

---

## Dessert Wines

---

Commelli   Picolit   Friuli, IT Acacia Flower   Honey   Apricot   Alpine Herbs	13
Château Rolland   Sauternes   Bordeaux, FR Quince   Candied Fruit   Honey	12
Dow's   10 Year Port   Porto, Portugal Toffee   Caramel   Raisin   Toasted Nuts	13
Nivole   Moscato   Lombardy, IT Sparkling   Peach   Apricot   Candied Lemon	Half Btl/28

---

## Beers

---

Please ask your server about our rotating local drafts

### Bottles + Cans

Carlsberg Pils  
Coors Light  
Coors Banquet  
Toña Cerveza Lager Especial  
GLBC Dortmund Gold  
Miller Lite  
Pilsner Urquell  
Guinness  
Madtree Psychopathy IPA  
Vermont Dry Cider  
GLBC Eliot Ness Amber  
Erdinger Weiss  
Missing Mountain Zwickle Trickle Hazy Pale  
Duvel Trappist Ale  
Urban Artifact Seasonal Sour  
Singlecut 18 Watt Hazy Session IPA  
Athletic N/A Run Wild IPA  
Athletic N/A Lager

*A Toast:*

THERE ARE GOOD SHIPS  
AND THERE ARE WOOD SHIPS  
TO SAIL THE LAKE AND SEA  
BUT THE BEST SHIPS ARE  
FRIENDSHIPS  
OF OLD AND SOME TO BE.

*Here's to our friends*

Eric Scott, Head Barkeep and Resident Storyteller

THYME X TABLE

583 Dover Center, Bay Village, OH. 440.617.6964

---

# Cocktails

---

## PINKY PROMISE 13

Aperol, Guava, Pink Peppercorn\*, Sparkling Rosé, Grapefruit Oil  
Mildly bittersweet, perfectly aromatic, refreshing and crushable.

## NO SMOKE WITHOUT FIRE 13

Mezcal, Pomegranate, Hot Honey, Rose Water, Lime, Soda  
A little smoke and spice, with floral aromatics and juicy tartness.

## BLUEBERRY HILL 14

100 Proof Bourbon, Blueberry Cordial, Lemon, Vanilla  
On the rocks. A little tart, sweet freshness, rounded out with earthy depth.

## SUN TO ME 14

Cinnamon infused Rye, Pineapple Rum, Carrot, Coconut Milk, Acidified Pineapple  
Tropical notes meet an unexpected twist with some earthy spice.

## SWEET CHILD OF MINE 15

Cognac, Butterfly Pea Flower, Raspberry, Hibiscus, Lemon, Egg White  
Rich and decadent. Florals balanced with citrus and berry.

## PHUKET, I'M IN! 14

Blanco Tequila, Peanut Orgeat\*, Ancho Chile, Lemongrass, Lime, Serrano  
Margarita meets Tiki, and is harmoniously bonded by Thai cuisine.

## DON'T BE A JERK 15

Jamaican Jerk infused Rum, Cognac, PX Sherry, Mango, Coconut, Lime, Milk Sugars, Cilantro  
Clarified milk punch. Tropical Caribbean, a little heat and a burst of fresh.

---

# Whites by the Bottle

---

La Cana   Albarino   Rias Baixas, SP	42
Von Winnings   Dry Riesling   Pfalz, Germany	38
Villa Sandi   Pinot Grigio   Veneto, IT	32
Les Prieres   Muscadet   Loire, FR.	36
Roccafiori   Grachetto   Umbria, IT	46
Domaine des Aubruisières   Vouvray   Loire, France	49
“Les Princes Abbes”   Gewurztraminer   Alsace, FR	54
Gobelsberg   Gruner   Kamptal, Austria	36
“Magnolia”   Sav Blanc Blend   Abruzzo, IT	40
Spottswode   Sauvignon Blanc   Napa, CA	70
Stoneleigh   Sauvignon Blanc   Marlborough, NZ	40
Fournier Sancerre   Sauvignon Blanc   Loire, France	50
Chave St Joseph   Hermitage Blanc   Rhône, FR	78
Manciat Pouilly- Fuisse   Chardonnay   Burgundy, FR	58
Drouhin-Vaudon   Chardonnay   Chablis, France	54
Rombauer   Chardonnay   Carneros, CA	62
Gregory James- Sangiacomo Vin   Chardonnay   Petaluma Gap, CA	76

---

# Sparkling by the Bottle

---

Champagne Aubry- iere Cru   Champagne, FR	79
Bollinger   Champagne   France	138
L Albrecht   Sparkling Rose   Alsace, FR	40
Nivole (Sweet/Half Bottle)   Moscato   Lombardy, IT	28

---

# Reds by the Bottle

---

Roilette Cuvée Tardive   Gamay   Beaujolais, FR	59
Sean Minor   Pinot Noir   Sonoma Coast, CA	56
Walt   Pinot Noir   Sta Rita Hills, CA	70
Rose Rock   Pinot Noir   Amity Hills, Oregon	73
Drouhin Chorey-les-Beaune   Pinot Noir   Burgundy, FR	78
'Sei" SV- Querceto Di Castellina   Chianti Classico   Tuscany, Italy	68
Ridge-Three Valleys   Zin, Syrah   Sonoma, CA	70
Tenuta Cucco Serralunga   Barolo   Piedmont, IT	72
Antillo   Cab Sav, Sangiovese   Bolgheri, IT	54
Fauzinat Grand Cru   Merlot, Cab Franc   St Emilion, FR	64
Viña 1924   Malbec   Medoza, AR	46
L'Ecole 41   Merlot   Columbia Valley, WA	56
Chinon- Dom Philippe Alliet   Cab Franc   Loire, FR	46
LAN Reserva   Tempranillo   Rioja, SP	49
Beaucastel   GSM Blend   Côtes du Rhone , FR	66
Carra Amarone   Veneto, IT	76
Chateau Fourcas   Cab, Merlot   Bordeaux, FR	68
Barnard Griffin   Syrah   Columbia Valley, WA	38
Lancaster Estate   Bordeaux Blend   Sonoma, CA	72
Royal Punishers   Petit Syrah   Napa Valley, CA	76
Obsidian   Cab Sav   Lake County, CA	66
Rocks Of Bawn   Cab Sav   Columbia Valley, WA	48

