








KEG & LANTERN

Brewing Company

DRAFT BEER

SIZE	 Available in 4pcks To-Go	Pint /Pitcher		WITTY WITTLE WIT		
IPA	JAMM SESSION			Witbier - 4.5%		
	Session IPA - 5.0%	9		Belgian style white beer made with	8	
	Light n hazy, super citrus fruit	/25		wheat,pilsner malt,coriander,	/25	
	flavor. Hops: Mosaic, Riwaka and			bitter orange peel and chamomile.		
	Citra.			Hops: Saaz		
	GREENEYES			APRICOTTA HAVE IT		
SEASONAL	WCIPA - 7 %	9		Apricot hefeweizen - 5.2%	8	
	Hoppy aroma Westy with a nice	/25		German style wheat beer with fresh	/25	
	bitter finish.Hops: Cascade,			apricot. Malt: barley, wheat. Hops:		
	Columbus, Citra, Centennial and			Hallertau Mittelfruh		
	Simcoe.			WALKERS		
	FROSTY NECTAR			American amber ale - 4.9%	8	
LIGHT & CRUSHABLE	Cold IPA - 7.2%	9		Red ale made with Maris otter and	/25	
	Aromatic citrus, passion fruit,	/25		crystal malts. Well balanced		
	pine needles, and dank. Dry			malt/hop, and easy drinking.		
	fermented for crushing with lager			Hops: Citra, Cascade		
	yeast at a higher temperature than			COMMIES		
	usual. Hops: Nectaron, Simcoe.			Kentucky Common Ale - 5.1%		
SOUR	NZHZ			Historic beer, made with 6 row	8	
	NEIPA - 6.5%	9		barley, corn flakes, and crystal	/25	
	All New Zealand hops. Stone fruit,	/25		malt. This amber colored cream ale		
	peach,and orange zest.			is light and refreshing. Great		
	Hops: Wai-iti, Kohatu & Waimea.			pairing with a Kentucky Straight		
	KING OF CITRUS			Bourbon!		
NITRO	Pomelo Zest IPA - 6.5%	9		Hops: Hallertau Mittelfruh		
	Intense citrus & candy orange aroma.	/25		CHILLY BIN PILS		
	IPA with Pomelo zest & Kohatu hops.			Motueka Hopped Pilsner - 4.9 %	8	
	BEYOND THE HAZE			Crispy and light, with a subtle	/25	
	NEIPA - 7.5%	9		citrus lemon/lime aroma and taste.		
	Our core NEIPA beer. Juicy,	/25		Hops: Motueka		
ANY DRAFT	JASMINE 'S			ELECTRON MYTH		
	Rice Lager - 4.8%	8		Barrel Aged Amber Ale - 4.9%	9	
	Super crisp, crushable light rice	/25		Bright, woody, and funky nose.	/25	
	lager. Toasted rice, Jasmine rice,			Smooth, balanced, malty, and mellow		
	Pilsner malt, and Mittelfruh hops.			finish.		
	SOPRANO			JAZZ CHICKENS BLACK RASPBERRY	9	
APPETIZER PLATTER	Italian style Pilsner - 5.2%	8		Pale sour - 4.6%	/25	
	Aromatic, light, and hoppy with a	/25		Foeder fermented and aged pale		
	nice dry finish.			sour with black raspberries.		
	Grain: Eraclea Pilsner, caramunich			OLD IRISH STOUT		
	Hops: Saaz, Saphir			Nitro stout - 4.3%	9	
	GOLDEN			Creamy and smooth drinking. Subtle		
TASTING FLIGHT 16	Golden Ale - 5.0%	8		roasted chocolate flavor.		
	Light and crushable ale made with	/25		Grain: Maris Otter, roasted		
	Pilsner malt and toasted flaked			barley, flaked barley.		
	rice. Hops: Crystal			Hops: East Kent Golding		
	FIESTA			TASTING FLIGHT 16		
	Mexican lager - 5.0%	8		PICK ANY 4 POURS OF YOUR CHOICE!		
HAPPY HOUR	Super light, refreshing pale lager	/25		HAPPY HOUR		
	inspired by the best from our			MON - FRI		
	southern neighbor.			5 - 7 PM		
	SIDE-POUR PRAGUE PILS			ANY DRAFT	6	
	Czech Style Pilsner - 4.9%	9		APPETIZER PLATTER		
	Featuring a "smooth pour"			Wood board with sample of chicken	20	
ANY DRAFT	("Hladinka"). Smooth creamy head			wings, chicken fingers, mozzarella		
	that creates a pleasant aroma of			sticks, chips & guac.		
	hops and helps to bring out subtle			*Add a FLIGHT for only 10!		
	malty flavor.					

