

LANTERN'S KEEP



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Cocktails \$19

Easy Street

gin, st. germain, lemon,
cucumber, seltzer
shaken, served tall

Mercy Mercy

gin, cocchi americano,
aperol, angostura bitters
stirred, served up

Oaxacanite

blanco tequila, mezcal, lime,
grapefruit, honey, angostura bitters
shaken, served up

Fredo Corleone

aged rum, lime,
maple syrup, banana
shaken, served up

Sherry Cobbler

palo cortado sherry, lime, lemon, orange,
peach, strawberry, raspberry
built on crushed ice

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

[#LanternsKeep](https://twitter.com/LanternsKeep)

[@LanternsKeep](https://www.instagram.com/LanternsKeep)

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Reserve Cocktails

Overlook \$26

knappogue castle 12 irish whiskey,
blanc vermouth, apricot, 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

Spin-Off \$38

barrell cask strength rye #2, sweet vermouth,
green chartreuse, campari
stirred, served on a rock

Golden Delicious \$75

camut 18 yr 'privilege' pays d'auge calvados,
honey, angostura bitters
stirred, served on a rock

Sazerac \$90

guillon-painturaud grande champagne cognac,
white sugar, peychaud's bitters, absinthe
stirred, served neat

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Sparkling Wine

Champagne de Castelnaud — 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 — Imagery 2016, Central Coast, California \$18
Pinot Noir — Hanging Vine, 2015, Lodi, California \$18
Bordeaux — Château Bonnin, 2012, Bordeaux, France \$18

Beer

Brooklyn Pilsner \$11
Ommegang Nirvana IPA \$11
Left Hand Milk Stout \$11
La Chouffe Blonde Ale \$13

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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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Hi-Fly

bourbon, amaro cio ciaro,

lemon, orange, orgeat

shaken, served on a rock

Artemis

bourbon, genepy alpes, honey,

angostura & orange bitters

stirred, served on a rock

Cotton Cocktail

rye whiskey, dry vermouth,

sweet vermouth, absinthe, orange bitters

stirred, served up

Monday in Manhattan

blended scotch, calvados, sweet vermouth,

benedictine, psychaud's bitters

stirred, served up

Keeper's Choice

request a spirit, style, or flavor