

SHARED APPETIZERS

Pale Ale Schreiner's Chorizo Con Queso	11.50
<i>Flour & Corn chips</i>	
Spinach Artichoke Dip.....	11.50
<i>Celery & carrot sticks, chips and Santa Maria salsa</i>	
Mike's Potato Skins.....	12.50
<i>Bacon, cheddar, jack, scallions, chipotle ranch</i>	
Grilled Chicken Wings	14.50
<i>All natural, air chilled chicken, olive oil and spice rubbed</i>	
Flash Fried Firecracker Shrimp	11.95
<i>Glazed with chipotle aioli</i>	
Mezze Plate	9.50
<i>Tomato feta hummus, cucumbers, kalamata olives, pita</i>	

CBK PICKS

CRAFT BEERS

<i>Craft Beer Sampler (x3).....</i>	5-5
<i>Lagunitas IPA bottle.....</i>	6
<i>Full Sail Session Premium Lager bottle.....</i>	5-5

RESERVE BOTTLE WINES

<i>Belle Glos Pinot Noir</i>	
<i>Clark & Telephone 2017.....</i>	45
<i>Rombauer Chardonnay 2013</i>	50

ENTRÉES

Grilled Niman Ranch Flatiron Steak*.....	21.95	Grilled Atlantic Salmon*	18.95
<i>Maitre'd butter, baked cheddar potatoes and vegetable</i>		<i>Organic brown rice & quinoa pilaf and vegetable</i>	
Char Crusted Filet Mignon*	26.95	Pasta Marinara with Pecorino Romano.....	14.95
<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	14.95	Chicken Madeira.....	15.95
<i>Plum-dijon glaze, cheddar potatoes and vegetable</i>		<i>Sautéed mushrooms, shallots, onions & a touch of cream, cheddar potatoes and vegetable</i>	
Grilled Filet Stroganoff*	18.95	Roasted Rosemary Half Chicken.....	13.95
<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.....	13.95	Keegan's Street Tacos.....	13.95
<i>Ranch seasoned panko, baked cheddar potatoes and vegetable</i>		<i>Grilled salmon, flash fried firecracker shrimp, grilled chicken, pork carnitas or Alsakan cod</i>	
Taproom Steak Sandwich*	16.95	<i>Flour tortillas, salsa, chipotle sour cream and a side</i>	
<i>Open-faced, Char Crust seasoned filet medallions, caper garlic baguette, basil vinaigrette tomatoes</i>		<div style="background-color: #f0f0f0; padding: 10px; border: 1px solid #ccc;"> BBQ Baby Back Ribs 15.95 / 24.95 <i>Spice rubbed, southern sweet BBQ sauce, green chile mac 'n cheese and vegetable</i> </div>	
Positano Style: <i>w/gorgonzola & arugula</i> ..	+1.00		
Panko Fish and Chips.....	16.95		
<i>Alaskan wild cod, caper tartar sauce, cole slaw and fries, malt vinegar</i>			

ENTRÉE SALADS

Pancho's Chicken Salad.....	14.50	Fresh Spinach Salad.....	13.95
<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*	14.50	Calihan Cobb*	18.50
<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>	
NexVeg Vegan Bowl.....	14.50	Small Calihan Cobb*	14.50
<i>Romaine, black beans, corn, red peppers, tomatoes, organic brown rice, red quinoa, tortilla strips, Nex-Veg patty, avocado, EVOO and balsamic vinegar</i>		<i>The Great Thai Cobb.....</i> 14.50	
		<i>Cool salmon, cranberries, thai basil, marinated cucumbers, tomatoes, dried sweet corn, sunflower seeds, and spicy lime ginger vinaigrette</i>	
		Cobb Salad.....	14.50
		<i>Roasted chicken, tomato, egg, avocado, smoked gouda, gorgonzola, smoked bacon</i>	

