



You already put in a full day, step in and let us
treat you for an hour of happiness!

HAPPY HOUR M-F 3³⁰-5³⁰

Small Plates - \$5 (3 for \$13)

CAULIFLOWER WINGS
diavolo OR house BBQ, tahini sauce (V) (T)

MEATBALLS
100% grass fed beef, creamy polenta,
basil pesto (D)

ZUCCHINI-CARROT CAKE
honey, coconut whip, almond (V) (C)

HUMMUS PLATE
chickpea, garlic confit, beets,
peas, quinoa crackers (V)

CARROT FALAFEL
chickpea, sesame, lemon tahini sauce (V)

1/2 GRILLED CAESAR
confit garlic, lemon, EVOO, wakame,
Brazil nut "parm" (V) (C)

Small Bowls - \$7

BEEF BRAISE
massaman curry, coconut, carrots, kale,
onion, cashews, over rice (C)

BACON FRIED RICE
brown rice, bacon, egg, diced veggies,
house kimchi

HAPPY MISO BOWL
rice, Napa, veggies, green onions,
fried egg

Drinks- \$2 off Cocktail Menu ~plus these specials~

BEER ON TAP | SHORT \$2.5 PINT \$3.5
Local Microbrews like Asher, Avery, Grossen Bart, Left Hand, Upslope, Wild Woods
(ask your server what's on tap today)

WINE ON TAP - \$6
Jack Rabbit Hill wine tapestry: Zeal Red, Tempranillo, Zeal White

JUICE ON TAP - \$5
Green, Red, Orange, Yellow and Today's special juice

(V) Vegan

(C) Nuts

(T) Spicy

(D) Dairy

Zeal sources only organic ingredients unless noted (c). All HH items are free of gluten -
except the beer 🍺. We cook without gluten and other common allergens unless noted.