

181 Market Street,
Kingston
(across the street
from Kirby park)

570-213-0992
canteenpark.com



CANTEEN PARK

Monday and Wednesday
4pm - 10pm

Thursday - Saturday
4pm - midnight

Sunday - 11am-8pm
Tuesday - closed

Reservations accepted

Available for
small and large events.

Drinks

Sours

Singh's Sour \$11
rye whiskey, cherry heering,
lemon juice, egg whites, sugar
syrup, cinnamon bitters

Mezcalita \$11
mezcal, tequila, cointreau,
lemon juice, lime juice,
sugar syrup, chile bitters

**Grapefruit
Greyhound \$10**
vodka, maraschino liqueur,
grapefruit juice, lime juice,
club soda, grapefruit bitters

**Rosemary Maple
Bourbon Sour \$11**
bourbon, lemon juice, maple
syrup, rosemary syrup, lemon
bitters

Pisco Sour \$10
pisco, lemon juice, lime juice,
egg whites, sugar syrup,
cinnamon bitters

SWEETS

Bee's Knees \$10
gin, sainte germaine, lemon
juice, honey syrup

Peach Julep \$11
bourbon, peach syrup,
lime juice, mint

**Mudslide
Milkshake \$11**
vodka, baileys, kahlua,
cookies n cream ice cream,
toasted marshmallow

Mojito \$9
rum, mint, sugar syrup, club
soda

**Singapore
Sling \$11**
gin, cherry heering,
cointreau, benedictine,
pineapple juice,
lime juice, maraschino
liqueur, sour cherry bitters

Juiced

Carrot Cooler \$10
tequila, carrot, lime, cilantro,
black pepper bitters

**Canteen Bloody Mary
\$9 (drink only) \$14(w/board)**
DRINK: vodka, spicy house tomato
mix, chile bitters, celery
bitters, black pepper bitters
BOARD: pepperoni, cheddar cheese,
pepperoncini, hot pickle,
Middleswarth BBQ chips

Tip's Re-Tox Tonic \$10
gin, cucumber, orange, celery,
lime, ginger syrup, lemon
bitters, tonic

Pineapple Expressed \$10
rum, pineapple, pear, mint,
cucumber, club soda

Brain Blitzer \$11
rye whiskey, amaretto, lemon,
orange, pear, apple, sour cherry
bitters, orange bitters

BUZZED

OMG Margarita \$10
tequila, orange, mango,
pineapple, chile bitters

**Totally Tropical
Pina Colada \$10**
coconut rum, pineapple, mango,
whipped cream, toasted coconut

**Mojito-Berry
Daiquiri \$10**
rum, strawberry, mint, lime,
honey syrup

Pink Lemonade \$10
vodka, cointreau, maraschino
liqueur, lemon, strawberry,
peach

Sangria Smoothie \$10
white wine, cointreau, peach,
orange juice, lime juice,
honey syrup

TIME HONORED

Sazerac \$11
rye whiskey, absinthe rinse,
cinnamon bitters, lemon bitters,
lemon twist

Last Word \$11
gin, green chartreuse,
maraschino liqueur, lime juice,
sour cherry bitters

Moscow Mule \$9
vodka, ginger syrup, ginger
beer, lime juice

Old Fashioned \$11
bourbon, sugar cube, cinnamon
bitters, sour cherry bitters,
lemon twist

Negroni \$10
gin, campari, sweet vermouth,
orange bitters

NEWBIES

**Flight of
four beers \$10**

**One mini draft beer \$8
& a pickle-back
shooter**

**One mini Margarita \$10
& one mini Mojito**

**Mini Prosecco Mimosa \$11
& mini peach Bellini**

Mini cinco vino \$5
try any wine

Barista

**Dirty Chai
White Russian \$10**
vodka, kahlua, chai tea, milk,
cinnamon, espresso bitters,
espresso beans

Bourbon Breakfast \$10
bourbon, earl grey tea, saint
germaine, egg whites, cinnamon
bitters

Campfire Flannel \$10
rye whiskey, hot apple cider,
butterscotch schnapps, cinnamon
bitters, cinnamon stick

Kyle's Coffee \$10
irish whiskey, dark roast coffee,
whip cream, espresso bitters

**Goodnight
Margarita \$10**
reposado tequila, chamomile honey
syrup, lime juice, lemon juice,
lavender bitters

BEER & Wine

Happy hour 4pm-6pm
\$1 off all drafts,
cans and bottles

Cans and Bottles \$2-\$4
Local drafts \$6

Rotating wine selection
white, red, rose,
prosecco, champagne
ask about current selections.

