

# — COCKTAILS —

## REFRESHING

### *Ladyhawke \$10*

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

### *Great Red Shark \$10*

Gin, Campari, Lemon, Hibiscus Rice Nectar,  
Winter Melon Bitters

### *Wind Giant \$10*

Rhum Agricole, Light Rum, Pimento Dram,  
Lime, Burlesque Bitters, Nutmeg

**In KINDRED Permanent Vacation Tiki Mug - \$35**

### *Cradle To Grove \$9*

Bourbon, Averna, Lemon, Cider Syrup, Cinnamon

### *Deadweight \$10*

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

### *Malevolent Grain \$10*

Gin, Blanco Tequila, Ancho Chile Liqueur, Rice Nectar,  
Lime, Charcoal, Singed Rosemary

### *Gloom Coil \$9*

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

### *Ultraviolet Light \$10*

Light Rum, Falernum, Batavia Arrack, Pineapple, Lime,  
Flower Tincture, Absinthe, Aquafaba, Fennel Dust

### *Palace Of Certainty \$9*

Vodka, Elderflower, Aperol, Lemon,  
Thai Basil, Winter Melon Bitters, Cucumber

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

## DIRECT

### *Hail The Merchant \$11*

Rye, Smoked Rum, Spiced Pear Brandy,  
Falernum, Chinese Five-Spice & Orange Bitters

### *Threat Level Midnight \$11*

Gin, Genever, Dry Vermouth, Yellow Chartreuse,  
Cardamaro, Absinthe, Sage

### *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, Charcoal  
**In KINDRED Permanent Vacation Tiki Mug - \$40**

### *Born Of Fire \$16*

Bruichladdich Classic Laddie Single Malt Scotch,  
Applejack, Biscotti Liqueur, Xocolatl Mole Bitters

## HOLIDAYS

### *Necronominog \$9*

Aged Rum, Allspice Dram,  
Secret Cashew Milk Holiday Nog Blend

### *Frostmaiden's Milk Punch \$9*

Bourbon, Dark Rum, Nocino, Almond Milk,  
Lapsang Tea, Vanilla, Coconut

### *Abominable Toddy \$10*

Hot Buttered Bourbon, Allspice Dram, Crème De Banane,  
Lemon, Chocolate Bitters

# PUNCH BOWL

*The Promised End \$40*

Reposado Tequila, Mezcal, Dry Curaçao, Pimento Dram, Aperol, Grapefruit Jalapeño Shrub, Lime, Sparkling Rosé  
**Enjoyed In Groups Of Two Or More**

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**NON - ALCOHOLIC**

*Miracle Cure \$8*

Pineapple, Lime, Coconut, Cashew Gardenia, Passionfruit, Thai Basil, Lemongrass, Charcoal

*Black Magic Punch \$6*

Blackcurrant Kombucha, Orange Juice, Ginger, Grenadine, Blackberries

*Kiss Of Steel \$7*

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

## **BEVERAGES**

*Vendita \$7*

Pineapple, Mint, Cilantro, Jalapeño

*Sparkling Iced Tea \$5*

Chinese Black Tea Blend, Orange Peel  
Coffee & Tea Collective - Brewed for KINDRED

*Blackcurrant Kombucha \$5*

Living Tea Brewing Co. - Brewed for KINDRED

*Soda \$3*

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

*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 +\$5)**

### *The Emerald \$10*

Green Lettuces, Edamame, Arugula Tzatziki, Cucumber, Farro, Apricot, Fried Chickpeas, Sriracha Almonds, Sesame Peanut Brittle Crisp

### *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

### *Beer Batter Palm Tacos \$12*

Seaweed Salad, Chile De Àrbol Crema, Jicama Salsa,  
Corn Tortillas, Grilled Corn, Cilantro Butter

### *Beet Risotto \$12*

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

### *Soul Crush \$13*

Cornmeal Crusted Gardein, Parsnip Potato 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 - 3pm

## **SALADS & BREADS**

### *Grapefruit & Avocado \$6*

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

### *Drop Biscuits \$7*

Rice Honey Glaze,  
Mushroom Gravy or Strawberry Jam

### *On Toast \$6*

White Bean, Lime, Radish, Spicy Harissa, Scallions

### *Cinnamon Roll \$7*

Vanilla Bean & Juniper Cream,  
Candied Pecans, Currants

### *The Emerald \$10*

Green Lettuces, Edamame, Arugula Tzatziki,  
Cucumber, Farro, Apricot, Fried Chickpeas,  
Sriracha Almonds, Sesame Peanut Brittle Crisp

## **BIG PLATES**

### *Pancakes \$11*

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

### *Banana Bread French Toast \$12*

Strawberry, Whipped Coconut Cream, Dark Chocolate, Syrup

### *Benedict \$12*

Basil and Chive Crusted Tofu, Sautéed Kale, Seared 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 \$12*

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

*Mimosa \$8*

Sparkling Rosé, Fresh Squeezed Orange Juice

*Ladyhawke \$9*

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

## SAVORY COCKTAILS

*Bloody Mary \$8*

Vodka, Mezcal, Demon Tears Mix, Cucumber,  
Pepperoncini, Olive, Celery

*Serpentine \$9*

Reposado Tequila, Light Rum, Verdita,  
Crème de Pêche, Pimento Dram, Lime

*Fast Love \$9*

Mezcal, Pickled Pepper & Carrot Purée,  
Amaro Sfumato, Amaro Nonino, Lemon

## COFFEE

*Black House Blend \$5*

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

*Heavy Weather \$5*

Winter Blend  
**Notes Of Fruit Jam, Dark Chocolate & Bourbon**  
Modern Times Coffee