



Thyme Matters

Restaurant + Bar + Patio-Lounge



MENU

Appetizers

Calamari Fritti

hand breaded with spicy orange sauce + grilled lime 12.99

Saku Tuna Ceviche

chipotle + onion + avocado + tomato 15.75

Table Side Guacamole

freshly made in a molcajete 10.75

Chile con Queso

roasted poblano peppers + onion + blended cheeses + tostadas 9.99

Mussels

in a white wine sauce + marinara + garlic + fresh tomato 12.99

Soups, Salads

Roasted Corn-Poblano Soup

Cup 3.5 | Bowl 6.5

Mexican

romaine lettuce + corn + avocado + tomatoes + black beans + tortilla strips
+ grilled chicken + jalapeño-lime dressing 10.99

Salpicón Salad

tender pulled flank steak + pico de gallo + romaine lettuce + avocado
+ tomatoes + cotija cheese + tortilla chips + jalapeño lime dressing 13.99

Baby Iceberg Wedge Salad

crispy onions + grape tomatoes + pepitas + crispy pancetta + blue cheese crumbles + creamy blue
cheese dressing 7.99 add chicken +4.50 | add salmon +7.99



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Grilled Salmon Salad

romaine lettuce + kalamata olives + feta cheese + tomatoes + cranberries
+ toasted pine nuts + balsamic vinaigrette 14.99

**18% gratuity will be added for parties of 6 or more *vegetables may vary according to season*



Sandwiches & Burgers

Angus Burger and Fries

8oz grilled patty + brioche bun + french fries + lettuce, tomato & pickle 11.99
chile con queso +2.75 | sautéed mushrooms +1 | swiss cheese +1.50
sautéed chipotle red onions +1.25 | avocado +1.5

Turkey Press Panino

roasted turkey + asadero cheese blend + chipotle-cranberry mayo + spinach + tomato on
pressed wholesome ciabatta bread + cole slaw + homemade potato chips 11.49

Tuna Salad Sandwich

Fresh lettuce + tomato + onion on seed lovers bread + cole slaw + homemade potato chips
9.99 | make it a melt with sautéed onion, blended cheese and avocado 11.49

Carnitas Torta

seasoned pork carnitas + beans + avocado + lettuce + tomato
+ mayo + salsa roja on telera bread + homemade potato chips 11.49

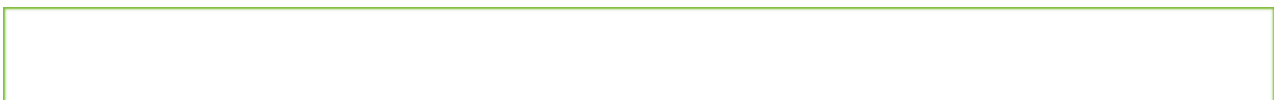
Cup of Soup and Half Sandwich

Poblano soup + choice of our tuna or turkey with homemade potato chips 9.99

Entrées

Tenderloin Medallions

pan seared tenderloin + roasted herbed potatoes and
diane sauce 29.75



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Fresh Grilled Atlantic Salmon

roasted vegetables + roasted herbed potatoes 21.99

Seared Ahi Tuna

asian-jalapeno marinade + basmati rice + edamame salad 19.99

Carne Asada Oaxaqueña

grilled prime flat iron steak in adobo + poblano chile con queso + charro beans 22.99

Three Cheese Baked Rigatoni

ricotta + mozzarella + parmesan + marinara 12.49 + meat sauce 15.99

Chicken Parmigiana

hand breaded + homemade marinara sauce + shaved parmesan cheese
+ mozzarella + linguini pasta marinara 12.99

Linguine alle Vongole

little neck clams + light white wine butter sauce + crushed red pepper flakes + fresh herbs 17.5

Salad Bowls

Chef Salad Bowl

romaine lettuce + turkey + egg + avocado + black olives + cherry tomato + mozzarella cheese
+ ranch or jalapeno-lime dressing 10.99

Coconut Chicken

romaine lettuce + hand breaded coconut chicken + shredded carrots + cucumbers + cherry
tomatoes + toasted almonds + cucumber chinese noodles + tangy asian vinaigrette 12.99



Chef's
Item

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Featured



Appetizers

Baked Brie

spicy pear chutney + toasted french baguette (please allow 20 minutes) 12.5

Caprese Bruschetta

fresh mozzarella + roma tomatoes + balsamic reduction + toasted baguette 10

Entrées

Chilean SeaBass

8oz pan seared seabass + tomatillo and hominy stew + radishes + lettuce + avocado 38

Pesto Pasta with Wild Shrimp

grilled wild Patagonian shrimp with linguini pasta and homemade pesto sauce 20

Sautéed Tilapia

garlic + capers + cilantro + lime juice + wild rice+ pine nuts+ green beans 17

Vitello

hand breaded veal tenderloin + creamy pesto linguini + mixed greens 25

Filet Mignon

grilled 8oz tenderloin + crispy onions + parmesan mashed potatoes + asparagus 39

Pan Seared Scallops & Risotto

U-10 scallops + sun-dried tomato creamy risotto + crispy prosciutto 25

Halibut

pan seared +sweet potato gnocchi with garlic sage butter + grilled asparagus 38

Family MENU

(for pickup only)
(serves 4 people)

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Menu 1

\$55

House Salad

Chopped romaine, diced tomato, diced cucumber, shredded carrots with choice of ranch or balsamic vinaigrette

Chicken Parmigiana

Hand-breaded + homemade marinara + shaved parmesan cheese + mozzarella + linguini pasta primavera

Menu 2

\$55

House Salad

Chopped romaine, diced tomato, diced cucumber, shredded carrots with choice of ranch or balsamic vinaigrette

Pasta Alfredo with Chicken

Homemade Alfredo sauce, parmesan cheese, and grilled chicken

***no substitutions or changes**



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Kids MENU

Chicken Tenders + Fries \$6

Pasta with Marinara \$6.5

Pasta Alfredo \$6.5 w/chicken +\$4.50

Dessert MENU

Tres Leches Cake

homemade with caramel sauce 7

Chocolate Bundt Cake

luscious chocolate cake with white chocolate drizzle and berry compote 8.50

White Chocolate 4-Layer Carrot Cake

moist carrot cake studded with raisins, walnuts and pineapple, finished with smooth cream cheese 9.5

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