

LANTERN'S KEEP



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Cocktails \$18

Gin

Pineapple Collins

gin, pineapple, lemon, seltzer, peychaud's bitters

shaken and served tall

Jasmine

gin, cointreau, campari, lemon

shaken and served up

Raspberry Rickey

gin, fino sherry, lime, raspberry, seltzer

shaken and served tall

Warday's Cocktail

gin, applejack, sweet vermouth, green chartreuse

stirred and served up

Keeper's Choice \$18

Request a spirit, style, or flavor

Consuming raw eggs may increase your risk of foodborne illness

Please inform your server of any allergies

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Rum

Louanalao

white rum, campari, allspice liqueur, lime, strawberry
shaken and served on a rock

Peter's Dilemma

blackstrap rum, orgeat, coconut, pineapple, lime, absinthe
shaken on crushed ice

Hotel Nacional

aged rum, pineapple, apricot liqueur, lime
shaken and served up

El Presidente

white rum, blanc vermouth, curaçao, pomegranate
stirred and served up

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Tequila

High Horse

reposado tequila, mezcal, aperol, lime, pomegranate
shaken and served on a rock

La Reforma

blanco tequila, pear brandy, lime, ginger, honey
shaken and served on a rock

Tequila Speckled Hen

blanco tequila, lime, cucumber, cayenne & black pepper, egg white*
shaken and served up

Monte Carlos

reposado tequila, mezcal, benedictine, angostura bitters
stirred on a rock

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Brandy

Star Daisy

applejack, gin, curaçao, lemon, seltzer
shaken and served up

Brandy Cobbler

cognac, peach liqueur, lemon, orange, pineapple, berries, mint
shaken on crushed ice

Almond Blossom Royale

pisco, lemon, orgeat, strawberry, salt, champagne
shaken and served up

Italian Rivalry

cognac, bourbon, amaro montenegro, brown sugar
stirred on a rock

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Whiskey

Barrymore Room

bourbon, sweet vermouth, lemon, strawberry, egg white*
shaken and served up

New Brunswick

blended scotch, islay scotch, lemon, maple syrup, orange bitters
shaken and served on a rock

Overlook

irish whiskey, blanc vermouth, apricot liqueur, angostura bitters
stirred on a rock

Fallback

rye, applejack, sweet vermouth, amaro nonino, peychaud's bitters
stirred up

War Horse

blended scotch, islay scotch, blanc vermouth, crème de cacao,
angostura bitters
stirred up

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Small Plates

Rosemary **Spiced Nuts** \$5

Orange and Thyme **Marinated Olives** \$7

Classic Deviled Eggs, Watermelon Radish \$14

White Bean and Truffle Dip, Crudités, Rosemary Chips \$10

Daily Artisan Cheeses Selection, Fig Jam, Dried Fruit, Nut Bread \$16

Escargot de Bourgogne, Hazelnut Garlic Butter \$16

Umami Oysters, Sherry Mignonette (half dozen) \$19

Oysters Rockefeller, Hollandaise Sauce (half dozen) \$22

PEI Mussels, Tomatoes, White Beans, White Wine Sauce \$18

Bison Carpaccio, Parmesan Cheese \$15

Bison Sliders, Gruyere, Pickled Shallots \$17

Marinated Lamb Tenderloin, Red Mustard Sauce \$18

Chicken Liver Mousse Toast, Sunchoke Chips \$15

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Sparkling

Champagne de Castelnau — Réserve Brut NV, France \$21

Billecart-Salmon — Brut Rose NV, France (375ml) \$75

White Wine

Burgundy — Naudin Varrault, Macon, 2016,

Burgundy, France \$17

Sancerre — Domaine Gerard Millet, 2015,

Loire Valley, France \$17

Riesling — Ravenna, 2013,

Columbia Valley, Washington State, \$17

Rosé Wine

Domaine Montrose,, 2016, Languedoc, France, \$17

Red Wine

Cabernet Sauvignon — Carving Board, 2015, Central Coast, California \$17

Pinot Noir — Hanging Vine, 2015, Lodi, California \$17

Bordeaux — Château Bonnin, 2012, Bordeaux, France \$17

Beer

La Chouffe Blond Ale \$13

Victory Prima Pils \$11

Great Divide Titan IPA \$11

Left Hand Milk Stout \$11