Shared Plates

Tapas Trio 🛛

classic hummus, caponata, artichoke parmesan dips, served with warmed, puffy pita bread | 12.95

Retro Skins

Idaho baked potato jackets, crispy fried, stuffed with applewood smoked bacon + aged cheddar | 11.75

Classic Nachos

cheese, salsa fresca, fresh jalapeños, sour cream

- chicken | 11.95
- 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 • mckenzie**27** bbq

Reggiano Truffle Fries 📀

with garlic aioli | 14.95

Artichoke, Crab + Pepper Dip

artichoke hearts, lump crabmeat + diced shishito peppers blended with spicy cream sauce baked golden, served with fresh veggies + corn tortilla chips | 14.50

Szechuan Lettuce Wraps

chopped chicken breast, ginger, garlic, onion, tossed with spicy Szechuan sauce, noodles, bibb lettuce cups | 12.25

♦ sub spicy cauliflower ♥

Warmed Sprouts

crispy fried brussel sprouts tossed with bacon morsels, dates + tossed in spicy cider vinaigrette | 11.95

Tortilla Chips + Dips 🛽

fresh guacamole, salsa fresca, tomatillo salsa verde dips served with fresh warm corn tortilla chips | 11.95

Seafood Starters

Steamed Chesapeake Clams

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

Spicy Fried Calamari

fresh calamari rings, cherry hot peppers, zesty garlic aioli, served with tomato sauce | 12.95

BamBam Shrimp golden fried shrimp tossed in creamy sriracha aioli | 12.95

Tuna Poke Stack *

marinated fresh tuna, avocado, mango salsa,

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Big Salads

Greek Style Grilled Shrimp + Pasta

petite pasta tossed with chick peas, feta, basil, tomato, pickled red onion, kalamata olives, citrus vinaigrette, topped with grilled shrimp, fresh basil oil garnish | 16.95

Steak + Gorgonzola *

grilled sliced steak served over romaine + radicchio, red onion, tomato, gorgonzola crumbles, red wine vinaigrette, horseradish aioli garnish | 15.95

Cobb

grilled chicken, bacon, chopped egg, bleu cheese, tomato, olives, chives, avocado, red wine vinaigrette | 15.25

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, candied walnuts, tomatoes, greens, honey lime dressing, balsamic reduction garnish | 16.95

Crimson + Gold Beet 🛚

roasted red + yellow beets, fresh greens, bleu cheese, honeyed walnuts, white balsamic vinaigrette, balsamic reduction garnish | 14.50

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 cheese, 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

Bowls

Burrito Bowl GP

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 | 13.50



Chicken Fontina

panko breaded chicken breast, golden fried, topped with melted Italian fontina, mozzarella + San Marzano tomato sauce, served with spaghetti, fresh basil oil garnish | 16.95

Spicy Jambalaya G

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

Short Rib Stroganoff

tender braised short ribs blended with rich mushroom cream sauce served over buttered egg noodles | 17.95

Old English Shepherd's Pie

red wine braised ground sirloin, veggies, green peas, Yukon gold mashed potatoes, melted cheddar | 16.95

Baby Back Ribs

slow basted, roasted, falling off the bone tender, mckenzie**27** bbq, sweet potato fries, cole slaw **Half rack** | 18.95 **Full Rack** | 23.95

Pan Seared Crab Cakes

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

Grilled Rib Eye Steak * @

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

Burgers

Stuffed Double Burger *

two 4 oz certified burgers stuffed with cheddar, bacon, mushrooms | 17.95

Certified Hereford Burgers (8 oz) * | 15.95 **Impossible Burger @** | 13.95



all burgers are served on a brioche bun with lettuce, tomato, red onion, pub fries, pickle (F) rolls available

Customize your burger:

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

Sides

Caesar Salad | 8.50Spicy Cheese Fries | 8.95Sweet Potato Fries | 8.50Onion Rings | 8.95

Handhelds

French Dip Hot Roast Beef



rice cake, ponzu sauce | 13.95

Caramelized Scallops with Smoked Chili Cream

sea scallops gently spiced, pan seared, finished with a zesty chili cream aioli | 14.95



