

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.



OUR DIGITAL MENU

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**EASY LIKE SUNDAY MORNING**

a quiet tribute to a beloved hot spot of gainesville's past, Common Grounds. wrapped in music & amazing memories

salted toasted coconut tequila,
chai orange liquor, vanilla cordial,
borghetti espresso liqueur, cold brew,
demerara syrup, coconut aminos, with
toasted coconut & coconut liquor 43 foam

**FULL MOON FEVER**

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

mezcal, cachaca, averna amaro,
grapefruit, lime, salted sage honey
and turmeric bitters

**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

**PRIVATE & SPECIFIC**

celebrating Public & General, a
welcoming neighborhood gathering
spot to eat, drink and be merry

dill infused vodka, clarified tomato
water, hop infused carpano dry,
cherry tomatoes, hop oil

The Grove

a rotating seasonal shrub inspired by our
local farmers market

Devils Den

lemongrass tea, spicy honey, orange juice,
lime, chili pepper

The Bloom

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

Signature backstories & inspirations

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





HEADS OR PONYTAILS

an homage to the beloved downtown gem, The Dime bar, known for their locals and long-standing staff

old overholt rye, lucano amaro, fernet branca cherry blood, cardamom black pepper tincture, fernet spiked cherry syrup, served in a smith & cross rinsed rocks glass



WITH PORPOISE

remembering gainesville's iconic Purple Porpoise. all about freedom, flavor and a little nostalgia

spirit of choice, elderberry-mint cordial, mint honey, pasubio, served with a gummy dolphin



THE BIRD

honoring Germain's for their fearless flavors and spirit of belonging

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



PERFECT STORM

inspired by the University Club, celebrating chosen family, inclusivity & the storms that make things better

charanda uruapan, chairman's spiced, rum, lucano amaro, fassionola blend, lime, orange juice

Pisco Sour

pisco, lemon, simple syrup, egg white

Revolver

bourbon, borgetti espresso liqueur, orange bitters

Queens Park Swizzle

dark rum, demerara syrup, lime, mint leaves, angostura bitters

Army Navy

gin, almond syrup, lemon, angostura

El Diablo

reposado tequila, creme de cassis, lime, ginger beer

French Martini

vodka, raspberry liquor, pineapple

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

proudly featuring Ice Doctor products

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

Cranberry 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 Rhody Rose, Columbia Valley 11

White Wines by the Bottle

2023 Melea Organic Verdejo + Sauvignon Blanc, Spain 40

2023 Aperture Chenin Blanc, California 48

2023 Rhody Rose, Columbia Valley 44

2022 Louis Moreau Doom Chablis, France 90

Sparkling Wines

Bedin Doc Terviso Brut 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 11 / REGULAR 13**

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

ROSE BEES KNEES
gin, rose syrup, lemon

CINNAMON CAIPIRINHA
cachaca, muddled lime, cinnamon syrup

VANILLA LEMON DROP
vodka, vanilla cordial, triple sec, lemon
juice, simple syrup, with sugar rim

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

HIBISCUS SPRITZ
aperol, lemon, hibiscus syrup, prosecco
and a splash of soda

SINGLE POURS **HAPPY HOUR 6 / REGULAR 8**

doc swinson outfitter vodka,
brovo gin, cimarron blanco tequila,
cazadores reposado tequila,
four roses bourbon, old overholt rye

WINE BY THE GLASS **HAPPY HOUR PRICING**

REDS

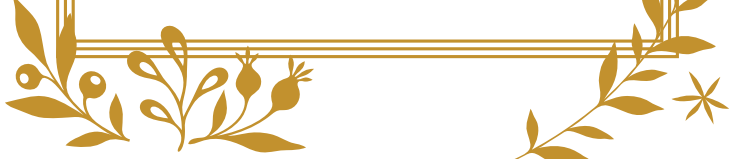
2023 Vega Barcelona, Red blend, Spain **8**
2020 Tenuta Carretta Barbera d'Alba DOC, Italy **11**
2021 Goose Ridge Cabernet Sauvignon, Washington **11**

WHITES

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

SPARKLING

Bedin Doc Terviso Brut Prosecco, Italy **10**



KIN STYLE TAPAS

items are a la carte & designed for sharing

SNACKS

SEASONAL PICKLED VEGETABLES 8

rotating selection, bright herbs, citrus, warm spices

HOUSE SPICED ROASTED MIXED NUTS 7

almonds, cashews, and walnuts tossed in a proprietary house spice blend

GREEK OLIVES 6

marinated in garlic, herbs, and olive oil

PRAIRIE CHIPS (GLUTEN FREE) 4

seasonal root vegetable chips, sea salt

LIGHT & FRESH

WHITE GAZPACHO (AJO BLANCO) (VEGAN) 9

traditional chilled pear, almond and garlic soup finished with olive oil

ORZO SALAD (VEGAN OPTION AVAILABLE) 10

capers, orange bell pepper, chive, cherry tomato, parmesan cheese, lemon herb dressing

CHEF'S BOARD

CHEF'S SELECTION BOARD 28

a rotating selection of cheese, cured meat, spreads, nuts, and accompaniments

SWEET TREATS

ROTATING SEASONAL DESSERT 10

please ask your server or bartender for tonight's offering

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

SPREADS & DIPS

2oz / 4oz

ROMESCO ROJA 6/10

roasted red pepper, almond, smoked paprika

WHIPPED RICOTTA & MASCARPONE 7/11

citrus herb honey

FLORIDA PIMENTO CHEESE 7/11

sharp, rich, nostalgic

SMOKEY SALMON DIP 8/12

cream cheese, chives, dill, caper oil

ADDITIONAL SIDE SPREADS 5

fig chutney

housemade seasonal jam

orange zested pesto

SPREAD/DIP TRIO BOARD 22

choice of three 2oz spreads/dips, served with bread or cracker selection

BREADS & CRACKERS

SEASONAL LOCAL BREAD 7

CIABATTA CRUSTINIS 6

WHOLE WHEAT CRACKER 5

PITA CRACKERS 5

WEEKEND FEATURES

available thursday, friday, saturday 6pm-10pm

CITRUS MARINATED SKIRT STEAK 22

seared & topped with orange zested pesto

ZESTY HERB SHRIMP 18

sautéed shrimp, green shallot sauce, zesty yogurt, ciabatta

SPRING ONION ZUCCHINI CAKES (VEGAN) 16

golden zucchini fritters, roasted romesco, almond sour cream

BLISTERED TOMATOES & WHIPPED RICOTTA 14

roasted tomatoes and garlic over blended ricotta and mascarpone, finished with citrus herb honey, ciabatta