

DINNER MENU

Est.  2009

STARTERS

HAPP INN'S FAMOUS GUACAMOLE

Fresh avocado topped with housemade pico de gallo & served with warm crispy corn tortilla chips | 11.⁹⁵
Add Veggies | 2.⁹⁵

FRIED CALAMARI

Crispy calamari, pickled banana peppers & spicy marinara sauce Also available grilled | 14.⁹⁵

CHICKEN QUESADILLAS

Flour tortillas, Chihuahua cheese, pico de gallo, sour cream & salsa verde | 11.⁹⁵
Steak or Shrimp Quesadillas add | 4.⁰⁰

HERBED HUMMUS

Housemade flatbread, jicama, carrots, red peppers & cucumbers | 11.⁹⁵

DOZEN JUMBO CHICKEN WINGS

Buffalo, BBQ or plain with ranch dressing | 15.⁹⁵

HOUSEMADE CORNBREAD

Cast iron skillet baked & served with brown sugar butter | 6.⁹⁵

SHRIMP CEVICHE

Gulf shrimp acapulco style, tomato broth, avocado, pico de gallo & tortilla chips | 12.⁹⁵

FROM OUR WOOD BURNING OVEN

MARGHERITA FLATBREAD

Marinara, fresh mozzarella, roma tomatoes, pesto & fresh basil chiffonade | 11.⁹⁵

SPINACH & GOAT CHEESE FLATBREAD

Goat & mozzarella cheeses, sun-dried tomatoes & garlic spinach | 11.⁹⁵

BAKED GOAT CHEESE

Baked goat cheese with tomato basil sauce & toasted baguette | 11.⁹⁵

NIGHTLY DINNER SPECIALS

MONDAY: Chile Relleno

TUESDAY: Chef's Special Risotto

WEDNESDAY: Wood Oven Roasted Chicken Vesuvio

THURSDAY: Chicken Milanese

FRIDAY: Crab Cakes

SATURDAY: Ribeye Steak

SUNDAY: BBQ Ribs & Chicken

SOUPS

CHICKEN TORTILLA SOUP

Queso fresco & tortilla strips
cup 4.⁵⁰ bowl 6.⁵⁰

SOUP OF THE DAY

Chef's choice cup 4.⁵⁰ bowl 6.⁵⁰

SEASONAL SELECTION

Chef's choice cup 4.⁵⁰ bowl 6.⁵⁰

TURKEY CHILI

Sour cream, onions, pasta & cheddar
cup 4.⁵⁰ bowl 6.⁵⁰

HAPP SIDES

6.95

Steamed Broccoli

Sautéed Garlic Spinach

Wood Oven Roasted Cauliflower

Wood Oven Roasted Brussels Sprouts

Truffled Mashed Potatoes

Fresh Corn Tamal

SALADS

OPTIONAL PROTEIN:

chicken 3.⁹⁵ | BBQ pork 3.⁹⁵ | shrimp 5.⁹⁵
salmon 7.⁹⁵ | tuna 7.⁹⁵ | skirt steak 7.⁹⁵

WEDGE SALAD WITH GRILLED SKIRT STEAK

Iceberg, grilled skirt steak, applewood-smoked bacon, Danish blue cheese, tomato, red onion & blue cheese dressing | 19.⁹⁵

BLACKENED CHICKEN CAESAR

Chopped romaine & kale, blackened chicken, diced tomato, parmesan crisp & caesar dressing | 16.⁹⁵

QUINOA & BEET SALAD

Romaine & kale, duo of red & yellow quinoa, diced red beets, heirloom cherry tomatoes, feta, roasted cauliflower & candied walnuts, dressed in a champagne vinaigrette | 16.⁹⁵

WILLOW ROAD

Romaine, iceberg & field greens tossed with grilled chicken, toasted almonds, heirloom cherry tomatoes, house-made cornbread croutons, goat cheese, charred corn, dried dates, fresh avocado & champagne vinaigrette | 16.⁹⁵

TOSSED CHICKEN COBB

Romaine, iceberg & field greens, grilled chicken, swiss cheese, avocado, egg, applewood-smoked bacon, tomato & 1000 island dressing | 16.⁹⁵

SOUTHWEST CHOPPED SALAD

Romaine, iceberg & field greens, grilled chicken, corn, tomato, red pepper, black beans, tortilla strips & chipotle ranch dressing | 16.⁹⁵

