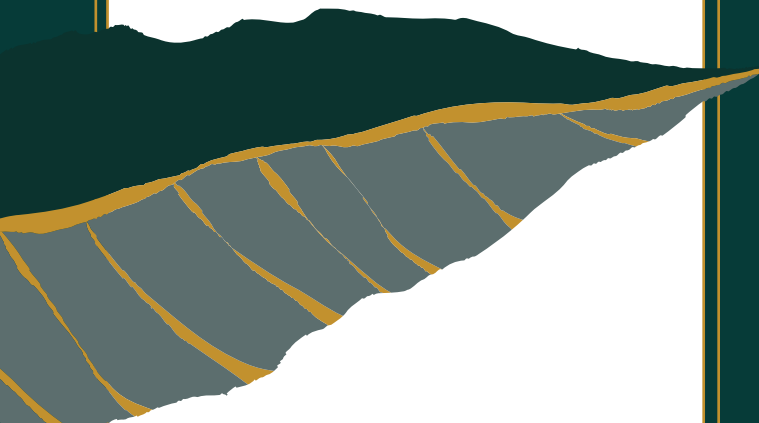


KIN

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. peanuts, dairy, egg, gluten, soy)

SIGNATURE COCKTAILS

\$15



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

Pabst Blue Ribbon

PBR tall boy \$6

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

Red Wines by the Glass

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

Red Wines by the Bottle

2021 Ringbolt Cabernet Sauvignon \$56
2021 Dough Pinot Noir \$56
2021 Vajra Dolcetto D'Alba \$52
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 \$12
2022 Jaine Rose \$11

White Wines by the Bottle

2021 Villa Maria Earth Garden Sauvignon Blanc \$45
2021 Forge Cellars Dry Riesling \$52
2022 Jaine Rose \$48
2022 Louis Moreau Doom Chablis \$90
2021 Elizabeth Spencer Sauvignon Blanc \$50

Sparkling Wines

Adami Garbel Prosecco \$12 glass / \$52 bottle



KIN

HAPPY HOUR

TUESDAY-SUNDAY 4PM-7PM

this menu is also available during
regular service at full price

TWIST ON CLASSICS
HAPPY HOUR \$10 / REGULAR \$12

SPICY SALTED PLUM MARGARITA
tequila, triple sec, salted plum cordial,
lime, lemon, fuego tincture

LAVENDER BEES KNEES
gin, lavender honey, lemon

CHERRY-GINGER DAIQUIRI
cachaca, cherry-ginger syrup, lime
(not frozen)

MIDNIGHT MULE
passion flower vodka, lime, orgeat
and ginger beer

OL' NANNER
bourbon or rye whiskey, banana liqueur,
cinnamon syrup, orange bitters

SINGLE POURS
HAPPY HOUR \$6 / REGULAR \$8

wodka vodka, bravo gin, cimarron blanco
tequila, cazadores reposado tequila,
four roses bourbon, old overholt rye

WINE BY THE GLASS
HAPPY HOUR PRICING

REDS

ringbolt cabernet sauvignon \$11
dough pinot noir \$11
vajra dolcetto \$10

WHITES

villa maria earth garden sauvignon blanc \$11
forge cellars dry riesling \$10
jaine rose \$9

SPARKLING

Adami Garbel Prosecco \$10



DAILY

4pm-10pm

SMALL BITES

ROASTED BEET HUMMUS \$10

garlic, tahini, evoo, basil, toasted pine nuts, lemon zest, served with celery & carrot sticks

Gf N Ss Vn

SMOKEY SALMON DIP \$13

oven roasted salmon, cream cheese, chives, garlic, finished with caper oil and fresh dill, served with crispy pita chips

D W

DAILY CHARCUTERIE PLATE \$15

build your own (*choose one of each*)

prosciutto or salami, one cheese (daily selection), cornichons or mixed olives, toasted french bread or multi-grain crackers, & choice of locally crafted muscadine jelly, fig chutney or cane syrup pecan butter

additional spreads:

\$2 muscadine jelly, \$3 fig chutney, \$3 pecan butter

D N

DESSERTS

SWEET POTATO CHEESECAKE \$9

bourbon toffee sauce, topped with crushed candied local pecans

D E N

CHOCOLATE & ORANGE TIRAMISU \$8

lady fingers soaked with grand marnier infused coffee, creamy vanilla custard, and finished with whipped cream dusted with orange chocolate

D E

please inform us of any allergies as some menu items may contain allergens (e.g. tree nut, seafood, dairy, egg, wheat)

D E N Sf Ss W Gf V Vn

DAIRY EGG NUT SHELLFISH SESAME WHEAT GLUTEN-FREE VEGETARIAN VEGAN

DINNER

thursday, friday, saturday 6pm-10pm

SMALL BITES

FARRO SALAD \$9

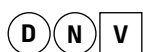
whole grain farro, arugula, apple, dried fig, basil, local pecans, tossed with a house vinaigrette dressing & finished with crispy shallots & shaved parmesan



SHAREABLES

FETA FRYBREAD \$11

crispy flatbread stuffed with feta, served with arugula pecan pesto



add prosciutto & local muscadine jelly, deep pan fried dusted with powdered sugar to make it **Kin-te Cristo (\$14)**

SHRIMP SAGANAKI \$16

roasted feta and tomatoes, finished with datil pepper infused honey and fresh mint served with toasted french bread



CHARCUTERIE PLATE \$28

prosciutto, salami, two cheeses (daily selections), cornichons & mixed olives, toasted french bread & multi-grain crackers, & choice of locally crafted muscadine jelly, fig chutney or cane syrup pecan butter

additional spreads:

\$2 muscadine jelly, \$3 fig chutney, \$3 pecan butter



DESSERTS

MONT BLANC \$10

local chestnut cream around a meringue mountain on a pie crust, topped with whipped cream & dusted with powdered sugar



menu features locally sourced ingredients from Frog Song Organics & Ducky's Farm