

A FIELD GUIDE TO COCKTAILS

A Thyme X Table Cocktail Menu
Winter/Spring 2023



This is your handbook to accompany our findings. Out in nature, we've discovered, and are celebrating, the glory of earth's bounty. We've taken each ingredient and celebrated its unique properties with thoughtful recipes and good old, scientific know-how. The results are flavors that are familiar yet exploratory, beautifully balanced for you to enjoy.

A note on our drink guide: Each cocktail has the amount of alcohol listed in relation to the US standard drink size of 1.5oz of 80 proof spirit. If the cocktail has no alcohol, it is listed as Zero Proof.

Foragers and Creators:
Gabriela Holzer Eric Scott Madison Fleming

Illustrator and Formatter:
Gabriela Holzer

Bar Staff:
Eric Scott Gabriela Holzer Alex Minko Melina MacAvoy

First Edition, 2023
Copyright © 2023 Thyme X Table. All rights reserved.

Fennel

Foeniculum vulgare

Tequila Blanco, Brazilian Cachaça, Seedlip Garden, Fennel, Lemon, Rice Vinegar, Absinthe, Lactose, Bubbles, Fennel Pollen

A clarified milk punch that is both bright and vegetal. Garden herbs are paired with a touch of sweetness, tartness, and big aromatics. A silky mouthfeel is awakened with a touch of sparkling wine.



13.

1.15
drinks



Watermelon

Citrullus latanus

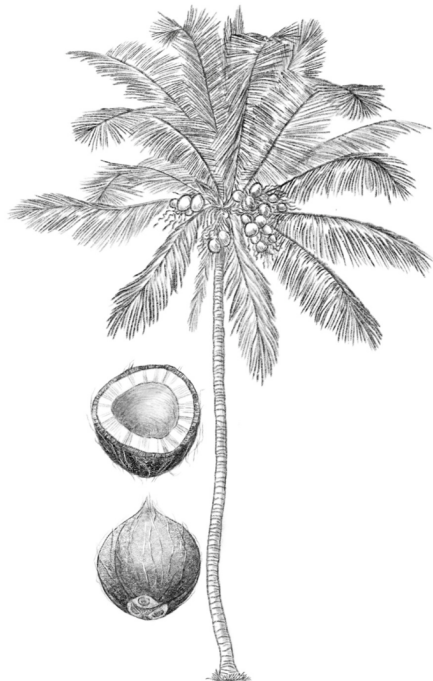
Mezcal, Tequila Blanco, Melon Liqueur, Agave Nectar, Acidified Watermelon, Tajín Salt Rim

The Margarita, but much brighter. Juicy watermelon is enhanced with a touch of smoke, nice acidity, and a hint of spice.



2.0
drinks

13.



Coconut

Coco nucifera

Coconut Washed Japanese Whiskey, Sparkling Coconut Water, Yuzu, Orange Flower Water, Salt

A Japanese whiskey highball featuring rich, nutty sparkling coconut and light hints of citrus and florals.



1.4
drinks

13.

Grape

Vitis vinifera


Rosemary Infused Peruvian Brandy, Concord Grape Cordial, White Verjus, Acidified White Wine, Egg White, Angostura Bitters


Based on the classic Pisco Sour, every element of this cocktail is made from grape. Wine was used in place of citrus and acidified to maintain balance in flavor.


13.

