

LUNCH MENU

Est.  2009

STARTERS

HAPP INN'S FAMOUS GUACAMOLE

Fresh avocado topped with housemade pico de gallo & served with warm crispy corn tortilla chips **GF** | 14.⁹⁵
Add Veggies | 2.⁹⁵

SHRIMP CEVICHE

Gulf shrimp acapulco style, tomato broth, avocado, pico de gallo & tortilla chips **GF** | 15.⁹⁵

HERBED HUMMUS

Housemade flatbread, jicama, carrots, red peppers & cucumbers **GF** | 13.⁹⁵

CHICKEN QUESADILLAS

Flour tortillas, Chihuahua cheese, pico de gallo, sour cream & salsa verde **GF** | 13.⁹⁵
Steak or Shrimp Quesadillas add | 4.⁰⁰

FRIED CALAMARI

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

Also available grilled **GF**

JUMBO CHICKEN WINGS

Buffalo, BBQ or plain with ranch dressing **GF** | 14.⁹⁵

TUNA TARTAR

Ahi tuna, diced red onion, jicama, seame oil & fresh lemon juice, served with crispy lavash | 14.⁹⁵

ROASTED ACORN SQUASH

Stuffed with barley, mushroom, red pepper, kale and balsamic glaze **GF** | 13.⁹⁵

FLATBREADS

MARGHERITA FLATBREAD

Marinara, fresh mozzarella, roma tomatoes, pesto & fresh basil chiffonade **GF** | 13.⁹⁵

SPINACH & GOAT CHEESE FLATBREAD

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

PANCETTA FLATBREAD

Brussels sprouts, caramelized onion, parmesan **GF** | 14.⁹⁵

MUSHROOM FLATBREAD

Wild mushrooms, sun-dried tomatoes, rosemary, oregano, grilled onions, fresh mozzarella **GF** | 13.⁹⁵

TRIPLE COMBO

Can't decide on something?
Get a little of everything...
your choice of any soup, salad & slider | 14.⁹⁵
Salmon nicoise or Tuna nicoise add | 7.95

SOUPS

CHICKEN TORTILLA SOUP

Queso fresco & tortilla strips **GF**
cup 4.⁵⁰ bowl 6.⁵⁰

TURKEY CHILI

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

SOUP OF THE DAY

Chef's choice cup 4.⁵⁰ bowl 6.⁵⁰

HAPP SIDES

HOUSEMADE CORNBREAD

Cast iron skillet baked & served with brown sugar butter

8.95

Roasted Fall Vegetables

Sautéed Garlic Spinach

Mashed Potatoes

(Plain, Garlic, Truffle)

Baked Sweet Potato

Loaded Baked Potato

Wood Oven Roasted Cauliflower

Brussels Sprouts with

roasted butternut squash

6.95

SALADS

ADD PROTEIN:

grilled or blackened chicken 3.⁹⁵ | BBQ pork 3.⁹⁵
shrimp 6.⁹⁵ | salmon 7.⁹⁵ | tuna 8.⁹⁵ | 6 oz skirt steak 9.⁹⁵

WILLOW ROAD

Romaine, iceberg & field greens tossed with toasted almonds, heirloom cherry tomatoes, house-made cornbread croutons, goat cheese, charred corn, dried dates, fresh avocado & champagne vinaigrette **GF** | 15.⁹⁵

WEDGE SALAD

Iceberg, applewood-smoked bacon, Danish blue cheese, tomato, red onion & blue cheese dressing **GF** | 13.⁹⁵

QUINOA & BEET SALAD

Romaine & kale, duo of red & yellow quinoa, diced red beets, heirloom cherry tomatoes, feta, roasted cauliflower & candied walnuts in a champagne vinaigrette **GF** | 15.⁹⁵

CAESAR SALAD

Romaine, kale, diced tomato, parmesan cheese, croutons & caesar dressing **GF** | 13.⁹⁵

TOSSED COBB SALAD

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

NICOISE

Field greens, green beans, egg, tomato, dill potatoes, Kalamata olives, soy-lime aioli & herb vinaigrette **GF** | 15.⁹⁵

SOUTHWEST CHOPPED SALAD

Romaine, iceberg & field greens, corn, tomato, red pepper, black beans, tortilla strips & chipotle ranch dressing **GF** | 15.⁹⁵

