

# THYME &

# TONIC KITCHEN

## APPETIZERS \$9

Truffle Parmesan Fries With Garlic Aioli

Vietnamese Spring Rolls

Guacamole with Charred Jalapeno

Zucchini Fries with Citrus Aioli

Chicken Tenders with BBQ Sauce, Honey Mustard and Chipotle Aioli(NV)  
(NV)=Not Vegan

Happy Hour

## COCKTAILS \$9

### The Spritz

Aperitivo Vincenzi, Prosecco

### Dr Feeling Great

Mezcal, Honey, Lime Juice, Cayenne Pepper Salt

### Summer in New York

Vodka, Lemon Juice, Cucumber, Mint

### LONGFELOW

Arak, Lemon Juice, Chamomile

### 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

SAUVIGNON BLANC, HAGA FEN (NAPA VALLEY CA)

PINOT GRIGIO, BRANIZZI (ITALY 2020)

RIOJA RAMON CARDONA (SPAIN 2018)

## Italian Wine + Colan \$7

MOSCATO CAN

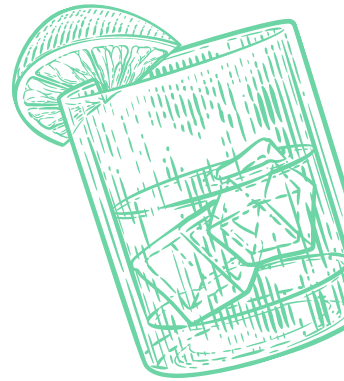
ROSATO CAN

TOLA CAN

## ONLY AT THE BAR



**THYME &**  
**TONIC** KITCHEN



# Sunday Bottomless

\$40

**1 Entree + Unlimited Brunch  
Cocktails**

\$16

*Empress 75*

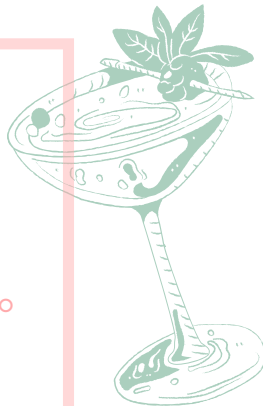
Empress Gin, Lemon, Prosecco

*Love Potion*

Vodka, Strawberry, Lemon, Prosecco

*The Mule*

Vodka, Lime, Ginger Beer, Prosecco



\$50

*Prosecco Bar*

Bottle of Prosecco, Fresh Juices,  
Syrups, Berries and Liquors. Make your  
own fun at the table!

*Juice-Elixer Bar \$10*

Fresh cucumber, grapefruit and mint  
N/A

*Mimosa*

*Screwdriver*

*Bloody mary*

*Seasonal Margarita*

*Sangria*

**FULL TABLE  
PARTICIPATION**

**90 MINUTES MAX**