
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)

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

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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



Coconut

Coco nucifera

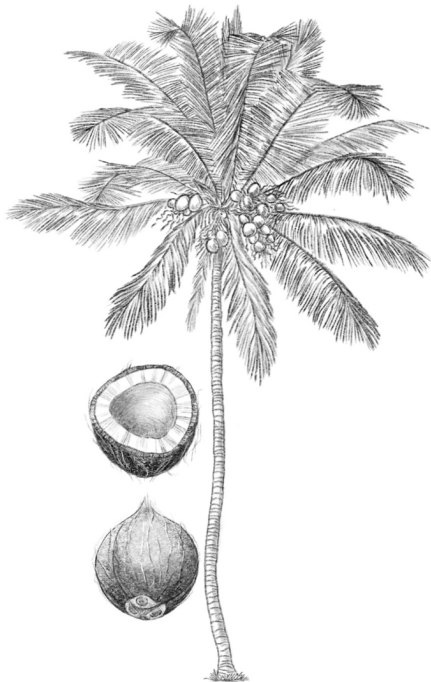
Coconut Washed
Japanese Whiskey,
Sparkling Coconut
Water, Yuzu, Orange
Flower Water, Salt

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



1.4
drinks

13.



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 Dobbes 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

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 Chateaneuf 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

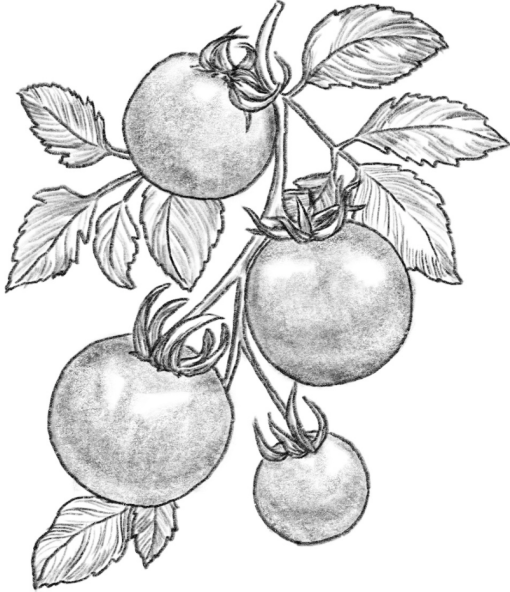
	Watermelon Citrullus latanus	
	Mezcal, Tequila Blanco, Melon Liqueur, Agave Nectar, Acidified Watermelon, Tajín Salt Rim	
	The Margarita, but much brighter. Juicy watermelon is enhanced with a touch of smoke, nice acidity, and a hint of spice.	
	2.0 drinks	13.

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	

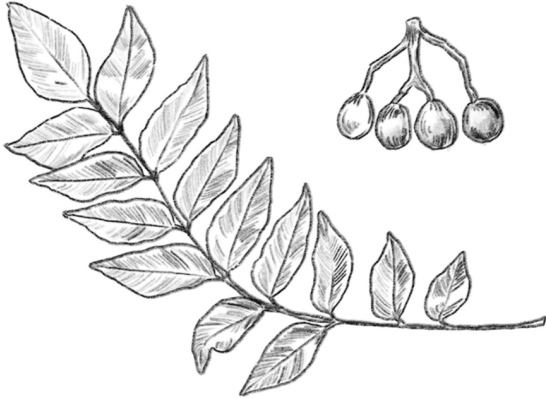
Cacao <i>Theobroma cacao</i>		
Cacao Nib Infused Vermouth Blend, Banana Infused Amontillado Sherry, Banana Liqueur, Chocolate Mole Bitters		
An elegant, stirred, wine-based cocktail with a lower ABV. Nutty amontillado sherry and bitter cacao are balanced with banana and a lush blend of dry and sweet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



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



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



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

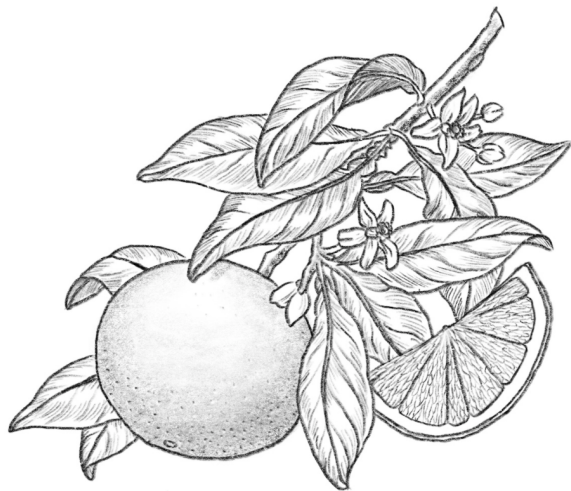


Grapefruit

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

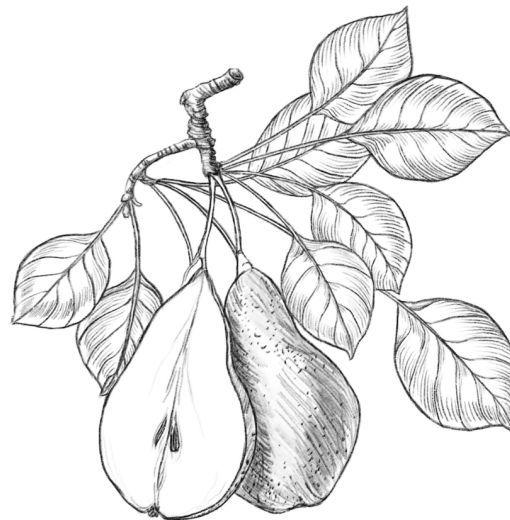


Pear

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

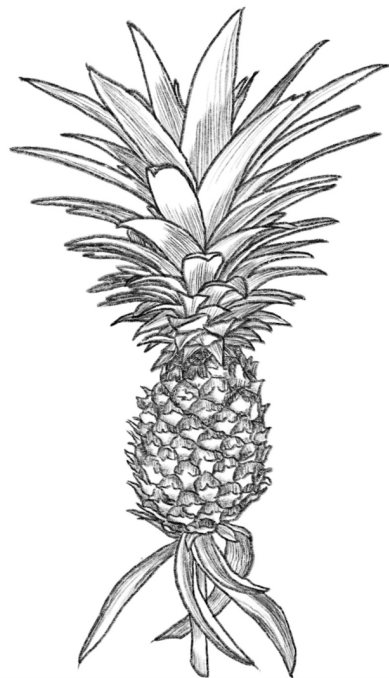
13.

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

