

CRAFT BEER

Session IPA

ABV 4.2% | IBU 50 | 6.75/pint
crafted to give you the malt body AND hoppiness of its big brother. Yes more intense but less bitter ... for all day "sessioning"

Brandywine Wit

ABV 4.5% | IBU 15 | 6.25/pint
Belgian ale brewed with raw wheat, coriander and orange peel, gives this WIT zesty hints while rounding off with a citrusy finish

McKenzie Light Lager

ABV 4.5% | IBU 7 | 5.75/pint
a skillfully crafted brew that is gently hopped with a smooth malt body. Clean, crisp, and refreshing. This is no ordinary light beer.

Emergency Golf Match Amber Ale

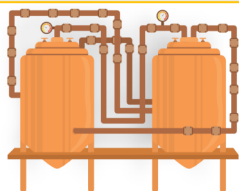
ABV 5.3% | IBU 11 | 6.50/pint
great crispy malt flavors and gentle hop notes make this a perfect choice for anyone who wants a refreshingly smooth beer

Saison Vautour Farmhouse Ale

ABV 6.5% | IBU 28 | 6.75/pint
our GABF Gold medal award-winning Belgian style farmhouse ale balances a bold, spicy yeast character with a hoppy dry finish

Route 202 Hazy Pale Ale

ABV 6% | IBU 30 | 6.50/pint
using a blend of Cascade, Centennial, Summit and Amarillo hops, this refreshing ale offers notes of fruit and citrus with palatable bitterness



Proudly Serving The Freshest Handcrafted Beer

Our beer flows straight from our brewery to your glass to deliver unmatched purity in every pint.

HOPPY HOUR 4-6PM!



1/2 Price Starters

Flagship Pints \$4

Seasonal Pints \$5

Hi Balls* \$5

House Wines \$6

Martinis, Cosmos + Manhattans* \$6

*house brands



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COCKTAILS



Strawberry Blonde Martini

Stoli Strasberi Vodka, Lillet Blanc, triple sec, strawberry purée, lemon | 12

Swedish Lemonade

Blueberry Vodka, lemonade, ginger ale | 9

Cucumber Collins

Hendrick's Gin, house made sour, muddled cucumber, club soda | 11

A Clockwork Orange

Camarena Silver Tequila, Cointreau, muddled orange, orange bitters, agave | 13

Pineapple Cosmo

Pineapple vodka, Cointreau, fresh lime, cranberry | 12

Blackberry Bourbon Smash

Maker's Mark, muddled blackberries, simple syrup, lemon | 14

Strawberry Mojito

Bacardi Dragonberry, muddled strawberries, mint, lime, simple syrup, club soda | 10

Red or White Sangria | 10

Margarita

Choose: classic lime, strawberry, watermelon, raspberry, mango, spicy jalapeno | 10

Mangopolitan

Mango vodka, triple sec, lime juice, mango juice | 10

Orange or Grapefruit Crush | 9

WINE



WHITE

Kung Fu Girl Riesling	6 oz 11.50 btl 29
White Haven Sauvignon Blanc	6 oz 12 btl 32
Kendall Jackson Chardonnay	6 oz 10.50 btl 28
Maso Canali Pinot Grigio	6 oz 11.50 btl 32
William Hill Chardonnay	6 oz 10 btl 26
Ruffino Prosecco	split 13 btl 34

RED

California Refined Red Blend	6 oz 11 btl 29
Oyster Bay Rose	6 oz 11.50 btl 32
Meiomi Pinot Noir	6 oz 14 btl 37
Mark West Pinot Noir	6 oz 10 btl 26
Tinto Negro Malbec	6 oz 10.50 btl 26
J Lohr Cabernet Sauvignon	6 oz 10.50 btl 28

HOUSE

Pinot Grigio, Chardonnay, Cabernet, Pinot Noir, Merlot, White Zinfandel

STARTERS

BamBam Shrimp

golden fried shrimp tossed in creamy sriracha aioli | 11.50

Parmesan Fried Zucchini

lightly breaded + golden fried, garnished with parmesan, garlic aioli, tomato sauce dip | 9.95

Buffalo Cauliflower

batter dipped florets, lightly fried, spicy buffalo sauce, blue cheese dip | 9.50

Spicy Fried Calamari with Zesty Garlic Aioli

fresh calamari rings, tomato sauce dip | 10.50
add cherry hot peppers +1.25

Steamers

middle neck clams steamed in wine, parsley, spice + butter, served with garlic toasts | 12.95

