

DINNER 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** | 14.⁹⁵
Add Veggies | 2.⁹⁵

SHRIMP CEVICHE

Gulf shrimp acapulco style, tomato broth, avocado, pico de gallo & tortilla chips **GF** | 15.⁹⁵

HERBED HUMMUS

Housemade flatbread, jicama, carrots, red peppers & cucumbers **GF** | 13.⁹⁵

CHICKEN QUESADILLAS

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

FRIED OR GRILLED CALAMARI

Crispy calamari, pickled banana peppers & spicy marinara sauce | 14.⁹⁵

DOZEN JUMBO CHICKEN WINGS

Buffalo, BBQ or plain with ranch dressing **GF** | 15.⁹⁵

TUNA TARTAR

Ahi tuna, diced red onion, jicama, seame oil & fresh lemon juice, served with crispy lavash | 14.⁹⁵

BAKED GOAT CHEESE

Baked goat cheese with tomato basil sauce & toasted baguette **GF** | 13.⁹⁵

FLATBREADS

MARGHERITA FLATBREAD

Marinara, fresh mozzarella, roma tomatoes, pesto & fresh basil chiffonade **GF** | 13.⁹⁵

SPINACH & GOAT CHEESE FLATBREAD

Goat & mozzarella cheeses, sun-dried tomatoes & garlic spinach **GF** | 13.⁹⁵

SAUSAGE FLATBREAD

Brocolini, roasted garlic & parmesan | 13.⁹⁵

MUSHROOM FLATBREAD

Wild mushrooms, sun-dried tomatoes, rosemary, oregano, grilled onions, fresh mozzarella | 13.⁹⁵

SOUPS

CHICKEN TORTILLA SOUP
Queso fresco & tortilla strips **GF**
cup 4.⁹⁵ bowl 6.⁹⁵

TURKEY CHILI
Sour cream, onions, pasta & cheddar **GF**
cup 5.⁵⁰ bowl 8.⁵⁰

SOUP OF THE DAY
Chef's choice cup 4.⁵⁰ bowl 6.⁵⁰

HAPP SIDES

HOUSEMADE CORNBREAD
Cast iron skillet baked & served with brown sugar butter
8.95

Black Beans
Steamed Broccoli
Sautéed Garlic Spinach
Mashed Potatoes
(Plain, Garlic, Truffle)
Loaded Baked Potato
Wood Oven Roasted Cauliflower
Grilled Asparagus
6.95

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 | 15.⁹⁵
Grilled Shrimp or Skirt Steak | 20.⁹⁵
TILAPIA
Lightly blackened fresh tilapia, chipotle mayo, cabbage slaw & pico de gallo, served in corn tortillas with a side of Mexican rice **GF** | 15.⁹⁵

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 8.⁹⁵

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** | 15.⁹⁵

WEDGE SALAD

Iceberg, applewood-smoked bacon, Danish blue cheese, tomato, red onion & blue cheese dressing | 13.⁹⁵

QUINOA & BEET SALAD

Romaine & kale, duo of red & yellow quinoa, diced red beets, heirloom cherry tomatoes, feta, roasted cauliflower & candied walnuts in a champagne vinaigrette **GF** | 15.⁹⁵

CAESAR SALAD

Romaine, kale, diced tomato, parmesan cheese, croutons & caesar dressing **GF** | 13.⁹⁵

TOSSED COBB SALAD

Romaine, iceberg & field greens, swiss cheese, avocado, egg, applewood-smoked bacon, tomato & 1000 island dressing **GF** | 15.⁹⁵

NICOISE

Field greens, green beans, egg, tomato, dill potatoes, Kalamata olives, soy-lime aioli & herb vinaigrette **GF** | 15.⁹⁵

SOUTHWEST CHOPPED SALAD

Romaine, iceberg & field greens, corn, tomato, red pepper, black beans, tortilla strips & chipotle ranch dressing **GF** | 15.⁹⁵

HAPP SPECIALTIES

CARLOS' SKIRT STEAK FRITES

Grilled 12 oz skirt steak, served on crispy garlic bread with parmesan truffle frites & red wine compound butter **GF** | 28.⁹⁵

GRILLED ATLANTIC SALMON

Grilled salmon served over a bed of coconut rice, topped with pineapple pico de gallo and charred lemon slice **GF** | 24.⁹⁵

SHARONA'S SHRIMP

Grilled jumbo gulf shrimp served on a bed of cauliflower rice, mixed grilled vegetables & pesto sauce **GF** | 28.⁹⁵

FISH & CHIPS

Tecate beer battered fresh cod, french fries & housemade tartar sauce | 19.⁹⁵

LAKE SUPERIOR WHITEFISH

Pan-seared whitefish served over a bed of cauliflower rice, with asparagus, red cabbage, cherry tomatoes salad in a champagne vinaigrette, served with grain mustard lemon sauce **GF** | 24.⁹⁵

ROASTED CAULIFLOWER STEAK

Cauliflower, red pepper coulis, romaine lettuce, pesto, red quinoa | 18.⁹⁵

VEGGIE SKEWERS

Zucchini, pepper medley, mushrooms, onion, balsamic glazed, served over tri color couscous | 18.⁹⁵

MEDITERRANEAN PASTA

Spaghetti, tomatoes, capers, black olives, basil, feta cheese & garlic served with garlic bread and a herb garlic butter sauce | 19.⁹⁵
Add Chicken 4.⁰⁰ | Add Shrimp 6.⁰⁰

GENERAL HAPP'S FRIED CHICKEN

Half a chicken served with french fries & coleslaw | 19.⁹⁵
all white or dark meat add | 4.⁰⁰

BRICK OVEN CHICKEN

Half a bone-in chicken over crispy potato wedges, seasonal salad with cherry tomatoes, red cabbage tossed in a champagne vinaigrette, side of peppercorn sauce | 22.⁹⁵

CHICKEN ENCHILADAS

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

TOMAHAWK PORK CHOP

Grilled 14 oz. pork chop served with garlic mashed potatoes & peppercorn sauce on the side | 27.⁹⁵

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

Cucumber, carrot & red onion slaw, with soy aioli on a brioche bun | 18.⁹⁵

CRISPY CHICKEN SANDWICH

Our juicy, breaded chicken topped with swiss cheese, fresh tomato & our tangy cabbage-kale slaw, served on a brioche bun | 15.⁹⁵

Also available grilled **GF**

PULLED PORK SANDWICH

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

FRENCH DIP

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

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

Prime Beef | 14.⁹⁵
Mexican Turkey | 13.⁹⁵
Grassfed Beef | 16.⁹⁵
Roasted Veggie & Black Bean | 14.⁹⁵

CHEESE | \$1

American
Swiss
Cheddar
Blue
Pepper Jack

TOPPINGS | \$1

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

TOPPINGS CONTINUED | \$.50

Grilled Serranos/Jalapeños
Giardiniera
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