NICOISE

Field greens, green beans, egg, tomato, dill potatoes, Kalamata olives, soy-lime aioli & herb vinaigrette
Herb crusted salmon or seared tuna | 22.⁹⁵

HAPP SPECIALTIES

GENERAL HAPP'S FRIED CHICKEN

Half a chicken served with french fries & coleslaw | 17.⁹⁵
all white or dark meat add | 4.⁰⁰

GRILLED JUMBO GULF SHRIMP

Fresh corn tamal, roasted tri-colored cauliflower, brussel sprouts & heirloom cherry tomatoes in a creamy guajillo sauce | 28.⁹⁵

FISH & CHIPS

Tecate beer battered fresh tilapia, french fries & housemade tartar sauce | 17.⁹⁵

GRILLED ATLANTIC SALMON

Grilled Atlantic salmon served with quinoa rice, pureed fresh corn & poblano salsa, topped with a side of Mexican style slaw | 23.⁹⁵

CARLOS' SKIRT STEAK FRITES

12oz grilled skirt steak, served on crispy garlic bread with parmesan truffle frites & red wine compound butter | 26.⁹⁵

LAKE SUPERIOR WHITEFISH

Pan-seared whitefish served over cauliflower "rice" & chopped parsley, topped with organic roasted baby carrots in a lemon-butter sauce | 23.⁹⁵

14OZ PRIME BONE IN PORK CHOP

Grilled 14oz pork chop with bourbon honey butternut squash puree, roasted tri-colored cauliflower & organic carrots with apple & bacon chutney | 27.⁹⁵

TILAPIA TACOS

Lightly blackened fresh tilapia, chipotle mayo, cabbage slaw & pico de gallo, served in corn tortillas with a side of Mexican rice | 15.⁹⁵

CHICKEN TINGA TACOS

Pulled chicken tinga, poblano crema, avocado, lettuce, pico de gallo & queso fresco, served in corn tortillas with a side of Mexican rice | 15.⁹⁵

CHICKEN ENCHILADAS

Pulled chicken tinga wrapped in corn tortillas, creamy tomatillo salsa, Chihuahua cheese, sour cream, lettuce, pico de gallo & Mexican rice | 16.⁹⁵

HERB ROASTED ORGANIC CHICKEN

Sautéed arugula, heirloom cherry tomatoes, red & yellow peppers, asparagus & black bean relish | 23.⁹⁵

WHOLE WHEAT SPAGHETTI BALSAMICO

Grilled chicken, spinach, sundried tomatoes & parmesan cheese tossed in a balsamic olive oil | 21.⁹⁵

HANDCRAFTED SANDWICHES

Sandwiches served with a choice of fries, chips, coleslaw, sweet potato fries, or add 2.⁵⁰ for a 1/2 order of a Happ side

CRISPY CHICKEN SANDWICH

Our juicy, breaded chicken topped with swiss cheese, fresh tomato & our tangy cabbage-kale slaw, served on a soft challah bun | 14.⁹⁵
Also available grilled

PULLED PORK SANDWICH

House smoked pulled pork, BBQ sauce, coleslaw & crispy onions on a pretzel bun | 14.⁹⁵

FRENCH DIP

Thinly sliced prime rib on a crispy baguette with au jus & horseradish sauce for dipping | 16.⁹⁵

SEARED TUNA STEAK SANDWICH

Cucumber, carrot & red onion slaw, with soy aioli on a brioche bun | 18.⁹⁵

BUILD A BURGER

Comes with lettuce, tomato, onion on your choice of brioche, pretzel or wheat oat bun
Served with a choice of fries, chips, coleslaw, sweet potato fries or add 2.⁵⁰ for a 1/2 order of a Happ side

PICK A HALF POUND PATTY

Prime Beef | 12.⁹⁵
Mexican Turkey | 12.⁹⁵
High Plains Bison | 19.⁹⁵
Grassfed Beef | 15.⁹⁵
Roasted Veggie & Black Bean | 12.⁹⁵

CHEESE | \$1

American
Swiss
Cheddar
Blue
Pepper Jack

TOPPINGS | \$1

Applewood-Smoked Bacon
Sunny Side Up Egg
Sautéed Mushrooms
Avocado
Guacamole

SAUCES

Horseradish
Blue Cheese Dressing
Chipotle Mayo
Poblano Crema
Tabasco

\$3.00 Splitting charge on specialties, sandwiches & burgers

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses.

Gluten Free Menu available. All Sandwiches & Burgers can be served in a lettuce cup upon request.