Food

Toasted

\$2.50 each,
two for \$4

Milk & Honey
marscapone, fresh berries,
honey drizzle

Tomato & Herb
roasted tomato,
gremolata, cheese

White Pizza
3 cheese blend,
rosemary, broccoli

**Anchovy &
Spicy goat**
harissa goat cheese,
white anchovies

Salads

Kirby Parked \$9
cucumber, carrot, radish,
onion, oil and vinegar

Caesar \$10
anchovies, croutons, cheese

Butternut Squash \$10
local squash, pepitas,
harissa vinegar

Antipasto \$12
olives, meat, cheese, arugula

Add chicken \$2.25,
add hard boiled egg \$1.25

Sandwiches Boards

with Middleswarth chips and pickle

Kielbasa \$11
Tarnowski Kielbasa, kraut,
beer mustard

Chicken Torta \$10
guajillo braised thighs, cheese,
cilantro, salsa rojo, grilled bread

Salmon \$11
Jail island smoked salmon,
everything cream cheese, cucumber,
lettuce, onion, tomato, pumpernickel

Italian hoagie \$11
mortadella, salami, pepperoni,
lettuce, tomato, mayo, oil
and vinegar, long roll

Roast Beef \$11
horseradish cream, local arugala,
onion roll

**Marinated
Eggplant(vegan) \$10**
harissa chutney,
local arugala, batard

Meatloaf \$11
local bibb, tomato, garlic aioli, batard

Turkey Club \$11
roasted turkey, bacon mayo,
white toast

Meats and cheeses \$20
park picked meats and
cheeses, bread, nuts, fruit

Just say cheese \$15
park picked cheese, bread,
nuts, fruit

Just say meats \$15
park picked meat, bread,
nuts, fruit

Smoked Salmon \$15
everything cream cheese,
capers, pumpernickel bread

Tour da Valley \$14
pepperoni, salami, kielbasa,
cheese, pickles

Crudite \$10
assorted raw vegetables,
breadsticks,
green goddess dip

Bread and butter \$10
bread, butter, extra virgin
olive oil, infused vinegar

Munchies

Chili \$8
meat, beans, tomato, bread

jake's eggs \$5
radish, chive, chipotle mayo,
smoked paprika

**Chicken Liver
Mousse \$9**
grey salt, pickled onion,
pumpernickel

**Park picked
Olives \$5**

Sweets

**Come Back grasshopper
parfait \$7**
ice cream and creme de menthe.

Ice cream donut sundae \$7
warm donut, ice cream, sprinkles,
whip cream, cherry

Hot Dignity Dogs

Chicago \$4
Nate dog
Coney dog
Kraut dog

Kiddos

(served with chips)

Plain hot dog \$3
Pretzels & cheese \$5
Turkey & cheese \$6
Salami & cheese \$5

Sunday Brunch

Assorted Bagels \$4
Scallion, plain, or vegan cream cheese

Eggs Benny \$10
(served with greens)
- Truffled Florentine
with spinach, goat cheese, mushroom
- Jail island smoked salmon
- Tarnowski kielbasa
- tomato and spinach
with romesco aioli

Waffle \$9
Classic Belgian style waffles
with fresh fruit, syrup,
& whipped cream

Fresh Fruit & Yogurt \$6
Granola, fruit, yogurt, honey

Grapefruit brûlée \$4
with greens

Brunch Boards

-salmon with bagel \$15
-meats \$15
-cheeses \$15
-meats and cheeses \$20
see 'Boards' food menu for descriptions

Brunch Drinks

bottomless mimosa \$15
bloody mary \$9
with board \$14
see 'Juiced' drink menu
for description

local eggs

#canteen900 #canteenpark



Please alert staff about allergies before ordering. We will happily help
navigate the menu. Consuming raw or under-cooked foods is risky business.

fresh and all natural

handcrafted homemade bitters