

★ THE HAPP INN ★

Est.



2009

Desserts

Created in House, Daily by our Very Own
Pastry Chef Veronica Macari

Banana Cream Pie - \$8.00

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

