

# 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 | 11.<sup>95</sup>  
Add Veggies | 2.<sup>95</sup>

### FRIED CALAMARI

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

### CHICKEN QUESADILLAS

Flour tortillas, Chihuahua cheese, pico de gallo, sour cream & salsa verde | 11.<sup>95</sup>  
Steak or Shrimp Quesadillas add | 4.<sup>00</sup>

### HERBED HUMMUS

Housemade flatbread, jicama, carrots, red peppers & cucumbers | 11.<sup>95</sup>

### DOZEN JUMBO CHICKEN WINGS

Buffalo, BBQ or plain with ranch dressing | 15.<sup>95</sup>

### HOUSEMADE CORNBREAD

Cast iron skillet baked & served with brown sugar butter | 6.<sup>95</sup>

### SHRIMP CEVICHE

Gulf shrimp acapulco style, tomato broth, avocado, pico de gallo & tortilla chips | 12.<sup>95</sup>

## FROM OUR WOOD BURNING OVEN

### MARGHERITA FLATBREAD

Marinara, fresh mozzarella, roma tomatoes, pesto & fresh basil chiffonade | 11.<sup>95</sup>

### SPINACH & GOAT CHEESE FLATBREAD

Goat & mozzarella cheeses, sun-dried tomatoes & garlic spinach | 11.<sup>95</sup>

### BAKED GOAT CHEESE

Baked goat cheese with tomato basil sauce & toasted baguette | 11.<sup>95</sup>

## SOUPS

### CHICKEN TORTILLA SOUP

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

### SOUP OF THE DAY

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

### SEASONAL SELECTION

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

### TURKEY CHILI

Sour cream, onions, pasta & cheddar  
cup 4.<sup>50</sup> bowl 6.<sup>50</sup>

## HAPP SIDES

6.95

Steamed Broccoli

Sautéed Garlic Spinach

Wood Oven Roasted Cauliflower

Wood Oven Roasted Brussels Sprouts

Truffled Mashed Potatoes

Fresh Corn Tamal

## TRIPLE COMBO

Can't decide on something?

Get a little of everything...

your choice of any soup, salad & slider | 12.<sup>95</sup>

Salmon nicoise or Tuna nicoise add | 7.95

## SALADS

### OPTIONAL PROTEIN:

chicken 3.<sup>95</sup> | BBQ Pork 3.<sup>95</sup> | shrimp 5.<sup>95</sup>  
salmon 7.<sup>95</sup> | tuna 7.<sup>95</sup> | skirt Steak 7.<sup>95</sup>

### WEDGE SALAD WITH GRILLED SKIRT STEAK

Iceberg, grilled skirt steak, applewood-smoked bacon, Danish blue cheese, tomato, red onion & blue cheese dressing | 18.<sup>95</sup>

### BLACKENED CHICKEN CAESAR

Chopped romaine & kale, blackened chicken, diced tomato, parmesan crisp & caesar dressing | 15.<sup>95</sup>

### QUINOA & BEET SALAD

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

### 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 | 15.<sup>95</sup>

### TOSSED CHICKEN COBB

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

### SOUTHWEST CHOPPED SALAD

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

## HAPP SPECIALTIES

### FRENCH DIP

Thinly sliced prime rib on a crispy baguette with au jus & horseradish sauce for dipping | 16.<sup>95</sup>

### TILAPIA TACOS

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

### NICOISE SALAD

Field greens, green beans, egg, tomato, dill potatoes, Kalamata olives, soy-lime aioli & herb vinaigrette  
Herb crusted salmon or seared tuna | 19.<sup>95</sup>

### FISH & CHIPS

Tecate beer battered fresh tilapia, french fries & housemade tartar sauce | 15.<sup>95</sup>

### CRISPY CHICKEN SANDWICH

Our juicy, breaded chicken topped with swiss cheese, fresh tomato & our tangy cabbage-kale slaw, served on a soft challah bun | 13.<sup>95</sup> Also available grilled

### 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 | 15.<sup>95</sup>

### CARLOS' SKIRT STEAK FRITES

6oz grilled skirt steak, served on crispy garlic bread with parmesan truffle frites & red wine compound butter | 17.<sup>95</sup>

### WHOLE WHEAT SPAGHETTI BALSAMICO

Grilled chicken, spinach, sundried tomatoes & parmesan cheese tossed in a balsamic olive oil | 19.<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

### SEARED TUNA STEAK SANDWICH

Cucumber, carrot & red onion slaw, with soy aioli on a brioche bun | 18.<sup>95</sup>

### TURKEY SANDWICH

Multigrain bread, baby arugula, tomato, onion, swiss cheese, bacon & cranberry aioli | 12.<sup>95</sup>

### PRESSED CUBAN SANDWICH

Ham, swiss cheese, house smoked pulled pork, yellow mustard & pickles on a Telera roll | 13.<sup>95</sup>

### PULLED PORK SANDWICH

House smoked pulled pork, BBQ sauce, coleslaw & crispy onions on a pretzel bun | 13.<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 | 12.<sup>95</sup>  
Mexican Turkey | 12.<sup>95</sup>  
High Plains Bison | 19.<sup>95</sup>  
Grassfed Beef | 15.<sup>95</sup>  
Roasted Veggie & Black Bean | 12.<sup>95</sup>

### 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  
Poblano Crema  
Tabasco

\$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.

