**SNACKS**

- **Popped Corn** $6
  - Garlic & Chili Cologne, Chive, Dill

- **Cosmo Knots** $6
  - Everything Spice Puff Pastries, Togarashi Pub Cheese, Chives

- **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

- **Side of Mac** $6
  - Creamy Cashew Beer Mac, Jalapeño, Mushroom Bits

**SALADS**

- **Wizard Bowl** $12
  - Maple Glazed Carrots, Green Lettuces, Crispy Tempeh, Poblano Tahini, Beets, Candied Pecan, Tofu Crumble, Champagne Vinaigrette

- **Little Gem Caesar** $9
  - Watermelon Radish, Sourdough Croutons, Fried Capers, White Miso Caesar Dressing
  - *Hippie Boost w/ Salad Bar Veggies +$2*

**DINE**

- **Memphis BBQ Jackfruit** $14
  - Pulled Soy Curls, Green Chili Aioli, Pickle, Onion, Dijon Mustard, Sourdough, Potato Chips

- **Babylon Burger** $15
  - Impossible Kebab Patty, Gem Lettuce, Preserved Lemon & Castelvetrano Olive Relish, Whipped Garlic, Sesame Seed Bun, Potato Chips

- **Palm Tacos** $12
  - Beer Batter, Seaweed Salad, Chile De Arbol Crema, Jicama Salsa, Corn Tortillas, Grilled Corn, Cilantro Butter

- **Soul Crush** $15
  - Cornmeal Crusted Gardein, Parsnip Potato Mash, Broccolini, Spicy Cashew Beer Mac, Tomato Lemongrass Velouté

**SWEETS**

- **S'more Sliders** $6
  - Snickerdoodle Cookies, Marshmallow Fluff, TCHO Dark Chocolate, Maldon Salt

Saturday & Sunday

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**Brunch** 10:00am - 3:00pm

- **Breakfast Strudel** $7
  - Blueberry & Thyme w/ Whipped Lemon Curd or Cinnamon & Brown Sugar w/ Candied Pecans
  - *Limited Quantities Daily*

- **Pancakes** $12
  - Caramelized Banana, Bourbon Butterscotch, Whipped Coconut Cream, Walnuts, Syrup

- **B.F.S.** $12
  - Rosemary Biscuit, Black Salt Omelette, Crispy Maitake, Everything Aioli, Heirloom Tomato, Crushed Potatoes, Pimento Cashew Spread, Pickles

- **Summer Benedict** $13
  - Country Fried Tofu, Sautéed Kale, Seared Seitan, Cauliflower Hollandaise, English Muffin, Roasted Asparagus, Sumac

- **Little Gem Caesar** $9
  - Watermelon Radish, Sourdough Croutons, Fried Capers, White Miso Caesar Dressing

**Drinks**

- **Bloody Mary** $9
  - Vodka, Mezcal, Demon Tears Mix, Pepperoncini, Olive, Celery

- **Michelada** $8
  - Sea Señor Mexican Style Lager, Demon Tears Mix, Lime, Tajin

- **Tiki Frosé** $8/$12
  - Sparkling Rosé, Dry Curaçao, Aperitif Wine, Orange, Astro-Tropical Mix #4

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**LIMITED QUANTITIES DAILY**

- Buttermilk Biscuits $7
  - Mushroom Gravy, Strawberry Jam or Rosemary Rice Nectar Butter

- **Crushed Potatoes** $5
  - Pimento Cashew Spread

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**10:00am - 3:00pm**

- **Bloody Mary** $9
  - Vodka, Mezcal, Demon Tears Mix, Pepperoncini, Olive, Celery

- **Michelada** $8
  - Sea Señor Mexican Style Lager, Demon Tears Mix, Lime, Tajin

- **Tiki Frosé** $8/$12
  - Sparkling Rosé, Dry Curaçao, Aperitif Wine, Orange, Astro-Tropical Mix #4
REFRESHING

**Golden Axe $10**
Bourbon, Rye, Crème de Pêche, Lemon, Ginger, 
Turmeric Rice Nectar, White Peach, Saffron 
*w/ Cave Paint Rocks Glass + $15*

