

BAR  
**THYME &  
TONIC** KITCHEN

**SIGNATURE COCKTAILS \$14**

**DRUNKEN RABBIT**

Vodka, Carrot Juice, Lime Juice, Ginger Beer

**MOCKINGBIRD**

Gin, Mure, Blackberries, Lemon Juice

**PENICILLIN**

Blended Scotch Ginger Honey, Islay Single Malt Scotch

**GOOD NIGHT KISS**

Tequila, Homemade Ginger Syrup, Lemon Juice

**COCONUT DREAM**

Plantation Rum, Grapefruit Juice, Lemon Juice, Coconut Cream

**APPLE PICKING**

Apple Infused Bourbon & Vodka, Lemon Juice, Mint, Sparkling Wine

**UPPER WEST SIDE**

Bourbon, Lemon Juice, Angostura Bitters, Fig Syrup

**PAPER PLANE**

Boon Docks Bourbon, Aperol, Averna Amaro  
Lemon Juice

**PINK FLAMINGO**

Kimerud Pink Gin, Pamplemousse, Lime Juice, Grapefruit Juice,  
Grapefruit Soda

**RED SEA SOUR**

Hellisoy Vodka, Manishchewitz Syrup, Lime Juice, Prosecco

**PALOMA**

Tequila, Grapefruit Soda, Lime juice, Grapefruit Juice

**THYME & TONIC**

Thyme Infused Ruku Gin, Lemon-Grapefruit Juice,  
Cherry Blossom Tonic

**LAVENDER BLUE**

Empress 1908 Gin, Lemon, Lavender, Cardamom Bitters

**PART TIME LOVER**

Great Grey Gin, Strawberries, Hibiscus, Lemon Juice

**OLD FASHIONED**

Boon Docks Bourbon, Angostura Bittes, Housemade Orange Bitters, Simple Syrup

**LOVE POTION**

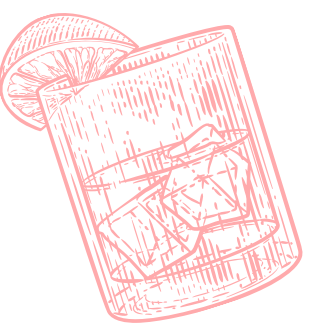
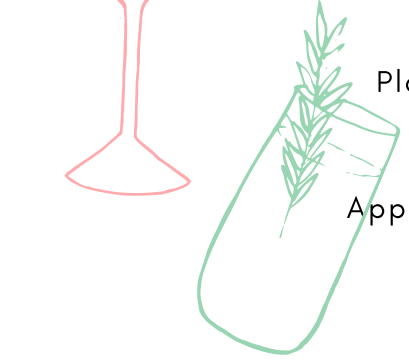
Hellisoy Vodka, St. Germain, Lemon, Strawberry, Basil, Prosecco

**SPICY CUCUMBER MEZCALITA**

Chili-Infused Comisario Blanco Tequila, Mezcal, Lime, Cucumber Juice, Agave

**BESOS CALIENTES**

Vodka, Lime Juice, Passion Fruit, Cerano Ice Cube



(90 MINUTES PER TABLE)



## BEERS \$7

**Glutenberg  
Blonde  
Pale Ale  
IPA**

## CIDER \$8

### Iron Mountain

This cider is produced from six select heirloom varieties of apples, including Rhode Island Greening, Gold Rush, and Granny Smith. It makes for a very well-rounded cider, with lots of minerality.

### Maple Vanilla

Maple Vanilla is fermented to dry and smoothed out with a beautifully balanced hint of local Finding Home Farms maple syrup and vanilla.

### Cold Crash

Like taking a bite into a juicy apple! Fermentation is slowed down by cold crashing the cider earlier, leaving a natural sweetness and apple flavor.

### Ginger Beet

Juiced beets find their colorful place in the small craft batch faultlessly infused with fresh hand-crushed ginger.

## RED SANGRIA \$13

## WINES BY THE GLASS

(Mevushal)

### ROSE

*Herzog Lineage (Israel 2020) 14/56*

### SPARKLING

Party Verawang Prosecco Doc (Italy) 14/56

### REDS

Tempranillo Ramon Cardona (Rioja Spain 2018)  
12/48

Tempranillo Vina Encina Tinto (Spain 2018) 11/40  
Rosoo di Montepulciano (Ovadia Italy 2019) 12/40

Brakan Classic (Argaman Israel 2020) 12/40  
Herzog Lineage Pinot Noir (Clarksburg CA) 13/56  
Alfa 2018 (Israel) 11/48

Chateau de Parsac (Bordeaux France) 14/62  
Cabernet Sauvignon, Teal Lake Australia, Reserve  
(Israel) 16/68

### WHITES

Domaine De Panquelaine (Sancerre France 2020)  
Bottle 80

Pinot Grigio, Contessa Annalisa ( Italy) 12/52  
Sauvignon Blanc, Hagafen (Napa Valley CA) 13/56  
Chardonnay, The Tribe (Lodi CA) 17/74

### CURIOUS ELIXIRS

**\$10.00**

Pomegranate Negroni

Spicy Marg Meets a Dark and Stormy

Floral Cucumber Collins Dash Of French 75

Sicilian Blood Orange Green Mandarin Spritz

Smoked Cherry Chocolate Old Fashion

**(90 MINUTES PER TABLE)**

