

SHARED APPETIZERS

Pale Ale Schreiner's Chorizo Con Queso
Flour & Corn chips

Spinach Artichoke Dip
Celery & carrot sticks, chips and Santa Maria salsa

Mike's Potato Skins
Bacon, cheddar, jack, scallions, chipotle ranch

Grilled Chicken Wings
All natural, air chilled chicken, olive oil and spice rubbed

Flash Fried Firecracker Shrimp
Glazed with chipotle aioli

Mezze Plate
Tomato feta hummus, cucumbers, kalamata olives, pita

RESERVE BOTTLE WINES

Belle Glos Pinot Noir
Clark & Telephone 2017..... 55

Rombauer Chardonnay 2013 60

The Prisoner Red Blend 2021 55

Austin Hope
Cabernet Sauvignon 20221 Litre 82

ENTRÉES

Grilled Flatiron Steak*
Maitre'd butter, baked cheddar potatoes and vegetable

Char Crusted Filet Mignon*
Maitre'd butter, cheddar potatoes and vegetable (add gorgonzola... +1.50)

Grilled Pork Chops
Plum-dijon glaze, cheddar potatoes and vegetable

Grilled Filet Tenderloin Stroganoff*
Field mushrooms tossed with linguine

Ranch Crusted Catfish
Ranch seasoned panko, baked cheddar potatoes and vegetable

Panko Fish and Chips
Alaskan wild cod, caper tartar sauce, cole slaw and fries, malt vinegar

Grilled Atlantic Salmon*
Organic brown rice & quinoa pilaf and vegetable

Shrimp and Andouille Linguine
Garlic, white wine, cream, sundried tomatoes and arugula with garlic toast

Chicken Madeira
Sautéed mushrooms, shallots, onions & a touch of cream, cheddar potatoes and vegetable

Roasted Rosemary Chicken
All natural chicken marinated in fresh lime, garlic and rosemary. Cheddar potatoes and vegetable

Keegan's Street Tacos
Grilled salmon, flash fried firecracker shrimp, or grilled chicken
Flour tortillas, salsa, chipotle sour cream and a side

BBQ Baby Back Ribs

Spice rubbed, southern sweet BBQ sauce, seasoned fries and cole slaw

ENTRÉE SIDES

Baked Cheddar Potatoes

Blueberry Applesauce

Organic Brown Rice and Quinoa Pilaf

Basil Vinaigrette Tomatoes

French Fries

Broccoli-Edamame Salsa

House Vegetable Medley

Buttered Dill Carrots

Steamed Broccoli

SMALL PLATES

Petite Grilled Salmon*
Korean gochujang glaze

BBQ Baby Back Ribs
Sweet BBQ sauce

Grilled Pork Chop
Plum-dijon glaze

Steamed P.E.I. Mussels
White wine and garlic, warm baguette

Classic Shrimp Cocktail
Horseradish cocktail sauce

Flash Fried Firecracker Shrimp Tacos (2)
Santa Maria Salsa, flour tortillas

Burger Sliders (2)*
Caramelized onions, cheddar, pretzel bun

Field Green Salad
Greens, marinated cucumbers, cherry tomatoes, smoked gouda, edamame beans, housemade croutons

Caesar Salad
Pecorino romano, creamy caesar, romaine, housemade croutons

Vegetable Melt
Broccoli, tomatoes, under a spinach & artichoke sauce, mushrooms, melted havarti & cheddar and alfalfa sprouts on a nine grain crust

Baked Onion Soup
Jarlsberg, French croutons, pecorino romano

Chef's Soup Today

ENTRÉE SALADS

Pancho’s Chicken Salad

Tossed romaine, black beans, corn, peppers, cilantro cheddar/jack, warm fajita chicken, tortilla strips, chipotle ranch

Grilled Salmon Nicoise Salad*

Romaine, marinated cucumbers, yukon gold potatoes, sliced egg, kalamata olives, basil vinaigrette tomatoes, warm grilled salmon

Picnic Chicken Salad

Romaine, fried chicken, chopped bacon, tomatoes, egg, cucumbers, sunflower seeds and cheddar/jack cheese mix

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

Pacific Rim Grilled Chicken Salad

Grilled chicken breast, edamame beans, carrots, tortilla strips, romaine, lime-ginger vinaigrette and thai peanut sauce

Calihan Cobb*

Grilled filet tenderloin, roasted chicken, romaine, red onion, tomato, gorgonzola, avocado, egg, smoked bacon Tossed with bleu cheese dressing

Small Calihan Cobb*

The Great Thai Cobb

Cool salmon, cranberries, marinated cucumbers, tomatoes, toasted fregola, sunflower seeds and spicy lime ginger vinaigrette

Cobb Salad

Roasted chicken, tomato, egg, avocado, smoked gouda, gorgonzola, smoked bacon

BURGERS and SANDWICHES

Keegan’s Proprietary Chuck Blend*

Choice of: Havarti, pepperjack, jarlsberg, cheddar or gorgonzola, 8oz., LTP&O, onion knot bun with dijon aioli

Bistro Angus Burger*

Brisket and Angus chuck, 6oz., double cheddar, LTP&O, on a brioche bun with dijon aioli

Bacon and Sliced Jalapeño Bistro Burger*

Wisconsin cheddar with LTP&O, 6oz., on a brioche bun with dijon aioli

Son of MOAB*

Double pepperjack, Cajun caramelized onions, dijon aioli, 8oz., LT&P, onion knot bun

Monterey Pepperjack Turkey Burger

Rosemary, garlic infused turkey with chipotle mayo, 9-grain wheat bun

Taproom Filet Steak Sandwich

Open-faced, Char Crust Seasoned grilled filet tenderloin medallions, caper garlic baguette, basil vinaigrette tomatoes. Positano Style: w/gorgonzola & arugula

Dagwood

Smoked ham, turkey, bacon, slaw and havarti with LT&M on rye

Simply... the Grilled Cheese and Bacon

On 9-Grain Wheat

French Fries, Basil Tomatoes, Black Bean Salad, Cole Slaw, or Cottage Cheese Additions: Smoked Bacon, Caramelized Onions, Green Chilies...+, Avocado...+ Sweet Potato Fries...+ | Gluten Free bun available...+ | Pretzel bun...+

DESSERTS

Pure Vanilla Crème Brulee

Heath Bar Mud Pie

Oreo crust, coffee ice cream, fudge & whipped cream

Cuppa’ Cake

Warm zucchini walnut double chocolate cake with vanilla bean ice cream

Keegan’s Skillet Cookie

Skillet baked chocolate chip cookie, double vanilla bean ice cream, caramel and chocolate sauce

Fruit Cobbler of the Day

Cinnamon oatmeal crust vanilla bean ice cream

Homemade Carrot Cake

Real cream cheese frosting

BEVERAGES

Flavored Iced Green Tea

Iced Black Tea

Fresh Ground Columbian Coffees

Bigelow Assorted Hot Teas

Pepsi Cola Products

Perrier Sparkling Bottled Water

Dasani Bottled Water

Whole or Chocolate Milk

Opened in 1989 in the shadow of Arizona’s most famous moutain. Centered around scratch made comfort food with a culinary twist and impeccable service. This combination has kept our neighbors coming back for over 35+ years. The Biltmore area’s casual place to hang with friends and family for a crafted brew, a glass of wine and our signature food.

* 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 or third party gift cards.
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