



Open Hours
Wednesday - Sunday
1 pm - 10 pm
Call for takeout!
(541) 921-1580
KindredbyZest.com
1646 NE Highway 101
Lincoln City, OR

Kindred is our cozy corner spot where you'll find craft sodas, beer & cocktails, retro games, pinball, arts & crafts, free WiFi, engaging community events and good company!

by Zest is the nourishing thread woven through our menu, striving towards equal options all diets.

We opened in this location Valentine's Day, 2025 but all of our from-scratch recipes have been developed with love over many years in our previous restaurants.

If you missed Zest Garden Cafe or Marci's Bar & Bistro we are glad you found us here. Our family combined the best of both with the mission of building something that feeds our souls & our community.

Kindred, by Zest envisions a community-led hangout hosting a full calendar of diverse & unique events for all, alongside quality food & beverage.

No purchase necessary - all patronage appreciated!

Thanks for supporting our dream.
We hope you feel at home.

GF GLUTEN FREE OPTION AVAILABLE



PLANT-BASED OPTION AVAILABLE



SEASONAL FALL FEATURES

Sorry, we are not able to allow consumption of outside beverages.



Crepes

all made gluten free

Savory



GF **The Creperito** sausage, bacon, mushroom, onion, bell pepper, tomato, cheese & your choice of egg or turmeric-tofu rolled into a crepe and covered in house mushroom gravy **20.95**

 **GF** **Cheesy Veggie Scramble** spinach, mushroom, garlic, onion & cheese scrambled with your choice of egg or turmeric-tofu topped with fresh spinach, tomato & avocado sauce **18.95**

GF **Bacon de Gallo** bacon, mozzarella, jalapeno, tomato, & onion with house avocado sauce, fresh cilantro with a side of salsa **17.95**

 **GF** **Zesto Pesto** tomato, house pesto, mozzarella, topped with olive oil & balsamic glaze **14.95**

 **GF** **3x Grilled Cheese** layer upon layer of melted mozzarella **12.95**

GF **Pepperoni Pizzadilla** cheese & pepperoni grilled inside a crepe served with house marinara **13.95**



Sweet

 **GF** **Strawberries & Cream** house strawberry syrup, fresh coco-whip & fresh strawberries **13.95**

 **GF** **Blueberry Dream** house blueberry topping, fresh squeezed lemon & local honey **11.95**

 **GF** **The Chocolate Strawberry** house strawberry syrup, house chocolate, fresh coco-whip **12.95**

Pizzas!

**NOW offering small Regular
& Gluten-free Pizza!**

	14" Large	8" Small
Quesabirria Pizza rich chili sauce, braised beef, onion & cilantro	27.99	13.99 GF
 Zesty Caprese house pesto, mozzarella, tomato, & balsamic glaze	25.99	12.99 GF
Aloha Fire marinara, cheese, pepperoni, jalapeno & pineapple	21.99	10.99 GF
BBQ Chicken bbq sauce, chicken, onion, garlic & cilantro	23.99	11.99 GF
Omnivore marinara, bacon, sausage, olive, mushroom, onion, bell pepper	25.99	12.99 GF
 The Garden marinara, mushroom, onion, olive, bell pepper, tomato	23.99	11.99 GF
 Classic Margherita marinara, mozzarella, fresh basil	19.99	9.99 GF
Pepperoni	19.99	9.99 GF
 Cheese	17.99	8.99 GF

add extra cheese, avocado, egg, turmeric-tofu, pepperoni, chicken, sausage or bacon **+2**

add onion, garlic, tomato, olive, mushroom, bell pepper, fresh basil, cilantro, or pineapple **+1**

sub
Dairy-Free
Cheese
no charge





Tacos

served on 6" corn tortillas

-  **GF** **Spicy Garden Breakfast Tacos** jalapeno, mushroom, olives, tomato & onion scrambled with turmeric-tofu topped with fresh cilantro served with salsa 15.95
- GF** **Birria Tacos** slow-cooked birria beef, cheese grilled in, served with consume dipping sauce 16.95
- GF** **Chicken Tacos** slow-cooked chicken breast, cheese grilled in, topped with onion & cilantro 14.95

