

THYME & TONIC KITCHEN

APPETIZERS

Hand Cut French Fries 8

With Homemade Spicy Ketchup

Truffle Parmezan Fries 10

With Garlic Aioli

Hot Pretzel 9

With Honey Mustard

Salt and Vinegar Onions Rings 10

With Chipotle Aioli

Guacamole 12

With Plantains Chips

Signature Fish Tacos 12

Grilled Mahi Mahi, Salsa Verde, Pickled Cabbage,
Avocado Sauce, Served With Cilantro Brown Rice
and Black Beans

Chicken Tenders 13

With BBQ Sauce, Honey Mustard and Chipotle Aioli

Homemade Vegetable Dumplings 11

With Garlic Chili Oil

Vietnamese Spring Rolls 9

With Sunflower Coconut Satay

Happy
Hour

COCKTAILS \$9

The Spritz

Aperitivo Vincenzi, Prosecco

Dr Feeling Great

Mezcal, Honey, Lime Juice, Cayenne Pepper Salt

Gold Rush

Bourbon, Honey, Lemon Juice

Basil Gimlet

Gin, basil, Lemon Juice

Garden Margarita

Tequila, Cucumber Juice, Agave, Lime Juice, Chili Salt

Full Time Lover

Strawberries & Hibiscus-Infused Hayman's Gin, Lemon Juice

Wines \$9

SAUVIGNON BLANC, HAGAFEN (NAPA VALLEY CA)

PINOT GRIGIO, BRANIZZI (ITALY 2020)

RIOJA RAMON CARDONA (SPAIN 2018)

Italian Wine + Colan \$7

MOSCATO CAN

ROSATO CAN

4PM - 6PM: ONLY AT THE BAR

