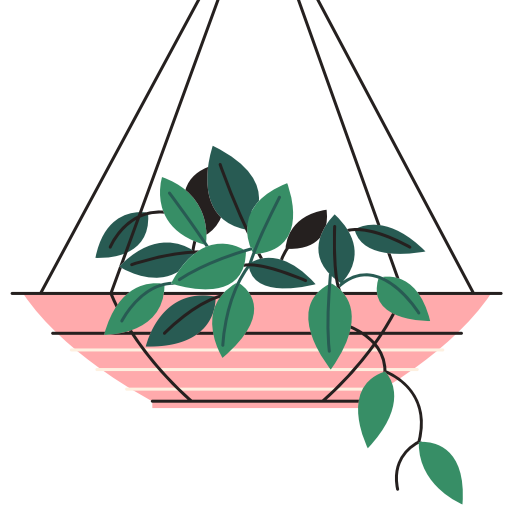


BAR

THYME & TONIC

KITCHEN

STARTERS



- Crispy Sweet Potatoes With Spicy Sesame Aioli **8**
Crispy Brussel Sprouts With Chili Maple & Lime **10**
Garlic Japanese Eggplant with Sesame Seeds **10**
Vietnamese Spring Rolls with Peanut Coconut Satay **9**
Guacamolé with Charred Jalapeño and Pumpkin Seeds **10**
Zucchini Fries with Citrus Aioli **9**
Homemade Vegetable Dumplings with Chili Oil **11**
Patatas Bravas with Avocado Crema, Pickled Chiles and Brava Sauce **10**
Quesadillas with Roasted Poblano, Potato & Salsa Verde **12**
Buffalo Popcorn Chick'n with Ranch **13**

SALADS

- Chopped Salad: Spinach, Cabbage, Avocado, Radish, Brocoli, Crunchy Chickpeas, Cherry Tomato, Red Onion, Corn, Carrot, Bell Peppers, Heart Of Palm, Shallot Vinagrette **15**
Kale Salad: Kale, Shaved Apples, Roasted Butternut Squash, Candied Pumpkin Seeds, Maple Balsamic Dressing **16**
Vegan Caesar: Romaine, Bread Crumbs, Pepperocini, Radish, Sunflower Miso Caesar Dressing **16**

ADD ONS

- Avocado | Shredded Cheez | Sauteed Mushrooms **3**
Charred Tofu | Crispy Tofu **5**
Fried Chikn | Grilled Salmon (nv) **8**

BOWLS

- Rainbow Vegetable Stir Fry Bowl **16**
Chickpea and Eggplant Coconut Curry Bowl **18**
Quinoa Bowl with Kale, Honeynut Squah, Roasted Brussels Sprouts and Salsa Roja **17**
Spicy Peanut & Tamarind Tofu Pad Thai **18**

BURGERS

Served with Hand Cut Fries

- Impossible Double Cheezburger, Homemade Bakon, Griddled Onion, Special Sauce **19**
Fried Chick'n Sandwich, Herbed Aioli, Pickles & Slaw **18**
Homemade Black Bean & Beet Burger, Avocado, Cucumber, Arugula, Smoky Aioli **18**
Salmon Burger, Watercress, Avocado, Horseradish Aioli (nv) **21**

(nv) = not vegan

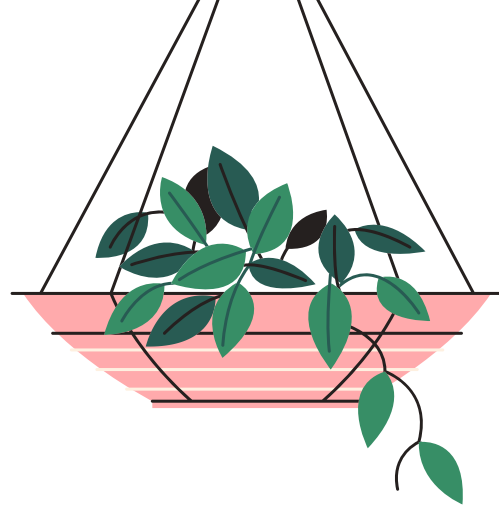
(90 MINUTES PER TABLE)

