

— COCKTAILS —

REFRESHING

Ladyhawke \$10

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

Crown Of Thorns \$11

Sunday Gin, Rose-Infused Cocchi Americano,
Crème de Pêche, Sparkling Rosé

+ \$15 in Metallic Platinum Holiday Zombie Glass

Huntress \$11

Amaro Montenegro, Pear Brandy, Sparkling Rosé,
Cucumber, Peach Bitters

Dripping Sun \$10

Blanco Tequila, Smoked Rum, Green Chartreuse,
Pineapple Gomme, Lime, Agave, Aquafaba

Miss Spider \$10

Bourbon, Crème de Cacao, Lemon,
Peach Cobbler Jam, Mole Bitters

Stardust \$10

Gin, Aquavit, Strawberry Ginger Shrub,
Lemon, Cinnamon, Chocolate Bitters

Gloom Coil \$10

Mezcal, Reposado Tequila, Crème de Pêche,
Lemon, Tamarind

Resurrection Ship \$11

Light Rum, Sweet Vermouth, Pineapple,
Lime, Coconut, Orgeat, Allspice

+ \$20 in 'Deep Purple' Four Eyed Wolf Tiki Mug

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

Descent Into Madness \$12

Smoked Rum, Brandy, Falernum, Sweet Vermouth,
Angostura & Peychaud's Bitters

Psychic Venom \$11

Bourbon, Ancho Verde, Apricot Brandy,
Absinthe, Cane, Mint

River Styx \$10

Bourbon, Coffee Liqueur, Crème De Cacao, Bitters

WINTER

Nechronominog \$12

Holiday Rum Blend, Allspice, Brown Butter Nog

Black Angel \$10

Bourbon, Smoked Rum, Vanilla, Banana Caramel,
Lime, Black House Stout

+ \$20 in 'Deep Purple' Four Eyed Wolf Tiki Mug

Hot Toddy \$9

Bourbon, Allspice, Lemon, Ginger, Rice Nectar,
Cinnamon, Bitters

Served Hot

Dream Eater \$15

Plantation 5 Yr Rum & 3 Stars Light Rum,
Pineapple, Lime, Coconut, Hibiscus,
Passionfruit, Aquafaba Fizz

+ \$20 in 'Deep Purple' Four Eyed Wolf Tiki Mug

INVOCATION

Forgotten Specter \$11

KINDRED Secret Rum & Tequila Blend, Lemon,
Rice Nectar, Cinnamon, Chocolate Bitters

Limited Quantity - Limited Time

Lost Relic \$12

Permanent Vacation Rum Blend, Pineapple,
Lime, Coconut, Passion Fruit, Tiki Bitters

Limited Quantity - Limited Time

PUNCH BOWL

Psychotropic \$40

Gin or Tequila, Campari, Dry Curaçao,
Passionfruit Purée, Pineapple Gomme, Lemon,
Sparkling Rosé, Apple Cider Vinegar
Enjoyed In Groups Of Two Or More

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NON - ALCOHOLIC

Miracle Cure \$8

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

Pure Annihilation \$6

Ginger Beer, Grapefruit, Lime,
Peach Jam, Passionfruit, Mint

Kiss Of Steel \$7

Cold Brew Coffee, Oat 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

SNACKS

Popped Corn \$6

Garlic & Chili Cologne, Chive, Dill, Lemon

Herb Puffs \$5

Garlic Dill Puff Pastry, Paprika Aioli

Deli Battle #3 \$16

Smoked Cashew & Brazil Nut Pâté, Tofu Torchon,
Shaved Peppered Seitan, Orange Mostarda,
Olive Thyme Tapenade, Pickled Veggies,
Charred Seasonal Fruit, Rye Toast Points

Mini Deli Battle - Choose 4 - \$8

Skewers \$10

Chargrilled Seitan, Chimichurri, Harissa,
Horseradish Aioli

Substitute Seared Tofu +\$1

Fried & Pickled \$10

Beer Battered Dill Slices, Buffalo Pickled Cauliflower,
Ranch Dressing

Hearts Of Palm \$9

Seared Farinata Flatbread, Aji Amarillo Aioli,
Crispy Trumpet Mushrooms, Cilantro, Lime. Chili Oil

