



— COCKTAILS —

APÉRITIF

Cosmic Key \$9

Amaro Montenegro, Rosé, Grapefruit, Cucumber, Peychaud's Bitters

Ladyhawke \$9

Crème De Pamplemousse Rose, Campari, Lemon, Cocchi Americano, Ginger, Sparkling Rosé

Fog Of War \$9

Suze, Dolin Blanc, Lemon, Muddled Cucumber, Aquafaba Fizz, Crème De Violette, Wildflower

REFRESHING

Unbearable Lightness \$9

Bourbon, Cappelletti, Raspberry Liqueur, Grapefruit

Sweet Leaf \$9

Blended Scotch, Ginger, Lime, Allspice Dram, Sage

Captain Of Industry \$9

Rye, Amaro Meletti, Amaro Nonino, Lemon, Allspice Dram

Blood & Thunder \$9

Mezcal, Amaro Sfumato, Sherry, Lime, Bitters, Muddled Mint

Witchfinder General \$9

Reposado Tequila, Génépy, Lime, Crème De Cassis

The Spice Must Flow \$9

Blanco Tequila, Green Chili Vodka, Lime, Orgeat, Cinnamon, Cold Brew Coffee

**Your adventures continue...
Tropical & Direct Cocktails - Turn The Page**

TROPICAL

Two Tickets To Paradise \$9

Pisco, Contratto Apéritif, Gran Classico Bitter,
Passion Fruit, Lime

Depth Dweller \$9

Strawberry Infused Rum, Campari, Lime

Ancient Astronaut \$9

Dark Spiced Rum, Aged Rum, Jamaican Rum, Grapefruit,
Lime, Cinnamon Bark Syrup, Absinthe
\$25 in KINDRED Permanent Vacation Tiki Mug

The Drowned God \$10

Angostura Bitters, Aged Rum, Pineapple, Lime, Coconut
\$25 in KINDRED Permanent Vacation Tiki Mug

Brain Candle \$9

Black Strap Rum, Islay Scotch, Pineapple,
Lime, Orgeat, Absinthe, Bitters
\$25 in KINDRED Permanent Vacation Tiki Mug

DIRECT

Fine Walk With Me \$9

Reposado Tequila, Dolin Blanc Vermouth, Cocchi Torino,
Contratto Bitter, Flamed Orange

Ghost Chant \$9

Vodka, Gin, Cocchi Americano, Crème De Violette,
Rose Water

Faith Hammer \$9

Rye, Dry Vermouth, Bénédictine, Absinthe,
R&D Sarsaparilla Bitters

River Styx \$9

Bourbon, Coffee Liqueur, Crème De Cacao, Bitters

PUNCH BOWL

Heliotropic \$36

Gin, Dry Curaçao, Dry Vermouth, Lemon, Ginger, Pineapple,
Topped w/ Sparkling Rosé, Crème De Violette
Enjoyed In Groups Of Two Or More

X X X

NON - ALCOHOLIC

Unanswered Prayer \$6

Lime, Agave Nectar, Serrano Chili, Cucumber, Tonic,
Salt, Black Pepper

Kiss Of Steel \$6

Cold Brew Coffee, Vanilla Almond Milk, Cinnamon,
Coconut, Orange Twist

Black Magic Punch \$6

Blackcurrant Kombucha, Orange Juice, Ginger,
Grenadine, Blackberries

— BEVERAGES —

Boylan Soda \$3

Cola, Diet Cola, Cream Soda, Lemon Lime

Ginger Beer \$3

Batch Craft Soda

Blackcurrant Kombucha \$5

Living Tea Brewing Co. - Brewed for KINDRED

Cold Brew Coffee \$4 / \$6

Modern Times Coffee - Black House Blend

FOOD

PLANKS

Deli Battle \$16

Shaved Red Chili & Orange Fennel Seitan, Smoked Golden Beets, Miso Cashew Ball, Kale Pepperoncini Pesto, Horseradish Aioli, Pickle, Fresh Fruit, Spicy Lemon Tomato Spread, Warm Baguette

SNACKS

Popped Corn \$4

Garlic & Chili Cologne, Chive, Dill, Lemon

Skewers \$9

Chargrilled Seitan, Chimichurri, Harissa, Horseradish Aioli
(w/ San Diego Soy Dairy Tofu +\$1)

