

DINNER 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

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 | 10.⁹⁵
Steak Quesadillas add | 4.⁰⁰

HERBED HUMMUS

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

JUMBO CHICKEN WINGS

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

HOUSEMADE CORNBREAD

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

FROM OUR WOOD BURNING OVEN

MARGHERITA FLATBREAD

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

SPINACH & GOAT CHEESE FLATBREAD

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

BAKED GOAT CHEESE

Baked goat cheese with tomato basil sauce & toasted baguette | 10.⁹⁵

NIGHTLY DINNER SPECIALS

MONDAY: Chile Relleno | TUESDAY: Paella

WEDNESDAY: BBQ Babyback Ribs

THURSDAY: Chicken Milanese

FRIDAY: Crab Cakes | SATURDAY: Ribeye Steak

SUNDAY: Bob's Wood Oven Roasted 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

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

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 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, house-made cornbread croutons, 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

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

JUMBO SHRIMP

Seven jumbo shrimp, lightly fried and served atop a mountain of shoestring potatoes, served with lemons and a pair of our favorite dipping sauces: serrano crema and traditional cocktail | 27.⁹⁵

FISH & CHIPS

Tecate beer battered fresh tilapia, french fries & housemade tartar sauce | 16.⁹⁵

GRILLED ATLANTIC SALMON

Grilled Atlantic salmon served with quinoa rice, pureed fresh corn & poblano salsa, topped with a side of Mexican style slaw | 22.⁹⁵

CARLOS' SKIRT STEAK FRITES

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" and chopped parsley, topped with organic roasted baby carrots in a lemon-butter sauce with charred lemons | 22.⁹⁵

CHICKEN MARSALA

Pan seared chicken breast served with garlicky spaghetti and mushroom marsala sauce | 19.⁹⁵

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

CHICKEN ENCHILADAS

Pulled chicken tinga wrapped in corn tortillas, creamy salsa verde, Chihuahua cheese, sour cream, lettuce, pico de gallo & Mexican rice | 15.⁹⁵

ROASTED ORGANIC CHICKEN

Half an organic chicken brined for juiciness, we spice-rub our birds with paprika, mustard powder, garlic and onion, then roasted in our wood-burning oven, served with charred organic fingerling potatoes and baby carrots with its own chicken jus | 23.⁹⁵

HANDCRAFTED SANDWICHES

Sandwiches served with fries, chips, coleslaw or sweet potato fries

CRISPY CHICKEN SANDWICH

Our juicy, pounded chicken "schnitzel" topped with swiss cheese, fresh tomato and our tangy cabbage-kale slaw, served on a soft challah bun | 13.⁹⁵
Also available grilled

PULLED PORK SANDWICH

House smoked pulled pork, BBQ sauce, coleslaw & crispy onions on a pretzel bun | 12.⁹⁵

FRENCH DIP

Thinly sliced prime rib on a crispy baguette with au jus and 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 fries, chips, coleslaw or sweet potato fries

PICK A HALF POUND PATTY

Prime Beef | 12.⁹⁵
Mexican Turkey | 12.⁹⁵
High Plains Bison | 19.⁹⁵
Grassfed Beef | 15.⁹⁵
Veggie | 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
Serrano Crema
Tabasco

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

SPARKLING SUNSET | \$10
Citron Vodka, Cointreau, Prosecco,
Cranberry & Lime Juice

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

BLOOD ORANGE CAIPIRINHA | \$12
Leblon Cachaça, Fresh Blood Orange
& Muddled Lime

SPARKLING

GLS/BTL

MIONETTO MOSCATO (187ML) | Veneto, Italy
Crisp with flavors of peaches & honey 10

SYLTBAR SPARKLING ROSE | Friuli, Italy
100% Merlot low calorie 63 per 6 oz. glass 11/40

SYLTBAR PREMIUM PROSECCO | Friuli, Italy
Low calorie 49 per 6 oz. glass 11/40

RESERVE

VEUVE CLICQUOT BRUT CHAMPAGNE NV | France
Structured & full-bodied with citrus & grapefruit flavors 85

