

BAR

THYME & KITCHEN TONIC



CHILL START

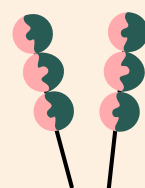
- Vietnamese Summer Rolls **9**
- Crudites with Beetroot Hummus and Babaganoush **11**
- Guacamolé with Charred Jalapeño and Pumpkin Seeds **10**
- Mushroom San Chao Bao Lettuce Cups **12**
- Burrata and Fig Bruschetta (nv) **11**
- Snapper Ceviché Tostadas (nv) **13**
- Tuna Tartare on Wonton Chips (nv) **14**

HOT START

- Zucchini Fries with Citrus Aioli **9**
- Homemade Vegetable Dumplings with Chili Oil **11**
- Green Pea and Mint Arancini **10**
- Asparagus, Lotus Root, Scallion & Impossible Meat Gyoza **12**
- Salt & Pepper Crispy Tofu **11**
- Grilled Cheez Soldiers with Tomato Soup **13**
- Patatas Bravas with Cauliflower Aioli and Roja Sauce **10**
- Quesadillas with Roasted Poblano, Potato & Cilantro Oil **12**
- Buffalo Popcorn Chick'n with Ranch **13**

ANTICUCHOS

- Miso Eggplant with Black Sesame
- Japanese Sweet Potato with Spicy Dukkah
- Chimichurri Cauliflower **6 per skewer**
- Impossible Spiced Kofta with Tahini
- Truffle Mushroom with Crispy Artichoke
- Tofu with Coconut Satay **7 per skewer**



TACOS

2 per order

- Brussels Sprout and Spicy Peanut Salsa **9**
- Pulled Mushroom Pilbil **11**
- Impossible Tacos **12**
- Sweet Potato and Black Bean **10**
- Mahi Mahi with Avocado Tomatillo Salsa (nv) **13**

SIGNATURE ELIXIRS \$8

- Orange, Turmeric, Black Pepper Tincture
- Carrot, Beet, and Ginger
- Spinach, Apple, Jalapeño, Lime
- Red Grapefruit, Cucumber, Mint

(nv) = not vegan

**TURN
OVER
TO
SEE
MORE**



SALADS & BOWLS

- Kale, Snap Peas, Cucumber, Roasted Chickpeas, Carrot, Radish with Avocado Ranch Dressing **15**
- Arugula, Beets, Avocado, Crispy Quinoa, Tahini Dressing **14**
- Iceberg Wedge, Cabbage, Charred Edamame, Sesame, Scallions, Lotus Chips, Radish with Carrot Ginger Vinaigrette **15**
- Mixed Greens, Avocado, Charred Corn, Black Beans, Cherry Tomato, Toasted Pepitás with Cilantro Lime Dressing **16**
- Fried Brown Rice Bowl with Edamame and Tempeh **17**
- Rainbow Vegetable Stir Fry Bowl **16**
- Chickpea and Eggplant Coconut Curry Bowl **18**
- Quinoa Bowl with Kale, Honeynut Squash, Brussels Sprouts **17**

ADD ONS	Avocado Shredded Cheez Caramelized Mushroom 3
	Charred Tofu Crispy Tofu Grilled Haloumi (nv) 5
	Fried Chikn Grilled Salmon (nv) Burrata (nv) 8

BURGERS

Served with Hand Cut Fries or Sweet Potato Fries

- Impossible Burger, Braised Onions, Mushrooms, Special Sauce **19**
- Fried Chick'n Sandwich, Carolina BBQ Sauce, Southern Slaw **18**
- Salmon Burger, Watercress, Avocado, Horseradish Aioli (nv) **21**

PASTA

+3 for Mozz Cheez | +8 for Burrata (nv)

- Fusili with Basil Pesto **17**
- Spaghetti Squash, Cherry Tomato Sauce, Charred Kale **18**
- Impossible Bolognese **19**
- Cauliflower Risotto with Wild Mushrooms **22**

PLATES

Available after 5pm

- Eggplant Parmezan **22**
- Maitake Mushrooms, Lentils, Verde Sauce **19**
- General Tso's Chick'n, Sautéed Broccoli, Brown Rice **23**
- Scottish Salmon, Cali Spinach, Black Bean Vinaigrette (nv) **29**
- Crispy Skin Snapper, White Bean Ragu, Tomato Conservé with Broken Schug (nv) **34**

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