

ITALIAN SODA'S

With a dash of cream.
Coconut, Raspberry,
Strawberry, Mint-
Chocolate, Lime,
Blood Orange, French
Vanilla or
Pomegranate.

FABULOUS NEW WINES!

Bogel “old vine”

California

Zinfandel

10/38

Santa Margarita

Valdadige

Pinot Grigio

15/48

LIBATIONS

Bananas Foster

Martini

A new Brennan

Family Favorite!

Jalapeno Margarita

Sweet and spicy!!

Tiramisu Martini

Barkeep Philip's

specialty

Pink Grapefruit

Martini

Pink Grapefruit vodka

served up

Coconut Paradise

Malibu Rum and

RumChata Tastes like

vacation!!

Espresso Martini

Double Espresso vodka

and Kahlua served up

Peachy Pirate

Peach rum, orange and

pineapple juice with a

Captain Morgan float

Buffalo Trace

Manhattan

Buffalo Trace bourbon

with Antica Formula

sweet vermouth. Only

the best for our guest!

Pear-tini

Grey Goose Pear Vodka,

DiSaronno, splash of

lemon, fresh pear

Spring Thyme in

Paris

Tito's Vodka,

St. Germaine Liqueur,

grapefruit juice and a

splash of champagne

“Up” Top Shelf

Margarita

Our “House” special

New Beers on

Draft

Firestone

Luponic Distortion

Anchor Brewing

Los Gigantes Lager

Speakeasy

Big Daddy IPA

TOMATO THYME

APPETIZERS

Heirloom Tomato and Fresh Mozzarella Salad

Vine ripened, local heirloom tomatoes, fresh mozzarella, fresh pesto, olive oil & balsamic reduction served with toast points 14.95

Portuguese Clams and Mussels

Manila Clams and Green Lip Mussels sautéed in a white wine lemon-butter sauce with

Portuguese Chorizo served with garlic bread 15.95

Lettuce Wraps

Chicken or shrimp sautéed with garlic, ginger, onions and mushrooms tossed in a hoisin sauce, served with fried wontons and peanut sauce 13.95

ENTREES

Shrimp and Scallop Stuffed Manicotti

Tender pasta filled with bay scallops and shrimp, sundried tomato, ricotta, mozzarella and parmesan, lobster cream sauce, served with seasonal vegetables 18.95

Wild Mushroom Ravioli

Chanterelle & black trumpet mushroom ravioli and roasted shallots topped with a

browned sage-butter 17.95

Braised Hanger Steak Ravioli

Beer braised hanger steak & asiago cheese ravioli, topped with sautéed

portabella mushrooms, fresh thyme 18.95

Tuscan Seafood Linguine

Linguine pasta with green lip mussels, clams, prawns and white fish tossed with sundried

tomatoes and spinach in a garlic cream sauce 26.95

Beef Stroganoff – Tomato Thyme Style

Top round beef sautéed in a cremini and portabella mushroom cream sauce

tossed with fettucine pasta 19.95

Lamb Burger

Ground New Zealand Lamb grilled to perfection, topped with brie cheese,

balsamic onions and chipotle aioli served with french fries 16.95

Calamari Dore'

Sautéed Calamari steak topped with a lemon-caper beurre blanc, served with

a warm quinoa salad and seasonal veggies 25.95

Opah Almandine

Almond encrusted pan seared Hawaiian Opah topped with an almond beurre-blanc served with a warm

quinoa salad and seasonal veggies 25.95

Bone-In Chicken Cacciatore

Braised in a bell pepper, onion, mushroom and green olive tomato sauce, served with fingerling potatoes

and seasonal vegetables 23.95

Lamb Shank

Tender slow-braised lamb shank served with fingerling potatoes, baby carrots and asparagus

27.95

Braised Boneless Beef Short Ribs

Slow braised, served with mashed potatoes, baby carrots and asparagus 26.95

Blackened Ribeye

Certified Angus ribeye topped with demi-glace, blue cheese butter served with fingerling

potatoes and seasonal vegetables 29.95

Dessert

Xango

Crispy fried crepe filled with double milk cheesecake, rolled in cinnamon-sugar, served with

vanilla bean ice cream and topped with caramel sauce 9.00