Classic Nachos

cheese, salsa fresca, fresh jalapenos, sour cream

- ◆ al pastor chicken | 10.75
- ◆ cheese | 9.95
- ◆ add guacamole +2.25



Firecracker Wings

sriracha glaze, bleu cheese dressing, celery, carrot sticks | 11.95

your choice: mild, spicy, extra spicy, lemon mustard, mckenzie ²⁷ bbq, asian sesame

Szechuan Lettuce Wraps

chopped chicken breast, ginger, garlic, onion, spicy Szechuan served with lettuce cups | 11.95

- ◆ sub spicy cauliflower ^v

Hot Artichoke + Spinach Dip

with tortilla chips + veggie sticks | 10.95

- ◆ add lump crabmeat +5.25

SNACKS

Sweet Potato Fry Basket ^v

waffle-shaped fries, brown sugar, mckenzie ²⁷ bbq | 8.50

Tortilla Chips + Guacamole ^v | 8.95

Tzatziki + Pita

cucumber dill yogurt dip with pita wedges | 7.25

Lemon Hummus ^v

cured olives, with cucumber + tomato, warm pita bread | 8.95

BIG SALADS

Strawberry Fields

mixed micro greens, spinach, frisée, goat cheese, sliced strawberries, sunflower seeds, tomato, red onion, toasted almonds, white balsamic | 13.95

Cobb

grilled chicken, bacon, chopped egg, bleu cheese, tomato, olives, chives, avocado, red wine vinaigrette | 13.50

Mediterranean

grilled chicken, feta, kalamata olives, tomato, pickled red onion, beets, pepperoncini, tzatziki, assorted greens, cucumber dressing | 13.50

- ◆ sub grilled steak +5

Summer Sword Salad

grilled sword steak, crisp salad mix, diced tomato, hard boiled egg, chives, kalamata olives, quinoa, dijon vinaigrette | 16.95

Key West with Spicy Salmon

seasonal berries, mango salsa, mandarin oranges, candied walnuts, tomatoes, fresh greens, honey lime dressing | 15.95

Crimson + Gold Beet

roasted red + yellow beets, fresh greens, bleu cheese, honeyed walnuts, white balsamic vinaigrette | 13.50

Blackened Salmon + Asparagus

spring greens, mandarin oranges, tomato, red onion, toasted almonds, orange thyme vinaigrette | 15.95

McKenzie Wedge

iceberg wedge, diced tomato, crumbled bleu, applewood smoked bacon, cucumber, carrot | 9.95

Hail Caesar!

hearts of romaine tossed in our creamy, rich Caesar dressing lightened with fresh lemon, a touch of anchovy + spice | 9.95

- ◆ grilled chicken +5
- ◆ blackened scallops +8
- ◆ blackened salmon +6
- ◆ grilled steak +8
- ◆ grilled portobello +6
- ◆ grilled swordfish +8

Salad Options

To make GF, ask for 'no bread'

To make vegetarian, "sub hummus"

SOUPS

Maryland Crab + Brie Bisque

turen | 5.95 cup | 4.95

French Onion Soup | 4.95



CERTIFIED BURGERS



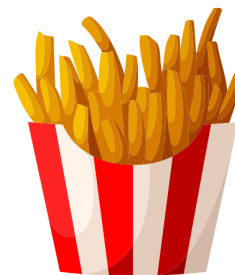
Certified Angus Burgers (8 oz) * | 14.95

Certified Junior Burger (4 oz) * | 11.95

Impossible Burger ^V | 13.95

Portobello Mushroom Burger ^V | 13.95

served on a brioche bun with lettuce, tomato + red onion, pub fries, pickle



Customize your burger:

- ◆ cheddar, American, swiss, spicy jack cheese +1
- ◆ farmhouse cheddar + applewood bacon +2
 - ◆ mushrooms + swiss +2
- ◆ onion ring + cheddar + mckenzie²⁷ bbq +2
 - ◆ buffalo sauce + bleu cheese +2
 - ◆ avocado + bacon + cheddar +3

Upgrade your side:

- ◆ mixed greens with white balsamic +1
- ◆ sweet potato fries +1
 - ◆ onion rings +3
- ◆ spicy cheese fries +2

*Gluten-free burger rolls available

HANDHELDS

French Dip Hot Roast Beef

slow roasted beef, cheddar cheese, au jus for dipping, whipped horseradish, pub fries | 12.95

Salmon BLT Wrap ^{GF}

spicy grilled salmon, bacon, tomato, lettuce, citrus aioli, tortilla, cole slaw, pub fries | 12.50

McKenzie Fried Chicken Sandwich

zesty seasoned fried chicken breast topped with house made hot sauce + ranch, served on brioche with lettuce, tomato, pub fries | 12.95

