

BAR

# THYME & KITCHEN TONIC



## CHILL START

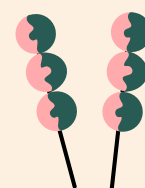
- Vietnamese Spring Rolls **9**
- Crudites with Beetroot Hummus and Babaganoush **11**
- Guacamole with Charred Jalapeno and Pumpkin Seeds **10**
- Mushroom San Chao Bao Lettuce Cups **12**
- Burrata and Flg Bruschetta (nv) **11**
- Hamachi Ceviche Tostadas (nv) **13**
- Tuna Tartare on Crispy Potato (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 Cheese Soldiers with Tomato Soup **13**
- Patatas Bravas with Cauliflower Aioli and Roja Sauce **10**
- Quesadillas with Roasted Poblano, Squash Blossoms & 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 Peanut Satay **7 per skewer**



## TACOS

*2 per order*

- Brussel 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, Jalapeno, Lime
- Red Grapefruit, Cucumber, Mint

(nv) = not vegan

**TURN  
OVER  
TO  
SEE  
MORE**



## SALADS & BOWLS

- Spinach, Snap Peas, Persian Cucumber, Roasted Chickpeas, Carrot, Radish with Avocado Herb Dressing **15**  
Arugula, Beets, Avocado, Crispy Quinoa, Tahini Dressing **14**  
Mixed Greens, Cabbage, Edamame, Sesame, Scallions, Lotus Chips with Carrot Ginger Vinaigrette **15**  
Mixed Greens, Avocado, Charred Corn, Black Beans, Cherry Tomato, Toasted Pepitas 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 **15**  
Quinoa Bowl with Kale, Honeynut Squash, Brussel Sprouts s (nv) **17**

<b>ADD ONS</b>	Avocado   Shredded Cheez	<b>3</b>
	Charred Tofu   Crispy Tofu   Grilled Haloumi (nv)	<b>5</b>
	Fried Chikn   Grilled Salmon (nv)   Burrata (nv)	<b>8</b>

## BURGERS

*Served with Hand Cut Fries or Sweet Potato Fries*

- Impossible Burger, Braised Onions, Mushrooms, Special Sauce **19**  
Fried Chikn 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 Chikn, Sauteed Broccoli, Brown Rice **23**  
Scottish Salmon, Cali Spinach, Black Bean Vinaigrette (nv) **29**  
Crispy Skin Snapper, White Bean Ragu, Tomato Conserve with Broken Schug (nv) **34**

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