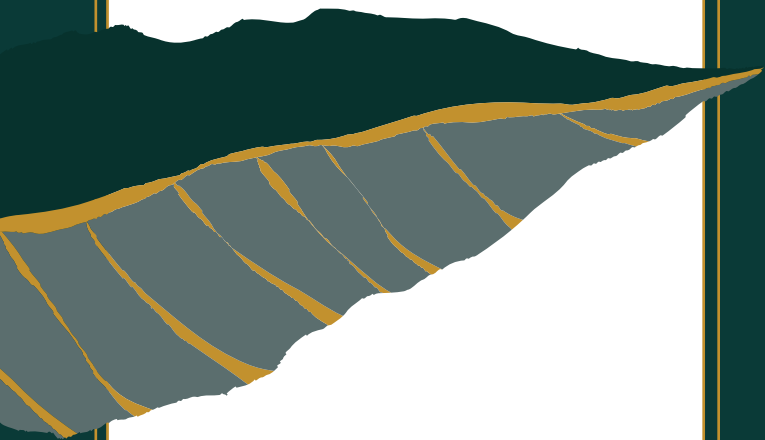


KIN

COCKTAIL BAR & LOUNGE



Our menu is a celebration of the Gainesville community that inspires us. The Kin we've found, near & far, past & present, and the thread that continues to connect us all. Within our space, you'll find expertly crafted cocktails, inspired plates, and intentional design shaped by local voices and artistry. Here, hospitality meets heart and we honor the connections we've made while warmly welcoming the Kin still to come.

follow us @kinbar352

**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

**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

**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

The Grove

a rotating seasonal shrub inspired by our local farmers market

Hoggetowne Diablo

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

The Bloom

lavender honey, aloe vera juice, lychee and a blend of yuzu & lemon

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

**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

**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

**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

**THE BIRD**

honoring Germain's and other Black owned businesses in Gainesville

averna amaro, aperol, amontillado sherry, citric acid adjusted orange juice, hot honey syrup, fresh thyme

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

Guinness
Draught 7

NON-ALCOHOLIC BEER

Athletic Brewing Co.
Golden (N/A) 7

Guinness
0.0 (N/A) 8

Stubbie & 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

2023 Vega Barcelona, Red blend, Spain 10
2020 Tenuta Carretta Barbera d'Alba DOC, Italy 13
2021 Goose Ridge Cabernet Sauvignon, Washington 13

Red Wines by the Bottle

2023 Vega Barcelona, Red blend, Spain 40
2020 Tenuta Carretta Barbera d'Alba DOC, Italy 52
2021 Goose Ridge Cabernet Sauvignon, Washington 52
2020 Domaine Michel Magnien Bourgogne
Grand Ordinaire Rouge, France 77
2021 Auctioneer Cabernet Sauvignon, California 108
2020 Giuseppe Cortese Langhe Nebbiolo, Italy 80

White Wines by the Glass

2023 Melea Organic Verdejo + Sauvignon Blanc, Spain 10
2023 Aperture Chenin Blanc, California 12
2023 Jaine Rose, Washington 11

White Wines by the Bottle

2023 Melea Organic Verdejo + Sauvignon Blanc, Spain 40
2023 Aperture Chenin Blanc, California 48
2023 Jaine Rose, Washington 44
2022 Louis Moreau Doom Chablis, France 90
2021 Elizabeth Spencer Sauvignon Blanc, California 50

Sparkling Wines

Adami Garbel Prosecco, Italy 12 glass / 48 bottle

Wine is better with a backstory. Scan to discover
notes, pairings and maybe a smile or two.



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, brovo gin, cimarron blanco
tequila, cazadores reposado tequila,
four roses bourbon, old overholt rye

WINE BY THE GLASS **HAPPY HOUR PRICING**

REDS

2023 Vega Barcelona, Red blend, Spain **8**
2020 Tenuta Carretta Barbera d'Alba DOC, Italy **11**
2021 Goose Ridge Cabernet Sauvignon, Washington **11**

WHITES

2023 Melea Organic Verdejo + Sauvignon Blanc, Spain **8**
2023 Aperture Chenin Blanc, California **10**
2023 Jaine Rose, Washington **9**

SPARKLING

Adami Garbel Prosecco, Italy **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**

CHARCUTERIE PLATE 16

(choose one meat, cheese & spread)

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

why choose? get both the meats & cheeses for 28

additional spreads
jelly **2**, fig chutney **3**, pecan butter **3**

french bread upgrade **2**

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

(N) (V)

SHAREABLES

FETA FRYBREAD 11

crispy flatbread stuffed with feta, served with arugula pecan pesto

(D) (N) (V)

KIN-TE CRISTO 14

crispy flatbread stuffed with feta, prosciutto & seasonal jelly
deep pan fried dusted with powdered sugar

(D) (N)

SHRIMP SAGANAKI 17

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

(D) (Sf)

FIVE SPICE PORK BELLY TAPAS 22

seared five spice rubbed pork belly with a pineapple bell pepper salsa, topped with spicy orange sauce and cilantro. served over pita bread

(W)

DESSERTS

SEASONAL DESSERT 10

please ask your server or bartender about our seasonal dessert