

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	11.95
<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.....	45
Rombauer Chardonnay 2013.....	50
House Red or White Sangria.....	6

ENTRÉES

Grilled Flatiron Steak*	16.95	Grilled Atlantic Salmon*	16.95
<i>Maitre'd butter, baked cheddar potatoes and vegetable</i>		<i>Organic brown rice & quinoa pilaf and vegetable</i>	
Char Crusted Filet Mignon*	23.95	Pasta Marinara with Pecorino Romano	12.95
<i>Maitre'd butter, cheddar potatoes and vegetable (add gorgonzola... +1.50)</i>		<i>Grilled chicken or meatballs, with garlic toast</i>	
Grilled Pork Chops	13.95	Sonoran Pesto Grilled Chicken	12.95
<i>Apricot-apple glaze, diced cured bacon, cheddar potatoes and vegetable</i>		<i>Cilantro pumpkin seed pesto, basil vinaigrette tomatoes and green chile mac'n cheese</i>	
Grilled Filet Stroganoff*	14.95	Chicken Madeira.....	14.95
<i>Field mushrooms tossed with linguine</i>		<i>Sautéed mushrooms, shallots, onions & a touch of cream, cheddar potatoes and vegetable</i>	
Ranch Crusted Catfish.....	13.95	Roasted Rosemary Half Chicken.....	12.95
<i>Ranch seasoned panko, baked cheddar potatoes and vegetable</i>		<i>All natural chicken marinated in fresh lime, garlic and rosemary. Cheddar potatoes and vegetable</i>	
Taproom Steak Sandwich*	15.95	Keegan's Street Tacos.....	
<i>Open-faced, Char Crust seasoned filet medallions, caper garlic baguette, basil vinaigrette tomatoes</i>		<i>Flour tortillas, salsa, chipotle sour cream and side</i>	
Positano Style: <i>w/gorgonzola & arugula</i> ..+1.00		<i>Grilled salmon or flash fried firecracker shrimp 12.95</i>	
Panko Fish and Chips.....	13.95	<i>Grilled chicken, Alaskan cod or pork carnitas.....11.95</i>	
<i>Alaskan wild cod, caper tartar sauce, cole slaw and fries, malt vinegar</i>		BBQ Baby Back Ribs 15.95 / 21.95 <i>Spice rubbed, southern sweet BBQ sauce, green chile mac 'n cheese and vegetable</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 bleu cheese dressing.</i>	
Vegan Tapa Bowl	11.95	Small Calihan Cobb*	11.95
<i>Romaine, black beans, corn, red peppers, tomatoes, organic brown rice, red quinoa, tortilla strips, Tapa patty, avocado, EVOO and balsamic vinegar</i>		<i>The Great Thai Cobb.....</i> 12.95 <i>Cool salmon, cranberries, thai basil, marinated cucumbers, tomatoes, dried sweet corn, sunflower seeds, and spicy lime ginger vinaigrette</i>	
<hr/> Lime-Ginger Vinaigrette, Buttermilk Ranch, Balsamic Vinaigrette, Bleu Cheese, 1000 Island, or Non-Fat Honey Dijon		Cobb Salad	
		12.95 <i>Roasted chicken, tomato, egg, avocado, smoked gouda, gorgonzola, smoked bacon</i>	

* 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>
Grilled Pork Chop6.95 <i>Diced bacon sprinkle</i>	Caesar Salad4.95 <i>Pecorino romano, creamy caesar, romaine, housemade croutons</i>
Steamed P.E.I. Mussels6.95 <i>White wine and garlic, 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 7.95 <i>Broccoli, tomatoes, under a spinach & artichoke sauce, 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

Keegan's Proprietary Chuck Blend* 11.95 <i>Havarti, pepperjack, jarlsberg, cheddar or gorgonzola, 8oz., LTP&O, onion knot bun with dijon aioli</i>
Bistro Angus Burger* 10.95 <i>Brisket and Angus chuck, 6oz., double cheddar, LTP&O, on a brioche bun with dijon aioli</i>
Smoked Jalapeño Bacon Bistro Burger* 12.95 <i>Wisconsin cheddar with LTP&O, on a brioche bun with dijon aioli</i>
Son of MOAB* 12.95 <i>Double pepperjack, Cajun caramelized onions, dijon aioli, LT&P, onion knot bun</i>
Monterey Pepperjack Turkey Burger 11.95 <i>Rosemary, garlic infused turkey with chipotle mayo, 9-grain wheat bun</i>
Tepa Organic Veggie Burger 11.95 <i>Locally produced in Flagstaff. Havarti, pepperjack, jarlsberg, cheddar or gorgonzola, LTP&O, on a brioche bun</i>

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