WHITES

GLS/BTL

BOLLINI PINOT GRIGIO | Trentino, Italy
Light bodied with a mellow & flavorful finish 10/38

TERLATO PINOT GRIGIO | Friuli, Italy
Peach, apricot, citrus & honeysuckle aromas with apple & stone fruit flavors 48

KING ESTATE PINOT GRIS | Eugene, Oregon
Flavors of green apple, white peach, pineapple & citrus 47

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

OYSTER BAY SAUVIGNON BLANC | Marlborough, New Zealand
Tropical fruit & gooseberry flavors with an abundant bouquet 10/40

ST. SUPÉRY SAUVIGNON BLANC | Napa Valley, California
Crisp, bright grapefruit & citrus with elements of kiwi 12/44

FERRARI-CARANO FUMÉ BLANC | Sonoma, California
Aromas of orange blossom, white peach, Meyer lemon & mango 40

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

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

WENTE "MORNING FOG" CHARDONNAY | Livermore, California
Flavors of melon, grapefruit, green apple & peat.
Accents of warm vanilla & oak 10/38

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

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

RESERVE

LOUIS JADOT POUILLY FUISSE | Burgundy, France 2015
Well-balanced French chardonnay with aromas of grapefruit & lemon 65

NICKEL AND NICKEL CHARDONNAY | Napa Valley, California 2015
Pineapple, peach & fig notes offer a mouthful of flavor & blend exquisitely with
the spice & toast from the French oak. 80

REDS

GLS/BTL

FIVE RIVERS PINOT NOIR | Santa Barbara, California
Aromas of sour cherry, star jasmine & spicy undertones 10/38

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

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

GREYSTONE CELLARS MERLOT | California
Flavors of ripe plums & black cherry 9.50/33

GRAFFIGNA MALBEC | San Juan, Argentina
Dark berry aromas highlighted with delicate black pepper notes 10/38

WENTE "SOUTHERN HILL" CABERNET | Livermore, California
Lush Santa Rosa plums mix with spicy black pepper, & caramel 42

JOSH "CRAFTSMAN" CABERNET | North Coast, California
Rich with dark fruits, cinnamon & toasted oak aroma 9.50/36

RODNEY STRONG CABERNET | Alexander Valley, California
Bold fruit aromas with red plum & boysenberry flavors & soft tannins 38

SILVER PALM CABERNET | North Coast, California
Aromas of Bing cherry & cassis with flavors of oak 12.50/48

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

BANFI SUPERIORE CHIANTI | Tuscany, Italy
Full-bodied with fresh & fruity aromas 36

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

EXEM BORDEAUX ROUGE | Bordeaux, France
Aromas of ripe red & black fruits with soft tannins 40

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

RESERVE

BELLE GLOS "LAS ALTURAS" PINOT NOIR | Santa Lucia Highlands 2015
Aromas of raspberry, wild blackberry & a slight earthiness 86

PAUL HOBBS "EL FELINO" MALBEC | Mendoza, Argentina 2016
Floral & red currant notes with raspberry, black cherry, vanilla & white chocolate 54

MOUNT VEEDER WINERY CABERNET | Napa Valley, California 2014
Juicy berries, dark plum, toasty oak notes, & hints of sweet bay leaf & anise 75

IL FAUNO DI ARCANUM TOSCANO IGT | Tuscany, Italy 2012
Rich plum & candied cherries with nutmeg & black licorice undertones 55

BEAULIEU VINEYARD BEAUROUGE | Napa Valley, California 2012
Fruit forward with aromas of blackberry, plum & chocolate-cherry-truffle 55

DUCKHORN DECOY MERITAGE | Napa Valley, California 2014
Cassis, black cherry & plum with hints of baking spice, black licorice & cocoa 67

BOOTLEG RED BLEND | Napa Valley, California 2012
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
Johnny Walker Black
Macallan 12 & 18 yr

TEQUILA

Patron
blanco, repo & anejo

Partida
blanco, repo & anejo

Casamigos
blanco, repo & anejo