

— 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 \$10

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

Hot Toddy \$9

Bourbon, Allspice Dram, Lemon,
Rice Nectar, Cinnamon

Necronominog \$9

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

Frostmaiden's Milk Punch \$9

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

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

Verdita \$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 \$17

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 \$5

Garlic & Chili Cologne, Chive, Dill, Lemon

Skewers \$9

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

Fried & Pickled \$10

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 \$10

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 \$10

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 \$12

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

DINE

Seared Cauliflower Steak \$13

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 \$14

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 \$7

White Bean, Lime, Radish, Spicy Harissa, Scallions

Cinnamon Roll \$8

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 \$12

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

Banana Bread French Toast \$12

Strawberry, Whipped Coconut Cream, Dark Chocolate, Syrup

Benedict \$13

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

Hashes For The Mashers \$13

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 & TEA

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

Hot Tea \$3

Organic Breakfast , Green Tea Tropical, Chamomile Citrus
Mighty Leaf