SALADS

Little Gem Caesar \$9

Watermelon Radish, Sourdough Croutons,
Fried Capers, White Miso Caesar Dressing

Add Pressed Fried Tofu +\$3

Add Cornmeal Crusted Gardein +\$5

Wizard Bowl \$12

Maple Glazed Carrots, Green Lettuces, Crispy Tempeh,
Poblano Tahini, Beets, Candied Pecan, Tofu Crumble,
Champagne Vinaigrette

SANDWICHES

Artichoke Po'Boy \$14

Cornmeal Crusted Artichoke Bottoms, Cabbage Slaw,
Cajun Mayo, Pickled Sweet Peppers, French Roll,
Yuba Cracklins

Memphis BBQ Jackfruit \$12

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

The Dip \$13

Shaved Peppered Seitan, Grilled Peppers & Onions,
Lemon Cilantro Garlic Butter, Tapioca Mozzarella,
Porcini Mushroom Au Jus, Potato Chips

DINE

Rice Above \$12

Crispy Risotto Cake, Mint Carrot Top Pesto,
Rainbow Baby Carrots, Confit Carrot Pureé,
Toasted Pistachios, Pink Peppercorn

Beer Batter Palm Tacos \$12

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

Soul Crush \$14

Cornmeal Crusted Gardein, Parsnip Potato Mash,
Broccolini, Creamy Cashew Beer Mac,
Tomato Lemongrass Velouté

SWEETS

Apple Pie \$7

Brown Sugar Roasted Apples & Pears,
Puff Pastry, Coconut Whipped Cream, Lemon Zest

Chocolate Cremeux \$9

Black Pepper Crème Anglaise, Gingered Almonds,
Brûléed Persimmon, Nasturtium

🔪 — BRUNCH — 🔪

Saturday & Sunday 10am - 3pm

BREADS & SALADS

Drop Biscuits \$7

Rice Honey Glaze, Mushroom Gravy or Jam

Pear Toast \$8

Wayfarer Sourdough, Herbed Ricotta, Brûléed Pear,
Tarragon, Toasted Almond, Lemon Zest

Cinnamon Roll \$8

Vanilla Bean & Juniper Cream,
Candied Pecans, Currants

Little Gem Caesar \$9

Watermelon Radish, Sourdough Croutons,
Fried Capers, White Miso Caesar Dressing

Sides & Extras

Chickpea Potato Fritters w/ Garlic Sauce - \$5
Wayfarer Sourdough Toast w/ Butter & Jam - \$3

BIG PLATES

Pancakes \$12

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

French Toast \$12

Wayfarer Sourdough, Banana Nutmeg Custard,
Blackberries, Maple Tahini Cream

Benedict \$13

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

Frittata \$12

Seasonal Vegetables, Dill Pistou,
Chickpea Potato Fritters

Hashes For The Mashers \$13

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

— ✂ — BRUNCH DRINKS — ✂ —

SPARKLING ROSÉ

J.P. Chenet \$6

Sparkling Rosé - France - 12.0% ABV

BRUNCH COCKTAILS

Lightbringer \$11

Sparkling Rosé, Strawberry Ginger Shrub, Oat Milk

Huntress \$11

Amaro Montenegro, Pear Brandy, Sparkling Rosé,
Cucumber, Peach Bitters

Golden Dawn \$10

Gin, Spiced Pear Brandy, Sparkling Rosé,
Lemon, Xocolatl Mole Bitters

Bloody Mary \$9

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

Serpentine \$9

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

Michelada \$8

Fall Plenty For All Pilsner, Demon Tears Mix,
Lime, Tajin

COFFEE & TEA

Black House Blend \$5

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

Hot Tea \$3

Organic Breakfast,
Green Tea Tropical, Chamomile Citrus
Mighty Leaf