



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?

@kinbar352



VIEW OUR DIGITAL MENU

SIGNATURE COCKTAILS



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



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

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

Basil's Millhopper

lychee, basil, honey, lemon & soda water

Morningside Meadow

lemongrass tea with hibiscus, lavender,
lemon & passionfruit puree



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



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



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

FEATURED CLASSICS

Americano

campari, sweet vermouth, soda water

Bamboo

fino sherry, dry vermouth, simple syrup, orange bitters

Caipirinha

cachaça, simple syrup, muddled lime

Cosmopolitan

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

Jungle Bird

dark rum, campari, pineapple, lime, demerara syrup

Naked & Famous

mezcal, aperol, yellow chartreuse, lemon

Millionaire

bourbon, triple sec, lemon, grenadine, absinthe

Margarita

tequila, triple sec, agave, lime

Old Fashioned

bourbon or rye, simple syrup, angostura orange bitters

Vesper

gin, vodka, lillet blanc

BEER & SELTZER

**First Magnitude
Brewing Company**
72 Pale Ale \$7

Cypress & Grove
Crane Song Lager \$7

Swamp Head Brewery
Big Nose IPA \$7

Funky Buddha
Floridian Wheat Beer \$7

Long Drink
Traditional \$7
Sugar Free \$7
Strong Citrus \$7

NA Beer
Athletic Brewing Co.
Golden (N/A) \$7

Guinness
0.0 (N/A) \$8

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

Sparkling Wines

Simonet Brut Blanc de Blanc \$9 glass / \$38 bottle

Adami Garbel Prosecco \$38 (bottle only)

SNACKS

\$3/\$5

Savory peanut butter pretzels, corn puffs,
everything & rice crackers, veggie & sesame
sticks, jerk style plantain chips

Sweet yogurt & chocolate covered pretzels,
berries, raisins, almonds & honey grahams,
chocolate drizzled corn snacks & plantain
chips, chocolate chip cookies

note: snacks may have substitutions