%			8		
Aromatic citrus, passion fruit, pine needles, and dank.		/25			
Hops: Nectaron, Simcoe.					
THOUGHT CRIMINAL					
NEIPA - 6.5%			8		
Notes of white wine grapes, pineapple & citrus. Hopped with Nelson & Motueka hops.		/25			
PLISNER/LAGER/WHEAT	HIGHWAY TO HELLES				
	Helles Style Lager - 4.9%		8		
	Light in aroma and flavor with subtle notes of hops aroma and Munich malt.German hops, yeast and malt.		/25		
	SOPRANO				
	Italian style Pilsner - 5.2%			8	
	Aromatic, light, and hoppy with a nice dry finish.		/25		
	Grain: Eraclea Pilsner, caramunich				
	Hops: Saaz, Saphir				
	FIESTA				
	Mexican lager - 5.0%			8	
Super light, refreshing pale lager inspired by the best from our southern neighbor.		/25			
GOLDEN					
Golden Ale - 5.0%			8		
Light and crushable ale made with Pilsner malt and toasted flaked rice. Hops: Crystal		/25			
SIDE-POUR PRAGUE PILS					
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.					
SIDE-POUR GOTHIC DARK LAGER					
Czech Dark Lager - 4.9%			9		
Smooth, subtle and light.					
Aromas of malty caramel and chocolate.					
SEASONAL	WITTY WITTLE WIT				
	Witbier - 4.5%				
	Belgian style white beer made with wheat ,pilsner malt,coriander, bitter orange peel and chamomile.		8		
	Hops: Saaz		/25		
	COMMIES				
	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				
	PUMPED ON PUMPKIN PIE				
	Pumpkin ale - 5.8%			8	
Made with Pumpkin, house made spice, Munich and Vienna malts. Tastes like fall season.		/25			
ROTER HAKEN					
Festbier - 5.8 %			8		
Pilsner, Munich, and Vienna malt. Mittelfruh hops, and a traditional German Oktoberfest yeast. Easy drinking and well balanced. Malty aroma, and pleasant bitterness.		/25			
WALKERS					
American amber ale - 4.9%			8		
Maris otter and crystal malts with Cascade and Citra hops. Well balanced malt/hop, and easy drinking.		/25			
SOUR	DAYDREAMER				
	Foeder Golden sour - 5.7%				
	Our Loral hopped pale was fermented and aged in an oak Foeder with Blood oranges.		8		
JAZZ CHICKENS BLACK RASPBERRY					
Pale sour - 4.6%			9		
Foeder fermented and aged pale sour with black raspberries.		/25			
GUEST	JACK'S CIDER				
	New York - Apple Cider - 5.0%		9		
Dry, crisp and refreshing; like biting into the perfect apple.		/25			
NITRO	WHITE CHOCOLATE STOUT				
	Summer stout - 4.5%		8		
Light colored golden stout with vanilla bean, cacao nibs and green cold brew.					
TASTING FLIGHT 16					
PICK ANY 4 POURS OF YOUR CHOICE!					

KEG & LANTERN

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WINGS	Half Dozen 12 Served with celery & blue cheese	SMALL PLATES	SOUTHWESTERN STYLE CHILI Bowl of beef chili with black beans, jalapeños, shredded cheese & sour cream, served with tortilla chips 12
	NAKED Just like it sounds. These wings are crispy deep fried, no sauce necessary.		SPINACH ARTICHOKE DIP Spinach and artichoke hearts with garlic, cream cheese, Romano and parmesan cheese. Served with tortilla chips. 12
	BUFFALO Our traditional tangy hot buffalo sauce for all those classic wing lovers.		TEMPURA BUFFALO CAULIFLOWER Lightly beer battered and fried cauliflower tossed in buffalo sauce. Topped with blue cheese crumbles and scallions. Served with blue cheese dipping sauce. 14
	GARLIC PARMESAN This simple and crisp flavor is tossed in garlic butter and topped off with parmesan cheese.		CHICKEN FINGERS Five buttermilk fried chicken fingers. Choose up to two dipping sauces: ranch, buffalo, blue cheese, smokehouse BBQ or honey mustard dip. 12
	CHIPOTLE BOURBON BBQ Tossed in house made bourbon chipotle BBQ sauce.		MAC 'N' CHEESE BALLS Five fried crisy mac&cheese balls, served with chipotle aioli sauce. 14
	YAKITORI Asian-inspired wings that are savory and sweet. Topped with scallions and peanut crumble.		QUESADILLA Flour tortilla & melted cheese, served with a side of pico and sour cream. ADD: chicken 5 steak tips 6 11
TACOS	Three warmed flour tortillas with guacamole, salsa verde, pico de Gallo & quest fresco, topped with shredded greens and chipotle mayo. Served with your choice of protein. (no mix & match)	CHILDREN'S FAVORITES	MAC & CHEESE New York sharp cheddar, Jarlsberg & Monterey jack ADD: bacon 3 buffalo fried chicken 6 13
	SPICY CHICKEN 16		FRIES 7
	SHRIMP 18		TRUFFLE FRIES 9
	BAJA FISH 17		SWEET POTATO FRIES 7
	STEAK 19		TATER TOTS & BEER CHEESE 8
		SIDES	SIDE GARDEN SALAD 7
			SIDE CEASAR SALAD 7

