

cocktails

Blood Orange Cosmo

Effen Blood Orange vodka, white cranberry juice, fresh lime | 12

Cucumber Gin Gimlet

Hendrick's gin, fresh lime, cucumbers, fresh rosemary | 13

Bourbon + Berries

Bulleit bourbon, blackberry syrup, lemon, fresh berries | 14

Strawberry Mojito

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

Thyme Bees Knees

The Botanist gin, lime juice, agave honey, fresh thyme, black pepper | 15

Smoky Old Fashioned

Dad's Hat rye, muddled orange, sugar, smoke | 15

Winter Sangria

Cranberry vodka, white cranberry juice, apple cider, cranberries + apples | 11

Mango Margarita

Camarena tequila, mango purée, fresh lime juice, Cointreau, sea salt | 11

manhattans

The Upper Eastside

PiggyBack rye, Carpano Antica vermouth, angostura bitters | 14

The Perfect Midtown

Bulleit Bourbon, sweet + dry vermouth, orange bitters | 14

Hell's Kitchen

Jameson's Irish whiskey, sweet vermouth, orange bitters, black pepper tincture | 13

Tribeca

Glenfiddich 12 single malt scotch, Noilly Prat sweet vermouth, spicy cherry bitters | 10

Little Italy

Templeton rye, Montenegro amaro | 12



martinis

Ultimate Dirty Martini

Ketel One vodka, olive brine, blue cheese olive | 12

The Classic

Hendrick's gin, dry vermouth, lemon peel | 13

Espresso

Stoli Vanil vodka, cacao, Borghetti espresso liqueur, Rumchata | 12

Pear

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

Caramel Apple

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



wines



white

Kung Fu Girl Riesling	6 oz 11.50 btl 29
Whitehaven Sauvignon Blanc	6 oz 13 btl 32
Clos du Bois Chardonnay	6 oz 11.50 btl 28
William Hill Chardonnay	6 oz 10 btl 26
Maso Canali Pinot Grigio	6 oz 12.50 btl 32
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 11 btl 26
Tinto Negro Malbec	6 oz 10.50 btl 26
J Lohr Cabernet Sauvignon	6 oz 11 btl 28

house

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

vodka sodas

Tito's Handmade + hint of agave syrup, mixed with your choice | 11

fresh **blueberries** + soda

fresh **blackberries** + soda

fresh **strawberries** + soda

seafood starters

Steamed Chesapeake Clams

middle neck clams steamed in wine, parsley, spice + butter, served with garlic toasts | 13.50

BamBam Shrimp

golden fried shrimp tossed in creamy sriracha aioli | 12.95

Blackened Sea Scallops

with lemon butter sauce | 14.95

Spicy Fried Calamari

fresh calamari rings, cherry hot peppers, zesty garlic aioli, served with tomato sauce | 12.75

Tuna Poke Stack*

fresh marinated tuna, avocado, mango salsa, rice cake, ponzu sauce | 14.50

appetizers

Classic Nachos

cheese, salsa fresca, fresh jalapeños, sour cream
chicken | 12.75 **cheese** | 10.25 add guacamole +2.25

BBQ Chicken Poutine

pulled chicken, pub fries, cheese curds + BBQ sauce | 12

Firecracker Wings

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

your choice of: mild, spicy, extra spicy or McKenzie BBQ

Retro Skins

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

Reggiano Truffle Fries with garlic aioli | 12.95

Artichoke, Crab + Pepper Dip

served with tortilla chips + fresh veggies | 14.50

Roasted Sweet Potato Hummus^V

garnished with toasted sunflower seeds, served with warmed pita + fresh veggies | 12.50

Szechuan Lettuce Wraps

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

♦ sub spicy cauliflower^V

soups



Maryland Crab + Brie Bisque

tureen | 6.50 cup | 5.25

French Onion | 4.95

BIG salads

Steak + Gorgonzola*

grilled sliced steak seasoned with olive oil + fresh rosemary served over romaine + radicchio, tomato, red onion, gorgonzola crumbles, red wine vinaigrette | 15.95

Mediterranean

grilled chicken, feta, kalamata olives, tomato, pickled red onion, beets, pepperoncini, assorted greens, cucumber dressing | 14.95

Key West with Spicy Tuna*

blackened yellowfin tuna, seasonal berries, mango salsa, mandarin oranges, tomatoes, candied walnuts, fresh greens, honey lime dressing | 16.95

Cobb

grilled chicken, bacon, chopped egg, bleu cheese, tomato, olives, chives, avocado, red wine vinaigrette | 14.95

Blackened Salmon + Asparagus

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

Harvest Butternut Squash + Candied Walnut^V

roasted butternut squash, bacon, couscous, red onion, blue cheese + candied walnuts, tossed with mixed greens, brown balsamic dressing | 15.95

Hail Caesar!

