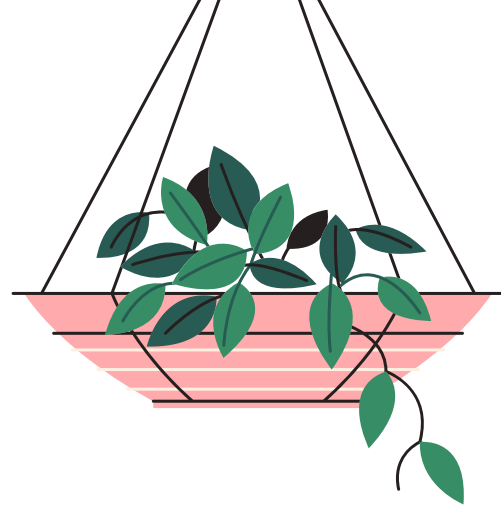


BAR

# 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**

Pulled Mushroom Pillbil **16**

### PASTA

*+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**

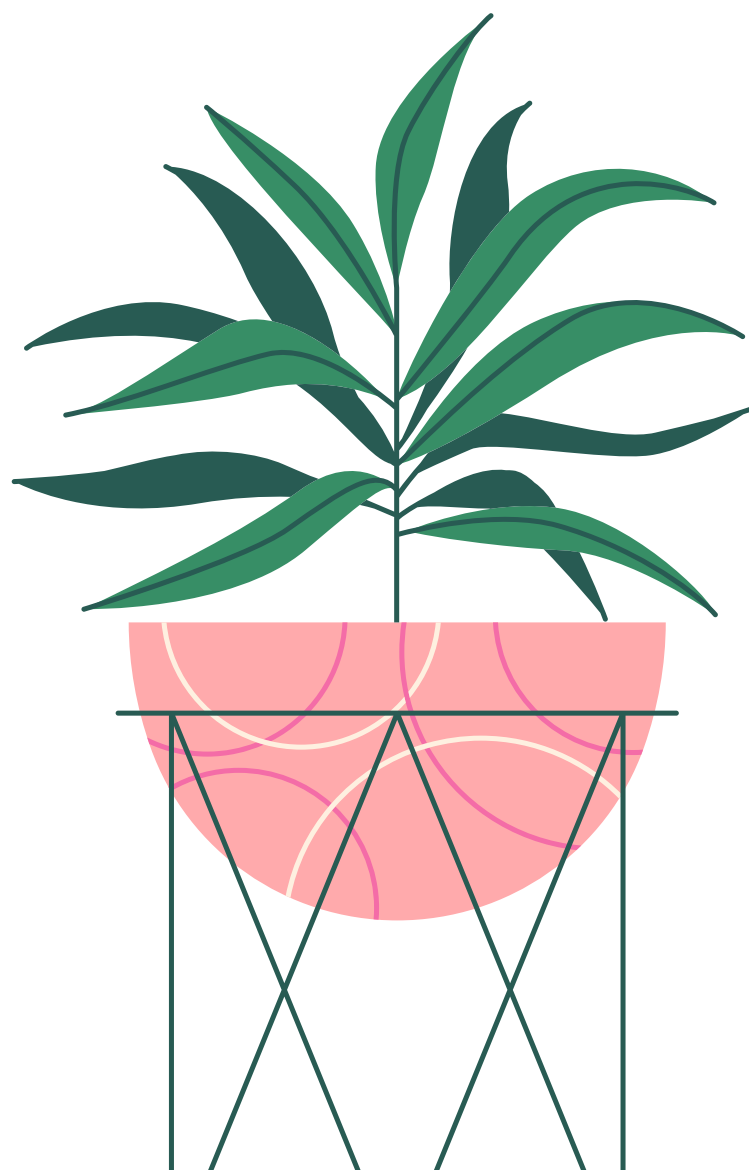
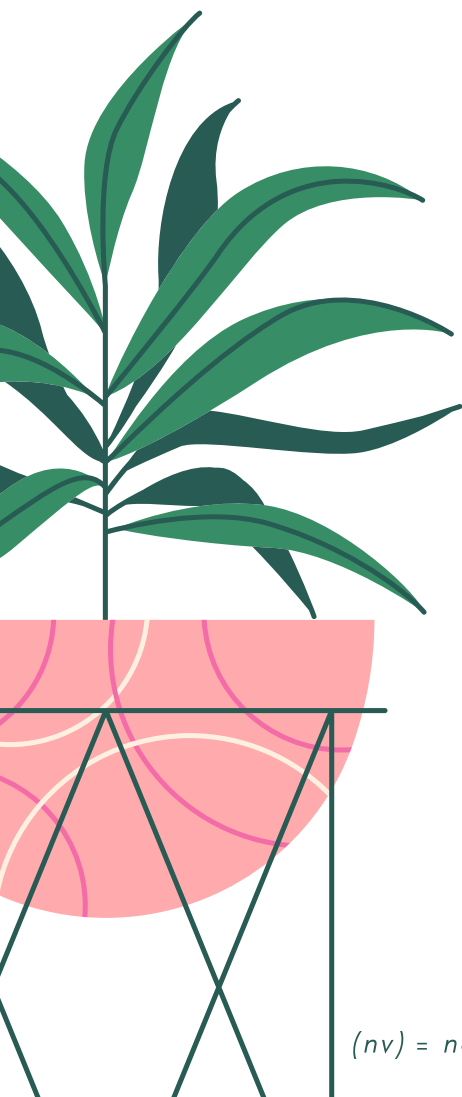
Red Lentil Penne with Mushroom Ragu **18**

### PLATES

Spinach and Kale Enchiladas Verdes **19**

General Tso's Chick'n, Sautéed Broccoli, Brown Rice **23**

Salmon, Cali Spinach, Black Bean Vinaigrette (nv) **29**



(nv) = not vegan

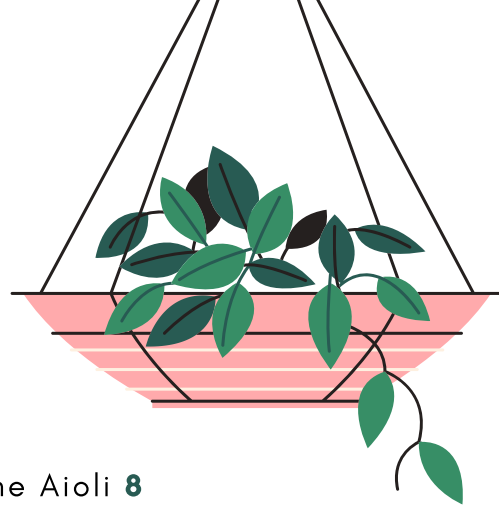
BAR

# THYME &

KITCHEN

# TONIC

STARTERS



Crispy Sweet Potatoes With Spicy Sesame Aioli **8**

Roasted Butternut Squash and Ginger Soup **9**

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**

Green Pea and Mint Arancini **10**

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**

Autumn 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**

