

KEYSTONE

PUB & GRILL

Featured Wing Flavor

“Cuban”

Garlic butter & secret spices

Starters

Pubmade Chips

Mesquite seasoned & served w/ranch

\$4



BBQ Brisket Tots

Slow cooked beef brisket, BBQ sauce,
jalapenos, & white cheddar sauce

\$12

French Onion Dip

Served cold w/ pubmade chips for dipping

\$8

Mains

Broiled Salmon Burger

A blend of Alaskan salmon & herbs
on a grilled brioche roll
w/ lettuce, tomato, & garlic dill sauce

\$13



Pulled Brisket Tacos

Hand pulled beef brisket, pickled red onions,
white cheddar cheese sauce,
& cilantro on two grilled flour tortillas

\$10

Dessert

Strawberry Sorbet Oreo Pie

Oreo crust filled with strawberry sorbet,
sliced & topped w/ chocolate whipped cream

\$5

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

Peach Sangria

This white wine sangria is made
with New Amsterdam Peach Vodka
and peach puree
sweet and refreshing perfectly peachy

Smashed Cherry Old Fashioned

The classic cocktail gets a new twist using
Bulleit Rye Whiskey, it's smashing

Strawberry Mojito

There is no better way
to forget about your long day
than to relax with one of these
Bacardi Dragonberry rum
fresh lime and strawberries
with our house made
mint infused simple syrup

The Keystone Mule

Our version of the famous Moscow Mule
Stoli vodka fresh lime and
Crabbie's Ginger Beer
we kicked up this classic by
adding fresh strawberries and
Canton Ginger liqueur served in a
traditional copper mug

Bourbon Peach Sweet Tea

Perfect balance of sweet and boozy
this tea is made with
Basil Hayden's Bourbon
peach puree and our house made
brown sugar simple syrup