

# ★ THE HAPP INN ★

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Est.



2009

## ***Desserts***

Created in House, Daily by our Very Own

***Pastry Chef Veronica Macari***

### **Banana Cream Pie - \$10.00**

Fresh Bananas, Banana Cream, Nutella Mousse  
in a Graham Cracker Crust and Served with Brûléed Bananas  
& Warm Salted Caramel Sauce

### **Carrot Cake - \$10.00**

Gently Ground Carrots with Cinnamon, Fluffy Cream Cheese Frosting  
with Caramel Sauce & Candied Walnuts

### **Chocolate Cake - \$10.00**

Dark Chocolate Mousse, Milk Chocolate Mousse & Vanilla Mousse  
Nestled between Layers of Chocolate Cake

### **Chocolate Chip Cookie Sundae - \$8.50**

Homemade Warm Chocolate Chip Cookie  
with Homer's Vanilla Ice Cream & Fresh Whipped Cream

### **Homer's Ice Cream - 3 Scoops for \$6.00**

Seasonal Selections

### **Chocolate Dipped Waffle Cone - \$4.95**

Served with a Scoop of Ice Cream

(Will Your Kid Be Jealous? Upgrade Their Kid's Cone for \$1.95)

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— **After Dinner Drinks** —

**COCKTAILS**

**Classic Chocolate Martini - \$11**

*Vodka, Bailey's, Kahlua & Frangelico*

**Harry's Bar Bellini - \$9**

*Peach Vodka, Peach Pureé, Sparkling Wine*

**Port**

**Warres Otima 10 – Ten Year Old Tawny**

**Cordials**

Bailey's  
Bailey's Pumpkin  
Drambuie  
Kahlua  
Frangelico  
Grand Marnier  
B&B  
Godiva Dark  
Chambord  
DiSarrona  
Cointreau  
Rumchata  
Sambucca

**Beans &  
Leaves**



**Scotch**

Glenfiddich 12  
Glenlivet 12, 15, 18  
Glenmorangie  
Macallan 12, 18  
Laphroig

**Cognac**

Courvoisier VS  
Courvoisier VSOP  
Hennessy VS  
Hennessy XO  
Remy Martin VSOP