Parties of 6 or more include 20% gratuity.

LIBATIONS

★ DAILY DRINK SPECIALS ★

MONDAY: \$5 Margaritas | TUESDAY: \$4 Draft Beers | WEDNESDAY: 1/2 Price Bottles of Wine | THURSDAY: \$5 Select Martinis
FRIDAY: \$7 Sangrias | SATURDAY & SUNDAY: \$5 Bloody Marys & Mimosas

SIGNATURE COCKTAILS

CADILLAC MARGARITA | \$13
Casamigos Reposado Tequila,
Grand Marnier & Fresh Lime Juice

FRENCH PEAR MARTINI | \$12
Absolut Pear, St. Germain, Chambord,
Fresh Lemon & Lime Juice

MANGO OR BLUEBERRY MOJITO | \$12
Bacardi Limon, Simple Syrup,
Mango or Blueberry & Mint

PICK YOUR MULE | \$11
Moscow - Russian Standard Vodka
Kentucky - Maker's Mark

DARK & STORMY | \$10
Gosling's Black Seal Rum, Ginger Beer
& Fresh Lime Juice

MAN-HAPP-INN | \$14
Bulleit Bourbon, Sweet Vermouth, Cherry Juice, Angostura
Bitters & Original Maraschino Cherries

MEZCAL PALOMA | \$14
Casamigos Mezcal, Grapefruit Juice, Sweet
Vermouth, Organic Agave, Fresh Lime Juice.

SPARKLING SUNSET | \$11
Citron Vodka, Cointreau, Prosecco,
Cranberry & Lime Juice

GREEN HORNET | \$12
Bombay Sapphire, Cucumber,
Fresh Lime Juice, Cilantro & Serrano Pepper

SPARKLING

6oz/8oz/BTL

MIONETTO MOSCATO (187ML) | Veneto, Italy
Crisp with flavors of peaches & honey 11

SYLTBAR PREMIUM PROSECCO ROSE | Friuli, Italy
100% Merlot low calorie 63 per 6 oz. glass 11/14/43

SYLTBAR PREMIUM PROSECCO | Friuli, Italy
Low calorie 49 per 6 oz. glass 11/14/43

RESERVE

VEUVE CLICQUOT BRUT CHAMPAGNE NV | France
Structured & full-bodied with citrus & grapefruit flavors 95

WHITES

6oz/8oz/BTL

SANTA MARGHERITA PINOT GRIGIO | Alto Adige DOC
Dry golden apple, pear, almonds, notes of lemon 12/15/46

TERLATO PINOT GRIGIO | Friuli, Italy
Peach, apricot, citrus & honeysuckle aromas with apple & stone fruit flavors 49

SEA MONSTER ECLECTIC RHONE WHITE WINE | Central Coast
Lemongrass, honey, melon, white flowers & tropical citrus 38

CHÂTEAU LA FREYNELLE BORDEAUX BLANC | Bordeaux, France
Floral & stone fruit aromas with a hint of Meyer lemon 10/12/38

OYSTER BAY SAUVIGNON BLANC | Marlborough, New Zealand
Tropical fruit & gooseberry flavors with an abundant bouquet 11/14/43

MATANZAS CREEK SAUVIGNON BLANC | Alexander Valley
Lime, pink grapefruit, green melon, passion fruit & thyme 12/15/46

FERRARI-CARANO FUMÉ BLANC | Sonoma, California
Aromas of orange blossom, white peach, Meyer lemon & mango 42

CHATEAU D'ESCLANS "WHISPERING ANGEL" ROSE | France
Ripe red raspberry, strawberry & apricot backed by red berry notes 13/16/48

RUDI WIEST "GRYPHON CREST" RIESLING MOSEL | Germany
Notes of green apple, pear, Meyer lemon & fine minerality 10/12/38

KENDALL-JACKSON CHARDONNAY VINTERS RESERVE | California
Pineapple, lemon, caramel, fresh cream,
apple blossom, honeysuckle 10/12/38

FERRARI-CARANO CHARDONNAY | Sonoma County, California
Full-bodied with baked apple, marshmallow, pear, citrus & oak aromas 13/16/48

SONOMA-CUTRER CHARDONNAY | Russian River, California
Lime, lemon & grapefruit flavors with peach & barrel spice 54

RESERVE

LOUIS JADOT POUILLY FUISSE | Burgundy, France
Well-balanced French chardonnay with aromas of grapefruit & lemon 69

