

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

HOUSEMADE CORNBREAD

Cast iron skillet baked & served with brown sugar butter | 9.⁹⁵

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 CALAMARI

Crispy calamari, pickled banana peppers & spicy marinara sauce | 15.⁹⁵

Also available grilled **GF**

JUMBO CHICKEN WINGS

Buffalo, BBQ or plain with ranch or bleu cheese **GF** | 15.⁹⁵

TUNA TARTAR

Ahi tuna, diced red onion, jicama, sesame oil & fresh lemon juice, served with crispy lavash | 16.⁹⁵

BAKED GOAT CHEESE

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

FLATBREADS

MARGHERITA

Fresh mozzarella, roma tomatoes, pesto & fresh basil chiffonade **GF** | 14.⁹⁵

SPINACH & GOAT CHEESE

Goat & mozzarella cheeses, sun-dried tomatoes & garlic spinach **GF** | 14.⁹⁵

FLATBREAD OF THE DAY

Please ask server for details | **MP**

SOUPS

CHICKEN TORTILLA

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 **MP** bowl **MP**

HAPP SIDES

Roasted Vegetables

Sautéed Garlic Spinach

Mashed Potatoes
(Plain, Garlic, Truffle)

Wood Oven Roasted Cauliflower

Roasted Brussels Sprouts

Baked Beans

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

TUNA

Lightly blackened fresh tuna, chipotle mayo, cabbage slaw & pico de gallo, served in corn tortillas with a side of Mexican rice **GF** | 20.⁹⁵

SALADS

ADD PROTEIN:

grilled or blackened chicken 4.⁹⁵ | BBQ pork 4.⁹⁵
shrimp 7.⁹⁵ | salmon 8.⁹⁵ | tuna 8.⁹⁵ | 6 oz skirt steak 12.⁹⁵

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

GRILLED WATERMELON

Jumbo shrimp, grilled watermelon, arugula, red onion, heirloom tomato & mint with lemon horseradish dressing **GF** | 25.⁹⁵

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** | 15.⁹⁵

CAESAR

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

COBB

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

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 with parmesan truffle frites & garlic herb butter **GF** | 34.⁹⁵

GRILLED ATLANTIC SALMON

Israeli cous cous, tomato, roasted artichoke, spinach with smoked tomato dressing **GF** | 26.⁹⁵

GRILLED JUMBO SHRIMP

Coconut infused rice, mango-pepper relish **GF** | 27.⁹⁵

FISH OF THE DAY

Ask your server for details **GF** | **MP**

FISH & CHIPS

Tecate beer battered fresh cod, french fries & housemade tartar sauce | 20.⁹⁵

LOBSTER ROLL

Maine lobster, serrano chilis, mango, red onion, celery, jicama, lemon mayonnaise | 30.⁹⁵

GENERAL HAPP'S FRIED CHICKEN

Half a chicken served with french fries & coleslaw | 24.⁹⁵
all white or dark meat add | 2.⁰⁰

SMOKED CHICKEN PENNE

House smoked chicken, peppers & corn tossed in a chipotle cream | 22.⁹⁵

CHICKEN ENCHILADAS

Pulled chicken tinga wrapped in corn tortillas, creamy tomatillo salsa, Chihuahua cheese, sour cream, pico de gallo & Mexican rice **GF** | 20.⁹⁵

BBQ RIBS

Housemade coleslaw & baked beans
Full | 30.⁹⁵ Half | 17.⁹⁵

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

BLACKENED TUNA STEAK

Cabbage slaw, with soy aioli on a brioche bun **GF** | 19.⁹⁵

CRISPY CHICKEN

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

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** | 20.⁹⁵

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 | 15.⁹⁵

Bison | 17.⁹⁵

Roasted Veggie & Black Bean | 14.⁹⁵

CHEESE | \$1

American

Swiss

Cheddar

Blue

Pepper Jack

TOPPINGS | \$2.00

Applewood-Smoked Bacon

Sunny Side Up Egg

Avocado

Guacamole

TOPPINGS CONTINUED | \$.50

Grilled Serranos/Jalapeños

Pickles

Pico de Gallo

Crispy Onions

Sautéed Mushrooms

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

LIBATIONS

SIGNATURE COCKTAILS

CADILLAC MARGARITA | \$15
Nosotros Reposado,
Grand Marnier & Fresh Lime Juice

ITALIAN SODA | \$14
Amoro Nonino, Sarlino Orange,
Campari & Prosecco

OAXACA OLD FASHIONED | \$14
Nosotros Mezcal, Nosotros Reposado,
Mole Bitters, Agave

PICK YOUR MULE | \$14
Moscow - Tito's
Kentucky - Jeffersons
Fiesta - Altos Plata

JUNGLE BIRD | \$13
Plantation Rum, Campari,
Pineapple Juice & Fresh Lime

MAN-HAPP-INN | \$15
Coopercraft Bourbon, Sweet Vermouth, Cherry Juice,
Leather Bitters, Luxardo Cherry
Ask about our barrel aged option

