



TAKEOUT 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

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

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
Add Cornmeal Crusted Gardein +\$6

Pocket Salad \$4

Green Lettuces, Beets, Tofu Crumble,
Champagne Vinaigrette



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 & Castelvetro Olive Relish,
Whipped Garlic, Sesame Seed Bun, Potato Chips

Palm Potato Tacos \$12

Beer Batter, Chile De Árbol Crema,
Jícama Salsa, Seaweed Salad, Corn Tortillas
Served w/ Chowder

Soul Crush \$15

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

SIDES

Yam Chowder \$4/\$10

Corn, Hominy, Coconut Milk, Guajillo Chile

Creamy Beer Mac \$6

Cashew Cheddar, Jalapeño, Mushroom Bits

Parship Potato Mash \$5

Mushroom Gravy, Chives

Seared Broccolini \$4

Soy Sauce, Garlic, Lemon Zest

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

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

Yam Chowder \$4/\$10

Corn, Hominy, Coconut Milk, Guajillo Chile

Drinks

Bloody Mary \$9

Vodka, Mezcal, Demon Tears Mix, Pepperoncini

Michelada \$8

Mexican Style Lager, Demon Tears Mix

Tiki Frosé \$8/\$12

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

REFRESHING



Palace Of Certainty \$9

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

Dream Reaper \$9

Reposado Tequila, Green Pepper Punch,
Lime, Agave

Gloom Coil \$9

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

Witching Hour \$9

Bourbon, Lemon, Amaretto,
Ube, Sticky Rice Nectar, Aquafaba
w/ Vintage Lace Zombie Glass + \$10

Botanist Tonic \$9

Citrus Peel Infused Gin, Fennel Liqueur,
Mulling Spices, Cherry Apple Bitters, Indian Tonic
w/ Vintage Lace Zombie Glass + \$10

Hidden Wheel \$9

Blanco Tequila, Aloe Liqueur, Prickly Pear,
Lemon, Hibiscus Bitters

King Friday \$9

151 Demerara Rum, Navy Strength Rum,
Light Rum, Allspice, Rhubarb Amaro, Pineapple,
Lime, Coconut, Chamomile, Vanilla

Limit 2 Per Guest

w/ Vintage Lace Zombie Glass + \$10

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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

Sparkling Iced Tea \$5

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

HOLIDAYS

Hot Toddy \$9

Bourbon, Cinnamon, Rice Nectar,
Ginger, Lemon, Winter Bitters Blend

Loxian Gate \$9

Gin, Aquavit, Pedro Ximénez Sherry,
Lemon, Cherry, Rosemary, Allspice Bitters
w/ Vintage Lace Zombie Glass + \$10

Necronominog \$9

Holiday Spiced Rum Blend,
Brown Butter Nog, Oat Milk

DIRECT

River Styx \$9

Bourbon, Coffee Liqueur,
Crème De Cacao, Bitters

High Priest \$9

Rye, Apple Brandy, Spiced Praline,
Caramelized Pineapple, Cranberry,
Cinnamon, Clove Bitters

PERMANENT VACATION

SPACE AGE TIKI ESCAPISM - THURSDAY ONLY

CAPTAIN KINSEY'S

SUPERMASSIVE LOTTA COLADA \$9

AGED RUM, PEDRO XIMÉNEZ SHERRY,
COCONUT, PINEAPPLE, BANANA, DATES
OVERPROOF OREO CRUMBLE EDITION + \$2

SOUND DUST \$9

BOURBON, AMARO AVERNA,
MACADAMIA NUT LIQUEUR, ALLSPICE,
PINEAPPLE, LIME, COCONUT, ORGEAT
w/ VINTAGE LACE ZOMBIE GLASS + \$10

WARBIRD \$9

SPICED RUM, CAMPARI,
SWEET VERMOUTH, GRAPEFRUIT, ORANGE,
GINGER, CINNAMON, ABSINTHE
w/ VINTAGE LACE ZOMBIE GLASS + \$10

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.**

