



KEG & LANTERN

SINCE **BREWING** 2009

DRAFTS

IPA PINT 9 / PITCHER 28

GREENEYES - WCIPA - 7%
Hoppy aroma with a nice bitter finish

BEYOND THE HAZE - NEIPA 6.5%
Juicy, aromatic, and hazy

JAMM SESSION - Session IPA - 5.0%
Light n hazy, super citrus fruit flavor

FROSTY NECTAR - Cold IPA - 7.2%
Citrus, passion fruit, pine needles, dank finish

GASTRONOMICAL - NEIPA - 6.2%
Soft and juicy with peach, apricot & ripe mango notes.

JET PACK - DOUBLE IPA - 8.6%
Vibrant hop aromas of mango, pineapple and peach

LIGHT & CRUSHABLE

PINT 9 / PITCHER 28

GOLDEN - Golden Ale - 5.0%
Light ale made with Pilsner malt and flaked rice

CHILLY BIN - Motueka Hopped Pilsner - 6.5%
A light brew with citrus aroma

SOPRANO - Italian style Pilsner - 5.2%
Light and hoppy with a dry finish

FIESTA - Mexican lager - 5.0%
Super light, refreshing pale lager

WHEAT N GREET - Ale - 5.7%
Refreshing with bright citrus notes and a crisp finish

PRAGUE PILSNER - Czech Style Pilsner - 4.9%
Subtle malty flavor, "Hladinka" side pour.

FLIGHTS 18

Pick any 4 pours of your choice!

SEASONAL PINT 9 / PITCHER 28

TART CART - BERLINER WEISSE - 3.5 %
Tart, with refreshing burst of real apricot

HOT GOLD - Golden Ale jalapenos - 5%
Crisp and mildly spicy.

CREAMSICKLE - Cream Ale - 5.1%
Velvety smooth with Vanilla finish

STARLIGHT - SAISON - 5.5%
Bright, crisp and full of character.

HIGHWAY TO HELLES- Helles lager - 4.9%
Subtle notes of hops aroma, Munich malts

WALKERS - American Amber Ale - 4.9%
Red ale with well balanced malt/hop

ROTER HAKEN - Festbier - 5.8%
Balanced, malty Oktoberfest lager.

SOUR PINT 10

ELECTRON MYTH - Barrel Aged Amber Ale - 4.9%
Bright, woodsy, funky nose

JAZZ CHICKENS - Pale sour - 4.6%
Foeder fermented with black raspberries.

NITRO PINT 10

OLD IRISH STOUT - Nitro stout - 4.3%
Creamy with a subtle chocolate flavor

HARD SELTZERS

12oz can zero sugar 9

KEG'D BLOOD ORANGE - 5%
KEG'D BERRY BOMB - 5%
KEG'D PINEAPPLE & TANGERINE - 5%

BEER & SHOT 12

Golden Ale & Whisky or Fiesta & Tequila

SOUPS 9

TOMATO

Creamy tomato bisque with croutons & parmesan sprinkle.

SMALL PLATES 14

SOUTHWESTERN STYLE CHILI

Beef chili with black beans, jalapeños, cheese & sour cream. Served with tortilla chips.

MAC & CHEESE

New York sharp cheddar, Jarlsberg & Monterey jack. Add bacon \$3, buffalo fried chicken \$6.

QUESADILLA

Flour tortilla with melted cheese, pico & sour cream. Add chicken \$5, steak tips \$6.

SPINACH ARTICHOKE DIP

Spinach, artichoke hearts, garlic, cream cheese, Romano & parmesan. Served with tortilla chips.

BUFFALO CAULIFLOWER

Crispy fried cauliflower tossed in buffalo sauce.

CHICKEN FINGERS

Five buttermilk fried chicken fingers with your choice of ranch, buffalo, blue cheese, BBQ or honey mustard.

MOZZARELLA BITES

Crispy bites served with marinara sauce.

SALADS 14

PROPER

Mixed greens, goat cheese, almonds, pickled onion & grape tomatoes with raspberry balsamic vinaigrette.

CAESAR

Romaine, parmesan, croutons & house caesar dressing.

ADD: Grilled/Fried Chicken 7

Blackened/Battered Fish 8

Steak / Buffalo fried chicken 8

Blackened / Sautéed Shrimp 9

WINGS 14

HALF DOZEN

Served with celery & blue cheese.

NAKED

Crispy deep fried, no sauce.

BUFFALO

Classic tangy hot buffalo sauce.

SMOKEHOUSE BBQ

Sweet and smoky BBQ.

GARLIC PARMESAN

Garlic butter & parmesan topping.

PEPPERBERRY

Candied peppered dry rub, spicy-sweet.

CHIPOTLE BOURBON BBQ

House bourbon chipotle BBQ sauce.

HELL FIRE

Wicked hot for the brave.

YAKITORI

Savory-sweet Asian-inspired, with scallions, peanut crumble & sriracha lime dressing.

SIDES

FRIES 7

WAFFLE FRIES 8

SWEET POTATO FRIES 8

SIDE GARDEN SALAD 7

SIDE CAESAR 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.