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

* 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* 9.95 <i>Korean gochujang glaze</i>	Roasted Brussel Sprouts6.75 <i>Herb butter, almond/panko breadcrumbs, balsamic glaze drizzle</i>
Grilled Chicken Breast Skewers 6.95 <i>Marinated, tzatziki sauce, lime zest slaw</i>	Field Green Salad 5.95 <i>Marinated cucumbers, red grapes, smoked gouda, pickled red onions, housemade croutons</i>
BBQ Baby Back Ribs 8.95 <i>Sweet BBQ sauce</i>	Caesar Salad 6.50 <i>Pecorino romano, creamy caesar, romaine, housemade croutons</i>
Grilled Pork Chop 8.50 <i>Plum-dijon glaze</i>	Green Chile Mac 'n Cheese 6.50 <i>Roasted green chilies, corn & red peppers</i>
Steamed P.E.I. Mussels9.95 <i>White wine and garlic, warm baguette</i>	Vegetable Melt 8.95 <i>Broccoli, tomatoes, under a spinach & artichoke sauce, mushrooms, melted havarti & cheddar and alfalfa sprouts on a nine grain crust</i>
Classic Shrimp Cocktail8.50 <i>Horseradish cocktail sauce</i>	Baked Four Onion Soup 6.95 <i>Jarlsberg, French croutons, pecorino romano</i>
Flash Fried Firecracker Shrimp Tacos (2)8.50 <i>Santa Maria Salsa, flour tortillas</i>	Chef's Soup Today 4.95
Burger Sliders (2)* 10.50 <i>Caramelized onions, cheddar, pretzel bun</i>	
Grilled Cheese and Jalapeño Bacon8.50 <i>Brioche with soup of the day dunk</i>	

BURGERS

Keegan's Proprietary Chuck Blend* 13.95 <i>Havarti, pepperjack, jarlsberg, cheddar or gorgonzola, 8oz., LTP&O, onion knot bun with dijon aioli</i>	13.95
Bistro Angus Burger* 13.95 <i>Brisket and Angus chuck, 6oz., double cheddar, LTP&O, on a brioche bun with dijon aioli</i>	13.95
Smoked Jalapeño Bacon Bistro Burger* 14.95 <i>Wisconsin cheddar with LTP&O, on a brioche bun with dijon aioli</i>	14.95
Son of MOAB* 13.95 <i>Double pepperjack, Cajun caramelized onions, dijon aioli, LT&P, onion knot bun</i>	13.95
Monterey Pepperjack Turkey Burger 13.95 <i>Rosemary, garlic infused turkey with chipotle mayo, 9-grain wheat bun</i>	13.95
NexVeg Veggie Burger 13.95 <i>Locally produced in Flagstaff. Havarti, pepperjack, jarlsberg, cheddar or gorgonzola, LTP&O, on a brioche bun</i>	13.95

French Fries, 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... +\$1.50* | *Pretzel Bun...+.95*

ENTRÉE SIDES

<i>Baked Cheddar Potatoes</i>	<i>Basil Vinaigrette Tomatoes</i>	<i>House Vegetable Medley</i>
<i>Blueberry Applesauce</i>	<i>French Fries</i>	<i>Buttered Dill Carrots</i>
<i>Organic Brown Rice and Quinoa Pilaf</i>	<i>Green Chile Mac 'n Cheese</i>	<i>Steamed Broccoli</i>
	Each... 4.50	

DESSERTS

Pure Vanilla Crème Brulee 6.75	6.75
Heath Bar Mud Pie 6.95 <i>Oreo crust, coffee ice cream, fudge & whipped cream</i>	6.95
Cuppa' Cake 6.95 <i>Warm zucchini walnut double chocolate cake with vanilla bean ice cream</i>	6.95
Keezookie 7.25 <i>Skillet baked chocolate chip cookie, double vanilla bean ice cream, caramel and chocolate sauce</i>	7.25
Fruit Cobbler of the Day 6.95 <i>Cinnamon oatmeal crust vanilla bean ice cream</i>	6.95
Homemade Carrot Cake 6.95 <i>Real cream cheese frosting</i>	6.95

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