



KIN

COCKTAIL BAR

Our cocktails celebrate the places we found Kin and the Kin that found us. Each one is a toast to the bars and restaurants that live either in our memories or right down the street. Ready to fall in love with Gainesville all over again?

**THE ROTATOR**

For every 80s night memory at The Rotator ABC Lounge.

Reposado tequila, mezcal, coconut oil washed orange juice, Applejack brandy, orange & peychauds bitters, thyme. served in a collins glass with a spinning coaster

**TURNER CLASSIC**

For the B&W classics and history of culture at a Gainesville staple, The Top.

Black sesame rye whiskey, Frangelico hazelnut liqueur, white peppercorn. served over a 2" cube and topped with a white creme de cacao & white peppercorn foam

**ADVENTURES OF MISS LILLIAN**

Inspired by decades of divey escapades at Lillian's Music Store.

Smoked Applewood & sea-salt-butter-washed Tullamore Dew, lapsang-infused Campari, Pedro Ximenez sherry. served with smoked sage over a 2" ice cube

**PURPLE SATIN SHEETS**

Inspired by 30 years of fun, flair and finding community at The UC.

Passion flower-infused vodka, blueberry acai cordial, orgeat, lime, pineapple. served over crushed ice

**FLIGHT OF THE UME**

For Dragonfly's beauty in simplicity.

Gin, salted plum syrup, lemon, Domaine de Canton ginger liqueur, egg white. served in a small sipping bowl with salted plum fruit leather and shaved ginger

**MADRINA**

For the bar that came before us, Madrina's, a bird of a different feather.

Smith & Cross rum, Novo Fogo cachaca, Pasubio amaro, kiwi cinnamon syrup, lime

## SIGNATURE COCKTAILS

\$14



### THE BRYSON BANGER

Honoring Gainesville's vibrant music scene, its icon Bill Bryson, and his Covered Dish.

China China amer, Ancho Verde Chili liqueur, turmeric, sage, lemon & eucalyptus essence



### A FIG FOR A KISS

For the perfect pour at Gainesville's wine-forward hot spots, P&G and Superette.

Lillet Blanc, house-made fig limoncello, sparkling wine, soda water



### NOT MY USUAL

Let's create together! Tell us a few of your favorite liquors and ingredients and let our bartenders do the rest.

## NON-ALCOHOLIC

\$10

### The Grove

A rotating seasonal shrub inspired by our local farmers market

### The Sweetwater Branch

Our housemade N/A sweet vermouth with citrus water

## FEATURED CLASSICS

\$12

### Americano

Campari, sweet vermouth, soda water

### Bamboo

fino sherry, dry vermouth, simple syrup, orange bitters

### Caipirinha

cachaça, simple syrup, muddled lime

### Margarita

tequila, triple sec, agave, lime

### Cosmopolitan

vodka, triple sec, lime, simple syrup, cranberry juice

### Naked & Famous

mezcal, Aperol, Yellow Chartreuse, lemon

### Jungle Bird

dark rum, Campari, pineapple, lime, demerara syrup

### Millionaire

bourbon, triple sec, lemon, grenadine, absinthe

### Old Fashioned

bourbon or rye, simple syrup, Angostura orange bitters

### Vesper

gin, vodka, Lillet Blanc

## BEER & SELTZER

\$7

**First Magnitude  
Brewing Company**  
72 Pale Ale

**Cypress & Grove**  
Crane Song Lager

**Swamp Head Brewery**  
Big Nose IPA

**Funky Buddha**  
Floridian Wheat Beer

**Bold City**  
Dukes Brown Ale

**Athletic Brewing Co.**  
Golden (Non-Alcoholic)

**Long Drink**  
Traditional  
Sugar Free  
Cranberry  
Strong Citrus

**Stubby and Stein**  
Seasonal beer & shot

### MARKET PRICE

For the premier craft  
beer haven and its  
transformative impact  
on our current locale.

## WINE LIST

### Reds Wines by the Glass

2021 Ringbolt Cabernet Sauvignon \$13  
2021 Dough Pinot Noir \$12  
2021 Vajra Dolcetto D'Alba \$11

### Red Wine by the Bottle

2021 Ringbolt Cabernet Sauvignon \$54  
2021 Dough Pinot Noir \$50  
2021 Vajra Dolcetto D'Alba \$48  
2020 Domaine Michel Magnien Bourgogne  
Grand Ordinaire Rouge \$77  
2021 Auctioneer Cabernet Sauvignon \$108  
2020 Giuseppe Cortese Langhe Nebbiolo \$80

### White Whites By the Glass

2021 Villa Maria Earth Garden  
Sauvignon Blanc \$11  
2021 Forge Cellars Dry Riesling \$11  
2022 Jaine Rose \$10

### White Whites By the Bottle

2021 Villa Maria Earth Garden  
Sauvignon Blanc \$45  
2021 Forge Cellars Dry Riesling \$48  
2022 Jaine Rose \$42  
2022 Louis Moreau Doom Chablis \$90  
2021 Elizabeth Spencer Sauvignon  
Blanc \$50  
2018 Kuentz-Bas Gewurztraminer  
Tradition \$79

*Savory & sweet snacks may contain or come in  
contact with wheat, eggs, tree nuts, and milk.*