PALOMA | \$14
Dos Hombres Mezcal Grapefruit & Squirt

NORTHSHORE | \$14
Fresh Cucumber, Soto Sake, Botanist Gin

SMASH OF THE WEEK | \$14
Wolfe Point Distillery
"Happ Inn" Barrel Pick Bourbon

SPARKLING

GL/BTL

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

BISOL JEIO PROSECCO ROSE | France
Scent of rose, hints of fresh fruit and lychee 13/46

CA' FURLAN "CUVEE BEATRICE" PROSECCO | Italy
Nose of lemon, melon, white peach, pear and white flowers 12/42

WHITES

GL/BTL

TERLATO PINOT GRIGIO | Friuli, Italy
Peach, apricot, citrus & honeysuckle aromas with apple & stone fruit flavors 14/50

CHÂTEAU LA FREYNELLE BORDEAUX BLANC | Bordeaux, France
Floral & stone fruit aromas with a hint of Meyer lemon 12/42

OYSTER BAY SAUVIGNON BLANC | Marlborough, New Zealand
Tropical fruit & gooseberry flavors with an abundant bouquet 13/46

THE BEACH ROSE BY WHISPERING ANGEL | France
Ripe red raspberry, strawberry & apricot backed by red berry notes 13/46

DR PAULY BERGWEILER "NOBLE HOUSE" RIESLING MOSEL | Germany
Notes of green apple, pear, Meyer lemon & fine minerality 12/42

FERRARI-CARANO CHARDONNAY | Sonoma County, California
Full-bodied with baked apple, marshmallow, pear, citrus & oak aromas 13/46

SONOMA-CUTRER CHARDONNAY | Russian River, California
Lime, lemon & grapefruit flavors with peach & barrel spice 17/62

BOTTLES

FINCA FEROES VERDEJO | Burgundy, France
Dry fresh elegant wine with a hint o peach & green apple 40

SERENITY WHITE BLEND | Burgundy, France
Notes of honeydew, jasmine, ripe pear, white peach & grapefruit 42

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

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

PRIDE MOUNTAIN CHARDONNAY | Napa, California
Lemon curd and honey crisp apple, nose white peach & brioche on the palate 90

REDS

GL/BTL

BRASSFIELD PINOT NOIR | Lake County, California
Warm baking spice aromas with black cherry and mulled plum flavors 13/46

MEIOMI PINOT NOIR | Santa Maria Valley, California
Slight earthiness with fresh cranberry, candy apple & malted vanilla aromas 15/54

FINCA DECERO MALBEC | Mendoza, Argentina
Black raspberries, dark cherry & violet aromas 13/46

THE ATOM "GOD PARTICLE" CABERNET | California
Aromas of black pepper and currant with flavors of violet, tobacco and licorice 14/50

ICONOCLAST CABERNET BY "CHIMNEY ROCK" | Napa Valley, California
Bold bright dark fruit flavors with hints of baking spice and a long smooth finish 20/74

THREAD COUNT BY QUILT | Northern Coast, California
Bing cherry,blackberry, ripe fig finishes with cherry cola 14/50

COTES DU RHONE "FAMILLE PERRIN" | Southern Rhone, France
Dark ruby color with an intense cherry nose 13/46

ALLEGRI "PALAZZO DELLA TORRE" | Italy
Light hints of raisins with notes of vanilla and clove 14/50

JUAN GIL | Jumilla, Spain
Ripe dark berry and cherry, floral notes with a touch of smoke, rich and silky tannins 13/46

BOTTLES

LOUIS M. MARTINI | Napa Valley, California
Bold bright dark fruit flavors with hints of baking spice and a long smooth finish 95

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

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

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 60

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

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

WHISKEYS

The Dead Rabbit
West Cork - Bog Oak
Bushmills 16 yr.
Westward Single Malt
Riegers
Woodinville
Takamine 8 yr.
Highest Campfire
George Dickell B.I.B.

BOURBON

Hillrock Solera
Bardstown
Blue Run
Old Elk
Chicken Cock
Sweetens Cove
Fox & Oden
J.M. Murray Hill Club
Joseph Magnus Cigar Blend

SCOTCH

Bruichladdich
Gauldrons
Lagavulin 8 yr.
Aberlour 12 yr.
Coal Ila 12 yr.
Oban 14 yr.
TBWC Bowmore 15 yr.
Macallen 18 yr.
Mucky Muck 25 yr.

TEQUILA/MEZCAL

La Adelita Blanco
Cayeya Repo
Compoveda Repo
Cincoro Repo
Compoveda Extra Anejo
Goza Repo
Insolito Blanco
Insolito Repo
Xicali Anejo Mezcal

RUM

Plantation XO
10 to 1
Four Square
Ron Zacapa Negro
Equiano Dark
Bombu XO
R.L. Seale 12yr
Cihuatan 8yr
Don Poncho 18yr