

APPETIZERS

- Pale Ale Schreiner's Chorizo Con Queso 8.95
Flour & Corn chips
- Spinach & Artichoke Dip 8.95
Celery & carrot sticks, chips and salsa
- Grilled Chicken Quesadilla 9.95
Green chilies, red peppers, cheddar/jack, cilantro, chipotle sour cream and salsa
- Pork Carnitas Potato Skins 10.95
Pepperjack, chorizo, poblanos and cilantro
- Flash Fried Firecracker Shrimp 10.95
Glazed with chipotle aioli and scallions
- Grilled Chicken Wings 10.95
All-natural chicken, olive oil and spice rubbed
- Cheeseburger Sliders x2* 8.95
Caramelized onions, cheddar, pretzel buns
- Mezze Platter 8.95
Tomato feta hummus, cucumbers, kalamata olives, pita

STAFF'S PIX

WINE

*Bel Star Rosé Prosecco
Summer Vines Wine Promo!*

CRAFT BEER

*UPCOMING!
SIERRA NEVADA BEER DINNER.*

CUBAN SANDWICH

SOUPS

Chef's Soup Today 4.75

Baked Four Onion Soup... 5.95
jarlsberg and romano

ENTREES

- Grilled Flatiron Steak* 16.95
Maitre d' butter, baked cheddar potatoes and vegetable
- Char Crusted Filet Mignon* 23.95
Maitre d' butter, baked cheddar potatoes and vegetable
- Grilled Filet Stroganoff* 14.95
Field mushrooms tossed with linguine
- Grilled Atlantic Salmon* 15.95
*Organic brown rice & quinoa pilaf and vegetable,
Sonoran pesto or Korean gochujang bbq sauce*
- Grilled Pork Chops with Apple-Apricot Glaze. 12.95
Pepper cured bacon, cheddar potatoes & vegetables
- Grilled Chicken & Goat Cheese Marinara 11.95
*Romano, basil, tossed with linguine.
Served with garlic toast*
- Keegan's Street Tacos.....
Grilled salmon or firecracker shrimp..... 12.95
Alaskan cod..... 11.95
Flour tortillas, salsa, chipotle sour cream and side
- Sonoran Pesto Grilled Chicken 11.95
*Cilantro pumpkin seed pesto, basil vinaigrette
tomatoes, green chile mac n' cheese*
- Chicken Madeira 14.95
*Sautéed mushrooms, shallots, caramelized onions,
touch of cream, baked cheddar potatoes and vegetable*
- Roasted Rosemary Half Chicken 12.95
*All natural chicken marinated in fresh lime, garlic and
rosemary. Cheddar potatoes and vegetable*
- Panko Fish and Chips..... 12.95
*Alaskan wild cod, caper tartar sauce,
malt vinegar, slaw and fries*

BBQ Baby Back Ribs 12.95/19.95

*Spice rubbed, southern sweet bbq sauce,
green chile mac 'n cheese and vegetable*

ENTREE SIDES

- | | |
|--------------------------------------|---|
| <i>Baked cheddar potatoes</i> | <i>Balsamic kale salad</i> |
| <i>Brown rice & quinoa pilaf</i> | <i>Green chile mac 'n cheese</i> |
| <i>Steamed broccoli</i> | <i>Sugar pea, broccoli,
& carrot medley</i> |
| <i>Dill butter baby carrots</i> | <i>French fries</i> |
| <i>Black bean salad</i> | <i>Each....3.50</i> |
| <i>Basil vinaigrette tomatoes</i> | |

YOUR PREFERENCE

*In order to meet our customers' preferences, we will
prepare our steaks in the following manner:*

RARE: Red, cold center

MEDIUM RARE: Dark pink, cool center

MEDIUM: Pink, warm center

MEDIUM WELL: Light pink, warm throughout

WELL: No pink, warm throughout

* These items can be cooked to order.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Master Card, Visa, American Express, and Debit accepted. Regretfully, we do not accept checks.