Beach Tacos

golden fried fish, spicy cabbage, salsa, chile-lime aioli, Spanish rice + black beans | 12.95

Kansas City Brats

grilled bratwurst, frizzled onions, mckenzie²⁷ bbq sauce + cole slaw on a torpedo roll, pub fries, pickle | 11.95

BOWLS

Buddha Bowl

fresh veggies + long noodles steeped in a flavorful umami broth scented with red miso, fresh basil, cilantro + lime, hard boiled egg | 12.95

- ◆ grilled portobello +6
- ◆ sea scallops +8
- ◆ grilled chicken +5
- ◆ grilled swordfish +8
- ◆ blackened salmon +6
- ◆ sub rice + no egg ^V

Burrito Bowl ^{GF}

avocado, Spanish rice, black beans, bell peppers, onions + jalapenos served with zesty chipotle sauce, topped with roasted corn salsa, sour cream and served with fried tortilla chips | 12.95

- ◆ grilled portobello +6
- ◆ spicy cauliflower +3
- ◆ grilled chicken +5
- ◆ grilled steak +8

WEEKEND BRUNCH

Sat + Sun from 11:30 AM to 4 PM

Eggs Benedict

classic with Canadian bacon, poached eggs, hollandaise sauce, English muffin | 12.95
(make it crab cake benedict +4)

Avocado Toast

fresh avocados blended with cilantro + lime served over multi grain toast, topped with sunny side up eggs | 11.95

Blueberry Flapjax

fresh blueberry buttermilk pancakes, whipped cream, powdered sugar, warmed syrup, applewood smoked bacon | 12.95



Entrees include fresh fruit cup + coffee
Add flagship beer, bloody mary or mimosa +4



PLATES



Everyday starting 4 PM

Shrimp + Scallop Scampi

pan seared shrimp + sea scallops tossed with a fresh garlic, tomato butter broth, served with spaghetti | 22.95

Chicken + Cashew Stir Fry

chicken, broccoli, carrots, snow peas, peppers, spinach, napa cabbage, mushrooms, onions, spicy sweet + sour sauce, jasmine rice | 16.75

Grilled Swordfish

line-caught wild sword steak with a tomato, artichoke + caper sauce, jasmine rice | 24.95

Spicy Jambalaya

sea scallops, shrimp, andouille sausage, chicken, tossed with rice in a fiery Louisiana tomato sauce | 19.95

Lighthouse Lobster + Shrimp Cakes

steamed lobster + shrimp lightly bound with zesty cream sauce, gently breaded + pan fried, pub fries, cole slaw, tartar sauce | 24.95

Pan Seared Salmon Piccata

spicy salmon fillet with zesty lemon caper sauce, blended orzo + fresh spinach garnish | 22.95

Baby Back Ribs

down country goodness, slow basted, roasted, falling off the bone tender, mckenzie ²⁷ bbq, sweet potato fries, cole slaw
Half rack | 16.95 Full Rack | 20.95

Steak + Caesar

grass-fed 12oz New York strip steak with our famous Caesar salad, pub fries | 27.95

BLUE PLATE SPECIAL



starting 4 PM, quantities limited

Add pint of craft beer +3
or glass of house wine +5

Tuesday: Grande Tacos

your choice fish or chicken | 12.95

Wednesday: New York Strip Steak

asparagus, French fries | 25.95

Thursday: Sizzlin' Fajitas + Ritas | 18.95

Friday: English Pub Fish + Chips | 18.95

Sunday: Chicken Parmesan + Pasta | 14.95



DESSERT

New York Cheesecake

with berry sauce | 6.25

Apple Spring Rolls

golden fried wrappers stuffed with sweet apples + cinnamon, served with vanilla ice cream | 5.95

Chocolate Budino

luscious Italian chocolate pudding with caramel sauce + cookie crumble | 5.95

Chocolate Lava Cake

warmed chocolate cake with molten fudgy center, strawberry sauce & whipped cream | 5.95

Ice Cream Bowl

with pirouette cookie | 4.95

KIDS

Chicken Fingers

with pub fries | 5.95

Buttered Noodles | 5.95

Pigs in a Blanket

with pub fries | 5.50

Steak + Fries | 10.50

Nachos | 5.50

Hummus + Pita | 5.65

Hand-Dipped Milk Shakes | 5.95



REWARDS!



Join the McKenzie Rewards Club for a free appetizer on your next visit!

Plus - earn points on every purchase, to redeem for cash off your bill.

Scan the code above to join today.