HAPP SPECIALTIES

FRENCH DIP

Thinly sliced prime rib on a crispy baguette with au jus & horseradish sauce for dipping | 17.⁹⁵

FISH & CHIPS

Tecate beer battered fresh cod, french fries & housemade tartar sauce | 19.⁹⁵

CRISPY CHICKEN SANDWICH

Our juicy, breaded chicken topped with swiss cheese, fresh tomato & our tangy cabbage-kale slaw, served on a soft challah bun | 15.⁹⁵

Also available grilled **GF**

CARLOS' SKIRT STEAK FRITES

Grilled 12 oz skirt steak, served on crispy garlic bread with parmesan truffle frites & red wine compound butter **GF** | 28.⁹⁵

MEDITERRANEAN PASTA

Spaghetti, tomatoes, capers, black olives, basil, feta cheese & garlic served with garlic bread and a herb garlic butter sauce | 19.⁹⁵

Add Chicken 3.⁹⁵ | Add Shrimp 6.⁹⁵

CHICKEN ENCHILADAS

Pulled chicken tinga wrapped in corn tortillas, creamy tomatillo salsa, Chihuahua cheese, sour cream, pico de gallo & Mexican rice **GF** | 17.⁹⁵

SPAGHETTI SQUASH "PASTA"

Rustic tomato sauce, sautéed spinach and parmesan cheese garlic bread **GF** | 18.⁹⁵

VEGGIE SKEWERS

Zucchini, pepper medley, carrot, onion, balsamic glazed, served over tri color couscous **GF** | 18.⁹⁵

GENERAL HAPP'S FRIED CHICKEN

Half a chicken served with french fries & coleslaw | 19.⁹⁵
all white or dark meat add | 4.⁰⁰

HAPP TACOS

Poblano crema, avocado, lettuce, pico de gallo & queso fresco, served in corn tortillas with a side of Mexican rice **GF**

Pulled Chicken Tinga | 15.⁹⁵

Grilled Shrimp or Skirt Steak | 20.⁹⁵

TILAPIA

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

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

BLACKENED TUNA STEAK SANDWICH

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

GRILLED PORTABELLA

Wheat bun, baby arugula, tomato, swiss cheese & caper aioli | 13.⁹⁵

PRESSED CUBAN SANDWICH

Ham, swiss cheese, house smoked pulled pork, yellow mustard & pickles on a milk bread | 15.⁹⁵

PULLED PORK SANDWICH

House smoked pulled pork, BBQ sauce, coleslaw & crispy onions on a pretzel bun | 15.⁹⁵

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 | 14.⁹⁵
Mexican Turkey | 13.⁹⁵
Grassfed Beef | 16.⁹⁵
Roasted Veggie & Black Bean | 14.⁹⁵

CHEESE | \$1

American
Swiss
Cheddar
Blue
Pepper Jack

TOPPINGS | \$1

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

TOPPINGS CONTINUED | \$.50

Grilled Serranos/Jalapeños
Gardiniera
Pickles
Pico de Gallo (regular or pineapple)
Crispy Onions

SAUCES | CHOOSE ONE

Horseradish
Blue Cheese Dressing
Chipotle Mayo
Poblano Crema
BBQ

\$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.

All Sandwiches & Burgers can be served in a lettuce cup upon request. Parties of 6 or more include 20% gratuity. Availability & prices subject to change.

*GF = available gluten free upon request extra charges may apply

LIBATIONS

SIGNATURE COCKTAILS

CADILLAC MARGARITA | \$15
Nosotros Reposado Tequila,
Grand Marnier & Fresh Lime Juice

THYME TO SPARKLE | \$14
Thyme Infused Vodka, Fresh Lemon,
Prosecco, Bitters

OAXACA OLD FASHIONED | \$14
Union Mezcal, Mole Bitters, Agave

PICK YOUR MULE | \$14
Moscow - Tito's
Kentucky - Elijah Craig
Fiesta - Casamigos

JUNGLE BIRD | \$13
Plantation Rum, Campari,
Pineapple Juice & Fresh Lime

MAN-HAPP-INN | \$15
28 Mile Debonair Bourbon, Sweet Vermouth, Cherry
Juice, Tobacco Bitters, Maraschino Cherries