**Dream Reaper $11**
Reposado Tequila, Green Pepper Punch, 
Lime, Agave

**Gloom Coil $10**
Mezcal, Blanco Tequila, Crème de Pêche, 
Lemon, Tamarind

**Palace Of Certainty $10**
Vodka, Elderflower, Aperol, Lemon, 
Thai Basil, Winter Melon Bitters, Cucumber

**Hidden Wheel $11**
Blanco Tequila, Aloe Liqueur, Prickly Pear, 
Lemon, Hibiscus Bitters

**Bermuda Tonic $11**
Citrus Peel Infused Gin, Passion Fruit Liqueur, 
Hopped Grapefruit Bitters, Tonic

**Twist Of Fate $11**
Our Choice, Your Adventure, 
Rotating Weekly

**ALL COCKTAILS AVAILABLE FOR TAKEOUT $9**

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**Miracle Cure $8**
Pineapple, Lime, Coconut, 
Passionfruit, Thai Basil, 
Lemongrass, Charcoal

**Kiss Of Steel $7**
Cold Brew Coffee, Oat Milk, 
Cinnamon, Coconut, 
Orange Twist

**Kombucha $5**
Blackcurrant

**Fever Tree Tonic $4**
Cold Brew $5/$7

BEER

**Plenty For All $4/$6** Pilsner
**Sea Señor $4/$6** Mexican Style Lager
**Fruitlands $7** Sour - Gose
**La Fin Du Monde $7** Tripel
**The Pupil $5/$7** American IPA
**Black House $5/$7** Oatmeal Stout

WINE

**Barter & Trade $12** Sauvignon Blanc - Washington
**The Offering $12** Grenache/Syrah/Mourvèdre - Santa Barbara

TROPICAL

**Depth Dweller $10**
Strawberry Infused White Rum, Campari, Lime

**Pulp Totem $11**
Bourbon, Alpine Liqueur, Zodiac Pear, 
Pineapple, Lime, Orgeat, Cola Nut Bitters 
*w/ Cave Paint Rocks Glass + $15*

**King Friday $13**
151 Demerara Rum, Navy Strength Rum, 
Light Rum, Allspice, Rhubarb Amaro, Pineapple, 
Lime, Coconut, Chamomile, Vanilla 
**Limit 2 Per Guest** 
*w/ Cave Paint Rocks Glass + $15*

**River Styx $10**
Bourbon, Coffee Liqueur, 
Crème De Cacao, Bitters

**Hallowed Orchard $11**
Rye, Smoked Rum, Sweet Vermouth, 
Becherovka, Cherry Apple Bitters
- All Kult members are trained in-depth on COVID-19 protocols, and KINDRED’s safety and sanitation program.

- Kult members complete a daily health survey and receive a thermal temperature scan prior to beginning work each day.

- Kult members wear face coverings at all times while inside KINDRED.

- When possible, doors are left open inside to eliminate need for surface contact.

- KINDRED’s doors and flip windows will be left open to increase airflow.

- Staggered seating times are utilized to space traffic flow, requiring all members of each party to be present and sat at once together.

- Hand sanitizer stations are installed for guests upon entry/exit.

- Face coverings are worn by guests while not seated at their table.

- Once seated, guests may only leave their table for use of the restroom or exiting the restaurant. Mingling between parties is prohibited.

- Touch free soap dispensers are in use in all restrooms.

- KINDRED’s seating configuration and service flow maintain social distance between both staff and guests as much as possible throughout service.

- Every seating area is cleaned, disinfected, and sanitized after each use.

- All door handles, frequently used surfaces, point of sale screens, and all restroom surfaces are washed and disinfected twice per hour.

- All Kult members wash hands with soap and hot water after each exchange of items with guests and after touching frequently used surfaces.

- All Kult members wear gloves while handling used food items and dispose of gloves after each use.

- Designated routes of service for staff and guests have been put in place to maintain social distancing.

- All non food items that may be used by multiple guests are washed and sanitized between each use or have been replaced with disposable options.

- The number of employees serving an individual party is limited to the bare minimum throughout service.

- The number of parties being served by an individual employee is limited.