Payments can be split up to 5 cards.

All fried items are cooked in the same fryer.

SANDWICHES / BURGERS

All Sandwiches & Burgers come with a side salad

Substitute: French or Waffle Fries 2,
Sweet Potato Fries 3

GRILLED CHEESE 15

Locally sourced cheeses on toasted sourdough.
Add bacon 3, chicken 5.

CARNITAS SANDWICH 17

Pork carnitas, Swiss cheese, chipotle bourbon BBQ
& crispy onions, toasted ciabatta.

FRIED CHICKEN 17

Buttermilk fried chicken with lettuce, tomato, onion
& honey mustard aioli on toasted ciabatta.

*Ask to make it SPICY.

GRILLED CHICKEN 17

Grilled chicken with lettuce, tomato, onion & honey
mustard aioli, toasted ciabatta.

REUBEN 18

Corned beef, Swiss, bacon, sauerkraut & Russian
dressing, sourdough.

PHILLY CHEESE STEAK 17

Onions, peppers, mushrooms, provolone & beer
cheese, hoagie roll.

CAESAR WRAP 14

Caesar salad in a flour tortilla.
Add buffalo chicken, steak or fish 8.

KEG BURGER 17

Double smashed patty, American cheese, lettuce,
tomato, onion & chipotle aioli, toasted sesame
brioche.

BEYOND BURGER 17

Plant-based burger with lettuce, tomato & onion,
toasted sesame brioche.

Add: American/Swiss/Cheddar 1
Blue cheese/Goat Cheese/Mozarella 2
Bacon 3

MONTHLY SPECIAL

PRETZEL DOG 16

Bratwurst, sautéed onions, beer cheese, toasted
pretzel bun, fries.

LARGE PLATES

CHICKEN PARM SANDO 17

Breaded chicken, marinara, parmesan & mozzarella
on focaccia.

BURRITO BOWL 18

Rice & beans, lettuce, avocado, pico, queso fresco,
tortilla chips, avocado sauce & salsa.

FISH 'N' CHIPS 22

Battered haddock fillet with fries & lemon-caper
remoulade.

PRETZEL 14

Served with beer cheese, spicy mustard & honey
mustard.

NACHOS 16

Cheddar, guacamole, jalapeños, black beans, pico &
sour cream. Add chili or chicken 5.

LOADED CHILI FRIES 16

Hand-cut fries topped with chili, bacon, cheese &
crispy onions. Side of ranch.

DESSERT

KEY LIME PIE 11

Steve's Authentic Key Lime Pie topped with
whipped cream.

DAILY SPECIALS

MONDAY WINGS & BEER

TUESDAY TACOS & BEER

WEDNESDAY MAC N CHEESE & BEER

THURSDAY BURGER & BEER

FRIDAY FISH N CHIPS & BEER

SATURDAY PRETZEL & PITCHER

SUNDAY NACHOS & PITCHER



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COCKTAILS

WARSAW MULE 14

Bison Grass Vodka, Krupnik honey liquor, lime juice, ginger beer.

LAVENDER MARG 14

Lavender tequila, orange liquor, lime juice, butterfly pea.

KEGRONI 14

Orange gin, cocchi americano, suze, orange bitters.

FUEGO PINA 14

House-infused Mezcal with pineapple & jalapeño, agave, pineapple juice, lime.

WATERMELON MARGARITA 15

Reposado tequila, orange liquor, lime juice, watermelon water.

PAPER PLANE 16

Aperol, sweet vermouth, bourbon, lemon.

HUGO SPRITZ 16

Fort Hamilton gin, St. Germain, prosecco, mint.

ESPRESS YA'SELF 16

Vanilla vodka, coffee liquor, cinnamon, cold brew, nutmeg.

FROZEN

PEACH ARNOLD PALMER 15

HAPPY HOUR

MONDAY - FRIDAY

4 - 7 pm

\$6 DRAFTS

\$6 HARD SELTZERS

APPETIZER PLATTER \$20

WINE

MALBEC 12

Zorzal, Terroir Unico Tupungato, Argentina (2023).

TOSCANA ROSSO 14

Poglio Del Concone, Toscana, Italy (2021).

SAUVIGNON BLANC 12

Prisma, Valle de Casablanca, Chile (2024).

PINOT GRIGIO 11

VOGA, Delle Venezie, Veneto, Italy (2022).

ROSE 12

Bieler Pere et Fila, Provence, France (2023).

ORANGE 12

ZO, Skin Fermented, France (2024).

SPARKLING 12

Prosecco Brut, VOGA, Conegliano, Italy.

ALCOHOL FREE

NA BEYOND THE HAZE 9

NAIPA 0.5 % abv

POCHO 9

Mexican Lager 0.5% abv

HOPLARK CITRA 6

Sparkling Hop Water 0.0% abv

GUILT FREE SPRITZ 12

Giffard Aperitif Sirop, Fre Sparkling brut, topped with club soda and orange slice.

MICHE-NADA 12

Tajin Rim, Spice Mix & Cerveza

PHONY NEGRONI 10

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

MELA 9

Watermelon Water 0.0% abv