

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

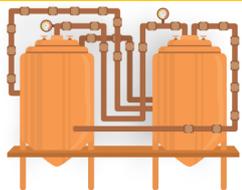
ABV 5.3% | IBU 11 | 6.50/pint
great crispy malt flavors and gentle hop notes make this a perfect choice for anyone who wants a refreshingly smooth beer

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 only, no specialty cocktails



COCKTAILS

Caramel Apple Martini

Caramel vodka, apple pucker, caramel drizzle, fresh apple garnish | 12

Winter Sangria

Cranberry vodka, white cranberry juice, apple cider, cranberries + apples | 10

Cucumber Gin Gimlet

Hendrick's Gin, fresh lime, cucumbers, fresh rosemary | 12

Pear Martini

Pear vodka, St. Germain, pear nectar, lemon juice, topped with champagne | 12

Toasted Pecan Old Fashioned

Pecan-infused whiskey, maple syrup, angostura bitters, cherry | 15

Pineapple Cosmo

Pineapple vodka, Cointreau, fresh lime, cranberry | 12

Strawberry Mojito

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

Blackberry Bourbon Smash

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

Margarita

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

Orange or Grapefruit Crush | 9.50

M

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 | 11.95

Parmesan Fried Zucchini

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

Spicy Fried Calamari

fresh calamari rings, zesty garlic aioli, served with tomato sauce dip | 10.95

◆ add cherry hot peppers +1.25

Retro Skins

Idaho baked potato jackets, crispy fried, stuffed with applewood smoked bacon + aged cheddar | 11.50

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 | 10.95 ◆ cheese | 10.25

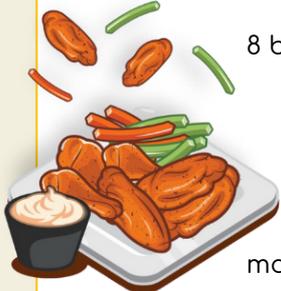
◆ add guacamole +2.25

Firecracker Wings

8 bone-in wings, sriracha glaze, bleu cheese dressing, celery, carrot sticks | 12.95

your choice:

mild, spicy, extra spicy, lemon mustard, mckenzie ²⁷ bbq, asian sesame



Sweet Potato Fry Basket ^v

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

Tzatziki + Pita

cucumber dill yogurt dip with pita wedges | 7.25

Hot Artichoke + Spinach Dip

with tortilla chips + veggie sticks | 10.95

◆ add lump crabmeat +5.25

Lemon Hummus ^v

cured olives, with cucumber + tomato, warm pita bread | 9.50

Szechuan Lettuce Wraps

chopped chicken breast, ginger, garlic, onion, tossed with spicy Szechuan sauce, noodles, bibb lettuce cups | 11.95

◆ sub spicy cauliflower ^v

BIG SALADS

Steak + Winter Kale Salad

winter greens, diced apple, toasted almonds tossed in creamy green goddess, topped with grilled sliced steak + blue cheese crumbles | 15.95

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

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, carrots, bleu cheese dressing | 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 salmon +6

◆ grilled steak +8

◆ blackened scallops +8



Salad Options

To make GF, ask for 'no bread'

To make vegetarian, "sub hummus"

SOUPS

Maryland Crab + Brie Bisque

tureen | 5.95 cup | 4.95

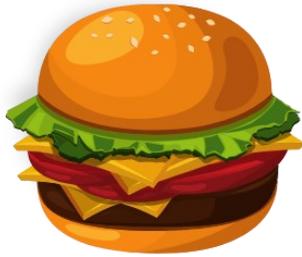
French Onion Soup | 4.95



M



CERTIFIED BURGERS



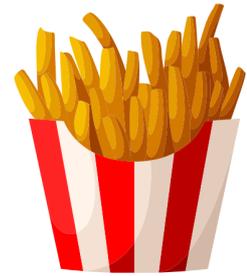
Certified Hereford Burgers (8 oz) | 14.95

Certified Junior Burger (4 oz) | 11.95

Impossible Burger ^V | 13.95

Grilled Chicken Breast ^V | 14.95

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 + mckenzie ²⁷ 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

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 chicken +5
- ◆ sea scallops +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 + served with fried tortilla chips | 12.95

- ◆ grilled chicken +5
- ◆ spicy cauliflower +3
- ◆ spicy shrimp +7
- ◆ grilled steak +8

Chicken + Cashew Stir Fry

chicken, broccoli, carrots, snow peas, peppers, spinach, napa cabbage, mushrooms, onions, spicy sweet + sour sauce, jasmine rice | 16.95

Sesame Steak + Broccoli Bowl

thin cut steak stir fried with broccoli florets, green onion with zesty sweet spicy sauce served over jasmine rice | 18.95

HANDHELDS



French Dip Hot Roast Beef

slow roasted beef, cheddar cheese, au jus for dipping, whipped horseradish, pub fries | 13.50

McKenzie Fried Chicken Sandwich

zesty seasoned fried chicken breast topped with house made hot sauce + ranch, served on brioche with lettuce, tomato, pub fries | 13.50

Al Pastor Chicken Tacos ^{GF}

braised chicken breast, spicy chipotle glaze, grilled pineapple, cabbage slaw, pico de gallo, lime aioli, Spanish rice + black beans | 13.95

Beach Tacos

golden fried cod, spicy cabbage slaw, pico de gallo, chile-lime aioli, Spanish rice + black beans | 13.50

Tavern Ham + Cheddar Melt

shaved smoked ham, aged cheddar grilled on marbled rye with thin sliced red onion, Dijon mustard, tomato, pub fries | 12.95

Salmon BLT Wrap ^{GF}

spicy grilled salmon, bacon, tomato, lettuce, citrus aioli, tortilla, cole slaw, pub fries | 13.95





PLATES

Everyday starting 4 PM



Roast Chicken Pot Pie

heart-warming blend of chicken breast, fresh veggies, new potatoes simmered in velvety chicken stock, flaky puff pastry | 15.95

Pan Seared Salmon Piccata

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

Spicy Jambalaya

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

Old English Shepherd's Pie

red wine braised ground sirloin, fresh veggies, green peas, Yukon gold mashed potatoes + melted cheddar | 15.50

Grilled New York Strip Steak ^{GF}

12oz center strip steak, grilled asparagus, Yukon gold mashers | 27.95

Baby Back Ribs

down country goodness, slow basted, roasted, falling off the bone tender, mckenzie ²⁷ bbq, sweet potato fries, cole slaw
Half rack | 17.95 Full Rack | 21.95

BLUE PLATE SPECIAL

Starting 4 PM, quantities limited

Tuesday: Burger + Brew

your choice of toppings | 15.95

Wednesday: Strip Steak, Caesar + Brew

whipped potatoes, asparagus | 29.95

Thursday: Sizzlin' Fajitas + Ritas | 18.95

Friday: English Pub Fish + Chips | 18.95

Sunday: Chicken Parmesan + Pasta | 15.95



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 | 6.25

Chocolate Lava Cake

warmed chocolate cake with molten fudgy center, strawberry sauce & whipped cream | 6.25

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



BRUNCH

Sat + Sun from 11:30 AM to 4 PM

Blueberry Flapjax

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

Eggs Benedict

classic with Canadian bacon, poached eggs, hollandaise sauce, English muffin | 12.95

Avocado Toast

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



McKenzie Rewards Club

Scan the code to join and earn points + rewards on every visit.



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

V: vegan GF: gluten sensitive

Government guidelines suggest that eating undercooked animal derived foods may be harmful to your health.