

— COCKTAILS —

REFRESHING

Ladyhawke \$10

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

Horrorchata \$11

Bourbon, Brandy, Biscotti Liqueur,
Forbidden Rice Horchata, Mole Bitters

Dripping Sun \$10

Blanco Tequila, Smoked Rum, Green Chartreuse,
Pineapple Gomme, Lime, Aquafaba, Absinthe Mist

Crown Of Thorns \$11

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

Harmonic Blossom \$10

Reposado Tequila, Jasmine Liqueur, Lime,
Hibiscus Hop Syrup, Burlesque Bitters,
Societe Pupil IPA

Miss Spider \$10

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

Primordial Tides \$11

Aged Rum Blend, Falernum, Pineapple, Orange,
Lime, Coconut, Passion Fruit, Lemongrass
+ \$20 in 'Deep Purple' Four Eyed Wolf Tiki Mug

Gloom Coil \$10

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

Palace Of Certainty \$10

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

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

DIRECT

Southern Oracle \$11

Rye, Pear Brandy, Orgeat, Mole Bitters

Psychic Venom \$11

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

River Styx \$10

Bourbon, Coffee Liqueur, Crème De Cacao, Bitters

SPRINGTIME

Earth Sermon \$11

Gin, Apricot-Thyme Liqueur,
Makrut Lime, Lemon

Cobra Lily \$11

Light Rum Blend, Ancho Reyes,
Lime Leaf Cordial, Coconut, Verdita

Hanging Garden \$11

Gin, Belizean Rum, Melon Liqueur, Rice Nectar,
Dill, Cucumber, Almond Yogurt, Celery Bitters

INVOCATION

Chaos Signal \$10

Gin, Americano Aperitivo, Sweet Vermouth,
Coffee Liqueur, Chocolate Bitters

Limited Quantity - Limited Time

Invocation Sixteen \$14

Kindred Overproof Rum Blend, Starfruit Blue Curaçao,
Fancy Vermouth Blend, Pineapple, Lime, Coconut

Limited Quantity - Limited Time

Limit 2 Per Guest

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

X X X

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

Verdita \$7

Pineapple, Mint, Cilantro, Jalapeño

BEVERAGES

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

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

Cold Brew Coffee \$4 / \$6

Modern Times Coffee - Black House Blend

FOOD

SNACKS

Herb Puffs \$5

Garlic Dill Puff Pastry, Paprika Aioli

Popped Corn \$6

Garlic & Chili Cologne, Chive, Dill, Lemon

Deli Battle #3 \$16

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

Mini Deli Battle - Choose 4 - \$8

Side Of Mac \$6

Spicy Cashew Beer Mac, Crispy Mushroom Bits

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,
Jalapeño, Lemon Cilantro Garlic Butter,
Tapioca Mozzarella, Porcini Mushroom Au Jus,
Potato Chips

DINE

Rice Above \$12

Crispy Risotto, Mint Carrot Top Pesto,
Roasted Rainbow Carrots, Carrot Confit 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, Spicy Cashew Beer Mac,
Tomato Lemongrass Velouté

SWEETS

Cookie Sandwich \$5

Peanut Butter Cookies, Marshmallow Fluff,
Toasted Peanuts

Fudge Brownie \$6

TCHO Chocolate, Blood Orange Red Wine Gastrique,
Pistachio Cacao Nib Bark

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

Breakfast Strudel \$7

Blueberry & Thyme w/ Whipped Lemon Curd
Cinnamon & Brown Sugar w/ Candied Pecans
Shaved Seitan & Tapioca Mozzarella w/ Pickled Peppers

Limited Quantities Daily

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

Mimosa \$6

Sparkling Rosé, Orange Juice

BRUNCH COCKTAILS

Lightbringer \$11

Sparkling Rosé, Strawberry Ginger Shrub, Oat Milk

Earth Sermon \$11

Gin, Apricot-Thyme Liqueur,
Makrut Lime, Lemon

Bloody Mary \$9

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

Serpentine \$9

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

Michelada \$8

Mexican Lager, Demon Tears Mix, Lime, Tajín

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