
Cocktails

Arranged from lightest to richest

Stay Classy 9

Italicus, Prosecco, Grapefruit Peel New school Italian spritz.
Bergamot and rose apertivo with prosecco.

Simple and elegant.

Nascar Spritz 7

Miller High Life, Aperol, Lime Stay in the fast lane with this tasty patio pounder.

Should you have a beer or a cocktail? Yes, yes you should.

Paloma* 10

Tequila, Salted Lime, Grapefruit Soda

Mexico's most popular cocktail. Tart and refreshing.

Panda Express 11

White Rum, Almond Orgeat, Lime, Bitter Lemon Soda, Dash of Soy, Cucumber Noodles in a Chinese Takeout Box.

Tiki-style cocktail, with a hint of soy to give a slight rich saltiness.
Recipe courtesy Panda & Sons, Edinburgh, Scotland

Friends With The Bartender * 11

Bourbon, Grilled Pineapple, Lemon, Ginger Beer, Mint

Already a Thyme Table classic, it's the perfect balance of refreshing, sweet, tart and boozy.

Speedo Gonzales 10

Mezcal, Cream Soda, Chili Paint, Sea Salt Agave highball.

A hint of smoke is a nice foil to vanilla of the soda. A touch of salt and a whisper of spice.

Togarashi Nights* 11

Sesame Tullamore DEW, Cucumber Shrub, Lime Acid, Ginger, Togarashi Spice

A paradoxal cocktail sure to bring a smile. Dark as night, but bright, fresh, herbal and a touch savory. Delicious.

Real Men Wear Pink 11

Blanco Tequila, Mezcal, Prickly Pear, Aloe, Lime, Serrano

Refreshing, tart, slightly spicy. and a touch smoky. Served up.

Serious Problems 11

Watershed Vodka, Passion Fruit, Vanilla, Lime Sparkling Rose Sidecar

You know it, you love it. Based on a UK modern classic and partially inspired by our worst ever Yelp review

SOBER THYME: ALCOHOL FREE Any Cocktail with asterisks can be made as an N/A Cocktail.

Resting Beach Face 11

Brazilian and Caribbean Rums, Coco Lopez, Coconut Water, Pineapple, Lime, Milk Sugars

We took the Pina Colada and gave it a classy makeover as a clarified milk punch. Crystal clear and light on its feet.

Superfly Snuka 10

Pineapple Rum, Brown Sugar, Lime, Vanilla, Serrano

People won't stop asking for it, so we've listened to the people and brought back this killer daiquiri from our first menu.

Rye, Felicia 12

Rye Whiskey, Coconut Campari, Green Tea Dry Vermouth, Floral Almond Orgeat

The "Old Pal" cocktail goes on a tropical vacation, and comes back anew, but still retains its bite.

Florida Man* 12

Broker's Gin, Fino Sherry, Acid-Adjusted Orange Shrub, Absinthe Dash, Egg White

Lots of science-y words, but basically we take fresh squeezed orange, and adjust it to match the tartness of lemon and infuse it with the orange peels and flower. Like floating on a fluffy cloud through a sun-kissed sky on a warm summer day.

Espresso Martini 11

Vodka, House-made Espresso Cordial, Walnut Liqueur
The classic, made with real espresso.

Jewel Of The South 12

VSOP Cognac, Dry Curacao, Maraschino Liqueur, Demerara Sugar, Angostura Bitters, Lemon Peel
New Orleans classic, as made by one of the world's greatest bars, Jewel Of The South. Served up.

Bittersweet Symphony 13

New Riff Bonded Bourbon, Tawny Port, Cynar 70, Bitters
Our version of a Black Manhattan, Served up with a good cherry.

Maker Bayfield 11

Maker's Mark, Demerara Sugar, Bitters, Orange Peel, Good Cherries
The house Old-Fashioned, served on a large cube.

Sazerac 12

Rye Whiskey, Demerara Sugar, Peychaud's Absinthe Rinse, Lemon Peel
New Orleans Classic, rich and herbal, stirred & strained.

BEER

Please ask your server about our rotating drafts

Miller high life pony (7oz) 4.6%

Miller Light 4.2%

Shortls Local Lager 5.2%

Collision bend Lake Erie Sunset Wheat 5.2%

Stone Buenavista Mexican Lager 4.7%

Great Lakes Dortmunder Lager 5.8%

Fatheads Bumbleberry Ale 5.3%

Missing Mountain Zwickle Trickle Hazy Pale Ale. 5.6%

Three Foylds Zombie Dust Pale Ale. 6.6%

Founders All Day IPA 4.7%

Brew Dog Punk IPA 5.6%

Cigar City Jai Alai 7.5%

Madtree Phantom Forest Imperial IPA 8%

Duvel Belgian Pale Ale. 8.5%

Guinness Stout 5%

Sibling Revelry Olly Olly GF Ale 5%

Seventh Son Kitty Paw Hard Seltzer 4.3%

Shacksburry Arlo Dry Cider 6%

Labatt's N/A

Athletic Brewing IPA N/A

Soft Drinks

San Pellegrino

Iced Tea

Hot Tea Selections from the Tea Lab

French Press Coffee from DuckRabbit

Guardian Cold Brew Coffee

Coke / Diet Coke / Sprite / Ginger Ale / Root Beer / Pink Lemonade

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

THYME X TABLE