

Breakfast

COCKTAILS

"PLEASE ORDER AT THE BAR"

Morning Remix

- MOTHER MARY.....**ROCKS**...8
Vodka with our vegan house-made Bloody Mary mix.
- Make it gluten free for 2
- VILLAGE GREEN.....**UP**...9
Gin, lime juice, cucumber, sugar and wasabi.
- BOOTSY COLLINS...**CRUSHED**...7
Vodka, lemon juice, simple syrup and soda topped with a float of Lillet Rouge.
- BIG LOVE.....**CRUSHED**...10
Rum, Ancho Reyes, lime juice, sugar, and guava pureé.
- BRANDY ZANDER....**CRUSHED**...8
Brandy, Old Overholt Rye, cream of coconut, black walnut and chocolate bitters, with grated nutmeg.

Boozy Bfast

- LAZARUS SAZERAC.....**UP**...11
Old Overholt, maple syrup, black walnut and peychaud's bitters with a spritz of absinthe. Our morning Sazerac!
- FIRST THINGS FIRST.....**UP**...10
Flor de Caña Dry Rum, Banane du Brésil, with pineapple and lime juices.
- KING'S RELIEF.....**CRUSHED**...10
Oloroso sherry, smoky scotch, pineapple and lemon juices, and sugar.
- LOCKSMITH JONES.....**UP**...10
Rittenhouse Rye whiskey, oloroso sherry, and Punt E Mes vermouth.

Bubbles

- MY MIMOSA.....**UP**...7
Your choice of orange, grapefruit or pineapple juice topped with sparkling wine.
- Share a batch with friends for 26. Comes with a bottle of bubbly, a carafe of juice, and a coupe for each person.
- A LOVELY PEAR.....**UP**...12
New Deal Pear Brandy, triple sec, honey, and lemon, topped with sparkling wine.
- MOONWALK.....**UP**...8
Grapefruit juice, triple sec, and rose water topped with sparkling wine.
- DISCO IN MOSCOW...**CRUSHED**...9
Vodka, lime and orange juices, ginger beer, and sparkling wine.

Eye Openers

- GET ON UP!**ROCKS**...9
Bourbon, Averna, orange and angostura bitters, Red E cold brew coffee, and cinnamon.
- CARIBBEAN NUDGE....**HOT**...10
Gosling's dark rum, Red E coffee and coffee liqueur topped with whipped cream, a float of allspice dram and grated nutmeg.

HAPPY HOURS
3PM 7PM — Daily — 11PM 2AM

KEYS
BRUNCH

SATURDAY
10 → 5
3pm SUNDAY

KEYS LOUNGE



BRUNCH
MEEKEND
LOST

www.keyspdx.com

LOST WEEKEND BRUNCH

"PLEASE ORDER AT THE BAR"

House Favorites

- BISCUIT AND GRAVY..... 8.0
House-made vegan biscuit smothered in our savory Cascade Farms sausage gravy -or- vegan mushroom gravy.
- STEAK AND EGG.....gf 12.75
5.5 oz Cascade Farms hanger steak cooked to temp, served with country potatoes and house-made chimichurri, topped with a sunny side up egg*.
- PERSONALITY CRISIS.....vgn 10.0
Our Vegan Chicken Fried Steak. Breaded and fried vegan Impossible patty served with scratch made vegan brown gravy and country potatoes.
- CORNED BEEF HASH..... gf 8.0
House-made corned beef served with country potatoes, pickled shallots, caramelized onions and a sunny side up egg*.
- EGGS BENEDICT..... 11.0
English muffin topped with Blackstone carver ham, poached eggs, and scratch-made hollandaise sauce. Served with country potatoes.
- Sub mushrooms for ham at no charge..... v
- DUTCH BABY.....v 8.0
Oven cooked German style pancake, served with honey and seasonal fruit.
- FRENCH TOAST.....v 8.0
Two slices of thick cut brioche served with seasonal fruit & maple syrup.

Burgers

MAKE IT A MEAL! ADD FRIES, SOUP OR SLAW FOR 2.50

- KEYS CLASSIC BURGER..... 8.75
1/3 lb Oregon raised beef patty cooked medium*, sliced tomato, chopped onions and pickles, shredded lettuce and house mayo on a sesame seed bun.
- Add cheese for 1 Add fried egg* for 1.5 Add bacon for 2
- IMPOSSIBLE BURGER.....vgn 11.75
Vegan Impossible Burger patty, sliced tomato, chopped onions and pickles, shredded iceberg lettuce, and vegan aioli on a sesame seed bun.
- Add Field Roast vegan cheese for 2.5

Light Side

- BUTTER LETTUCE SALAD..... gf 8.0
Butter lettuce, house-made bacon lardons, radish, pickled shallots, and sunflower seeds in a sherry vinaigrette.
- Add grilled chicken for 3
- VEGAN CAESAR.....vgn 6.0
Roma Crunch lettuce, kalamata olives, croutons, and vegan parmesan cheese in a vegan Caesar Dressing.
- Add grilled shrimp -or- grilled chicken for 3
- SOUP DU JOUR..... 6.5
Bowl of scratch-made soup. Ask for today's selection.

Hot Singles

- | | |
|---------------------------|---|
| EGG..... 1.5 each | GRAVY (sausage or vegan mushroom).... 2.0 |
| COUNTRY POTATOES..... 1.5 | BISCUIT.....vgn 2.5 |
| BACON (2 slices)..... 2.0 | HOLLANDAISE..... 2.0 |

Refreshments

- | | |
|--------------------------|--------------------------------|
| RED E COFFEE..... 3.0 | ORANGE JUICE..... 5.0 / 3.0 |
| SODA..... 2.5 | GRAPEFRUIT JUICE... 5.0 / 3.0 |
| CRANBERRY JUICE..... 2.5 | PINEAPPLE JUICE..... 5.0 / 3.0 |
| GINGER BEER..... 4.0 | LEMONADE..... 4.0 / 3.0 |

vgn = Vegan gf = Gluten Free v = Vegetarian
Please inform your bartender if you have a food allergy.
Guest WIFI password: Knock3times

*Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
An 18% Gratuity will be added to all credit/debit cards left behind at closing.

