

# 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>

### HOUSEMADE CORNBREAD

Cast iron skillet baked & served with brown sugar butter | 9.<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 | 15.<sup>95</sup>

Also available grilled **GF**

### JUMBO CHICKEN WINGS

Buffalo, BBQ or plain with ranch or bleu cheese **GF** | 15.<sup>95</sup>

### TUNA TARTAR

Ahi tuna, diced red onion, jicama, sesame 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

Fresh mozzarella, roma tomatoes, pesto & fresh basil chiffonade **GF** | 14.<sup>95</sup>

### SPINACH & GOAT CHEESE

Goat & mozzarella cheeses, sun-dried tomatoes & garlic spinach **GF** | 14.<sup>95</sup>

### FLATBREAD OF THE DAY

Please ask server for details | **MP**

## 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.<sup>50</sup>  
Turkey Chili add | 1.<sup>95</sup>

## 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 6.<sup>95</sup> bowl 9.<sup>95</sup>

**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

## SALADS

### ADD PROTEIN:

grilled or blackened chicken 4.<sup>95</sup> | BBQ pork 4.<sup>95</sup>  
shrimp 7.<sup>95</sup> | salmon 8.<sup>95</sup> | tuna 8.<sup>95</sup> | 6 oz skirt steak 12.<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>

### GRILLED WATERMELON

Jumbo shrimp, grilled watermelon, arugula, red onion, heirloom tomato & mint with lemon horseradish dressing **GF** | 25.<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>

### 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

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 | 20.<sup>95</sup>

### FISH & CHIPS

Tecate beer battered fresh cod, french fries & housemade tartar sauce | 20.<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 & garlic herb butter **GF** | 34.<sup>95</sup>

### BBQ RIBS

Housemade coleslaw & baked beans  
HALF | 17.<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** | 20.<sup>95</sup>

### BUFFALO CHICKEN SANDWICH

Our juicy breaded chicken tossed in buffalo sauce topped with bleu cheese, tomato, lettuce & onion | 15.<sup>95</sup>  
Also available grilled **GF**

### BLT CLUB

Applewood smoked bacon, lettuce, tomato and mayo | 14.<sup>95</sup>

### GRILLED ATLANTIC SALMON

Over roasted seasonal vegetables with charred lemon **GF** | 24.<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>

### TUNA

Lightly blackened fresh tuna, chipotle mayo, cabbage slaw & pico de gallo, served in corn tortillas with a side of Mexican rice **GF** | 20.<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** | 19.<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>  
Bison | 17.<sup>95</sup>  
Roasted Veggie & Black Bean | 14.<sup>95</sup>

### 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.  
Muckety 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