Fried & Pickled \$9

Beer Battered Dill Slices, Buffalo Pickled Cauliflower, Ranch

Hearts Of Palm \$9

Seared Farinata Flatbread, Aji Amarillo Aioli, Crispy Trumpet Mushrooms, Cilantro, Lime

SALADS

Caesar \$9

Miso Biscuits, Cashew Crumble, Hot Carrots
(Add Herb Crusted Gardein +\$3)

Black Kale \$10

Charred Broccolini, Creamed Mint Tofu, Avocado, Pickled Onion, Mango, Fresno Chili Dressing

Wizard Bowl \$9

Maple Spiced Carrots, Butter Lettuce, Crispy Tempeh, Poblano Tahini, Beets, Candied Pecan, Tofu Crumble, Champagne Vinaigrette

SANDWICHES

The Wanderer \$12

Blackened Tofu, Spiced Red Cabbage, Apricot Chutney, Lime Pepita Aioli, Focaccia w/ Potato Chips

Memphis BBQ Jackfruit \$11

Pulled Soy Curls, Green Chili Aioli, Pickle, Onion, Dijon Mustard, Sourdough w/ Potato Chips

DINE

Seared Cauliflower Steak \$12

Orange Squash Purée, Tahini Beets, Puff Pastry, Steak Sauce

Green Garbanzo Chili \$12

Grilled Cactus, Soy Curls, Sea Beans, Serrano Coconut Cream, Hot Carrots, Shredded Coconut

Beet Risotto \$12

Fried Potato Scallops, Cashew Cream, Sweet Corn, Scallion Sour Cream

Salt & Vinegar \$12

Seared Gardein, Jalapeño Tartar, Beer Battered Onion, Citrus & Cabbage Slaw

SWEETS

Boring English Trifle \$7

Sherry Lemon Cake, Banana Custard, Blackberry Jam, Whipped Coconut Cream

Cookie Dough Truffles \$6

Eat Pastry Chocolate Chip Cookie Dough, Orange Cream, Salted Almonds

BRUNCH

Saturday & Sunday 10am - 2pm

FRESH

Grapefruit Avocado Salad \$6

Whipped Mint Tofu, Crumbled Pistachio, Black Salt,
Champagne Vinaigrette

Almond Granola \$6

Cashew Cream, Blueberry Jalepeño Purée, Strawberry,
Toasted Coconut, Banana

Smoked Carrot \$6

Arugula, Blended Dill Tofu, Lemon, Capers, Olive Oil

BREADS

On Toast \$6

White Bean, Lime, Shaved Radish, Spicy Harissa, Scallions

Fried Potato Bread \$6

Soy Cream, Blackberry Jam, Mango, Mint, Fresno Chili

BIG PLATES

Pancakes \$10

Carmelized Banana, Bourbon Butterscotch, Whipped
Coconut Cream, Walnuts, Syrup

OR

Orange Cream, Mango, Mint, Blueberry, Almonds, Syrup

Banana Bread French Toast \$11

Strawberry, Whipped Coconut Cream, Dark Chocolate, Syrup

Tofu Benedict \$11

Basil and Chive Crusted Tofu, Sautéed Kale, Smoked Seitan,
Hollandaise, English Muffin, Roasted Tomato

Seared Soy Curl Crepe \$11

Sweet Corn, Red Pepper, Green Chili Aioli, Tamari Pepitas,
Pickled Salsa

Tofu Scramble \$11

Spicy Horseradish Hash Browns, Romesco, Chioggia Beets,
Avocado, Sourdough Toast, Chile Lime Butter

BRUNCH DRINKS

SPARKLING ROSÉ

J.P. Chenet \$6

Sparkling Rosé - France - 12.0% ABV

Lucien Albrecht \$12

Sparkling Rosé - France - 12.0% ABV

Mimosa \$8

Sparkling Rosé, Fresh Squeezed Orange Juice

COCKTAILS

Bloody Mary \$8

Vodka, Mezcal, Demon Tears Mix, Smoked Carrot,
Pepperoncini, Olive, Celery

Ladyhawke \$9

Crème De Pamplemousse Rose, Campari, Lemon,
Cocchi Americano, Ginger, Sparkling Rosé

COFFEE

Black House Blend \$5

Modern Times Coffee

Colombia Nariño Fiesta \$5

Modern Times Coffee