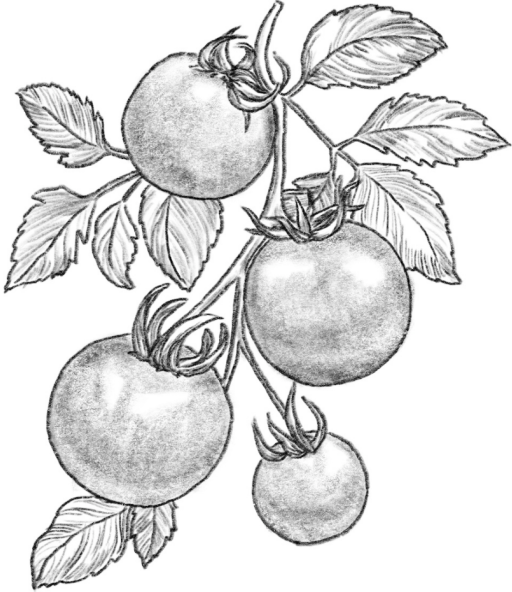
1.55
drinks

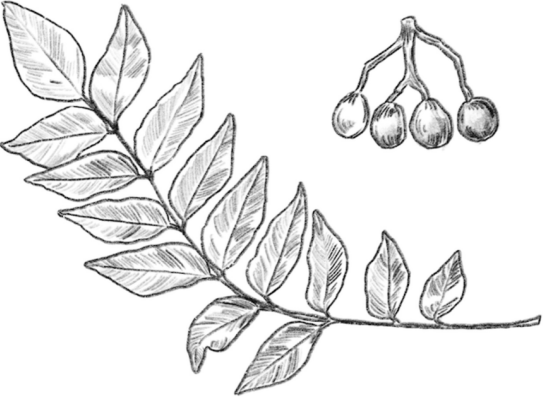




<p>Cacao Theobroma cacao</p>		
<p>Cacao Nib Infused Vermouth Blend, Banana Infused Amontillado Sherry, Banana Liqueur, Chocolate Mole Bitters</p>		
<p>An elegant, stirred, wine-based cocktail with a lower ABV. Nutty amontillado sherry and bitter cacao are balanced with banana and a lush blend of dry and sweet vermouth.</p>		
12.	0.8 drinks	




<p>Tomato Solanum lycopersicum</p>		
<p>Seedlip Garden, Tomato Cordial, Lime</p>		
<p>A shaken classic sour; like a Daiquiri, without the proof. This refreshing cocktail has a slightly savory, garden-like character.</p>		
	Zero Proof	10.



		
<p>Curry Leaf Murray koenigii</p>		
<p>Curry Leaf Infused Puerto Rican Rum, Coconut Liqueur, Amontillado Sherry, Grilled Pineapple, Lime, Black Pepper</p>		
<p>An aromatic sour with a nice balance of tart lime, sweet pineapple, mild spice, and a tropical backbone.</p>		
	1.4 drinks	12.

<p>Beet Beta vulgaris</p>		
<p>Seedlip Garden, Seedlip Grove, Beet and Orange Peel Tea, Apple Cider Vinegar, Thyme</p>		
<p>An earthy sipper full of flavor. Blended, bottled, chilled, and ready to drink.</p>		
10.	Zero Proof	

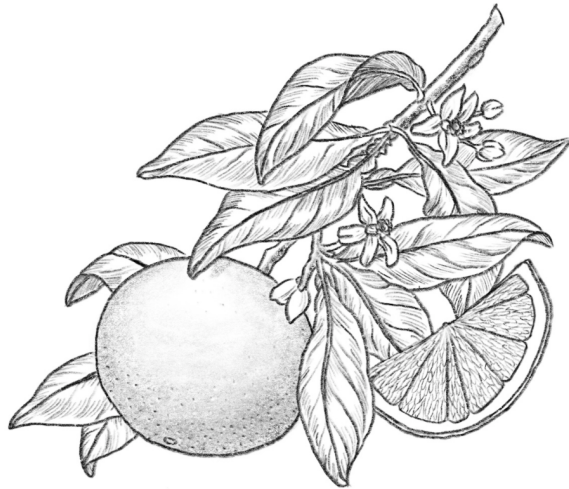


Grapefruit

Citrus paradisi

Lyre's Bitter Orange,
White Verjus,
Grapefruit, Vanilla,
Grapefruit Soda

Fresh and lively with a
touch of bitterness.
Served collins-style on
an ice spear.



11.