Soups

Maryland Crab + Brie Bisque

Tureen | 6.50 Cup | 5.25

French Onion Soup

classic onion soup topped with crouton, bubbly mozzarella + cheddar cheeses | 5.25

GF Gluten sensitive

Vegetarian

1 1 2 2

grilled chicken +5
spicy shrimp +7
spicy shrimp +7
spilled 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 | 13.50

- grilled chicken +5
 - sea scallops +8
- blackened salmon +6
 grilled tuna * +10
- 🔹 no egg, sub rice 😢

Shrimp + Scallop Mac n' Cheese

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

 Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. slow roasted beef, cheddar cheese, au jus for dipping, whipped horseradish, pub fries | 14.95

McKenzie Fried Chicken Sandwich

zesty seasoned fried chicken breast topped with house made hot sauce + ranch, served on a brioche bun with lettuce, tomato, onion, pickle, pub fries | 13.95

Beach Tacos

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

Holiday Turkey

roast turkey, gruyère cheese, pickled red onion + cranberry relish served on rye | 14.50

9th Street Pork + Provolone

slow roasted pork seasoned with garlic and fresh herbs, served with sauteed broccoli rabe + topped with melted aged provolone, pork jus dip | 14.50

Salmon BLTA Wrap

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



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

Strawberry Mojito Bacardi Dragonberry rum, muddled strawberries, mint, lime, simple syrup, club soda | 11

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

Paloma Milagro Silver tequila, fresh grapefruit, lime, club, agave | 12

Mango Margarita Camarena tequila, mango puree, fresh lime juice, Cointreau, sea salt | 11

Apricot Sangria Apricot brandy, spiced rum, red wine, orange juice | 12 (pitcher | 36)

Top Shelf LIT Tito's vodka, Tanqueray gin, Milagro Silver tequila, Bacardi rum, Cointreau, sour mix, cola | 12

Orange Crush Stoli Ohranj vodka, Gran Marnier, fresh orange juice, soda | 10

Irish Coffee Jameson Irish whiskey, coffee, sugar, cream 9

Manhattans

The Upper Eastside PiggyBack rye, Carpano Antica vermouth, angostura bitters | 14

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

The Perfect Mid-Town Bulleit bourbon, sweet + dry vermouth, orange bitters 14

Little Italy Templeton rye, Montenegro amaro | 12

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Martinis

Ultimate Dirty Martini Ketel One vodka, olive brine, blue cheese olive | 12

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

Lemon Drop Grey Goose vodka, Cointreau, fresh lemon juice, simple syrup, sugar rim | 14

Summertini Stoli, watermelon schnapps, lemonade | 11

Espresso Stoli Vanil vodka, cacoa, Borghetti espresso liqueur, rumchata | 12

Vodka Sodas

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

- fresh blueberries + soda
- fresh blackberries + soda
- fresh strawberries + soda



crafted by bartenders, without the alcohol

Virgin Strawberry No-Hito fresh strawberry, fresh mint, fresh lime, simple syrup, club | 7

Virgin Margarita house-made sour with your choice: lime, strawberry, mango | 7

Cucumber Lemonade cucumber, fresh lemon juice, simple syrup, water | 7

Whites

Kung Fu Girl Riesling 6 oz 13 | btl 39

Whitehaven Sauvignon Blanc 6 oz 14 | btl 42

Clos du Bois Chardonnay 6 oz 12.50 | btl 37

Maso Canali Pinot Grigio 6 oz 13.50 | btl 39

William Hill Chardonnay 6 oz 10 | btl 26

Ruffino Prosecco split 15 | btl 39



Reds

California Refined Red Blend 6 oz 11 | btl 29

Côté Mas Aurore Rosé 6 oz 11.50 | btl 32

Meiomi Pinot Noir 6 oz 16 | btl 48

Mark West Pinot Noir 6 oz 12.50 | btl 37

Proemio Malbec 6 oz 11 | btl 26

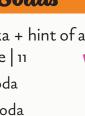
J Lohr Cabernet Sauvignon 6 oz 16 | btl 48

House

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



Family owned and operated since 2001



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!

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