



## — COCKTAILS —

### APÉRITIF

#### *Ladyhawke \$9*

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

#### *White Noise \$9*

Biscotti Liqueur, Lemon, Rye, Aquafaba Fizz

#### *Garden Of Madness \$9*

Gin, Dry Curaçao, Lime, Rice Nectar, Red Bell Pepper, Basil, Scarborough Bitters

### REFRESHING

#### *Delirium Moon \$9*

Gin, Lemon, Pimento Dram, Crème De Violette, Absinthe, Peychaud's Bitters, Soda

#### *Gloom Coil \$9*

Mezcal, Crème De Peche, Lemon, Tamarind

#### *Witchfinder General \$9*

Reposado Tequila, Génépy, Lime, Crème De Cassis

#### *Captain Of Industry \$9*

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

#### *Sweet Leaf \$9*

Blended Scotch, Ginger, Lime, Allspice Dram, Sage

#### *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

### *Missile Lock \$9*

Jamaican Rum, Light Rum, Falernum, Pineapple,  
Lime, Peychaud's & Tiki Bitters

### *Rite Of Passage \$9*

Dark Spiced Rum, Aged Rum, Cynar,  
Grapefruit, Lime, Ginger

### *The Drowned God \$10*

Angostura Bitters, Aged Rum, Pineapple, Lime, Coconut

### *Sunbather \$10*

Coffee & Tobacco Rum, 151 Overproof Demerara Rum,  
Campari, Falernum, Lemon, Cinnamon

### *Brain Candle \$9*

Black Strap Rum, Islay Scotch, Pineapple,  
Lime, Orgeat, Absinthe, Bitters

**KINDRED Permanent Vacation Tiki Mug - Sold Out**

## DIRECT

### *Fire 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

### *Kharon's Bargain \$9*

Apple Brandy, Rye, Salted Caramel, Cacao, Coffee Liqueur

### *Shadow Hand \$9*

Stolen Rum, Rye, Smoked Cynar, Ancho Reyes,  
Allspice Bitters, Torched Cinnamon

## 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**

### *Zombie Prescription \$6*

Apple Cider Vinegar Shrub, Grapefruit, Lemon,  
Cinnamon, Ginger, Sage, Fennel, Soda

### *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 —

### *Soda \$3*

Boylan Cola, Diet Cola, Cream Soda, Lemon Lime,  
Batch Craft Ginger Beer

### *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)**

### *The Amulet \$11*

Curry Roasted Cauliflower, Pea Tendril & Frisée, Almonds, Currants, Cashew Yogurt, Harissa Hummus, Preserved Lemon Vinaigrette

### *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, Potato Chips

### *Memphis BBQ Jackfruit \$11*

Pulled Soy Curls, Green Chili Aioli, Pickle, Onion, Dijon Mustard, Sourdough, 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

### *Farro From Beyond \$12*

Gochujang Maitake Mushrooms, Garlic Fennel, Five Spice Dates, Lemon Horseradish Hummus

### *Beet Risotto \$12*

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

### *Soul Crush \$13*

Cornmeal Crusted Gardein, Celery Root Parsnip Mash, Broccoli, Creamy Beer Mac, Tomato Lemongrass Velouté

## SWEETS

### *Lucid Dream \$9*

Amarena Cherry Cheesecake, Ginger Candy, Smoked Pecans, Snickerdoodle Crust  
**(w/ Absinthe Raspberry Digestif +\$6)**

### *Cookie Dough Truffles \$6*

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

# BRUNCH

Saturday & Sunday 10am - 2pm

## FRESH

### *Smoked Carrot & Arugula \$6*

Blended Dill Tofu, Lemon, Capers, Olive Oil

### *Grapefruit & Avocado \$6*

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

### *Shaved Fennel & Cucumber \$8*

Garlic Olive Oil, Pomegranate Poached Pear, Radish, Cashew Herb Pesto

## 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

### *Heavy Weather \$5*

Bourbon Barrel-Aged Winter Blend  
Modern Times Coffee