

— COCKTAILS —

REFRESHING

Ladyhawke \$9

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

Gate To Extinction \$10

Reposado Tequila, Mezcal, 151 Demerara Rum,
Dry Curaçao, Lime, Watermelon Gomme, Mole Bitters

Late Antiquity \$10

Dry Vermouth, Bruto Americano, Lime,
Hibiscus Rice Nectar, Orange Bitters

Pale Horse \$9

Bourbon, Apple Brandy, Spiced Pear Liqueur,
Cane, Atomized Jamaican Rum

Gloom Coil \$9

Mezcal, Reposado Tequila, Crème De Peche,
Lemon, Tamarind

Deadweight \$10

Rum Blend, Strega, Pineapple, Lime, Coconut
In KINDRED Permanent Vacation Tiki Mug - \$35

Cult Of Dionysus \$10

Bourbon, Apple Schnapps, Dry Vermouth, Lemon,
Council Apricot Beatitude Syrup

Sweet Leaf \$9

Blended Scotch, Ginger, Lime, Allspice Dram, Sage

Mystic Cry \$9

Bourbon, Bruto Americano, Lemon, Cinnamon,
Rice Nectar, Allspice

**Direct Cocktails & More - Turn The Page
Spirit List - In The Back**

DIRECT

Vicious Glow \$10

Gin, Bianco Vermouth, Suze, Cocchi Americano,
Midori, Celery Bitters

Three Seashells \$10

Pineapple Bark Rum, 151 Demerara Rum, Reposado Tequila,
Ancho Reyes Verde, Passion Fruit Bitters

Solar Benediction \$9

Gin, Cocchi Americano, Green Chartreuse,
Lavender Bitters

River Styx \$10

Bourbon, Coffee Liqueur, Crème De Cacao, Bitters

HEDONISM

Chromostring \$15

Plantation 5 Yr Rum, Smith & Cross Jamaican Rum,
Stroh 160 Overproof Spiced Rum, Orange, Coconut,
Passion Fruit, Lime, Cinnamon Dust, Activated Charcoal
In KINDRED Permanent Vacation Tiki Mug - \$40

Wardance \$18

St. George Dry Rye Reposado Gin,
Amaro Montenegro, Drambuie 15, Melon Bitters

Threshing Floor \$19

Whistle Pig Rye, Averna, Gran Classico,
Amaro Meletti, Orange Bitters,

PUNCH BOWL

The Gift Of Youth \$40

Gin, Thyme Liqueur, Crème de Pêche, Lime,
Watermelon Gomme, Peychaud's Bitters, Sparkling Rosé
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** 

Blackcurrant Kombucha \$5

Living Tea Brewing Co. - Brewed for KINDRED

Boylan Soda \$3

Cola, Diet Cola, Cream Soda, Lemon Lime,

Ginger Beer \$3

Batch Craft Soda

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,
Broccolini, 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 Albrectht \$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, Peppercorn, Olive, Celery

Ladyhawke \$9

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

COFFEE

Black House Blend \$5

Ethiopia Hambela - Sumatra Mandheling
Bright Fruitiness With Earthy Cocoa & Caramel
Modern Times Coffee

Electric Peak \$5

Spring Blend
Rwanda Nova - Ethiopia Aricha
Smooth, Soft Notes Of Sun Tea, Figs, & Toffee
Modern Times Coffee

ALL DIMENSIONS ALL THINGS ALL TIMES ALL GALAXIES