BURGERS

- Proprietary Chuck Blend*** 11.95
Havarti, pepperjack, jarlsberg, cheddar or gorgonzola, 8oz., LTP&O, onion knot bun with dijon aioli
- Smoked Jalapeño Bacon Burger***12.95
Wisconsin cheddar with LTP&O, 8oz., dijon aioli on an artisan pretzel bun
- Bistro Angus Burger*** 10.95
Brisket and Angus Chuck, 6oz., double cheddar, LTP&O, bistro bun with dijon aioli
- Son of MOAB*** 11.95
Double pepperjack, caramelized onions, dijon aioli, LTP on an onion knot
- Monterey Pepperjack Turkey Burger** 11.95
Rosemary & garlic infused turkey with chipotle mayo on a 9-grain wheat bun

*Basil vinaigrette tomatoes, black bean salad, cole slaw, cottage cheese or french fries
| sweet potato fries...add \$1.50*

*Additions: Smoked Bacon, Caramelized Onions, Green Chilies, Avocado add \$1 each
Gluten free bun available ... add \$1*

OTHER FARE

- Taproom Steak Sandwich*** 15.95
*Open-faced, Char Crust seasoned filet medallions on a garlic toasted baguette with basil vinaigrette tomatoes
>Positano Style (Arugula and gorgonzola) add 1.00*
- Pastrami Cuban Sandwich** 11.95
Warm shredded pork, lean pastrami, swiss, kosher pickles and dijon aioli on bolillo
- Firecracker Shrimp and Bacon Wrap** 11.95
Shrimp, bacon, corn, black beans, scallions, tomatoes, cheddar/jack, chipotle mayo
- Vegetable Melt** 10.95
*Tomatoes, broccoli, sprouts, mushrooms & water chestnuts under a spinach artichoke sauce.
Havarti and cheddar on toasted 9 grain crust*
- Pan Roasted Turkey Cranberry Sandwich..** 11.95
Havarti, cranberry sauce, cole slaw, dijon mayo and LT on a pretzel bun (Grilled available, without L-T and slaw)
- Dagwood Sandwich** 11.95
Smoked ham, turkey, bacon, slaw, dofino with LT&M on rye
- Artisan French Dip*** 12.95
Toasted artisan baguette, homemade au jus and atomic horseradish sour cream. Choice of cool medium rare beef or au jus dipped

SALADS

- Pork Carnitas & Goat Cheese Bowl** 12.95
Romaine, black beans, corn, peppers, tomatoes, organic brown rice, quinoa, tortillas and roasted salsa ranch
- Great Thai Cobb** 12.95
Cool salmon, cranberries, thai basil, marinated cucumbers, tomatoes, dried corn, sunflower seeds and spicy lime ginger vinaigrette
- Pan Am** 11.95
Shaved chicken breast, sundried tomatoes, provolone, cucumbers, red onion, sunflower seeds, romano and tortilla strips
- Cobb Salad** 12.95
Roasted chicken, avocado, tomatoes, smoked gouda, egg, bacon and gorgonzola
- Signature Caesar Salad**..... 4.95/8.95
Romaine, creamy Caesar, pecorino romano and housemade croutons:
- Grilled Chicken Breast (warm)**..... 11.95
- Grilled Atlantic Salmon (warm)**..... 12.95
- Calihan Cobb*** 16.95
Grilled tenderloin, chicken, gorgonzola, avocado, egg, bacon, red onion, tomato, tossed with bleu cheese dressing
- Picnic Chicken Salad** 12.95
Fried chicken, diced bacon, tomatoes, egg, cucumbers, sunflower seeds, romaine, cheddar/jack
- Dinner Salad**..... 4.95
Greens, marinated cucumbers, red grapes, smoked gouda and croutons
- Bleu Cheese, Lime Ginger Vinaigrette, Buttermilk Ranch, 1000 Island, Non-Fat Honey Dijon, Balsamic Vinaigrette*

DESSERTS

- Pure Vanilla Crème Brulee** 4.95
- Chocolate Cuppa Cake** 5.95
Warm double chocolate zucchini walnut cake with vanilla bean ice cream
- Heath Bar Mud Pie** 5.95
Oreo crust, coffee ice cream, fudge & whipped cream
- Keezookie** 5.95
Skillet baked chocolate chip cookie, double vanilla bean ice cream, caramel and chocolate sauce
- Fruit Cobbler of the Day** 5.95
Cinnamon oatmeal crust, vanilla bean ice cream

BEVERAGES

- Kiwi Strawberry Green Iced Tea**
- Passion Fruit Iced Tea**
- Luzianne Black Iced Tea**
- Fresh Ground Columbian Coffees**
- Bigelow Assorted Hot Teas**
- Pepsi Cola Products**
- Perrier Sparkling Bottled Water**
- Aqua Hydrate Bottled Water**