TURN
OVER
TO
SEE
MORE



BAR

THYME & KITCHEN TONIC



TACOS

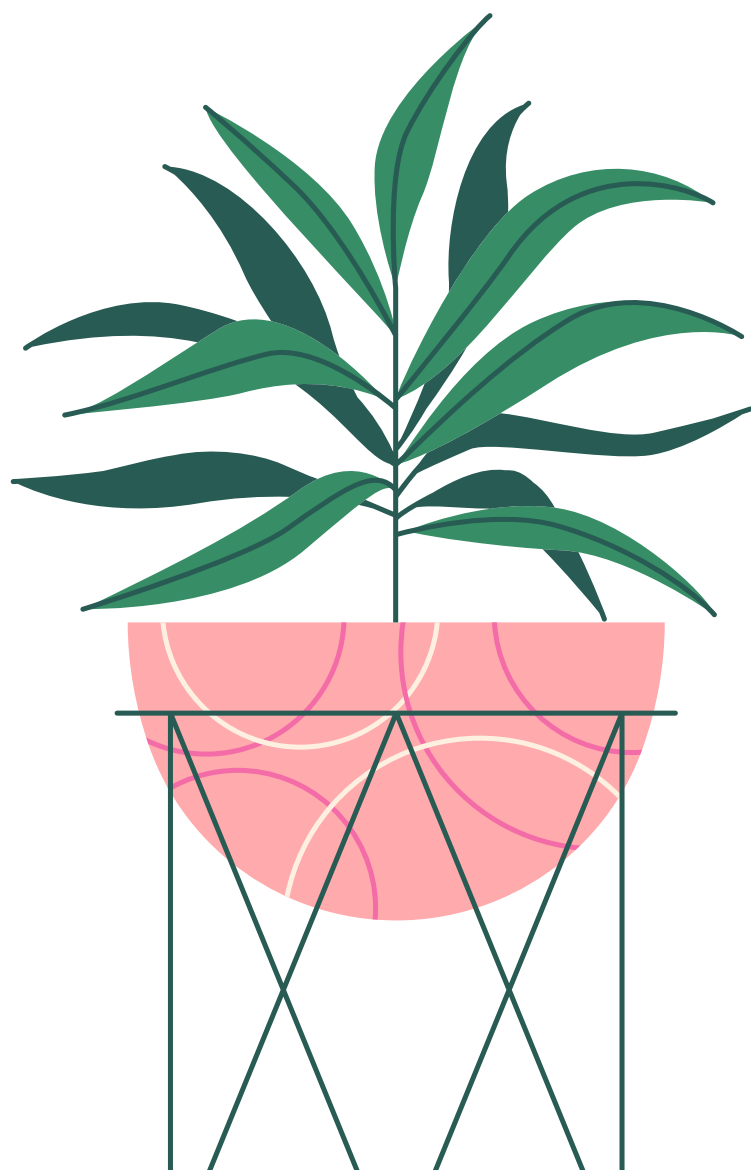
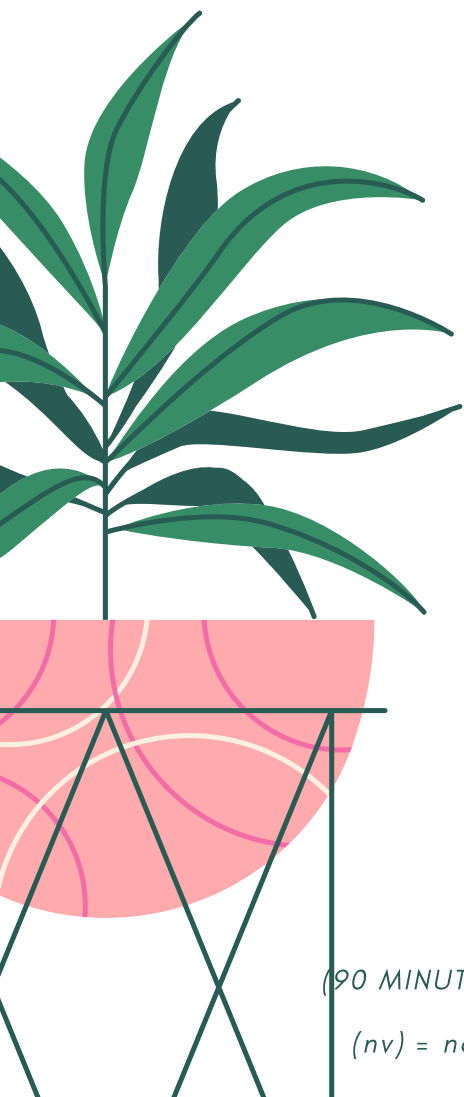
3 Per Order Served with Cilantro Rice and Black Beans

