

Warm popcorn tossed in a rotating assortment of flavors. Ask for today's selection. HOUSE OR CURLY FRIES.....vgn/gf 5.0 Basket of crispy traditional or curly fries lightly tossed in house seasoning. DEVILS ON HORSEBACK.....gf 7.0 3 bacon-wrapped Mediool dates stuffed with a smoked almond, marinated in sweet soy. CHICKEN KATSU SKEWERS...... 10.0 Two panko-breaded and deep fried chicken skewers, served with dipping sauce. Castelyatrano olives marinated in ain, juniper, and lemon served with grilled bread. CHEAT-CHERONES.......4.0 Vegan soy skin "rinds" with spicy smoked salt. PIMENTO CROQUETTES..... 8.0 House-made pimento cheese lightly breaded and fried. Served with sweet pepper jam. PICKLE PLATE.....vgn 8.0 Rotating pickled items, crostini, and vegan patè.

Garden 🗼 +
VEGAN CAESAR
BUTTER LETTUCE SALADgf 8.0 Butter lettuce, house-made bacon lardons, radish, pickled shallots and sunflower seeds in a sherry vinaigrette.
'SHROOM THIRTEENvgn 10.5 Oyster mushrooms sautéed with roasted garlic, rosemary, and wine. Served with caramelized onion and thick-cut grilled bread.
THE DINNER PARTY SALADv 8.5 Mixed greens tossed in verjus thyme vinaigrette, topped with farro, candied cashews, goat cheese, and pickled fennel.
GRILLED BROCCOLINIv 8.0 Seasoned with salt & pepper
CHILI CASHEW GREEN BEANS

GARDEN ADDITIONS

- Add bacon for 2 - Add grilled shrimp -or- grilled chicken for 4







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

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BRISKET SLIDERS
KEYS CLASSIC BURGER
IMPOSSIBLE BURGERvgn 15.0 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
ATOMIC VEGGIE BURGERvgn 10.0 Chickpea, farro & roasted red pepper burger patty, sliced tomato, chopped onions and pickles, shredded iceberg lettuce and house vegan mayo on a sesame seed bun.
- Add Field Roast vegan cheese for 2.5 - Add avocado -or- bacon for 2
HONEY FRIED CHICKEN SANDWICH
GRILLED CHEESE EXTRAORDINAIRE
COD IN THE MIDDLE
THE MOANIN' WICH

Crub +



MAC AND CHEESEv 8.0 Cavatappi pasta in creamy bèchamel cheese sauce Add bacon for 2 Add grilled shrimp -or- grilled chicken for 4
CHILI HOLIDAY
STEAK BITESgf 15.0 Medium rare hanger steak* with sautéed onions and mushrooms, served with horseradish blue cheese dressing.
SHRIMP BOAT TO CAIROgf 11.0 Grilled shrimp, pineapple jalapeño slaw, avocado, radish, and candied cashews in romaine lettuce boats.

van = Vegan af = Gluten Free v = Vegetarian | Please inform your bartender if you have a food alleray. Guest WIFI password: Knock3times

*Consuming 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.

"PLEASE ORDER AT THE BAR"

Boozy

Wild Turkey Rye whiskey, oloroso sherry, and Punt e Mes Vermouth.

and dry Curação.

Mezcal Union, Aperol, lemon and pineapple juice, jalapeño syrup and Angostura bitters.

Tequila, Aperol, elderflower liqueur, lemon and lime juices, simple syrup and soda.

Old Overholt, Cynar, Punt e Mes, Aperol, and Angostura bitters.



ACAPULCO GOLD..... CRUSHED..12 Lanazul Blanco tequila, Goslings rum, cream of coconut, grapefruit and pineapple juices.

Appleton Estate Jamaican rum, lemon juice and triple sec.

QUIET VILLAGE........CRUSHED..10 Rum, Meletti, Campari, pineapple and lime juices, Demerara, cinnamon tincture, and a pinch of salt.

lemon juice, honey, and black walnut bitters, topped with dry cider.

Remixes 🕌

Bourbon, lime juice, peach bitters and house grenadine. "Frankly delicious".

BRANDY ZANDER...... CRUSHED...9 Brandy, Old Overholt Rye whiskey, cream of coconut, black walnut and chocolate bitters with grated nutmeg.

Amaretto, Bourbon, pineapple and lime juices, and Anaostura bitters.

LAVENDER BEES KNEES...UP...9 Gin, lemon juice, honey, and lavender bitters.

BOOTSY COLLINS..... CRUSHED...7 Vodka, lemon juice, simple syrup and soda topped with a float of Lillet Rouge.

DISCO IN MOSCOW.... CRUSHED...9 Vodka, lime and orange juices, ginger beer, and sparkling wine.

water topped with champagne.

and rhubarb bitters topped with Stiegl Grapefruit Radler. A Portlander's Paloma.

Bourbon, lemon, demerara and egg white* with a float of Oloroso sherry and Angostura bitters. Another unique Whiskey Sour.

KEYS' CHAMPAGNE COCKTAIL. UP. 9 Vecchio Amaro Del Capo, sugar and champagne. A classic - updated.



CARIBBEAN NUDGE......11 Goslina's dark rum, Red E Coffee and coffee liqueur topped with whipped cream, a float of allspice dram and arated nutmea.

GINGER TODDY......10 Bourbon, New Deal ginger Liqueur, lemon juice, and honey.



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