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WINGS

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.

GOCHUJANG KOREAN BBQ
This spicy, tangy and slightly sweet sauce is our newest addition. Let us know if you love it as much as we do!

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

SALADS

ADD: CHICKEN 6
STEAK 8
SAUTÉED COD 9

CITRUS SPRING SALAD
Baby arugula, mint, grapefruit wedges, purple Okinawa potatoes, radish, alfalfa sprouts, feta and avocado with blood orange dressing, topped with bee pollen. 17

QUINOA SALAD
Quinoa, sweet potato, corn, black beans, cherry tomato, cilantro, avocado and a lemon vinaigrette dressing. 16

CEASAR
Romaine lettuce, parmesan cheese, homemade caesar dressing and crispy croutons. 16
*Yes, you can have it as a wrap

SMALL PLATES

BUFFALO CHICKEN DIP
Buffalo chicken, sour cream,gruyere & cream cheese, served with homemade tortilla chips. 14

ROASTED BRUSSEL SPROUTS
Brussel Sprouts, red pepper aioli, balsamic glaze, spicy honey, lemon zest and toasted almonds. 14

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

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

WEEKLY SPECIAL

CHICKEN TANDORI
Chicken Tandori, with tri color cauliflower, roasted potatoes, olives and red pepper sauce. Served with house made naan. 16

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

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BURGERS & SANDWICHES & WRAPS	All Sandwiches & Burgers come with a side salad Substitute: French Fries 2, Tater Tots or Sweet Poatato Fries 3	
	KEG SMASH BURGER Juicy double patty, american cheese, lettuce, tomato, onion and Tajín aioli, on a toasted sesame brioche. ADD: BACON 2	16
	BEYOND BURGER Beyond burger with lettuce, tomato, onion, avocado and roasted red pepper aioli (vegan), on a toasted sesame brioche.	17
	FRIED CHICKEN Buttermilk fried chicken topped with red cabbage, pickles, Tajín aioli and pickled jalapeños, on a toasted sesame brioche.	16
	NEW YORK REUBEN Corned beef, swiss cheese, sauerkraut and spicy mustard, on a toasted marble bread.	17
	ADD: BUFFALO FRIED CHICKEN 6 STEAK 8 SAUTÉED COD 9	
	FRESH VEGGIE WRAP Fresh veggies, avocado, crispy leeks and roasted red pepper aioli (vegan), wrapped in a warm flour tortilla.	14
	VEGAN CHICKEN WRAP Vegan chicken tender, grilled artichoke, sliced carrots, tomatoes, sweet potato chunks, arugula and avocado tahini dressing, in a wrap.	15
	KEY LIME PIE Steve’s Authentic Key Lime Pie. Topped off with a dollop of whipped cream.	11
	MASCARPONE TIRAMISU Housemade tiramisu, slightly sweetened with a rich mascarpone.	11
MAINS	FISH'N'CHIPS Cod fillet battered and deep fried. Served with fries, lemon-caper remoulade and charred lemon.	24
	BBQ FLATBREAD Housemade Naan bread, with BBQ chicken, cheese curds and pickled onions.	19
	VEGGIE FLATBREAD Housemade Naan, with mixed roasted vegetables, vegan cheese, drizzle of balsamic glaze and cinnamon & chili infused hot honey.	18
	VEGAN BUTTERNUT SQUASH RAVIOLI Housemade butternut squash ravioli in alfredo sauce topped with vegan cheese and fried sage.	20
	SEARED PORK CHOP Bone-in Pork Chop, sweet potato puree, sautéed shredded brussel sprouts, pomegranate sauce & toasted almonds.	22
	HOUSE SALAD Mixed greens, cherry tomatoes, cucumber, crispy leek and bermuda onion. Tossed in a balsamic dressing.	8
	SWEET POTATO FRIES Served with garlic aioli.	8
	HERBES DE PROVENCE FRIES Topped with garlic parmesan and served with garlic aioli.	8
	FRIED PICKLES Battered fried pickle chips, served with ranch.	12
	YUCA FRIES Fried cassava fries, served with yuzu aioli.	9
SIDES	TATER TOTS Served with beer cheese.	10
	KEG & LANTERN PUMPKIN PUPPUCINO Pumpkin puree topped with a dollop of whipped cream and a milkbone.	2
	HAMBURGER PATTY Plain Burger smashed patty for our 4legged friends.	8
PAW PALS		

