KITH/KIN

Welcome Back to KITH/KIN

SOME THINGS HAVE CHANGED SINCE YOU LAST JOINED US, PLEASE LET US KNOW IF YOU HAVE ANY QUESTIONS ABOUT THE FOILLOWING:

Drinks MUST only be enjoyed on the patio
They CANNOT be taken with you

Masks must be worn at all times
Exceptions are allowed while consuming food or beverage
Remember to put on your mask to use the facilities

All alcohol must be accompanied by food
At least one (1) food item must be ordered per table.
Alcohol cannot be served until food is served

Service will be done responsibly and in a modern way
Your server will maintain social distancing and never physically touch the table.
Food and drink will be presented on a tray at the head of your table for you and your guests to serve yourselves.

We can only accept credit card payemts
Contactless payment methods are preferred
Absolutely no cash or checks can be accepted

Reservations are for 60 minutes

KITH / KIN

Patio Hours

12:00PM - 8:30PM

KITH

Smoked Jerk Wings **14**
Honey BBQ, Chives

Cucumber and Avocado **11**
Goose Berry Piri Piri, Marinated Cucumber, Asian Pear, Puffed Quinoa

KIN

Our play on the southern comfort classic of a Meat + 3
Served as a bowl with Coconut Rice & Beans, Fried Plantains, and Lime

Choose a Protein:

Jerk Chicken **20**
Jerk Marinated and Pimento Smoked Chicken Leg Quarter

Trinidadian Curry **16**
All curries are served with mango chutney

Chickpea
Toasted Almonds, Crispy Chickpeas

Chicken Leg Quarter (+5)
Green Seasoning Jus, Cilantro

Goat Shoulder (+6)
Curry Veloute, Celery

Choose a Vegetable:

Braised Cabbage
Red Stripe & Lemon

Brussels Suya
West African Spices, Pickled Pearl Onion, Marinated Tomato

Soft Drinks

Canned Soda: **6**
Coca-Cola | Diet Coke | Sprite | Ginger Ale

Bottled Waters (sm/lg): **9/15**
Evian (Still) | Ferrarelle (Sparkling)

Red Bull **8**
Ask your server for today's flavors

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness*

KITH / KIN

Beverage Menu

All Alcohol Must Be Consumed with Food

Cocktails

Chef Kwame's Favorite **18**
Filibuster Gin, Elderflower, Lime, Honey, Tonic

Kingstontown **16**
Essay Syrah, Appleton Estate Rum, Pineapple, Lime, Demerara, Allspice Dram

Beer & Hard Seltzer

DC Brau: **11**
The Public (Pale Ale) | The Corruption (IPA)
Joint Resolution (Hazy IPA) | The Pils (Pilsner)
Full Transparency: Passionfruit Orange Guava (Hard Seltzer)

White Claw: **9**
Black Cherry | Mango | Ruby Grapefruit

Import Beer: **9**
Corona Extra | Heineken

Wine

Sparkling

Domaine Chandon **23/105**
Brut Classic, California, NV
**Ask your server about our selection of champagne by the bottle*

White

Cloudy Bay **21/96**
Sauvignon Blanc, Marlborough, New Zealand, 2018

Conundrum **18/82**
White Blend by Caymus, California, 2012

Sonoma-Cutrer **24/110**
Chardonnay, Sonoma County, California, 2016

Rosé

Whispering Angel **20/91**
Cotes de Provence, France, 2018

Red

Beronia Reserva **19/87**
Tempranillo, Rioja, Spain, 2013

Black Stallion **25/114**
Cabernet Sauvignon, Napa Valley, California, 2016

Jean Luc Mader **22/100**
Pinot Noir, Alsace, France, 2018