



**SUMMER
2020**

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 Árbol Crema, Jícama Salsa,
Corn Tortillas, Grilled Corn, Cilantro Butter

Soul Crush \$15

Cornmeal Crusted Garden,
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

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

Buttermilk Biscuits \$7

Mushroom Gravy, Strawberry Jam or
Rosemary Rice Nectar Butter

Crushed Potatoes \$5

Pimento Cashew Spread

Drinks

Bloody Mary \$9

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

Michelada \$8

Sea Señor Mexican Style Lager,
Demon Tears Mix, Lime, Tajín

Tiki Frosé \$8/\$12

Sparkling Rosé, Dry Curaçao, Apéritif Wine,
Orange, Astro-Tropical Mix #4

REFRESHING



TROPICAL

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

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

DIRECT

River Styx \$10

Bourbon, Coffee Liqueur, Crème De Cacao, Bitters

Hallowed Orchard \$11

Rye, Smoked Rum, Sweet Vermouth, Becherovka, Cherry Apple Bitters

PERMANENT VACATION

SPACE AGE TIKI ESCAPISM EVERY THURSDAY

CAP'N KINSEY'S

SUPERMASSIVE LOTTA COLADA \$13

AGED RUM, PEDRO XIMÉNEZ SHERRY, COCONUT, PINEAPPLE, BANANA, DATES

PAN GALACTIC GARGLE BLASTER \$13

OVERPROOF JAMAICAN RUM, LIGHT RUM, APEROL, ORANGE, PINEAPPLE, LIME, PASSION FRUIT, RICE NECTAR

w/ CAVE PAINT ROCKS GLASS + \$15

HUMANOID HOLIDAY \$11

WHITE TEA INFUSED LIGHT RUM, OVERPROOF JAMAICAN RUM, KIWI, COCONUT, LIME

w/ CAVE PAINT ROCKS GLASS + \$15

DEAD MAN \$16

IMPOSSIBLE PATTY, PEPPER SEITAN BACON, FRIED PICKLES, TAPIOCA MOZZARELLA, MEMPHIS BBQ SAUCE, LETTUCE, RANCH, POTATO CHIPS

WINE

Barter & Trade \$12

Sauvignon Blanc - Washington

The Offering \$12

Grenache/Syrah/Mourvèdre - Santa Barbara

LAIR SAFETY

- 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.**

