



— 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
Amari & Whiskey Lists - In The Back**

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

Shadow Hand \$9

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

River Styx \$10

Bourbon, Coffee Liqueur, Crème De Cacao, Bitters

WARMING

Hot Toddy \$9

Bourbon, Allspice Dram, Lemon, Rice Nectar, 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

Cinnamon Roll \$7

Vanilla Bean & Juniper Cream, Candied Pecans, Currants

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

Hashes For The Mashers \$12

Fried Potatoes, Smoked Coconut, Calypso Beans, Soy Curls,
Maitake Mushrooms, Charred Kale, Jicama Salsa, Creole Aioli

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

Ethiopia Sidamo Guji

Clean, Bursting Notes Of Peach & Nectarine

Modern Times Coffee