

CARRYOUT MENU



happ prime burger



tuna nicoise

STARTERS

	Lunch	Dinner
HAPP INN'S FAMOUS GUACAMOLE Fresh avocado topped with homemade pico de gallo & served with warm crispy corn tortilla chips GF Add Veggies 2.95	11.95	11.95
HERBED HUMMUS Homemade flatbread, jicama, carrots, red peppers & cucumbers GF	11.95	11.95
CHICKEN QUESADILLAS Flour tortillas, Chihuahua cheese, pico de gallo, sour cream & salsa verde GF Steak or Shrimp Quesadillas add 4.00	11.95	11.95
BAKED GOAT CHEESE Baked goat cheese with tomato basil sauce & toasted baguette GF	11.95	11.95
FRIED CALAMARI Crispy calamari, pickled banana peppers & spicy marinara sauce also available grilled GF	14.95	14.95
DOZEN JUMBO CHICKEN WINGS Buffalo, bbq or plain with ranch dressing GF	15.95	15.95
MARGHERITA FLATBREAD Marinara, fresh mozzarella, roma tomatoes, pesto & fresh basil chiffonade GF	11.95	11.95
SPINACH & GOAT CHEESE FLATBREAD ... Goat & mozzarella cheeses, sun-dried tomatoes & garlic spinach GF	11.95	11.95
HOUSEMADE CORNBREAD Cast iron skillet baked & served with brown sugar butter	6.95	6.95

HAPP SIDES

6.95

Steamed Broccoli, Sautéed Garlic Spinach,
Wood Oven Roasted Cauliflower,
Wood Oven Roasted Brussels Sprouts,
Truffled Mashed Potatoes or Fresh Corn Tamal

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

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	CHEESE \$1
Prime Beef 12.95	American
Mexican Turkey 12.95	Swiss
High Plains Bison 19.95	Cheddar
Grassfed Beef 15.95	Blue
Roasted Veggie & Black Bean 12.95	Pepper Jack

TOPPINGS \$1	SAUCES
Applewood-Smoked Bacon	Horseradish
Sunny Side Up Egg	Blue Cheese Dressing
Sautéed Mushrooms	Chipotle Mayo
Avocado	Poblano Crema
Guacamole	Tabasco

HANDCRAFTED 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

	Lunch	Dinner
SEARED TUNA STEAK SANDWICH Cucumber, carrot & red onion slaw, with soy aioli on a brioche bun	18.95	18.95
CRISPY CHICKEN SANDWICH Our juicy, breaded chicken topped with swiss cheese, fresh tomato & our tangy cabbage-kale slaw, served on a soft challah bun Also available grilled GF	13.95	14.95
PRESSED CUBAN SANDWICH Ham, swiss cheese, house smoked pulled pork, yellow mustard & pickles on a Telera roll	13.95	13.95
PULLED PORK SANDWICH House smoked pulled pork, BBQ sauce, coleslaw & crispy onions on a pretzel bun GF	13.95	14.95
FRENCH DIP Thinly sliced prime rib on a crispy baguette with au jus & horseradish sauce for dipping GF	16.95	16.95
TURKEY SANDWICH Multigrain bread, baby arugula, tomato, onion, swiss cheese, bacon & cranberry aioli	12.95	12.95

Availability & prices subject to change

★ HAPP SPECIALTIES ★

	Lunch	Dinner
WHOLE WHEAT SPAGHETTI BALSAMICO Grilled chicken, spinach, sundried tomatoes & parmesan cheese tossed in a balsamic olive oil	19.95	21.95
CARLOS' SKIRT STEAK FRITES Grilled skirt steak, served on crispy garlic bread with parmesan truffle frites & red wine compound butter GF	6oz 17.95	12 oz 26.95
GRILLED ATLANTIC SALMON Grilled Atlantic salmon served with quinoa rice, pureed fresh corn & poblano salsa, topped with a side of Mexican style slaw GF		23.95
GRILLED JUMBO GULF SHRIMP Fresh corn tamal, roasted tri-colored cauliflower, brussel sprouts & heirloom cherry tomatoes in a creamy guajillo sauce GF		28.95
LAKE SUPERIOR WHITEFISH Pan-seared whitefish served over cauliflower "rice" & chopped parsley, topped with organic roasted baby carrots in a lemon-butter sauce GF		23.95
FISH & CHIPS Tecate beer battered fresh tilapia, french fries & housemade tartar sauce	15.95	17.95
TILAPIA TACOS Lightly blackened fresh tilapia, chipotle mayo, cabbage slaw & pico de gallo served in corn tortillas with a side of Mexican rice GF	15.95	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 GF	15.95	15.95
CHICKEN ENCHILADAS Pulled chicken tinga wrapped in corn tortillas, creamy tomatillo salsa, Chihuahua cheese, sour cream, lettuce, pico de gallo & Mexican rice GF	16.95	16.95
GENERAL HAPP'S FRIED CHICKEN Half a chicken served with french fries & coleslaw all white or dark meat add 4.00		17.95
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 GF		27.95

★ HERB ROASTED ORGANIC CHICKEN ★

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

SOUPS

	Cup	Bowl
CHICKEN TORTILLA SOUP Queso fresco & tortilla strips GF	4.50	6.50
SOUP OF THE DAY Chef's choice	4.50	6.50
SEASONAL SELECTION Chef's choice	4.50	6.50
TURKEY CHILI Sour cream, onions, pasta & cheddar GF	4.50	6.50

SALADS

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

	Lunch	Dinner
WEDGE SALAD WITH GRILLED SKIRT STEAK Iceberg, grilled skirt steak, applewood-smoked bacon, Danish blue cheese, tomato, red onion & blue cheese dressing	18.95	19.95
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	16.95
BLACKENED CHICKEN CAESAR Chopped romaine & kale, blackened chicken, diced tomato, parmesan crisp & caesar dressing GF	15.95	16.95
TOSSED CHICKEN COBB Romaine, iceberg & field greens, grilled chicken, swiss cheese, avocado, egg, applewood-smoked bacon, tomato & 1000 island dressing GF	15.95	16.95
NICOISE Field greens, green beans, egg, tomato, dill potatoes, Kalamata olives, soy-lime aioli & herb vinaigrette GF herd crusted salmon or seared tuna	19.95	22.95
SOUTHWEST CHOPPED SALAD Romaine, iceberg & field greens, grilled chicken, corn, tomato, red pepper, black beans, tortilla strips & chipotle ranch dressing GF	15.95	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 GF	15.95	16.95

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