K

PAN FRIED CALAMARI 24
hot cherry peppers, garlic butter

CRISPY BRUSSELS SPROUTS 16
Sriracha aioli, lemon chili oil

KEATINGS NACHOS 15
pickled jalapenos, black olives,
cheddar cheese, salsa, sour cream, guacamole
+ Chicken 6 I Short Rib 8

AHI TUNA CRUDO 18
yuzu dressing, sesame oil

PHILLY STEAK SANDWICH 20
thinly sliced sirloin, caramelized onion, cooper
sharp cheese, soft italian roll

CITRUS SHRIMP 18
poached, cocktail sauce

KEATING'S CHEESEBURGER 19
chuck/sirloin/short rib blend, bibb lettuce,
jersey tomato, cooper sharp american cheese,
toasted brioche

SMOKED TROUT DIP 16
dill, sour cream, capers, crostini

MIXED BABY GREENS 14
toasted pecan, jersey tomato, aged goat cheese,
radish, citrus vinaigrette

BUTTER LETTUCE WEDGE 16
pickled red onion, blue cheese vinaigrette

CRAB & HERB TOAST 22
lump crab, Boursin cheese, sourdough toast

LOBSTER ROLL 39
poached lobster, langostino,
tarragon caper aioli, buttered top roll,

Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborn illness.

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COCKTAILS

Signature

DELAYED FLIGHT 16
tito's vodka, aperol, grapefruit, lime

EVERGREEN DEN 15
ford's gin, planteray pineapple rum, honey,
lemon, rosemary

HIGH NOTE 16
don julio blanco tequila, cointreau, guava, lime, chili tincture

HARBOR CLUB 15
botanist gin, apricot, lemon, mint, aromatic tonic

LOST COUNT 15
planteray cut and dry coconut rum, bourbon,
averna amaro, orange bitters

Classic

OLD FASHIONED 16
makers mark bourbon, demerara,
orange & angostura bitters

NEGRONI 15
bluecoat gin, campari, sweet vermouth

ESPRESSO MARTINI 16
stateside vodka, mr. black cold brew coffee liqueur,
ellis coffee espresso

Free Spirited

14 each

SOCIAL SQUAD
lyre's gin, grenadine,
fever tree ginger beer, lime

LYRE'S SPRITZ
lyre's italian spritz, lyre's italian orange, soda

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LYRE'S SPRITZ
lyre's italian spritz, lyre's italian orange, soda

WINE BY THE GLASS

White & Rose

Sauvignon Blanc 16
Bright citrus, grapefruit, and crisp flinty minerality

Pinot Grigio 16
Light-bodied and easy-drinking

Chardonnay 17
Full-bodied and smooth. Buttery, rounded finish

Riesling 15
Off-dry and aromatic. Balanced by vibrant, crisp acidity

Rosé 16
Bursting with fresh strawberries, watermelon, and a bright, refreshing splash of citrus

Red

Pinot Noir 16
Light-to-medium-bodied and elegant. Shows bright red cherry

Merlot 15
Smooth, lush, and incredibly approachable

Cabernet Sauvignon 18
Bold, rich, and full-bodied. Layers of black currant, blackberry, toasted oak

Tempranillo 15
Medium-to-full-bodied and savory. Balanced notes of ripe black cherry,

Sparkling

Prosecco 14
Effervescent, light, and celebratory

BEER

Bottles & Cans

Corona Extra 10
Coors Light 9
Miller Lite 9
Yuengling 9
Samual Adams Boston Lager 10
Michelob Ultra 9

Bud Light 9
Angry Orchard 9
Blue Moon 10
Yards Pale Ale 10
Dogfish Head 60 Minute IPA 9
Heineken 10

Draft

Sam Adams Seasonal 9
Tröegs Perpetual IPA 10
Michelob Ultra 9
Guinness 11
Conshohocken Brewing Seasonal 10

Levante Caught Adrift 10
Stella 10
Victory Brotherly Love 10
Yuengling 9
Yards Trash Talk 9

Inquire about all of our rotations

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DESSERT

PHILADELPHIA CHEESECAKE 13
philadelphia cream cheese, strawberry sauce, whipped cream

SUMMER FRUIT TART 12
short crust pastry, chantilly cream, sponge cake, mixed berries, currants, raspberry powder

OLD FASHIONED CHOCOLATE CAKE 12
fudgy cake, chocolate icing, chocolate shavings, ganache, whipped cream

LIMONCELLO MASCARPONE CAKE 14
sicilian lemon infused sponge cake, italian mascarpone,
white chocolate, raspberry powder, whipped cream

POST DINNER POURS

CARAMEL APPLE PIE 14
caramel apple codka, goldschlager, apple cider, apple slice

CHOCOLATE KISS 13
caramel apple vodka, creme de cacao, half and half, chocolate drizzle

CHOCOLATE PEPPERMINT 13
creme de cacao, peppermint schnapps, half and half

CINNAMON APPLE CANDY 14
caramel apple vodka, goldschlager, ginger ale, cinnamon

Cognac

Courvoisier VS
Courvoisier VSOP
Hennessy VS
Martell VS
Rémy Martin VSOP

Digestif

Sambuca
Amaro
Limoncello
Grand Mariner
Amaretto Disaronno

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Hennessy VS
Martell VS
Rémy Martin VSOP

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