

HAPPY HOUR LIBATIONS

MEREDITH'S MIX \$5

weekly inspired craft cocktail

WINES BY THE GLASS \$10

House Pinot Grigio

House Red Blend

LOCAL DRAFTS \$5

Brick River Cider Co., Cornerstone, Semi-Dry

Maplewood Brewery & Distillery, Charlatan, American Pale Ale

Off Color Brewing, Apex Predator, Farmhouse Ale

4 Hands Brewing Co., Single Speed, American Blonde

Logboat Brewing Company, Snapper, IPA

Anheuser-Busch, Budweiser

CBD INFUSED \$14

CANNABEE

hendricks, CBD honey syrup, lemon, whites

SPIRIT FREE MARTINI

Seedlip Garden, verjus, house lime cordial, saline,

basil infused CBD olive oil

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. For parties of 6 or more 20% service charge will be added. We are able to split checks up to 4 times per party.



**ANGAD RAINBOW
TERRACE**

HAPPY HOUR BITES

daily 2-6pm

\$5

Bacon Clothespins *maple glaze, black pepper*

Brussel Sprouts *honey mustard seed*

Hipster Fries *beef jerky, shishito peppers, parmesan, chili oil*

Angry Franks *puff pastry, chili, lemon*

CBD Chocolate Lollipop

\$10

Salmon Sliders *arugula, pickles, lemon aioli*

Korean Wings *shishito peppers, watermelon radish*

Mac & Cheese *spinach, mushroom*

Shrimp Guactail *CBD infused gaucamole*

Kale and Romaine Caesar Salad

\$15

Burger and Beer

chuck burger, cheddar, lettuce, tomato, red onion

paired with any local draft beer

Wings and Well

Korean-style wings, shishito peppers

paired with your choice well cocktail