Zero
Proof

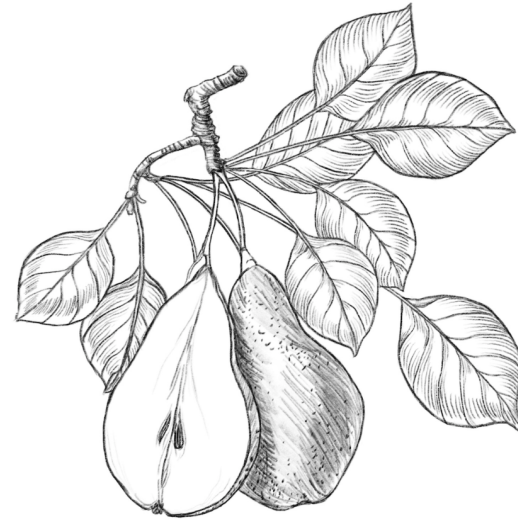


Pear

Pyrus communis L.

Bacon Washed
Bourbon, Spiced Pear
Liqueur, Lemon,
Oloroso Sherry,
Roasted Pear Gomme

Bacon is infused into
100-proof bourbon and
combined with sherry to
add complexity to the
spiced pear. Shaken and
served up, this cocktail
has a touch of acidity to
balance the richness of
the rest.



1.6
drinks

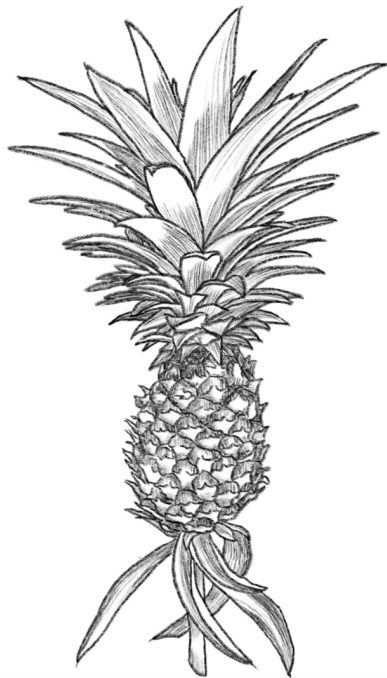
13.

Pineapple

Ananas colossus

Lyre/s Dark Cane
Spirit, N/A Aperitif,
Pineapple, Coconut
Cream, Lime

This one appeals to the
sunseeker. Tropical and
fresh with a nice dash of
bitter. Long, tall, and
cool, on an ice spear.



Zero
Proof

11.

Miso

Aspergillus oryzae

Tanqueray Rangpur
Gin, Brazilian Cachaça,
Lemongrass, White
Miso, Lime, Coconut
Water, Lime Leaf

Bright citrus meets
aromatic lemongrass
and lime leaf to
complement earthy Miso
and coconut. Together
they make an umami-
forward, complex punch
cocktail.



13.

1.35
drinks



Orange

Citrus sinensis

Salted Butter Washed Cognac VSOP, Cinnamon Infused Cointreau, Acidified Orange Juice, Orange Peel Sap, Egg Yolk, Nutmeg

This exploration of orange takes a classic sidecar and turns it into a more decadent version inspired by Crêpes Suzette, featuring bright citrus, spice notes, and deep aromatics.



15.

2.15
drinks



Honey

Apis mellifera

Beeswax Infused Blended Scotch, Alpine Liqueur, Lillet Blanc, Elderflower Liqueur, Herbal Honey Bitters

A spirit-forward cocktail inspired by the warming elements of a wildflower honey. It remains unique in its floral and honey-like nature while still being a boozy, elegant sipper.



1.3
drinks

14.

Strawberry

Fragaria ananassa

Strawberry Vodka, Hendrick's Gin, Rhubarb Amaro, Lillet Blanc, Salt, Rosewater

A version of the boozy and bittersweet Negroni. Strawberry remains subtle through aromatics, preserving the bitey, bitter, and floral nature of the cocktail.



1.4
drinks

13.

Coffee

Coffea arabica

Bonded Rye Whiskey, Coffee Liqueur, Tawny Port, Cointreau, Chocolate Bitters

Similar in structure to a stirred Manhattan. Cold brew liqueur and Port replace vermouth, and are accented with notes of orange and chocolate.



13.