## EASTERN STANDARD 14

Oolong infused Bourbon, Apricot Lillet, Benedictine

Oolong tea's toasty notes, softened with stone fruit and whispers of honey and mild miso umami.

## HOJICHA OLD FASHIONED 15

Hojicha infused Sazerac Rye, Chocolate Mole Bitters, Orange Bitters, Demerara, Orange Peel

Roasted Japanese green tea gives nutty roasted complexity paired with a touch of spice and cacao.

---

# Spirit Tree Cocktails

---

## PRIVATE BEACH 11

Amaro Lucano N/A, Grilled Pineapple, Mint, Lemon, Ginger Beer  
Tropical and bitter with a gingery bite.

## LA VIE EN ROSE 11

Seedlip Grove, Thyme, Vanilla, Almond Orgeat\*, Acidified Cherry, Ginger  
Herbal, Tart, and refreshing with a touch of spice.

## FEELING A-PEEL-ING 11

Seedlip Grove, Guava, Giffard Aperitif, Grapefruit Peel  
A bright stirred cocktail with bitter citrus notes.

## THE GRASS IS GREENER 10

Seedlip Garden, Lemon, Matcha, N/A Sparkling Wine  
Bright and bubbly with a touch of green earthiness.

## PHONY NEGRONI 11

Bottled Sparkling Negroni

Lyres N/A Sparkling Wine 10

Athletic IPA / Lager 7

---

# Thyme-tested classics

---

## LOW LIFE COMBO 8

High Life Pony and a Shot  
Irish Whiskey or Blanco Tequila

## 100 YEAR OLD CIGAR 14

Super Secret Rum Blend (seriously, don't even ask), Benedictine, Italian Amaro, Islay Single Malt, Absinthe, Angostura

## 50/50 MARTINI 13

Tanqueray Gin, House Vermouth Blend, Orange Bitters, Lemon Peel

## DARK & STORMY 12

Blackstrap Rum, Ginger Beer, Lime

## ARMY/NAVY 13

Plymouth Gin, Almond Orgeat\*, Lemon, Grapefruit Peel

## NEW YORK SOUR 13

Bonded Bourbon, Lemon, Caster Sugar, Red Wine Float

## THE DIVISION BELL 14

Mezcal, Aperol, Luxardo, Lime, Grapefruit Peel

## ESPRESSO MARTINI 13

Ketel One Vodka, House Espresso Cordial, Walnut Liqueur\*

## PALOMA 12

Blanco Tequila, Salted Lime, Grapefruit Soda

## SERIOUS PROBLEMS 14

Vodka, Passion Fruit, Lime, Vanilla, Sparkling Rosé Sidecar

## FRIENDS WITH THE BARTENDER 13

Bourbon, Grilled Pineapple, Lemon, Ginger Beer, Mint

---

# Glass Pours

---

## RED GLASS

Aurelio Settimo | Dolcetto | Piedmont, IT 11 | 40  
Dry | Light | Fresh | Red Berries | Unoaked

Willajory | Pinot Noir | Willamette, OR 13 | 48  
Light | Strawberry | Cherry Cola | Baking Spice

Les Garrigues | Grenache, Syrah | Rhone, FR 10 | 36  
Medium | Blackberry | Florals | Unoaked

Old Patch Red | Zinfandel Blend | Lodi, CA. 12 | 44  
Full | Lush | Black Cherry | Vanilla | Spice

Lava Cap | Cab Sav | El Dorado, CA 14 | 52  
Full | Dry | Dark Berry | Plum | Herbs

## WHITE/ROSE GLASS

Pinot Project | Rose | Occitane, FR 10 | 36  
Light | Dry | White Peach | Raspberry

Conde Valdamar | Bianco Blend | Rioja, Spain 10 | 36  
Light | Dry | Stone Fruit | Green Apple | Melon

L'Alpage | Chasselas | Valais, Switzerland 13 | 48  
Medium | Dry | Key Lime | White Alpine Flowers

Laberinto Cenizas | Sav Blanc | Maule Valle, Chile 14 | 52  
Medium | Guava | Passion Fruit | Citrus | Dry Stone

Hermann Weimer | Riesling | Finger Lakes, NY 11 | 40  
Medium | Off-Dry | Bosc Pear | Wildflower Honey

Pfeffingen | Dry Scheurebe | Pfalz, GER 14 | 52  
Full | Grapefruit | Mango | Lychee | Lime

Levee & Loam | Chardonnay | California 12 | 44  
Full | Dry | Light Oak | Tropical Fruit | Lemon

## BUBBLES GLASS

Avanzi Lugana Brut | Lombardi, IT 12 | 44  
Full | Fresh | Fruity | Almond | Hay

Marotti Campi Brut Rose | Marche, IT 11 | 40  
Medium | Violet | Rose Petal | Apple