



# LANTERN

- Popcorn** GF + V 2  
free with the purchase of your drink
- Chevre Snack Mix** GF + V 4  
fried chickpeas, roasted peanuts, and wasabi peas  
tossed in our house dry rub
- Chips and Salsa** GF + V 8  
house made salsa with warm corn tortilla chips
- Fry Basket** 8  
classic medium cut french fries, the perfect snack
- Chicken Strips** 10  
3 strips of our juicy chicken seasoned to perfection  
paired with our classic french fries
- Philly Eggrolls** 14  
the ever iconic Philly cheesesteak inside a golden  
brown eggroll shell.
- Bar-cuterie** GF 12  
cured Italian meat, premium cheeses, and  
candied walnuts
- Hummus** V 10  
hummus, fresh veggies, and naan dippers

<b>GF</b> Gluten Free	<b>VG</b> Vegan	<b>V</b> Vegetarian
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\*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## LATE NIGHT



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**Strawberry Kisses** 12

Skyy vodka, strawberry,  
lime, champagne

**Not Bond's Martini** 16

Bombay Sapphire, dry vermouth,  
olives - Stirred not shaken

**House Barrel Aged  
Buffalo Trace Old Fashioned** 12

**Perry Mule** 12

Deep Eddy vodka, pear cider,  
ginger beer, lime

**Grant 75** 13

pear brandy, champagne,  
St Germain, lemon

**Your Favorite Starburst** 10

tequila, prickly pear, lime  
(try Mezcal for some smoke)



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## GLASS

<b>House Bubbles</b>	6 / g 30 / b	<b>Townshend Pinot Gris WA 2020</b>	8 / g 30 / b
<b>Brown Heritage Chardonnay OR 2018</b>	9 / g	<b>Townshend Sauvignon Blanc WA</b>	8 / g 30 / b
<b>Napa Cellars Oaked Chardonnay Napa Valley CA 2018</b>	13 / g 50 / b	<b>Chateau St. Michelle Sauvignon Blanc 2018</b>	8 / g 30 / b
<b>King Estate Chardonnay Willamette Valley 2018</b>	7 / g 24 / b	<b>Maddalena Cabernet Sauvignon 2018</b>	8 / g 30 / b
<b>Seven Hills Rose Walla Walla WA 2019</b>	11 / g 42 / b	<b>Barili Cellars Red Blend WA</b>	9 / g
		<b>Townshend T3 Red Blend</b>	10 / g

## BOTTLE

<b>Trevari Blanc de Blanc Sparkling WA</b>	30 / b	<b>Seven Hills Cabernet Sauvignon WA 2015</b>	50 / b
<b>Trevari Blanc de Noir Sparkling WA</b>	35 / b	<b>Alexander Valley Organic Cabernet Sauvignon CA 2015</b>	50 / b
<b>Trevari Rose Sparkling WA</b>	40 / b	<b>Rodney Strong Pinot Noir Russian River Sonoma County 2018</b>	36 / b

## WINE



# LANTERN

## SHAREABLES

### WING FLAVORS

- Sesame Orange Mustard
- BBQ
- Gochujang Sweet Chili
- Buffalo
- Dry Rub

<b>Philly Eggroll</b>	15	<b>Charcuterie</b>	18
shaved beef, caramelized peppers and onions, American cheese		chef curated meats, cheeses, pickles, compote, fresh berries, and toasted crostini	
<b>Wings GF</b>	18	<b>Smoked Pork Belly Tapas GF</b>	14
chicken wings with your choice of flavor		hickory smoked pork belly, pico de gallo, spicy avocado crema, corn tortilla chips	
<b>Not Wings VG</b>	14	<b>Poutine</b>	14
fried cauliflower and romanesco with your choice of flavor		crispy fries, braise gravy, cheddar cheese curds, green onion	

## SALADS

<b>Romaine Panzanella V</b>	14	<b>Caesar V</b>	13
crisp romaine, fresh mozzarella, heirloom cherry tomatoes, croutons, balsamic glaze, and lemon infused olive oil.		crisp romaine, parmesan, croutons, classic Caesar dressing <i>Add Chicken</i>	+3
<b>Cobb GF</b>	15	<b>Tropical Tuna GF</b>	20
wedge salad, chicken, avocado, bacon, blue cheese		sesame seared ahi tuna, spring quinoa salad, apple pico	

## HANDHELDS

- Comes with a side of fries or a house salad
- *Gluten-free buns available upon request*
- *Vegan cheese available upon request*

<b>Duck Dip</b>	18	<b>Burger</b>	16
roasted duck breast, duckarrones, smoked gouda, slow roasted tomatoes. Served with duck jus.		two beef patties, bacon jam, garlic aioli, lettuce, tomato, onion. <i>Choice of cheese: American, smoked gouda, white cheddar, dill havarti</i>	
<b>Pesto Chicken Burger</b>	16	<b>Notta Burger VG</b>	14
grilled chicken breast, arugula, seared tomato, crispy fried onions, and pesto aioli. <i>Choice of cheese: American, smoked gouda, white cheddar, dill havarti</i>		a garbanzo-based vegan burger patty with curried vegan mayo, lettuce, tomato and onion. Add cheese or keep it vegan. <i>Choice of cheese: American, smoked gouda, white cheddar, dill havarti</i>	
<b>PLT</b>	15		
prosciutto, lettuce, tomato, on garlic toast			

## MAINS

<b>Fish + Chips</b>	16	<b>Vegan Curry GF + VG</b>	15
beer-battered cod fillets, fries		jasmine rice, roasted cauliflower, romanesco, slow roasted tomatoes and red curry sauce	
<b>Bulgogi Lettuce Wraps GF</b>	15	<b>Korean Ramen</b>	16
your choice of chili spiced beef, or Korean BBQ pork belly, jasmine rice, kimchi, butter lettuce		black pepper beef, kimchi, soft boiled egg*, green onions, shiitake mushrooms	

## KIDS

### SIDES

- Fruit
- Fries

<b>Grilled Cheese</b>	6	<b>Cheeseburger</b>	8
rustic sourdough, American cheese		kids sized burger, American Cheese	
<b>Chicken Strips</b>	7	<b>Fruit Plate GF + V</b>	7
classic basket of chicken strips		fresh fruit, seasonal berries, yogurt dip	

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