

SHARED APPETIZERS

Pale Ale Schreiner's Chorizo Con Queso	8.95
<i>Flour & Corn chips</i>	
Spinach Artichoke Dip.....	8.95
<i>Celery & carrot sticks, chips and Santa Maria salsa</i>	
Mike's Potato Skins.....	10.95
<i>Bacon, cheddar, jack, scallions, chipotle ranch</i>	
Grilled Chicken Wings	10.95
<i>All natural, air chilled chicken, olive oil and spice rubbed</i>	
Flash Fried Firecracker Shrimp	10.95
<i>Glazed with chipotle aioli</i>	
Mezze Plate	8.95
<i>Tomato feta hummus, cucumbers, kalamata olives, pita</i>	

CBK PICKS

CRAFT BEERS

Craft Beer Sampler (x3).....	5.5
Stone Delicious IPA (reduced gluten) bottle	6
Full Sail Session Premium Lager bottle.....	5

RESERVE BOTTLE WINES

Belle Glos Pinot Noir Clark & Telephone 2015.....	55
Rombauer Chardonnay 2013.....	45
House Red or White Sangria.....	6

ENTRÉES

Grilled Flatiron Steak*	16.95	Schreiner's Sausage Bolognese with Meatballs	12.95
<i>Maitre'd butter, baked cheddar potatoes and vegetable</i>		<i>Served over linguine, with garlic toast</i>	
Char Crusted Filet Mignon*	23.95	Grilled Basil Chicken Paillard	12.95
<i>Maitre'd butter, cheddar potatoes and vegetable (add gorgonzola... 1.50)</i>		<i>Arugula, tomatoes, havarti and basil vinaigrette, cheddar potatoes and vegetable medley</i>	
Bacon Wrapped Pork Tenderloin.....	13.95	Chicken Madeira.....	14.95
<i>Pepper cured bacon, mustard peppercorn sauce, cheddar potatoes and vegetable</i>		<i>Sautéed mushrooms, shallots, onions & a touch of cream, cheddar potatoes and vegetable</i>	
Grilled Filet Stroganoff*	14.95	Roasted Rosemary Half Chicken.....	12.95
<i>Field mushrooms tossed with linguine</i>		<i>All natural chicken marinated in fresh lime, garlic and rosemary. Cheddar potatoes and vegetable</i>	
Ranch Crusted Catfish.....	12.95	Keegan's Street Tacos.....	
<i>Ranch seasoned panko, baked cheddar potatoes and vegetable</i>		<i>Grilled salmon or firecracker shrimp..... 12.95</i>	
Grilled Atlantic Salmon*	16.95	<i>Grilled chicken or Alaskan cod.....11.95</i>	
<i>Organic brown rice & quinoa pilaf and vegetable</i>		<i>Flour tortillas, salsa, chipotle sour cream and side</i>	
Taproom Steak Sandwich*	15.95	BBQ Baby Back Ribs..... 15.95 / 21.95	
<i>Open-faced, Char Crust seasoned filet medallions, caper garlic baguette, basil vinaigrette tomatoes >Positano Style w/gorgonzola & arugula +1.00</i>		<i>Spice rubbed, southern sweet BBQ sauce, green chile mac 'n cheese and vegetable</i>	
Panko Fish and Chips.....	12.95		
<i>Alaskan wild cod, caper tartar sauce, malt vinegar, cole slaw and fries</i>			

ENTRÉE SALADS

Pancho's Chicken Salad.....	12.95	Fresh Spinach Salad.....	12.95
<i>Tossed romaine, black beans, corn, peppers, cilantro cheddar/jack, warm fajita chicken, tortilla strips, chipotle ranch</i>		<i>Grilled chicken, sliced egg, mushrooms, feta, dried cranberries, smoked bacon and housemade croutons</i>	
Grilled Salmon Nicoise Salad*	12.95	Calihan Cobb*	16.95
<i>Romaine, marinated cucumbers, yukon potatoes, sliced egg, kalamata olives, basil vinaigrette tomatoes, warm grilled salmon</i>		<i>Grilled tenderloin, roasted chicken, red onion, tomato, gorgonzola, avocado, egg, smoked bacon Tossed with blue cheese dressing.</i>	
Cobb Salad	12.95	Grilled Chicken Caesar Salad.....	11.95
<i>Roasted chicken, tomato, egg, avocado, smoked gouda, gorgonzola, smoked bacon</i>		<i>Romaine, creamy Caesar dressing, pecorino romano and housemade croutons</i>	

Bleu Cheese, Lime Ginger Vinaigrette, Buttermilk Ranch, 1000 Island, Non-Fat Honey Dijon, Balsamic Vinaigrette

* 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.