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

McKenzie Wedge

baby iceberg head, creamy rich blue cheese, bacon, hard boiled egg, tomato, pickled red onion | 9.95

protein +' s	grilled chicken +5	blackened scallops +8
	blackened salmon +6	grilled steak* +8

V: vegetarian GF: gluten sensitive

handhelds

French Dip Hot Roast Beef

slow roasted beef, cheddar cheese, au jus for dipping, whipped horseradish, pub fries | 14.50

McKenzie Fried Chicken Sandwich

zesty seasoned fried chicken breast, house made hot sauce + ranch, served on a brioche bun with lettuce, tomato, onion, pub fries | 13.65

Beach Tacos

golden fried cod, spicy cabbage slaw, pico de gallo, chile-lime aioli, Spanish rice + black beans | 13.75



Tavern Ham + Cheddar Melt

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

Salmon BLTA Wrap

spicy grilled salmon, bacon, tomato, lettuce, avocado, citrus aioli, flour tortilla, coleslaw, pub fries | 14.95

bowls

Shrimp + Scallop Mac n' Cheese

sautéed blackened shrimp + sea scallops tossed with corkscrew pasta in fontina cheese sauce, served au gratin | 22.50

Burrito Bowl ^{GF}

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

protein +s 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

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

protein +s grilled chicken +5 blackened salmon +6 sea scallops +8 grilled tuna* +10
no egg, sub rice ^V



burgers

All burgers are served with lettuce, tomato + red onion on a brioche bun with pub fries + pickle.

Double Stuffed Patty Melt*

two 4 oz certified burgers stuffed with cheddar, topped with grilled bacon + caramelized onions | 17.95

Certified Hereford Burgers* | 15.95

Impossible Burger ^V | 13.95



Customize Your Burger:

- ♦ cheddar, American, Swiss, spicy jack cheese +1
- ♦ farmhouse cheddar + applewood bacon +2
- ♦ Swiss + mushrooms +2
- ♦ onion ring, cheddar + McKenzie BBQ +2
- ♦ buffalo sauce + bleu cheese +2
- ♦ avocado, bacon + cheddar +3

(gluten-free burger rolls available)

sides

Caesar Salad | 8.50

Homestyle Onion Rings | 8.95

Sweet Potato Fries | 8.50

Spicy Cheese Fries | 8.95

plates (every day starting at 4 PM)

Roast Chicken Pot Pie

heart-warming blend of chicken breast, fresh veggies, new potatoes simmered in velvety chicken stock, flaky puff pastry | 16.75

Spicy Jambalaya

sea scallops, shrimp, andouille sausage, chicken, tossed with rice in a fiery Louisiana tomato sauce | 20.95

Old English Shepherd's Pie

red wine braised ground sirloin, fresh veggies, green peas, Yukon gold mashed potatoes, melted cheddar | 16.75

Pan Seared Crab Cakes

fresh lump crab meat lightly bound, gently breaded + sautéed, spicy orange tartar sauce, pub fries, coleslaw | 25.95

Baby Back Ribs

slow basted, roasted, falling-off-the-bone tender, served with McKenzie BBQ, sweet potato fries, coleslaw

Half rack | 18.95 **Full rack** | 23.95

Grilled Rib Eye Steak* GF

juicy 16 oz. rib eye steak with whipped Yukon gold potatoes + grilled asparagus | 32.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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

desserts

Apple Spring Rolls

golden fried wrappers stuffed with sweet apples + cinnamon, served with vanilla ice cream | 6.25

Chocolate Lava Cake

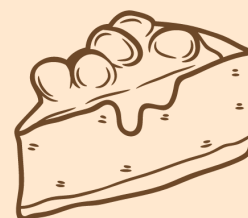
warmed chocolate cake with molten fudgy center, strawberry sauce + whipped cream | 6.25

New York Cheesecake

topped with berry sauce | 6.25

Ice Cream Bowl

with pirouette cookie | 4.95



McKenzie Brings People Together!

Delicious foods, craft brews and creative cocktails at affordable prices makes McKenzie the perfect place for lunch, happy hour and dinner.

Let McKenzie Host Your Next Celebration!

McKenzie offers delightful private rooms and outdoor spaces for your next event!

Ask to speak with a manager for more information or scan the code to visit us online.

