

SHARED APPETIZERS

Pale Ale Schreiner's Chorizo Con Queso	12.95
<i>Flour & Corn chips</i>	
Spinach Artichoke Dip.....	12.95
<i>Celery & carrot sticks, chips and Santa Maria salsa</i>	
Mike's Potato Skins.....	14.95
<i>Bacon, cheddar, jack, scallions, chipotle ranch</i>	
Grilled Chicken Wings	15.95
<i>All natural, air chilled chicken, olive oil and spice rubbed</i>	
Flash Fried Firecracker Shrimp	13.95
<i>Glazed with chipotle aioli</i>	
Mezze Plate	11.95
<i>Tomato feta hummus, cucumbers, kalamata olives, pita</i>	

CBK PICKS

CRAFT BEERS

Craft Draft Beer Flight (x3)

Lagunitas IPA bottle

Heineken 00 N/A bottle

RESERVE BOTTLE WINES

Belle Gros Pinot Noir

Clark & Telephone 2017..... 50

Rombauer Chardonnay 2013 55

The Prisoner Red Blend 2021 50

Austin Hope

Cabernet Sauvignon 2022 Litre 78

ENTRÉES

Grilled Flatiron Steak*	27.95
<i>Maitre'd butter, baked cheddar potatoes and vegetable</i>	
Char Crusted Filet Mignon*	32.95
<i>Maitre'd butter, cheddar potatoes and vegetable (add gorgonzola... +1.50)</i>	
Grilled Pork Chops	16.95
<i>Plum-dijon glaze, cheddar potatoes and vegetable</i>	
Grilled Filet Tenderloin Stroganoff*	23.95
<i>Field mushrooms tossed with linguine</i>	
Ranch Crusted Catfish.....	16.95
<i>Ranch seasoned panko, baked cheddar potatoes and vegetable</i>	
Taproom Filet Steak Sandwich*	23.95
<i>Open-faced, Char Crust seasoned grilled filet tenderloin medallions, caper garlic baguette, basil vinaigrette tomatoes</i>	
Positano Style: w/gorgonzola & arugula ..	+1.00
Panko Fish and Chips.....	18.95
<i>Alaskan wild cod, caper tartar sauce, cole slaw and fries, malt vinegar</i>	

Grilled Atlantic Salmon*	19.95
<i>Organic brown rice & quinoa pilaf and vegetable</i>	
Shrimp and Andouille Linguine	18.95
<i>Garlic, white wine, cream, sundried tomatoes and arugula with garlic toast</i>	
Chicken Madeira.....	18.95
<i>Sautéed mushrooms, shallots, onions & a touch of cream, cheddar potatoes and vegetable</i>	
Roasted Rosemary Chicken	17.95
<i>All natural chicken marinated in fresh lime, garlic and rosemary. Cheddar potatoes and vegetable</i>	
Keegan's Street Tacos.....	16.95
<i>Grilled salmon, flash fried firecracker shrimp, or grilled chicken</i>	
<i>Flour tortillas, salsa, chipotle sour cream and a side</i>	

BBQ Baby Back Ribs 18.95 / 26.95
Spice rubbed, southern sweet BBQ sauce, seasoned fries and cole slaw

ENTRÉE SALADS

Pancho's Chicken Salad.....	17.95
<i>Tossed romaine, black beans, corn, peppers, cilantro cheddar/jack, warm fajita chicken, tortilla strips, chipotle ranch</i>	
Grilled Salmon Nicoise Salad*	17.95
<i>Romaine, marinated cucumbers, yukon gold potatoes, sliced egg, kalamata olives, basil vinaigrette tomatoes, warm grilled salmon</i>	
Chipotle Black Bean Vegan Bowl.....	16.95
<i>Romaine, black beans, corn, red peppers, tomatoes, organic brown rice, red quinoa, tortilla strips, avocado, EVOO and balsamic vinegar</i>	

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

Pacific Rim Grilled Chicken Salad.....	16.95
<i>Grilled chicken breast, edamame beans, carrots, tortilla strips, romaine, lime-ginger vinaigrette and thai peanut sauce</i>	
Calihan Cobb*	23.95
<i>Grilled filet tenderloin, roasted chicken, romaine, red onion, tomato, gorgonzola, avocado, egg, smoked bacon</i>	
<i>Tossed with bleu cheese dressing</i>	
Small Calihan Cobb*	19.95
The Great Thai Cobb.....	17.95
<i>Cool salmon, cranberries, marinated cucumbers, tomatoes, dried sweet corn, sunflower seeds and spicy lime ginger vinaigrette</i>	
Cobb Salad.....	17.95
<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.

