

**BAR** **THYME &**  
**TONIC**

**KITCHEN**

**STARTERS \$7**

Vietnamese Summer Rolls  
Guacamole with Charred Jalapeno  
Homemade Vegetable Dumplings with Chili Oil  
Zucchini Fries with Citrus Aioli  
Buffalo Popcorn Chick'n with Ranch

*Happy  
Hour*

11AM- 6PM DAILY



**COCKTAILS \$8**

**Part Time Lover**

Gin, Strawberries, Hibiscus, Lemon Juice

**Purple Rain**

Prosecco, Creme de Violette, Lemon

**Good Night Kiss**

Tequila, Homemade Ginger Syrup, Lemon Juice

**The Joker**

Tequila, Beet Juice, Lime Juice, Agave

**Drunk Rabbit**

Vodka, Carrot Juice, Ginger Beer, Lime Juice, Agave

**The Gardener**

Tequila, Lime Juice, Agave, Chili Salt

**Rosemary's Orchard**

Cinnamon-Infused Habanero Vodka, Lemon Juice, Orange Juice,  
Rosemary Syrup

**Aperol Spritz**

Aperol, Orange Peel

**Wine \$8**

Sauvignon Blanc, Arco Nuevo, (Chile)  
Pinot Grigio, Branizzi (Italy 2020)  
Cabernet Sauvignon, Arco Nuevo (Chile 2019)  
Tempranillo Vina Encina Tinto (Spain 2018)

**Beer \$6**

Blonde  
Pale Ale  
IPA

**Pennings Cidery \$6**

Iron Mountain  
Maple Vanilla  
Cold Crash  
Ginger Beet

