

LUNCH MENU

Est.  2009

STARTERS

FREDDY'S FAMOUS GUACAMOLE

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

GRILLED CALAMARI

Baby arugula, homemade giardiniera & a grilled lemon | 14.⁹⁵

CHICKEN QUESADILLAS

Corn tortillas, Chihuahua cheese, pico de gallo, sour cream & salsa verde | 10.⁹⁵
Steak Quesadillas add | 4.⁰⁰

HERBED HUMMUS

Gluten free flatbread, jicama, carrots, red peppers & cucumbers | 13.⁹⁵

JUMBO CHICKEN WINGS

Buffalo, BBQ or plain with ranch dressing
1/2 dozen | 8.⁹⁵ dozen | 15.⁹⁵

FROM OUR WOOD BURNING OVEN

MARGHERITA FLATBREAD

Marinara, fresh mozzarella, Roma tomatoes, pesto & fresh basil chiffonade | 13.⁹⁵

SPINACH & GOAT CHEESE FLATBREAD

Goat and mozzarella cheeses, sun-dried tomatoes & garlic spinach | 13.⁹⁵

BAKED GOAT CHEESE

Baked goat cheese with tomato basil sauce & gluten free flatbread | 12.⁹⁵

SOUPS

CHICKEN TORTILLA SOUP

Queso fresco & tortilla strips
cup 4.⁵⁰ bowl 6.⁵⁰

TURKEY CHILI

Sour cream, onions & cheddar
cup 4.⁵⁰ bowl 6.⁵⁰

SIDES

6.⁹⁵

Steamed Broccoli

Sautéed Garlic Spinach

Roasted Cauliflower

Roasted Brussels Sprouts

Truffled Mashed Potatoes

SALADS

ADD TO ANY SALAD:

Chicken 3.⁹⁵ | BBQ Pork 3.⁹⁵ | Shrimp 5.⁹⁵
Salmon 7.⁹⁵ | Tuna 7.⁹⁵ | Skirt Steak 7.⁹⁵

BLACKENED CHICKEN CAESAR

Chopped romaine & kale, blackened chicken, diced tomato, parmesan crisp & caesar dressing | 15.⁹⁵

QUINOA & BEET SALAD

Romaine & kale, duo of red and yellow quinoa, diced red beets, feta, roasted cauliflower and candied walnuts, dressed in a champagne vinaigrette | 15.⁹⁵

WILLOW ROAD

Romaine, iceberg and field greens tossed with roasted pulled chicken, toasted almonds, heirloom cherry tomatoes, goat cheese, charred corn, dried dates, fresh avocado, & champagne vinaigrette | 16.⁹⁵

TOSSED CHICKEN COBB

Romaine, iceberg & field greens, roasted pulled chicken, swiss cheese, avocado, egg, applewood-smoked bacon, tomato & 1000 island dressing | 15.⁹⁵

SOUTHWEST CHOPPED SALAD

Romaine, iceberg & field greens, roasted pulled chicken, corn, tomato, red pepper, black beans, tortilla strips & chipotle ranch dressing
To make it truly southwest, try it with BBQ pulled pork | 13.⁹⁵

HAPP SPECIALTIES

FRENCH DIP

Thinly sliced prime rib with au jus and horseradish sauce for dipping, served on a gluten free bun | 18.⁹⁵

GRILLED CHICKEN SANDWICH

Our juicy, grilled chicken breast topped with swiss cheese, fresh tomato and our tangy cabbage-kale slaw, served on a gluten free bun | 15.⁹⁵

NICOISE SALAD

Field greens, green beans, egg, tomato, dill potatoes, Kalamata olives, & herb vinaigrette
Salmon or seared tuna | 18.⁹⁵

CARLOS' SKIRT STEAK FRITES

Grilled skirt steak, with parmesan truffle frites & red wine compound butter | 17.⁹⁵

PULLED PORK SANDWICH

House smoked pulled pork, BBQ sauce & coleslaw on a gluten free bun | 14.⁹⁵

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, cilantro crema, avocado & queso fresco, served in corn tortillas with a side of Mexican rice | 14.⁹⁵

BUILD A BURGER

Comes with lettuce, tomato, onion on a gluten free bun. Served with fries, chips, coleslaw or sweet potato fries

PICK A HALF POUND PATTY

Prime Beef | 14.⁹⁵
Mexican Turkey | 14.⁹⁵
High Plains Bison | 21.⁹⁵
Grassfed Beef | 17.⁹⁵
Veggie | 14.⁹⁵

CHEESE | \$1

American
Swiss
Cheddar
Pepper Jack

TOPPINGS | \$1

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

SAUCES

Horseradish
Chipotle Mayo
Serrano Crema
Tabasco