NICKEL AND NICKEL CHARDONNAY | Napa Valley, California
Pineapple, peach & fig notes offer a mouthful of flavor & blend exquisitely with the
spice & toast from the French oak. 85

REDS

6oz/8oz/BTL

NIELSON BY BYRON PINOT NOIR | Santa Barbara, California
Bing cherry, black raspberry, roses, tea leaf, mineral & barrel spice 10/12/38

MEIOMI PINOT NOIR | Santa Maria Valley, California
Slight earthiness with fresh cranberry, candy apple & malted vanilla aromas 13/16/48

LA CREMA PINOT NOIR | Willamette Valley, Oregon
Notes of red cherry, black tea, mocha & pomegranate with a spicy finish 60

TANGLEY OAKS MERLOT | Napa Valley, California
Rich plums, dark cherries, chocolate, savory herb & mocha aromas 11/14/43

FINCA DECERO MALBEC | Mendoza, Argentina
Black raspberries, dark cherry & violet aromas 11/14/43

SILVER PALM CABERNET | North Coast, California
Aromas of Bing cherry & cassis with flavors of oak 11/14/43

FORTRESS CABERNET SAUVIGNON | Sonoma, California
Black currant, blackberry, tobacco, dark chocolate & vanilla 13/16/48

JUSTIN CABERNET | Paso Robles Central Coast, California
Vanilla, strawberry, raspberry, black currant & earth with hints
of slightly toasted oak 15/19/56

MURPHY-GOODE RED BLEND | Sonoma, California
Black currant, dark cherry, sandalwood & licorice 10/12/38

WOLFTRAP SYRAH | Western Cape, South Africa
Black fruit flavors & hints of violet with smooth tannins & sweet berries 10/12/38

BANFI SUPERIORE CHIANTI | Tuscany, Italy
Full-bodied with fresh & fruity aromas 39

FOUR VINES ZINFANDEL | California
Aromas of berry & anise with blackberry & spicy plum mouth feel 10/12/38

LES CADRANS DE LASSÈGUE | Saint-Émilion Grand Cru, France
Dark plum, cassis, licorice, vanilla & chocolate 60

MURRIETA'S WELL "THE SPUR" RED BLEND | Livermore, California
Blend of 45% Cab, 22% Petite Sirah, 14% Petit Verdot,
10% Merlot, 9% Cab Franc 51

RESERVE

BELLE GLOS "LAS ALTURAS" PINOT NOIR | Santa Lucia Highlands
Aromas of raspberry, wild blackberry & a slight earthiness 86

PAUL HOBBS "EL FELINO" MALBEC | Mendoza, Argentina
Floral & red currant notes with raspberry, black cherry, vanilla & white chocolate 54

MOUNT VEEDER WINERY CABERNET | Napa Valley, California
Juicy berries, dark plum, toasty oak notes, & hints of sweet bay leaf & anise 75

IL FAUNO DI ARCANUM TOSCANO IGT | Tuscany, Italy
Rich plum & candied cherries with nutmeg & black licorice undertones 55

THE PRISONER | Napa Valley, California
Ripe raspberry, boysenberry, dark chocolate, pomegranate & vanilla 90

DUCKHORN DECOY MERITAGE | Napa Valley, California
Cassis, black cherry & plum with hints of baking spice, black licorice & cocoa 67

BOOTLEG RED BLEND | Napa Valley, California
37%Merlot, 28% Petite Sirah, 21% Cabernet Sauvignon, 10% Syrah & 4% Zinfandel 70

WHISKEYS

Bushmills
Canadian Club
Crown Royal
Gentleman Jack
Jack Daniel's
Jack Daniel's Fire
Jameson
Seagram's 7
Seagram's VO
Southern Comfort

BOURBON

Basil Hayden
Bulleit
Bulleit Rye
Jim Beam
Knob Creek
Knob Creek Rye
Maker's Mark
Woodford Reserve
Woodford Reserve Rye

SCOTCH

Chivas 12 & 18 yr
Cutty Sark
Dewar's
Glenfiddich 12 yr
Glenlivet 12, 15 & 18 yr
J & B
Johnny Walker Red & Black
Laphroaig 10yr
Macallan 12 & 18 yr

TEQUILA

Patron
blanco, repo & anejo
Partida
blanco, repo & anejo
Casamigos
blanco, repo, anejo & mezcal

HAPP WINEKEEPER SPECIAL RESERVE WINE SELECTIONS

2 Red Reserves
2 White Reserves

ask your waiter