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

KEG & LANTERN

Brewing Company

<p style="text-align: center;">All Sandwiches & Burgers come with a side salad Substitute: French Fries 2, Sweet Potato Fries or Tater Tots 3 Truffle Fries 4</p> <p style="writing-mode: vertical-rl; transform: rotate(180deg);">SANDWICHES</p> <p>THE KEG BURGER Juicy ground beef burger cooked your way served with lettuce, habanero bacon jam and goat cheese on a toasted brioche bun. 16</p> <p>1/2 LB CLASSIC BURGER Juicy ground beef burger cooked your way served with lettuce, tomato, red onion & chipotle aioli on a toasted brioche bun. 16</p> <p>BEYOND BURGER Beyond burger with lettuce, tomato, red onion on a toasted brioche bun. 16</p> <p style="padding-left: 40px;">Add: American/Swiss/Cheddar 1 Blue cheese/Goat Cheese/Mozarella 2 Bacon 3</p> <p>FRIED CHICKEN Buttermilk fried chicken with coleslaw and spicy chipotle aioli. 16</p> <p>GRILLED CHICKEN SANDWICH Grilled Chicken, arugula, mozzarella, basil mayo, roasted red pepper on toasted ciabatta. 16</p> <p>GRILLED CHEESE Locally sourced via Monger's Palate: Edelweiss Havarti, Gruyere Gourmino and Emmenthal Gourmino on a toasted sourdough. 14</p> <p style="text-align: center;">BURGERS</p> <p>CAESAR WRAP Caesar salad, wrapped in a warm flour tortilla. 12</p> <p>FRESH VEGGIE WRAP Fresh veggies, avocado, crispy leeks and cilantro jalapeño aioli (vegan), wrapped in a warm flour tortilla. 12</p> <p style="padding-left: 40px;">ADD: GRILLED / FRIED CHICKEN 6 STEAK 8 SHRIMP 9</p>	<p style="text-align: center;">ADD: Grilled/Fried Chicken 6 Steak or Shrimp 8</p> <p style="writing-mode: vertical-rl; transform: rotate(180deg);">SALADS</p> <p>PROPER Baby mixed greens, goat cheese, almonds, pickled red onion & grape tomatoes with raspberry balsamic vinaigrette. 13</p> <p>FRESH MOZARELLA SALAD Baby mixed greens, fresh mozzarella, avocado, fresh pear, confetti tomatoes, cucumber, red onion with cilantro-lime dressing. 13</p> <p>SUMMER BEET SALAD Baby mixed greens, roasted beets, candied walnut, goat cheese, blood orange vinaigrette. 13</p>
<p style="writing-mode: vertical-rl; transform: rotate(180deg);">SHARED PLATES</p> <p>GIANT PRETZEL 13 Served with: beer cheese.</p> <p>NACHOS 14 A pile of corn tortilla chips loaded in every which way with cheese, black beans, pico de gallo, jalapeños and sweet corn. Topped with guacamole and sour cream. ADD: Chili or chicken 5</p> <p style="text-align: center;">MAINS</p> <p>FISH 'N' CHIPS 22 Cod Fillet battered and deep fried, served with garden peas, fries, coleslaw and lemon-caper remoulade.</p>	<p style="writing-mode: vertical-rl; transform: rotate(180deg);">DESSERT</p> <p>KEY LIME PIE 11 Steve's Authentic Key Lime Pie. Topped off with a dollop of whipped cream</p>

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& UPDATES

KEG & LANTERN

Brewing Company

SIGNATURE COCKTAILS 14

HIBISCUS RITA

Teremana Reposado, hibiscus syrup, agave, orange liquor, lime.

ELYSIAN CURE

Copper Dog, Misguided Rum, Passionfruit syrup, lemon.

T.HANKS DIET COCAINE

Diet Coke & Champagne, lemon.
*low abv

MR. MULE

House Infused Strawberry Vodka, lime juice, ginger beer, basil.

EL WHISKILO

Bourbon, Aperol, agave, lime juice and dash of Tabasco.

FUEGO PINA

House Infused Jalapeño Mezcal, agave, pineapple juice, lime.

*** FROZEN DRINKS ***

Ask the server for our current selection. just want a try a tiny one? 3\$

WINE

RED

SYRAH/MALBEC 11/ 44
Los Ailos, San Juan, Argentina (2021)

TEMPRANILLO 11/ 44
Sin Complejos, Toro, Spain (2021)

GRENACHE 14 / 56
Buscando, Bodegas Gil Berzal, Laguardia, Spain (2021)

WHITE

SAUVIGNON BLANC 11 / 44
Domaine Roc de Châteauevieux, Loire Valley, France (2021)

PINOT GRIGIO 11 / 44
Monte Degli, Delle Venezie, Veneto, Italy (2021)

ROSE 11 / 44
Gaupasa, Garnacha, Navarra, Spain (2022)

ORANGE 14 / 56
Das Orange, Weingut Edelberg, Nahe, Germany (2021)

SPARKLING 11 / 44
Prosecco Brut, Cipriani, Italy (2021)

ALCOHOL FREE

PHONY NEGRONI

St. Agrestis Negroni for when you're not-Negroni-ing. 10

KORA DOUBLE HOP NAIPA

ATMOS Brewing Company 8

RUBY NA SOUR ALE

Woodland Farms Brewery 8

PAW PALS

KEG & LANTERN PUMPKIN PUPPUCINO

Pumpkin puree topped with a dollop of whipped cream and a milkbone. 2

HAMBURGER PATTY

Plain Burger patty for our 4legged friends. 8

DAILY SPECIALS

WEDNESDAY

WINGS & BEER 15

TRIVIA 7 pm!

THURSDAY

BURGER & BEER 17

FRIDAY

FISH'N'CHIPS & BEER 25

SATURDAY

PRETZER & PITCHER OF BEER 29

SUNDAY

NACHOS & PITCHER OF BEER 29

Need a reservation? Find us on Resy!