SMALL PLATES

Petite Grilled Salmon*7.95 <i>Korean gochujang glaze</i>	Roasted Brussel Sprouts4.95 <i>Herb butter, almond/panko breadcrumbs, balsamic glaze drizzle</i>
Grilled Chicken Breast Skewers6.95 <i>Marinated, cilantro pumpkin seed pesto, lime zest slaw</i>	Balsamic Kale Salad4.95 <i>Cranberries and sunflower seeds</i>
BBQ Baby Back Ribs7.95 <i>Onion strings</i>	Field Green Salad4.95 <i>Marinated cucumbers, red grapes, smoked gouda, pickled red onions, housemade croutons</i>
Bacon Wrapped Pork Tenderloin6.95 <i>Mustard peppercorn drizzle, onion strings</i>	Caesar Salad4.95 <i>Pecorino romano, creamy caesar, romaine, housemade croutons</i>
Kilt Lifter Steamed Mussels6.95 <i>Cajun seasoned, warm baguette</i>	Green Chile Mac 'n Cheese4.95 <i>Roasted green chilies, corn & red peppers</i>
Classic Shrimp Cocktail6.95 <i>Horseradish cocktail sauce</i>	Vegetable Melt 7.50 <i>Broccoli, tomatoes, creamed spinach, artichokes, mushrooms, melted havarti & cheddar and alfalfa sprouts on a nine grain crust</i>
Flash Fried Firecracker Shrimp Tacos (2)6.95 <i>Santa Maria Salsa, flour tortillas</i>	Baked Four Onion Soup5.95 <i>Jarlsberg, French croutons, pecorino romano</i>
Burger Sliders (2)*8.95 <i>Caramelized onions, cheddar, pretzel bun</i>	Chef's Soup Today 4.75
Grilled Cheese and Jalapeño Bacon6.95 <i>Brioche with tomato soup dunk</i>	

BURGERS

Proprietary Chuck Blend* 11.95 <i>Havarti, pepperjack, jarlsberg, cheddar or gorgonzola, 8oz., LTP&O, onion knot bun with dijon aioli</i>
Smoked Jalapeño Bacon Burger* 12.95 <i>Wisconsin cheddar with LTP&O, 8oz., artisan pretzel bun with dijon aioli</i>
Bistro Angus Burger10.95 <i>Brisket and Angus chuck, 6oz., double cheddar, LTP&O, bistro bun with dijon aioli</i>
Son of MOAB* 11.95 <i>Double pepperjack, Cajun caramelized onions, dijon aioli, LT&P, onion knot bun</i>
Monterey Pepperjack Turkey Burger10.95 <i>Rosemary, garlic infused turkey with chipotle mayo, 9-grain wheat bun</i>

French Fries, Balsamic Kale Salad, Basil Tomatoes, Black Bean Salad, Cole Slaw, or Cottage Cheese
 | Sweet Potato Fries... Add \$1.50 | Gluten Free bun available... Add \$1
 Additions: Smoked Bacon, Caramelized Onions, Green Chilies...add \$1 each ~ Avocado \$1.50

ENTRÉE SIDES

<i>Balsamic Kale Salad</i>	<i>Basil Vinaigrette Tomatoes</i>	<i>House Vegetable Medley</i>
<i>Baked Cheddar Potatoes</i>	<i>French Fries</i>	<i>Buttered Dill Carrots</i>
<i>Blueberry Applesauce</i>	<i>Green Chile Mac 'n Cheese</i>	<i>Broccoli & Roasted Tomato Salsa</i>
<i>Organic Brown Rice and Quinoa Pilaf</i>	Each... 3.50	<i>Steamed Broccoli</i>

DESSERTS

Pure Vanilla Crème Brulee 4.95
Heath Bar Mud Pie5.95 <i>Oreo crust, coffee ice cream, fudge & whipped cream</i>
Cuppa' Cake5.95 <i>Warm zucchini walnut double chocolate cake with vanilla bean ice cream</i>
Keezookie5.95 <i>Skillet baked chocolate chip cookie, double vanilla bean ice cream, caramel and chocolate sauce</i>
Fruit Cobbler of the Day5.95 <i>Cinnamon oatmeal crust vanilla bean ice cream</i>
Homemade Carrot Cake5.95 <i>Real cream cheese frosting</i>

BEVERAGES

Kiwi Strawberry Green Iced Tea
Luzianne Black Iced Tea
Fresh Ground Columbian Coffees
Bigelow Assorted Hot Teas
Pepsi Cola Products
Perrier Sparkling Bottled Water
Dasani Bottled Water
Whole or Chocolate Milk