- Brussels Sprout and Spicy Peanut Salsa **15**
- Fried Chick'n Chipotle Salsa With Slaw and Pico **17**
- Mahi Mahi with Avocado Tomatillo Salsa (nv) **18**

PASTA & PLATES

+3 for Mozz Cheez

- Fusili with Pumpkin Seed Pesto, Bread Crumbs and Parmezan **17**
- Spaghetti Squash, Cherry Tomato Sauce, Sauteed Kale **18**
- Impossible Bolognese **19**
- General Tso's Chick'n, Sautéed Broccoli, Brown Rice **23**
- Salmon, Cali Spinach, Black Bean Vinaigrette (nv) **29**



(90 MINUTES PER TABLE)

(nv) = not vegan

BAR

THYME &

TONIC KITCHEN

SIGNATURE COCKTAILS \$14

GOOD 4 YOU

Female Own One With Life Organic Tequila Blanco, Lime,
Indian Tonic, Salt

UPPER WEST SIDE

Bulleit Rye, Cointreau, Lemon

WATERLOO

Bacardi Light, Warermelon, Mint, Lime Juice

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

No. 209 Vodka, Manishchewitz Syrup, Lime Juice, Prosecco

PINK PEPPERCORN PALOMA

Tequila, Pomegranate, Grapefruit, Lime, Soda, Salt, Pink Peppercorn Syrup

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 Burbon, Angusture Bittes, Housemade Orange Bitters, Simple Syrup

DISCO NAP

Plantation Rum, Banna Liqueur, Lemon Juice, Pinapple Juice

LOVE POTION

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

SPICY CUCUMBER MEZCALITA

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

CHIPOTLE PINEAPPLE MARGARITA

Chipotle infused Jimador Tequila, Fresh Squeezed Pineapple Juice, Lime,
Chipotle salt rim

BESOS CALIENTES

Vodka, Lime Juice, Passion Fruit. Cerano Ice Cube

(90 MINUTES PER TABLE)



BEERS \$7

Glutenberg
Blonde
Pale Ale
IPA

CIDER \$7

Jacks Hard cider
PEACH
ROSE

Mas Agave Hard Seltzer
LIME

Crook & Marker \$8

Ice Tea
Colada
Mojito
Margarita

PASSION PEACH SANGRIA \$13



WINES BY THE GLASS

(Mevushal)

ROSE

Herzog Lineage (Israel 2020) 14/56

SPARKLING

Party Verawang Prosecco Doc (Italy) 14/56

WHITES

Domaine De Panquelaine (Sancerre France 2020) Bottle 80
Chardonnay / Sauvignon Blanc (Segal Fusion Israel 2019)
12/44

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

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

(90 MINUTES PER TABLE)