

# 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.<sup>95</sup>  
Add Veggies | 2.<sup>95</sup>

### SHRIMP CEVICHE

Gulf shrimp acapulco style, tomato broth, avocado, pico de gallo & tortilla chips **GF** | 15.<sup>95</sup>

### HERBED HUMMUS

Housemade flatbread, jicama, carrots, red peppers & cucumbers **GF** | 13.<sup>95</sup>

### CHICKEN QUESADILLAS

Flour tortillas, Chihuahua cheese, pico de gallo, sour cream & salsa verde **GF** | 13.<sup>95</sup>  
Steak or Shrimp Quesadillas add | 4.<sup>00</sup>

### FRIED CALAMARI

Crispy calamari, pickled banana peppers & spicy marinara sauce | 14.<sup>95</sup>

Also available grilled **GF**

### JUMBO CHICKEN WINGS

Buffalo, BBQ or plain with ranch or bleu cheese **GF** | 14.<sup>95</sup>

### TUNA TARTAR

Ahi tuna, diced red onion, jicama, seame oil & fresh lemon juice, served with crispy lavash | 16.<sup>95</sup>

### BAKED GOAT CHEESE

Baked goat cheese with tomato basil sauce & toasted baguette **GF** | 13.<sup>95</sup>

## FLATBREADS

### MARGHERITA FLATBREAD

Marinara, fresh mozzarella, roma tomatoes, pesto & fresh basil chiffonade **GF** | 13.<sup>95</sup>

### SPINACH & GOAT CHEESE FLATBREAD

Goat & mozzarella cheeses, sun-dried tomatoes & garlic spinach **GF** | 13.<sup>95</sup>

### WHITE FLATBREAD

Heirloom cherry tomatoes, arugula, mozzarella **GF** | 13.<sup>95</sup>

### MUSHROOM FLATBREAD

Wild mushrooms, sun-dried tomatoes, rosemary, oregano, grilled onions, fresh mozzarella **GF** | 13.<sup>95</sup>

## TRIPLE COMBO

Can't decide on something?  
Get a little of everything...  
your choice of any soup, salad & slider | 14.<sup>95</sup>  
Salmon nicoise or Tuna nicoise add | 7.95

## SOUPS

### CHICKEN TORTILLA

Queso fresco & tortilla strips **GF**  
cup 4.<sup>50</sup> bowl 6.<sup>50</sup>

### TURKEY CHILI

Sour cream, onions, pasta & cheddar **GF**  
cup 5.<sup>50</sup> bowl 8.<sup>50</sup>

### SOUP OF THE DAY

Chef's choice cup 4.<sup>50</sup> bowl 6.<sup>50</sup>

## HAPP SIDES

### HOUSEMADE CORNBREAD

Cast iron skillet baked & served with brown sugar butter

8.95

Roasted Vegetables  
Sautéed Garlic Spinach

Mashed Potatoes  
(Plain, Garlic, Truffle)

Wood Oven Roasted Cauliflower

Roasted Asparagus

6.95

## SALADS

### ADD PROTEIN:

grilled or blackened chicken 3.<sup>95</sup> | BBQ pork 3.<sup>95</sup>  
shrimp 6.<sup>95</sup> | salmon 7.<sup>95</sup> | tuna 8.<sup>95</sup> | 6 oz skirt steak 9.<sup>95</sup>

### 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.<sup>95</sup>

### WALDORF

Bibb lettuce, crisp apple, grapes, celery, candied walnuts with dill aioli **GF** | 13.<sup>95</sup>

### QUINOA & BEET

Romaine & kale, duo of red & yellow quinoa, diced red beets, heirloom cherry tomatoes, feta, roasted cauliflower & candied walnuts in a champagne vinaigrette **GF** | 15.<sup>95</sup>

### CAESAR

Romaine, kale, parmesan cheese, croutons & caesar dressing **GF** | 13.<sup>95</sup>

### TOSSED COBB

Romaine, iceberg & field greens, swiss cheese, avocado, egg, applewood-smoked bacon, tomato & 1000 island dressing **GF** | 15.<sup>95</sup>

### NICOISE

Field greens, green beans, egg, tomato, dill potatoes, Kalamata olives, soy-lime aioli & herb vinaigrette **GF** | 15.<sup>95</sup>

### SOUTHWEST CHOPPED

Romaine, iceberg & field greens, corn, tomato, red pepper, black beans, tortilla strips & chipotle ranch dressing **GF** | 15.<sup>95</sup>

## HAPP SPECIALTIES

### FRENCH DIP

Thinly sliced prime rib on a crispy baguette with au jus & horseradish sauce for dipping | 19.<sup>95</sup>

### FISH & CHIPS

Tecate beer battered fresh cod, french fries & housemade tartar sauce | 19.<sup>95</sup>

### CRISPY CHICKEN SANDWICH

Our juicy, breaded chicken topped with swiss cheese, fresh tomato & our tangy cabbage-kale slaw | 15.<sup>95</sup>  
Also available grilled **GF**

### CARLOS' SKIRT STEAK FRITES

Grilled 12 oz skirt steak with parmesan truffle frites & red wine compound butter **GF** | 30.<sup>95</sup>

### GRILLED SHRIMP PASTA

Rustic tomato sauce, julienne zucchini and parmesan cheese garlic bread **GF** | 26.<sup>95</sup>

### CHICKEN ENCHILADAS

Pulled chicken tinga wrapped in corn tortillas, creamy tomatillo salsa, Chihuahua cheese, sour cream, pico de gallo & Mexican rice **GF** | 18.<sup>95</sup>

### ROASTED CAULIFLOWER STEAK

Cauliflower, red pepper coulis **GF** | 16.<sup>95</sup>

### FALAFEL SANDWICH

Brioche bun, crispy falafel, tomato, cucumber, lettuce, onion with tzatziki sauce | 14.<sup>95</sup>

## 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.<sup>95</sup>

Grilled Shrimp or Skirt Steak | 20.<sup>95</sup>

### TILAPIA

Lightly blackened fresh tilapia, chipotle mayo, cabbage slaw & pico de gallo, served in corn tortillas with a side of Mexican rice **GF** | 15.<sup>95</sup>

## HANDCRAFTED SANDWICHES

Sandwiches served with a choice of fries, chips, coleslaw, sweet potato fries or add 2.<sup>50</sup> for a 1/2 order of a Happ side

### BLACKENED TUNA STEAK

Cabbage slaw, with soy aioli on a brioche bun **GF** | 18.<sup>95</sup>

### TURKEY

Multi grain, baby arugula, tomato, bacon swiss cheese & chipotle mayo | 14.<sup>95</sup>

### PRESSED CUBAN

Ham, swiss cheese, house smoked pulled pork, yellow mustard & pickles on a telera roll | 15.<sup>95</sup>

### PULLED PORK

House smoked pulled pork, BBQ sauce, coleslaw & crispy onions on a pretzel bun | 15.<sup>95</sup>

## 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.<sup>50</sup> for a 1/2 order of a Happ side

### PICK A HALF POUND PATTY

Prime Beef | 15.<sup>95</sup>  
Mexican Turkey | 14.<sup>95</sup>  
Grassfed Beef | 16.<sup>95</sup>  
Roasted Veggie & Black Bean | 14.<sup>95</sup>

### CHEESE | \$1

American  
Swiss  
Cheddar  
Blue  
Pepper Jack

### TOPPINGS | \$1.50

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

### TOPPINGS CONTINUED | \$.50

Grilled Serranos/Jalapeños  
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