SMALL PLATES

Petite Grilled Salmon* 10.95 <i>Korean gochujang glaze</i>	Roasted Brussel Sprouts6.75 <i>Herb butter, almond/panko breadcrumbs, balsamic glaze drizzle</i>
Grilled Chicken Breast Skewers6.95 <i>Marinated, tzatziki sauce, lime zest slaw</i>	Field Green Salad6.95 <i>Greens, marinated cucumbers, cherry tomatoes, smoked gouda, garbanzo beans, housemade croutons</i>
BBQ Baby Back Ribs9.95 <i>Sweet BBQ sauce</i>	Caesar Salad 7.95 <i>Pecorino romano, creamy caesar, romaine, housemade croutons</i>
Grilled Pork Chop 9.95 <i>Plum-dijon glaze</i>	Vegetable Melt 10.95 <i>Broccoli, tomatoes, under a spinach & artichoke sauce, mushrooms, melted havarti & cheddar and alfalfa sprouts on a nine grain crust</i>
Steamed P.E.I. Mussels11.95 <i>White wine and garlic, warm baguette</i>	Baked Onion Soup6.95 <i>Jarlsberg, French croutons, pecorino romano</i>
Classic Shrimp Cocktail10.95 <i>Horseradish cocktail sauce</i>	Chef’s Soup Today 5.95
Flash Fried Firecracker Shrimp Tacos (2) 9.95 <i>Santa Maria Salsa, flour tortillas</i>	
Burger Sliders (2)*12.95 <i>Caramelized onions, cheddar, pretzel bun</i>	
Grilled Cheese and Bacon9.95 <i>Brioche with soup of the day dunk</i>	

BURGERS

Keegan’s Proprietary Chuck Blend* 16.95 <i>Choice of: Havarti, pepperjack, jarlsberg, cheddar or gorgonzola, 8oz., LTP&O, onion knot bun with dijon aioli</i>
Bistro Angus Burger* 16.95 <i>Brisket and Angus chuck, 6oz., double cheddar, LTP&O, on a brioche bun with dijon aioli</i>
Bacon and Sliced Jalapeño Bistro Burger* 16.95 <i>Wisconsin cheddar with LTP&O, 6oz., on a brioche bun with dijon aioli</i>
Son of MOAB* 16.95 <i>Double pepperjack, Cajun caramelized onions, dijon aioli, 8oz., LT&P, onion knot bun</i>
Monterey Pepperjack Turkey Burger 15.95 <i>Rosemary, garlic infused turkey with chipotle mayo, 9-grain wheat bun</i>
Chipotle Black Bean Veggie Burger 15.95 <i>Choice of: Havarti, pepperjack, jarlsberg, cheddar or gorgonzola, LTP&O, on a brioche bun</i>
<i>French Fries, Basil Tomatoes, Black Bean Salad, Cole Slaw, or Cottage Cheese</i>
<i>Additions: Smoked Bacon, Caramelized Onions, Green Chilies...add \$1 each, Avocado...add\$1.50</i>
<i>Sweet Potato Fries... +\$1.50 Gluten Free bun available... +\$1.50 Pretzel bun... +.95</i>

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>Steamed Broccoli</i>
Each... 4.95		

DESSERTS

Pure Vanilla Crème Brulee 7.75
Heath Bar Mud Pie7.95 <i>Oreo crust, coffee ice cream, fudge & whipped cream</i>
Cuppa’ Cake 7.95 <i>Warm zucchini walnut double chocolate cake with vanilla bean ice cream</i>
Keegan’s Skillet Cookie8.95 <i>Skillet baked chocolate chip cookie, double vanilla bean ice cream, caramel and chocolate sauce</i>
Fruit Cobbler of the Day 7.95 <i>Cinnamon oatmeal crust vanilla bean ice cream</i>
Homemade Carrot Cake 7.95 <i>Real cream cheese frosting</i>

BEVERAGES

Flavored Green Iced Tea
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
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