Gluten Free Menu available. All Sandwiches & Burgers can be served in a lettuce cup upon request.

Parties of 6 or more include 20% gratuity.

# 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

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

**SPARKLING SUNSET | \$11**  
Citron Vodka, Cointreau, Prosecco,  
Cranberry & Lime Juice

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

### SPARKLING

6oz/8oz/BTL

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

**SYLTBAR PREMIUM PROSECCO ROSE | Friuli, Italy**  
100% Merlot low calorie 63 per 6 oz. glass 11/14/43

**SYLTBAR PREMIUM PROSECCO | Friuli, Italy**  
Low calorie 49 per 6 oz. glass 11/14/43

### RESERVE

**VEUVE CLICQUOT BRUT CHAMPAGNE NV | France**  
Structured & full-bodied with citrus & grapefruit flavors 95

### WHITES

6oz/8oz/BTL

**SANTA MARGHERITA PINOT GRIGIO | Alto Adige DOC**  
Dry golden apple, pear, almonds, notes of lemon 12/15/46

**TERLATO PINOT GRIGIO | Friuli, Italy**  
Peach, apricot, citrus & honeysuckle aromas with apple & stone fruit flavors 49

**SEA MONSTER ECLECTIC RHONE WHITE WINE | Central Coast**  
Lemongrass, honey, melon, white flowers & tropical citrus 38

**CHÂTEAU LA FREYNELLE BORDEAUX BLANC | Bordeaux, France**  
Floral & stone fruit aromas with a hint of Meyer lemon 10/12/38

**OYSTER BAY SAUVIGNON BLANC | Marlborough, New Zealand**  
Tropical fruit & gooseberry flavors with an abundant bouquet 11/14/43

**MATANZAS CREEK SAUVIGNON BLANC | Alexander Valley**  
Lime, pink grapefruit, green melon, passion fruit & thyme 12/15/46

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

**CHATEAU D'ESCLANS "WHISPERING ANGEL" ROSE | France**  
Ripe red raspberry, strawberry & apricot backed by red berry notes 13/16/48

**RUDI WIEST "GRYPHON CREST" RIESLING MOSEL | Germany**  
Notes of green apple, pear, Meyer lemon & fine minerality 10/12/38

**KENDALL-JACKSON CHARDONNAY VINTERS RESERVE | California**  
Pineapple, lemon, caramel, fresh cream,  
apple blossom, honeysuckle 10/12/38

**FERRARI-CARANO CHARDONNAY | Sonoma County, California**  
Full-bodied with baked apple, marshmallow, pear, citrus & oak aromas 13/16/48

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

### RESERVE

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

**NICKEL AND NICKEL CHARDONNAY | Napa Valley, California**  
Pineapple, peach & fig notes offer a mouthful of flavor & blend exquisitely with the  
spice & toast from the French oak. 85

### REDS

6oz/8oz/BTL

**NIELSON BY BYRON PINOT NOIR | Santa Barbara, California**  
Bing cherry, black raspberry, roses, tea leaf, mineral & barrel spice 10/12/38

**MEIOMI PINOT NOIR | Santa Maria Valley, California**  
Slight earthiness with fresh cranberry, candy apple & malted vanilla aromas 13/16/48

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

**TANGLEY OAKS MERLOT | Napa Valley, California**  
Rich plums, dark cherries, chocolate, savory herb & mocha aromas 11/14/43

**FINCA DECERO MALBEC | Mendoza, Argentina**  
Black raspberries, dark cherry & violet aromas 11/14/43

**SILVER PALM CABERNET | North Coast, California**  
Aromas of Bing cherry & cassis with flavors of oak 11/14/43

**FORTRESS CABERNET SAUVIGNON | Sonoma, California**  
Black currant, blackberry, tobacco, dark chocolate & vanilla 13/16/48

**JUSTIN CABERNET | Paso Robles Central Coast, California**  
Vanilla, strawberry, raspberry, black currant & earth with hints  
of slightly toasted oak 15/19/56

**MURPHY-GOODE RED BLEND | Sonoma, California**  
Black currant, dark cherry, sandalwood & licorice 10/12/38

**WOLFTRAP SYRAH | Western Cape, South Africa**  
Black fruit flavors & hints of violet with smooth tannins & sweet berries 10/12/38

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

**FOUR VINES ZINFANDEL | California**  
Aromas of berry & anise with blackberry & spicy plum mouth feel 10/12/38

**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

### RESERVE

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

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

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

**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

**BOOTLEG RED BLEND | Napa Valley, California**  
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 & Black  
Laphroaig 10yr  
Macallan 12 & 18 yr

### TEQUILA

Patron  
blanco, repo & anejo  
Partida  
blanco, repo & anejo  
Casamigos  
blanco, repo, anejo & mezcal

### HAPP WINEKEEPER SPECIAL RESERVE WINE SELECTIONS

2 Red Reserves

2 White Reserves

ask your waiter