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SIGNATURE COCKTAILS	14	SPRING FLING Rum, rhubarb syrup, grapefruit spindrift, rosemary, lime.		PHONY NEGRONI St. Agrestis Negroni for when you're not-Negroni-ing. 10	
		WARSAW MULE Bison Grass Vodka, Krupnik honey liquor, lime juice, ginger beer.		FRE SPARKLING BRUT 0.5% abv 11	
		HIBISCUS MARG Tequila, hibiscus syrup, orange liquor, lime juice.		LAGUNITAS HOPPY REFRESHER Sparkling 0.0% abv 5	
		THE KEGRONI Blood Orange gin, St. Agrestis Paradiso & Inferno Bitter Aperitivo, Sweet Vermouth, Bittermens Elemakule Tiki Bitters.		ATHLETIC BREWING Cerveza 0.5% abv (12 oz can) 8	
		SPARKLING BASIL LEMONADE Basil infused vodka, housemade fresh lemonade topped with seltzer.		NO REGRETS Helles Style Lager - 0.5% abv Light in aroma and flavor with subtle notes of hops aroma and Munich malt. 9	
		PAPER PLANE Bourbon, Aperol, Sweet Vermouth, St. Agresis amaro, lemon juice.			
		PINK 75 Diega Ginebra Rose gin, strawberry syrup, prosecco, lemon.		WHISKEY BOURBON Bulleit Bourbon 12 Makers Mark 12 Michters 14 Suntory Toki 86 14 Woodford Reserve 14 Broken Barrel 12 Misguided 9 Jack Daniels 11	WHISKEY RYE Bulleit 12 Michters 14 Van Brunt 16
		DIRTY GIRL Gin, dry vermouth, olive brine & dash of celery bitters.		SCOTCH Laphroaig 10yr 17 Copper Dog 11	IRISH WHISKEY Jameson 11
			GIN Plymouth 12 Green Hook 12 Hendricks 14 Monkey 47 16 Tanqueray 11 Diega Ginebra 10	RUM Bacardi 10 Captain Morgan 11 Malibu 10 Sailor Jerry 11	
			COGNAC Hennessy VS 16	APERITIF Aperol 11 Campari 11 Fernet 12	
			TEQUILA Casamigos Blanco 14 Casamigos Reposado 16 Espolon Blanco 11 Espolon Reposado 11 Siempre Reposado 14	VODKA Grey Goose 12 Kettle One 10 Titos 10	
				MEZCAL Illegal Joven 11 La Vida 11 Grabado Joven 9 Madre Joven 16 Granja Joven 10	
GUEST		DOC'S CIDER New York - Apple Cider - 5.0% 9			
		JIAN T KOMBUCHA Hard Kombucha - 5.0% The Original: Passionfruit & Elderflower, with a hint of Jasmine 9			
		NUTRL Hard Seltzer - 4.5% 9			
WINE	GLASS 11/ BOTTLE 44	RED SYRAH/MALBEC Los Ailos, San Juan, Argentina (2021)		MONDAY WINGS & BEER 15	
		TEMPRANILLO Sin Complejos, Toro, Spain (2021)		TUESDAY TACOS & BEER 15 <i>TRIVIA at 7 pm!</i>	
		WHITE SAUVIGNON BLANC Domaine Roc de Châteauneuf, Loire Valley, France (2021)		WEDNESDAY MAC'N'CHEESE & BEER 15 <i>MIXTAPE BINGO 7 pm!</i>	
		PINOT GRIGIO VOGA, Delle Venezie, Veneto, Italy (2021)		THURSDAY BURGER & BEER 17	
		ROSE She's Always Rose, Pinot Noir, IGT di Pavia (2021)		FRIDAY FISH'N'CHIPS & BEER 25	
		ORANGE Primo Monte, Skin Fermented, Italy (2021)		SATURDAY PRETZEL & PITCHER OF BEER 29	
		SPARKLING Prosecco Brut, VOGA, Conegliano, Italy		SUNDAY NACHOS & PITCHER OF BEER 29	
				LUNCH SPECIAL M-F 12-3pm ANY SANDWICH 12	

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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
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, giant beens with sundried tomatoes, potato wedges and sourdough toast.	18
GIANT MATCHA PANCAKE	
House made giant matcha pancake, matcha ganache and strawberries.	16
BREAKFAST BURRITO	
Two scrambled eggs, chorizo, black beans, cheddar cheese, tater tots, salsa rioja and pico in a flour tortilla.	18
RUBEN CROQUE MONSIEUR	
Corned beed, Swiss cheese, topped with mornay sauce on a toasted sourdough.	20
BREAKFAST 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, bacon, sunnyside egg, cheddar, guacamole, tomato, sweet potato chips on a toasted sezame 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
CHICKEN & BISCUITS	
Housemade buttermilk biscuits, topped with fried chicken, honey butter and drizzled with Mike’s Hot Honey.	18

BOTTOMLESS BRUNCH
\$35

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