

# KEYSTONE

## PUB & GRILL

Featured Wing Flavor  
Chili Lime Dry Rub

### Starters

**Hearty Vegetable Soup**

Cup \$3.99 / Crock \$4.99

**Fire Roasted Veggie Quesadilla**

Fire roasted corn, peppers, onions,  
& jack cheddar cheese

With sides of salsa & sour cream

\$9.49

Add Chicken \$2 / London Broil \$4

### Mains



**Southwest Burger**

Cajun Seasoned ½lb charbroiled burger  
topped with sharp cheddar cheese,  
fried jalapenos, breaded avocado,  
& cajun ranch all atop a brioche bun

\$10.99

**Beer Battered Fish & Chips**

Hand-battered cod with fries

Side of tartar sauce & malt vinegar

\$12.99

### Dessert

**Carrot Cake**

A moist double layer cake  
brimming with grated carrots, walnuts  
& topped with cream cheese icing

\$4.49

Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs, may increase your risk of foodborne illness,  
especially if you have certain medical conditions

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### Seasonal Cocktails

#### Raspberry Mojito

Light and refreshing  
Made with Bacardi Raspberry  
Fresh lime and raspberries  
With our house made  
Mint infused simple syrup

#### Cherry Blossom Bellini

Another version of  
A classic champagne cocktail  
Made with Three Olives Cherry  
A great way to toast any occasion

#### Pineapple Sangria

There is no better way  
To forget about your long day  
Than to relax with one of these  
Made with Bacardi Pineapple  
White wine and crushed pineapple

#### Spiked Raspberry Lemonade

Made with Soli Razberi  
Fresh lemon and raspberries  
This bright cocktail will  
Have you seeing summer  
Just over the horizon

#### Pear Cosmo

A lighter play on an iconic martini  
Made with Absolute Pear  
St. Germain Elderflower Liqueur  
White cranberry juice