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

NORTHSHORE | \$14
Fresh Cucumber, Soto, Sake, Aviation Gin

FOUR ROADS | \$15
R.L. Seale 12yr. Rum, Poli Gran Bassano,
Chocolate Walnut Bitters

SPARKLING

GL/BTL

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

FRANCOIS MONTAND BRUT ROSE | France
Aromas of dried cherries and raspberries crisp on the
palate with a finish of red berries 13/41

BERTRAND BRUT | Languedoc-Roussillon, France
Nose of white flower honey and green apple 13/41

WHITES

GL/BTL

TERLATO PINOT GRIGIO | Friuli, Italy
Peach, apricot, citrus & honeysuckle aromas with apple & stone fruit flavors 14/43

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

OYSTER BAY SAUVIGNON BLANC | Marlborough, New Zealand
Tropical fruit & gooseberry flavors with an abundant bouquet 14/44

PALM BY "WHISPERING ANGEL" ROSE | France
Ripe red raspberry, strawberry & apricot backed by red berry notes 14/44

DR PAULY BERGWEILER "NOBLE HOUSE" RIESLING MOSEL | Germany
Notes of green apple, pear, Meyer lemon & fine minerality 12/38

THE ATOM "HALFLIFE" CHARDONNAY | California
Ripe stone-fruit, apple blossoms, lemon zest finishing with caramelized
sugar & baking spices 12/38

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

BOTTLES

FINCA FERROES VERDEJO | Burgundy, France
Dry fresh elegant wine with a hint o peach & green apple 40

SERENITY WHITE BLEND | Burgundy, France
Notes of honeydew, jasmine, ripe pear, white peach & grapefruit 42

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

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

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

REDS

GL/BTL

BRASSFIELD PINOT NOIR | Lake County, California
Warm baking spice aromas with black cherry and mulled plum flavors 13/41

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

FINCA DECERO MALBEC | Mendoza, Argentina
Black raspberries, dark cherry & violet aromas 14/44

THE ATOM "GOD PARTICLE" CABERNET | California
Aromas of black pepper and currant with flavors of violet,
tobacco and licorice 14/44

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

TED RED | Lake County, California
Bing cherry,blackberry, ripe fig finishes with cherry cola 12/38

LITTLE JAMES BASKET PRESS | Rhone, France
Softness, red fruit, vibrant flavors with aromas of cherries, ginger bread 14/44

FEDERALIST ZINFANDEL | California
Aromas of strawberry & plum with a juicy long finish of cinnamon and berry 12/38

WILLIAM HILL MERLOT | Central Coast, California
Aromas of black cherry, plum and blackberries and flavors of
black pepper, caramel and chocolate 13/41

BOTTLES

ICONOCLAST CABERNET BY "CHIMNEY ROCK" | Napa Valley, California
Bold bright dark fruit flavors with hints of baking spice
and a long smooth finish 76

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

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

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

RUTHERFORD HILL MERLOT | Napa Valley, California
Rich plums, dark cherries, chocolate, savory herb & mocha aromas 60

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

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

WHISKEYS

The Dead Rabbit
West Cork - Bog Oak
Teeling
Bushmills
Reigers
Highwest Double Rye
George Dickell 8yr.
Hibiki Harmony
Takamine 8 yr.

BOURBON

Hillrock Solera
Penelope
Belle Meade
Angels Envy
Orphan Barrel Copper Tongue
Elijah Craig (R)
Heaven Hill
Knob Creek (R)
Debonair

SCOTCH

Laphroaig 10yr
Aberlour 12yr
Glenlivet 12yr
Coal Ila 12yr
Macallen 12yr
Balvenie 14yr
Oban 14yr
TBWC Bowmore 15yr
Macallen 18yr

TEQUILA/MEZCAL

G4 Blanco
Partida Blanco
Casamigos Repo
Casa Noble Repo
Aman Repo
Komos Anejo
Compoveda Extra Anejo
El Buho Mezcal
Pelaton Mezcal
Union Mezcal

RUM

Plantation XO
10 to 1
Real McCoy 12yr
Ron Zacapa Negro
Plantation 5yr
Bombu XO
R.L. Seale 12yr
Four Square
Don Poncho 18yr