

★ THE HAPP INN ★

DINNER MENU

847.784.9200



happ prime burger



tuna nicoise

ORDER ONLINE HAPPINN.COM ORDER BY PHONE 847.784.9200
CURBSIDE PICKUP AVAILABLE

STARTERS

HAPP INN'S FAMOUS GUACAMOLE 13.95
Fresh avocado topped with homemade pico de gallo & served with warm crispy corn tortilla chips **GF**
Add Veggies | 2.95

HERBED HUMMUS 13.95
Homemade flatbread, jicama, carrots, red peppers & cucumbers **GF**

CHICKEN QUESADILLAS..... 13.95
Flour tortillas, Chihuahua cheese, pico de gallo, sour cream & salsa verde **GF**
Steak or Shrimp Quesadillas add | 4.00

BAKED GOAT CHEESE..... 13.95
Baked goat cheese with tomato basil sauce & toasted baguette **GF**

FRIED CALAMARI..... 14.95
Crispy calamari, pickled banana peppers & spicy marinara sauce

DOZEN JUMBO CHICKEN WINGS 15.95
Buffalo, bbq or plain with ranch dressing **GF**

MARGHERITA FLATBREAD..... 12.95
Marinara, fresh mozzarella, roma tomatoes, pesto & fresh basil chiffonade **GF**

SPINACH & GOAT CHEESE FLATBREAD ... 12.95
Goat & mozzarella cheeses, sun-dried tomatoes & garlic spinach **GF**

HOUSEMADE CORNBREAD 7.95
Cast iron skillet baked & served with brown sugar butter

HAPP SIDES

6.95

Steamed Broccoli, Sautéed Garlic Spinach, Wood Oven Roasted Cauliflower, Wood Oven Roasted Brussel Sprouts, Truffled Mashed Potatoes, Mixed Grilled Vegetables

* 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 13.95	American
Mexican Turkey 12.95	Swiss
High Plains Bison 19.95	Cheddar
Roasted Veggie & Black Bean 15.95	Blue
	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

SEARED TUNA STEAK SANDWICH 18.95
Cucumber, carrot & red onion slaw, with soy aioli on a brioche bun

CRISPY CHICKEN SANDWICH 15.95
Our juicy, breaded chicken topped with swiss cheese, fresh tomato & our tangy cabbage-kale slaw, served on a brioche bun
Also available grilled **GF**

PULLED PORK SANDWICH 15.95
House smoked pulled pork, BBQ sauce, coleslaw & crispy onions on a pretzel bun **GF**

FRENCH DIP 17.95
Thinly sliced prime rib on a crispy baguette with au jus & horseradish sauce for dipping **GF**

Availability & prices subject to change

★ HAPP SPECIALTIES ★

CARLOS' SKIRT STEAK FRITES 28.95
Grilled 12 oz skirt steak, served on crispy garlic bread with parmesan truffle frites & red wine compound butter **GF**

GRILLED ATLANTIC SALMON 24.95
Grilled Atlantic salmon served with quinoa rice, pureed fresh corn & poblano salsa, topped with a side of Mexican style slaw **GF**

GRILLED JUMBO GULF SHRIMP 28.95
Roasted cauliflower, brussel sprouts & heirloom cherry tomatoes in a creamy guajillo sauce **GF**

LAKE SUPERIOR WHITEFISH 23.95
Pan-seared whitefish served over cauliflower "rice" & chopped parsley, topped with roasted carrots in a lemon-butter sauce **GF**

FISH & CHIPS 18.95
Tecate beer battered fresh cod, french fries & housemade tartar sauce

TILAPIA TACOS 15.95
Lightly blackened fresh tilapia, chipotle mayo, cabbage slaw & pico de gallo served in corn tortillas with a side of Mexican rice **GF**

CHICKEN TINGA TACOS 15.95
Pulled chicken tinga, poblano crema, avocado, lettuce, pico de gallo & queso fresco, served in corn tortillas with a side of Mexican rice **GF**

CHICKEN ENCHILADAS 17.95
Pulled chicken tinga wrapped in corn tortillas, creamy tomatillo salsa, Chihuahua cheese, sour cream, lettuce, pico de gallo & Mexican rice **GF**

GENERAL HAPP'S FRIED CHICKEN 19.95
Half a chicken served with french fries & coleslaw
all white or dark meat add 4.00

PAN SEARED SHRIMP SPAGHETTI PASTA 29.95
Roasted tomato sauce, julienne zucchini and garlic bread

SOUPS

	Cup	Bowl
CHICKEN TORTILLA SOUP Queso fresco & tortilla strips GF	4.50	6.50
TURKEY CHILI Sour cream, onions, pasta & cheddar GF	4.50	6.50

SALADS

ADD PROTEIN:
grilled or blackened chicken 3.95 | BBQ pork 3.95
shrimp 7.95 | salmon 7.95 | tuna 8.95 | 6 oz skirt steak 7.95

WEDGE SALAD 15.95
Iceberg, applewood-smoked bacon, Danish blue cheese, tomato, red onion & blue cheese dressing

QUINOA & BEET SALAD 18.95
Romaine & kale, duo of red & yellow quinoa, diced red beets, heirloom cherry tomatoes, feta, roasted cauliflower & candied walnuts in a champagne vinaigrette **GF**

CAESAR SALAD 15.95
Chopped romaine & kale, diced tomato, parmesan cheese, crouton & caesar dressing **GF**

TOSSED COBB SALAD 18.95
Romaine, iceberg & field greens, swiss cheese, avocado, egg, applewood-smoked bacon, tomato & 1000 island dressing **GF**

NICOISE 18.95
Field greens, green beans, egg, tomato, dill potatoes, Kalamata olives, soy-lime aioli & herb vinaigrette **GF**

SOUTHWEST CHOPPED SALAD 18.95
Romaine, iceberg & field greens, corn, tomato, red pepper, black beans, tortilla strips & chipotle ranch dressing **GF**

WILLOW ROAD 18.95
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**

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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

8 oz/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

8 oz/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 12/38

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

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

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

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

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

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

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

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

RESERVE

LOUIS JADOT POUILLY FUISSSE | 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

8 oz/BTL

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

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

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

RUTHERFORD HILL MERLOT | Napa Valley, California
 Rich plums, dark cherries, chocolate, savory herb & mocha aromas 19/56

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

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

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

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

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

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