

# THYME & TONIC KITCHEN

*Happy  
Hour*  
ONLY AT THE BAR



## APPETIZERS \$8

Street Corn With Parmesan Cheez and Chipotle Mayo  
Vietnamese Summer Rolls  
Guacamole with Charred Jalapeno  
Zucchini Fries with Citrus Aioli  
Buffalo Popcorn Chick'n with Ranch

## COCKTAILS \$8

### Calm Down

Garnish Island Gin, Chamomile, Lime Juice

### Gold Rush

Bourbon, Honey Lemon Juice

### Mockingbird

Gin, Blackberries, Lemon Juice

### Basil Gimlet

Gin, Lime, Basil, Simple Syrup

### Garden Margarita

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

### Full Time Lover

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

### Aperol Spritz

Prosecco, Aperol, Orange Peel

## Wines

SAUVIGNON BLANC, HAGAFEN (NAPA VALLEY CA)  
PINOT GRIGIO, BRANIZZI (ITALY 2020)  
TEMPRANILLO VINA ENCINA TINTO (SPAIN 2018)  
CABERNET SAUVIGNON, ARCO NUEVO (CHILE 2019)

