



LET'S GET STARTED

OYSTER OF THE DAY

shallot mignonette, fresh dill 3

MEDITERRANEAN HUMMUS

roasted garlic, olive tapenade,
house-made flatbread 9

OLD SCHOOL SHRIMP COCKTAIL

classic cocktail sauce 20

LAMB MEATBALLS

harissa marinara, feta 14.5

ROASTED CAULIFLOWER FLATBREAD

pearl onions, crème fraîche, parmigiano reggiano 12

TUNA TATAKI

ahi tuna, edamame, sesame-lime marinade 13

LOCAL HONEY BUTTER FRIES

Hidden Acres honey butter glaze,
crispy waffle fries 9

CRISPY BRUSSELS & COTIJA

lemon & fresh cracked pepper aioli 9.5

LOCAL GEM SALAD

bibb lettuce, pickled red onion, cotija,
watermelon radish, lemon vinaigrette 6

FRENCH ONION SOUP

hearth-roasted onions, pretzel bread, brie 6

HEARTY GREENS

BACON & BRUSSELS

shaved brussels, kale, crispy applewood bacon,
parmesan, sliced almonds, tahini dressing 15

ROASTED BEET & KALE

green & purple kale, red lentils, crispy chickpeas,
roasted beets, watermelon radish, feta,
golden beet vinaigrette 14

KALE CAESAR

green & purple kale, romaine, Mighty Vine cherry
tomatoes, parmesan, paprika breadcrumbs,
dairy-free caesar 10

+ natural chicken 5 + norwegian salmon 8 + local tofu 4

KIN ORIGINALS

FISH & CHIPS

panko crusted pacific barramundi,
furikake fries & Japanese mayo 22

AMERICAN RED SNAPPER

baby beets, braised winter greens, port wine reduction 32

VEAL BOLOGNESE

Strauss Farms veal, rigatoni, parmigiano reggiano 24

FRIED CHICKEN

Harrison's Midwest cage-free chicken,
house-baked cheddar chive biscuit, cayenne honey 24

HANGER STEAK & ONION RINGS

Halpern's beef, citrus gremolata, crispy tropea onion rings 28

ROASTED SALMON

apple cider & maple glazed Norwegian salmon,
red lentils, farro, quinoa, dill 25

SPICY CURRY BOWL

purple cauliflower, pickled eggplant, pearl onions, romanesco,
brown rice, almond butter coconut curry 20

+ natural chicken 5 + norwegian salmon 8 + local tofu 4

GREAT LAKES WHITEFISH

cauliflower polenta, black olive & caper tapenade 23

CENTER-CUT PRIME FILET

Halpern's 8oz prime filet mignon, heavenly mash 40
+ foie gras 12

KIN BURGER

Halpern's beef, duck fat-roasted onions, shallot mayo,
American cheese, brioche bun, served with fries 16

+ nueske's bacon 2

SCRATCH-MADE SIDES

MAINE LOBSTER MAC

white cheddar, lemon-thyme cream, toasted breadcrumbs 13

FIRE-ROASTED WILD MUSHROOMS

local beech, maitake, king trumpet, & crimini 8

ONION RINGS

jalapeño chive crema 6

HONEY-ROASTED VEGETABLES

seasonal vegetables, local honey, grilled pineapple 5

HEAVENLY POTATO MASH

we whip it good 5

18% gratuity automatically added to parties of 8 or more. checks can be split a max of 6 ways. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

RED

FOLLY OF THE BEAST PINOT NOIR central coast, ca 50
bright cherry, faint vanilla, oak

PONZI TAVOLA PINOT NOIR willamette, or 70
black cherry, cinnamon, black tea

BATTLE CREEK CELLARS PINOT NOIR willamette, or 13/50
huckleberry, cassis, sandalwood, jasmine

HERMANOS PECINA TEMPRANILLO rioja, spain 50
dried rose petal, earth

L'ECOLE MERLOT columbia valley, wa 65
plum, huckleberry, baking spices, refined tannins

ZORZAL MALBEC tupungato valley, argentina 60
bitter chocolate, purple flowers, oregano

VALRAVN ZINFANDEL sonoma county, ca 14/54
blackberry compote, cassis, white pepper

FOUR VINES CABERNET SAUVIGNON paso robles, ca 14/54
blackberry, black cherry, cedar spice

HONIG CABERNET SAUVIGNON napa valley, ca 100
preserves, blueberry, hazelnut

BALANCING ACT CABERNET columbia valley, wa 65
plum, black currant, peppercorn

FLORA SPRINGS CABERNET napa valley, ca 80
black cherry, blackberry preserve, vanilla, praline

ROSÉ

MIRAVAL ROSÉ COTES DU ROSES provence, france 50
fresh citrus, pear, white flowers, acacia

WHITE

TIEFENBRUNNER PINOT GRIGIO alto adige, italy 40
radiates youthfulness & purity of fruit

LANGLOIS CHATEAU SANCERRE loire valley, france 72
expressive exotic fruits, lovely finish

OTTO'S CONSTANT DREAM SAUVIGNON BLANC
marlborough, new zealand 12/44
green papaya, lime, ruby grapefruit, bright finish

BOLLIG-LEHNERT RIESLING KABINETT trittenheim, germany 50
ripe, tropical fruit flavors of pineapple, mango & guava.
a succulent riesling

LIEVLAND CHENIN BLANC paarl, south africa 60
scents of honeycomb, beeswax, & yellow melon,
light sweet spice, baked apple & yellow flower accents

NAIA VERDEJO rueda, spain 44
citrus, peach, fennel

CHATEAU DE LA RAGOTIERE MUSCADET loire valley, france 50
fresh acidity, smoky & saline aromas with floral character.
flavors of green pear, lemon & honeysuckle

SUAVIA SOAVE CLASSICO veneto, italy 12/46
pear, apple, almond, clean minerality

FREELANDER CHARDONNAY alamo, ca 44
pineapple, pear, passion fruit, vanilla, spice

CLOS DU GAIMONT VOUVRAY loire valley, france 12/46
candied fruit, apricot, golden raisin

BUBBLES

VEUVE DU VERNAY BRUT ROSÉ france 9 / 35

LE CONTESSA PROSECCO veneto, italy 9 / 35

NAVERAN BRUT CAVA penedes, spain 38

ENRICO SERAFINO ALTA LANGA BRUT piedmont, italy 65

BOLLINGER BRUT (SPLIT) champagne, france 60

SCHRAMSBERG BLANC DE BLANC north coast, ca 75

DELAMOTTE BRUT NV champagne, france 90

LANSON BLACK LABEL BRUT NV champagne, france 85

DOM PERIGNON 2009 champagne, france 250

IN NEXT OF KINI

