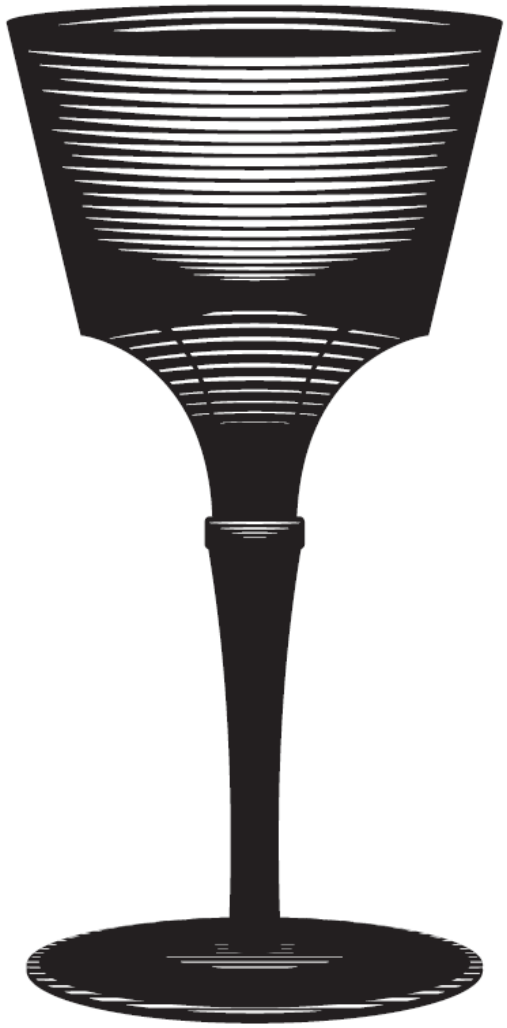
LANTERN'S KEEP



LANTERN'S KEEP

Cocktails $19

Bearcat
gin, lemon, orgeat, strawberry, peychaud's bitters
shaken, served on crushed ice

Hanky Panky
gin, sweet vermouth, fernet branca
stirred, served up

Tijuana Lady
blanco tequila, licor 43, lime, angostura bitters
shaken, served up

La Vida Pasada
blanco tequila, st. germain, montenegro, lemon
shaken, served up

Hat in Hand
aged rum, cognac, banana, angostura bitters, salt
stirred, served on a rock

Keeper's Choice
Request a spirit, style, or flavor
Let us do the rest

#LanternsKeep

@LanternsKeep

Consuming raw eggs may increase your risk of foodborne illness
Please inform your server of any allergies

LANTERN'S KEEP

Available for private events.

Please contact Jenna Rigert,

jrigert@iroquoisny.com

212-453-4031

Please follow us on social media

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Reserve Cocktails

Gibson $29
monkey 47 gin, dry vermouth,
monkey 47 brined onion
stirred, served up

Tequila Gumption $23
tromba reposado tequila, yola mezcal,
maraschino, angostura & orange bitters
stirred, served on a rock

Grandfather $29
virgil kaine ashcat bourbon, lemorton calvados,
sweet vermouth, angostura & peychaud's bitters
stirred, served up

Masa-San $28
nikka taketsuru pure malt scotch, oloroso sherry, benedictine, chocolate bitters
stirred, served on a rock

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Sparkling Wine

Champagne de Castelnau — Réserve Brut NV, France $21/glass
Billecart-Salmon — Brut Rose NV, France (375ml bottle) $75

White Wine

Burgundy — Maison Deux-Fleurs, Bourgogne, France $18
Sancerre — Domaine Gerard Millet, 2016, Loire Valley, France $18
Riesling — Ravenna, 2013, Columbia Valley, Washington State, $18

Rosé Wine

Château des Marres, Cuvée CapRosé, Côtes de Provence, France, 2015 $18

Red Wine

Cabernet Sauvignon — Imagery 2016, Central Coast, California $18
Pinot Noir — Hanging Vine, 2015, Lodi, California $18
Bordeaux — Château Bonnin, 2012, Bordeaux, France $18

Beer

Victory Prima Pils $11
Great Divide Titan IPA $11
Left Hand Milk Stout $11
La Chouffe Blond Ale $13

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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

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Escargot de Bourgogne, Hazelnut Garlic Butter $16

Umami Oyster on The Half Shell, Sherry Mignonette (half dozen) $19

Oysters Rockefeller, Hollandaise Sauce, Wilted Spinach (half dozen) $22

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

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Bison Carpaccio, Parmesan Cheese $15

Bison Sliders, Gruyere, Pickled Shallots $17

Marinated Lamb Tenderloin, Red Mustard Sauce $18

Chicken Liver Crostini, Onion, Sherry Wine Sauce $15

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Cocktails $19

Lilikoi Daiquiri
white rum, lime, passionfruit, honey
shaken, served up

Bermuda Sour
gosling's rum, lemon, orange,
egg white, angostura bitters
shaken, served on a rock

Sutter's Mill
bourbon whiskey, lemon, pineapple, honey
shaken, served on a rock

Sherpa
bourbon whiskey, allspice, curaçao, orange bitters
stirred, served on a rock

A Mari Colada
campari, cynar, coconut cream,
pineapple, lime, salt
shaken, served on crushed ice

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