

LANTERN'S KEEP



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Cocktails \$19

J-Roc Rickey

gin, cognac, lime,
angostura bitters, seltzer
shaken, served tall

Gibson

gin, dry vermouth,
monkey 47 brined onion
stirred, served up

Charo's Kick

blanco tequila, mezcal,
lemon, orgeat
shaken, served up

Serenity Now

white rum, passionfruit,
vanilla, lime, peychaud's bitters
shaken, served on crushed ice

Third Party

aged rum, sweet vermouth,
amer china china, orange bitters
stirred, served up

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Available for private events.

Please contact Jenna Rigert,

jrigert@iroquoisny.com

212-453-4031

Please follow us on social media

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Consuming raw eggs may increase your risk of foodborne illness

Please inform your server of any allergies

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Reserve Cocktails

Paper Crane \$22

mars shinshu iwai tradition whisky,
aperol, amaro nonino, lemon
shaken, served up

Overlook \$26

knappogue castle 12 irish whiskey,
blanc vermouth, apricot liqueur, angostura bitters
stirred, served on a rock

McKittrick Old Fashioned \$36

virgil kaine electric owl bourbon,
pedro ximénez sherry, chocolate bitters
stirred, served on a rock

Sidecar \$38

domaine d'esperance 17 yr armagnac,
cointreau, lemon
shaken, served up

Golden Delicious \$75

camut 18 yr 'privilege' pays d'auge calvados, honey, angostura 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) \$85

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 — Carving Board, 2014, Central Coast, California \$18
Pinot Noir — Nicolas Idart, 2015, France, \$18
Bordeaux — Château Bonnin, 2012, Bordeaux, France \$18

Beer

Brooklyn Pilsner \$11
Ommegang IPA \$11
Left Hand Milk Stout \$11
La Chouffe Blonde Ale \$13
Finneriver Farmstead Pear Cider \$14

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Spiced Nuts \$5

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

Deviled Eggs \$14

Hummus, Crudités, Rosemary Chips \$11

Cheese Plate, Fig Jam, Dried Fruit, Nut Bread \$16

Escargot de Bourgogne, Hazelnut Garlic Butter \$16

Raw Oysters on the Half Shell, Sherry Mignonette (half dozen) \$19

Beef Tartare with Crostini \$15

Bison Sliders, Gruyere, Pickled Shallots \$17

Marinated Lamb Tenderloin, Red Mustard Sauce \$18

Chicken Liver Mousse Toast, Crispy Shallots \$15

Chocolate Lava Cake \$12

Vanilla Bean Panna Cotta \$12

Croissant Pudding \$12

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Artist's Special

bourbon, fino sherry,
lemon, pomegranate
shaken, served up

Bensonhurst

rye, dry vermouth,
cynar, maraschino
stirred, served up

Michigander

apple brandy, cynar,
lemon, honey
shaken, served on a rock

Backhand

cognac, calvados, campari,
sweet vermouth, chocolate bitters
stirred, served on a rock

Keeper's Choice

request a spirit, style, or flavor and
let us do the rest.

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