

WINE

Domaine Martin, Sancerre | 18
Chavignol, France

Atalier, Albariño | 18
Meaño, Spain

LIOCO, Chardonnay | 18
Sonoma, California

Crémant de Bourgogne, Brut | 16
Burgundy, France

Gimonnet 'Belles Annees' Champagne | 32
Côte des Blancs, France

Banshee, Pinot Noir | 18
Sonoma, California

Viña Alberdi, Rioja | 18
Labastida, Spain

Dashe, Zinfandel | 18
Oakland, California

BEER & CIDER

Crisp Pilsner, Sixpoint | 12

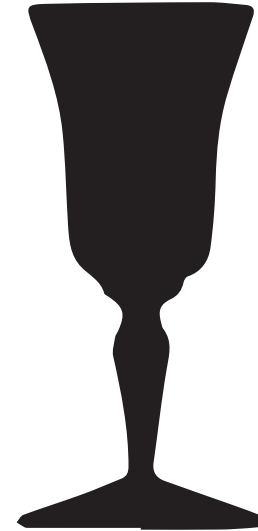
IPA, Southern Tier | 12

Black Duck Porter, Greenport Harbor | 12

Farm Flor, Graft Cider | 12

LANTERN'S

KEEP



COCKTAILS

– 20 –

Jasmine

gin, cointreau, campari, lemon
shaken, served up

Puritan

gin, dry vermouth, yellow chartreuse, orange bitters
stirred, served up

High Horse

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

West Side Rumble

white rum, port, lemon, blackberries
shaken, served on crushed ice

Third Party

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

Flash of Lightning

cognac, ginger, pomegranate, lime, seltzer
shaken, served tall

McKittrick Old Fashioned

bourbon, px sherry, chocolate bitters
stirred, served on a rock

Double Barrel

rye, dry vermouth, sweet vermouth, angostura & orange bitters
stirred, served up

New Brunswick

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

Keeper's Choice

request a spirit and flavors of your choice
and we'll take care of the rest

SMALL PLATES

Warm Mixed Nuts | 4

Olives | 4

feta cheese, caperberries

Sterzing's Potato Chips & French Onion Dip | 6

Hummus & Crudités | 10

Beef Franks in a Blanket | 14

Brooklyn curry ketchup, honey & stone ground mustards

Shrimp Cocktail | 17

Cheese Platter | 21

rustic crackers, fruit, fig jam, apple butter
Clothbound Cheddar, Fromage blanc (New York)
Humboldt Fog (California)
Ewephoria (Netherlands)
Black Label Cambozola (Germany)
Alp Blossom (Austria)

Junior's Cheesecake | 9

chocolate sauce, fruit