2.1
drinks



Reds by the Bottle

Bressia Monteargrelo Cab Franc Mendoza, AR	64
Chahalem Pinot Noir Willamette, OR	48
Benovia Pinot Noir Russian River, CA	79
"Zéphirine" Rose Rock Pinot Noir Amity Hills, Oregon	96
Albert Bichot Veilles Vignes Pinot Noir Burgundy FR	68
"Sei" SV- Querceto Di Castellina Chianti Classico Tuscany, Italy	63
Vina 1924 De Angeles Malbec Mendoza, Argentina	54
Amuata Corte I Malbec, Cabernet, Syrah Salta, AR	44
Fabelist Zinfandel Central Coast, CA	40
Lodali Barbaresco Nebbiolo Piedmonte, IT	86
Antillo Cab Sav, Sangiovese Bolgheri, IT	54
Markham Merlot Napa Valley, CA	54
Frog's Leap Merlot Napa Valley, CA	84
Ramirez De La Piscina Reserva Tempranillo Rioja, SP	58
Juliette Avril Chateauneuf du Pape Rhone, France	73
Carra Amarone Veneto, IT	78
Seven Of Hearts Grenache, Syrah Columbia Valley, WA	44
La Fiorita Brunello di Montalcino Tuscany, Italy	94
Chateau Mazerat Grand Cru 2014 Saint-Emilion Bordeaux, FR	119
Les Tourelles de Longueville Pauillac Bordeaux, France	119
Royal Punishers Petit Syrah Napa Valley, CA	89
Obsidian Ridge Cab Sav Lake County, CA	64
Owen Roe Cab Sav Yakima, WA	86
Groth Estates Cabernet Sauvignon Napa Valley, CA	105
Darioush Cabernet Sauvignon Napa Valley, CA	165

Whites by the Bottle

"Le Cigare" Orange Grenache Blanc Central Coast, CA	38
1753 Campuget Vermentino Rhone, France	44
Castellani Pinot Grigio Sicily, Italy	38
Ca' Adua Gavi Cortese Piedmonte, Italy	40
Frog's Leap Sauvignon Blanc Napa Valley, CA	52
Paul Dobbles Viognier Rogue Valley, Oregon	48
Stoneleigh Sauvignon Blanc Marlborough, NZ	44
Antonio Mazzella Biancolella Ischia, Italy	48
Kentia Albarino Rias Baixas, Spain	40
Marcel Hugg Dry Reisling Alsace, FR	40
Fournier Sauvignon Blanc Loire, France	57
Acrobat Pinot Gris Willamette, Oregon	36
Pouilly Fuisse- Louis Jadot Chardonnay France	65
Yalumba Chardonnay (Unoaked) South Australia	36
Drouhin-Vaudon Premier Cru Chardonnay Chablis, France	80
Rombauer Chardonnay Carneros, CA	70
Boich family Cellars Chardonnay Napa Valley, CA	129

**Wine Geeks- Please ask your server or our sommelier about unlisted wines we have tucked away

Glass Pours

White Glass

Honoro Vera Verdejo Rueda, Spain	8 30
Nebel Reisling (Off-Dry) Rheinhessen, Germany	9 33
“Magnolia” Collefrisio Sav Blanc, Trebbiano Abruzzo, Italy	12 44
Buehler Chardonnay Russian River, CA	12 44
Marc Bredif Vouvray Chenin Blanc Loire, France	14 50

Red Glass

Brick Barn Pinot Noir Sta Rita Hills, CA	13 48
L’Aura Chianti Classico Tuscany, Italy	11 40
Gota de Arena Tempranillo Rueda, Spain	8 30
Chateau Cissac Cab Sav, Merlot Bordeaux, France	14 50
“Ex Umbris” Owen Roe Syrah Yakima, WA	13 48

Rosé | Sparkling

E Guigal Still Rose Rhone, France	11 40
L Albrecht Sparkling Rosé Alsace, France	12 44
Carra Prosecco Veneto, Italy	8 30
Canard-Duchéne Champagne, France	65
Drappier Clarevallis Champagne, France	110
Good Twin Sparkling Non-Alc Spain	9 33

Semi-Sweet | Dessert

Dow's 10 Year Tawny Porto, Portugal	11 40
Nivole Moscato Italy	26 (half bottle)