



KIN

COCKTAIL BAR & LOUNGE

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

@kinbar352

SIGNATURE COCKTAILS

\$15



FULL MOON FEVER

a tribute to the legendary Dub's, where rock 'n' roll ruled, the liquor flowed, and Tom Petty got his start

mezcal, averna amaro, grapefruit, lime, salted sage honey and turmeric bitters served with an Ice Doctor collins cube



FLIGHT OF THE UME

for Dragonfly's beauty in simplicity

gin, salted plum cordial, ginger syrup, lemon, and egg white. served in a small sipping bowl



CHICORY CHERIE

celebrating the French delights from our friends and neighbors at Alpin

chicory infused cognac, pastis, Kin-made cold brew and orgeat



TURNER CLASSIC

like its timeless classics, nothing is more Gainesville than 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

NON-ALCOHOLIC

\$10

The Grove

a rotating seasonal shrub inspired by our local farmers market

Hoggetowne Diablo

NA "tequila", miso ginger honey, lemon, tart cherry juice float

Kanapa-non-holic

spiced coconut, tea blend, demerara syrup, cinnamon, topped with NA bitters

please inform us of any allergies, some drinks may contain allergens (e.g., nuts, dairy, egg, gluten, soy)

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LA BACHATA

from Flacos to La Fiesta to dancing in our streets, the beauty and resilience of Gainesville's Latin community surrounds us

cimarron blanco tequila & a papaya roasted red pepper infused dolin vermouth blanc with a hint of ancho verde chili liqueur



TRAVELIN' SPRITZ

a salute to our kindred spirits at The Traveler and to all that explore

lavender-lemon cordial, lemon, disaronno amaretto, prosecco, soda water



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



UN-COMMON GROUND

honoring the power of intentional connection and a former cornerstone of Gainesville's music scene

seasonally rotating force carbonated Kin-made seltzers, crafted with common ingredients for the uncommon palate

FEATURED CLASSICS

\$12

Caipirinha

cachaça, simple syrup, muddled lime

Naked & Famous

mezcal, aperol, genepy, lemon

Cosmopolitan

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

Old Fashioned

bourbon or rye, simple syrup, angostura orange bitters

Mojito

rum, mint, simple syrup, lime

Vesper

gin, vodka, lillet blanc

we can craft any classic or twist not listed on the menu - just let us know and we'll be happy to explore with you

BEER & SELTZER

First Magnitude Brewing Company

72 Pale Ale \$7
Wakulla Hefeweizen \$7

Cypress & Grove

Crane Song Lager \$7

Swamp Head Brewery

Big Nose IPA \$7

Long Drink

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

Ask about our seasonal beer offering

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

Red Wines by the Glass

2021 Ringbolt Cabernet Sauvignon \$13

2021 Dough Pinot Noir \$12

2021 Vajra Dolcetto D'Alba \$11

Red Wines 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 Wines by the Glass

2021 Villa Maria Earth Garden Sauvignon Blanc \$11

2021 Forge Cellars Dry Riesling \$11

2022 Jaine Rose \$10

White Wines 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

Adami Garbel Prosecco \$10 glass / \$38 bottle

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