Sandwiches

served on our house
fresh baked bun
with kettle chips

-  **Scrambled Veg Sandwich** spinach, mushroom, garlic & onion with melted cheese, scrambled with your choice of egg or turmeric-tofu stacked with tomato & avocado 16.95

Kindred Club chicken, bacon, cheese, tomato, onion, ranch & avocado 16.95

Kindred Burger* lettuce, tomato, onion, house goop 14.95

Brunch Cheeseburger* 6oz beef patty, fried egg, bacon & mozzarella cheese served with a side of house mushroom gravy 19.95



add extra cheese, avocado, egg, turmeric-tofu, pepperoni, chicken, sausage or bacon **+2**

add onion, garlic, tomato, olive, mushroom, bell pepper, fresh basil, cilantro, or pineapple **+1**

sub
Dairy-Free
Cheese
no charge



***Consuming raw or undercooked beef & egg can increase your risk of foodborne illness. We cook these items fully unless otherwise requested.**

Adaptogen Elixirs

Non-alcoholic, intentionally crafted

House Kava social but not intoxicating
a traditional brewed root beverage native to the
Pacific islands. 6

Za Za Zen calm focus
ashwagandha, earl grey, house lemonade, tonic 8

Sip of Serenity digestive comfort
aloe vera juice, cucumber, lime, mint, soda 7

Adaptogens are herbs, plants,
or other substances that
are believed to help the body
cope with stress.

They are thought to promote
a state of balance and
well-being by enhancing the
body's resistance to physical,
chemical, and biological
stressors.

Our elixirs are not intended
to replace medical advice or
treatment.



**More Elixirs under
"Seasonal Elixirs"**

All craft, no draft!
Beers Ciders Seltzers NA Brews
listed separately

Wine small selection glass 9 bottle 27

Simple Beverages

Coffee 2.75 with oat milk, coco-whip or half & half +1

House Lemonade 6 one free refill in house only

Juice 4 Orange Cranberry Pineapple Grapefruit

Soda Pops 2.75 RC Cola 7-up Ginger Ale Diet Cola

Specialty Sodas 4

Caldera Root Beer - Maui Root Beer Cock & Bull Ginger Beer - Maui Ginger Beer

Organic Loose Leaf Teas 4

Earl Grey, India Black, Yerba Mate, Jasmine Green

Holy Basil Chai, Vanilla Rooibos, Chamomile, Hibiscus Blend

Seasonal Elixirs

Iced Kava Chai *grounding relaxation*

house kava, cardamon apple chai tea, coconout cream sprinkled with ashwagandha, clove & cinnamon 9

Seven-Shrooms Cocoa *warm & cozy*

changa, reishi, maitake, cordyceps, lion's mane, turkey tail & shitake mushroom blend with coconut cream & cocoa sprinkled with cinnamon-sugar 8

Harvest Ginger Fizz Elixir *energized focus*

beet root, pomegranate, cordyceps, lion's mane, maca root, house spiced apple syrup topped with ginger beer 7



Fall Cocktails ²¹⁺



Apples to Apples

house spiced apple syrup, apple whiskey, apple vodka, sour apple pucker & apple cider 15

Pineapple Upside-down Cake Martini

creamy & delicious treat! ...coconut rum, pineapple juice, coconut cream, grenadine 13

Momma's Apple Crumble

house spiced apple syrup, apple whiskey, Disaronno float & graham cracker rim 12

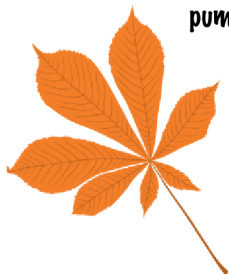


Sweater Weather

hot chai tea spiked with spiced rum & caramelized cinnamon & sugar rim 13

The Great Pumpkin Shots

pumpkin, Disaronno, cinnamon whiskey, coconut cream served with a graham cracker 2 for 10



This drink gets lit on fire!



This drink contains raw egg white, which can increase your chance of foodbourne illness

