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HOULIHAN'S

# specials

# MENU

Our latest specials pack a delicious punch, **with flavor inspirations from around the world.** They're available for a limited time, but let us know what you think. Your feedback may help move an item back to our everyday menu. Tag your thoughts using **#SoEatingThis** + **@houlihans**.

## starters

### CRISPY BBQ CARNITAS LETTUCE WRAPS

crispy, slow-roasted BBQ carnitas, lettuce cups, jicama radish slaw with lemon vinaigrette, pickled red onion, BBQ sauce \$11.75

### AVOCADO TOAST<sup>v</sup>

fresh avocado with jalapeno, onion & cilantro on toasted Turano rustic bread, fresh sliced burrata cheese, extra virgin olive oil drizzle, fresh cracked black pepper, parsley \$10.95

## entrées

### KOREAN CHICKEN

marinated chicken breast, gochujang (a Korean hot chili paste) sauce, charred pineapple brown rice, garlic green beans, pineapple relish. *Available grilled or fried.* \$15.50

### TILAPIA WITH CITRUS CRAB SALAD

pan seared tilapia, lump blue crab citrus salad with oranges, cilantro, red peppers & green onion, charred pineapple brown rice \$17.95 | small \$14.95

### BUCATINI MARINARA<sup>v</sup>

traditionally-prepared central Italian dish with long, hollow-center pasta, oven roasted tomatoes, marinara, herb bread crumbs, garlic whipped ricotta \$14.95

## cocktails

### CUCUMBER MINT REFRESHER

Hendrick's, fresh squeezed lemon juice, mint simple syrup, La Marca Prosecco \$9.00



### BLUE TABOO

Bacardi Pineapple Rum, blue curacao, club soda and Owl's Brew Coco-Lada – black tea handcrafted in small batches with coconut water, chai spices and pineapple juice \$8.50

<sup>v</sup> Meatless items.

<sup>†</sup> We use nuts and nut based oils in these menu items. If you are allergic to nuts or any other foods, please let us know.

<sup>\*</sup> Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

## APPS + SHAREABLES

**ORGANIC POTSTICKERS** traditionally prepared ginger pork pan-fried dumplings with sriracha and spicy soy sauce \$9.50

**FIRECRACKER SHRIMP** lightly fried shrimp tossed in a thai chile sauce over banana-ginger dressed napa slaw \$9.95

**WHITE BEAN & ARTICHOKE HUMMUS<sup>v</sup>** with grilled pita, kalamata olives & basil oil \$9.50

**SPICY CHICKEN AND AVOCADO EGGROLLS** served with sour cream & house salsa \$9.75

**CHICKEN TENDERS** traditional or buffalo style \$9.75

**SPINACH DIP** with cheesy lavosh crackers \$9.75

**HOULIHAN'S FAMOUS 'SHROOMS<sup>v</sup>** panko crusted and garlic-herb cream cheese stuffed mushrooms with creamy horseradish sauce (7) \$9.75

**CHAR-CRUSTED AHI TUNA<sup>+</sup>** with soy glaze, wasabi mayo and asian slaw \$10.95

**CALAMARI** lightly dusted in seasoned flour and fried crisp to order with sriracha, lime, and sesame-ginger soy \$9.95

**CHIPOTLE CHICKEN NACHOS** chili roasted chicken, pepper jack, cheddar and chipotle cheese sauce, jalapenos, tomato, cilantro, guacamole, sour cream, house salsa \$10.95

**CHICKEN LETTUCE WRAPS<sup>+</sup>** sweet and savory sesame-glazed chicken, carrots, scallions and crispy wontons, peanut ginger sauce \$9.75

**CHICKEN WINGS** choose thai chile glazed with sesame-ginger sauce or buffalo style with bleu cheese dressing \$10.25

**SLIDERS** Single \$3.75 | 3-pak \$10.50

**POT ROAST** with red wine mushroom gravy and crispy fried onions

**PULLED PORK** slow smoked, tossed in BBQ and topped with parmesan-crusting fried pickles

**PRIME BLACK ANGUS MINI BURGER<sup>+</sup>** with aged cheddar & ranch-style greens

## FLATBREADS

**MARGHERITA FLATBREAD<sup>v</sup>** sliced Roma tomatoes, basil, fresh mozzarella, marinara \$9.75

**BBQ CHICKEN FLATBREAD** red onions, cilantro, pepper jack, romano and cheddar cheese, sour cream drizzle \$9.75

## HANDHELDS

Add a bowl of homemade soup or side salad for \$2.95

**GRILLED SALMON BLT<sup>+</sup>** ancho-honey glazed salmon, texas toast, applewood smoked bacon, lemon pepper mayo, choice of side \$13.25

**SO. CAL FISH TACOS** chipotle mayo, panko-breaded tilapia, napa cabbage, honey cumin dressing, chips & house salsa \$10.95 *excellent with a glass of Kendall Jackson Chardonnay*

**BRENTWOOD CHICKEN SANDWICH** applewood smoked bacon, gouda cheese, dijon mayo, baby greens, tomato & red onion on a buttered, toasted bun with choice of side \$10.95

**SOUTHWEST GRILLED CHICKEN WRAP<sup>+</sup>** spicy pecans, red peppers, bacon, tortilla straws, pepper jack, garlic ranch, chips & house salsa \$10.25

**FRENCH DIP** slow roasted and thin-sliced angus roast beef, swiss cheese on a toasted baguette with au jus and horseradish mayo, choice of side \$13.95

**FARMHOUSE CLUB<sup>\*</sup>** smoked ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, whole-grain bread, choice of side \$12.95

**CLASSIC REUBEN** lean corned beef, bavarian sauerkraut, swiss cheese, thousand island dressing on marbled rye, choice of side \$11.75

**VEGGIE BURGER** black bean and roasted vegetable patty topped with aged cheddar and ranch-style greens, served with fried \$10.25

**ACHIOTE SHRIMP TACOS** chipotle-achiote marinated shrimp, napa cabbage, chipotle mayo and honey cumin dressing, pico de gallo, flour tortillas, sour cream drizzle and chips & salsa \$13.95

**THE KANSAS CITY PRIME BURGER<sup>+</sup>** hand-formed Iowa Premium USDA Prime Black Angus beef patty, topped with smoked pork, brown-sugar bacon, crisp onion straws, sharp cheddar & house Kansas City-style BBQ sauce, served with french fries \$13.95

**PRIME BLACK ANGUS BURGER<sup>+</sup>** hand-formed Iowa Premium USDA Prime Black Angus beef patty, crisp lettuce, tomato & red onion on a buttered, toasted bun with french fries \$11.95 **Add 50¢ each for applewood smoked bacon, sautéed mushrooms or cheese** (aged cheddar, american, swiss, gorgonzola, gouda or provolone). BBQ sauce available upon request.

**QUALITY IN, QUALITY OUT** Serving great food starts with great ingredients. We proudly source ingredients from partners committed to quality, authenticity and practices that work to create a sustainable future. Thanks to our partners like Iowa Premium (IA), Belgioioso (WI) and Earthbound Farms Organic (CA) for making us look (and taste) so good.

## ENTRÉE SALADS

Add a bowl of homemade soup for \$2.95

**ORGANIC POWER GREENS SALAD<sup>v†</sup>** toasted almonds, blueberries, blackberries, strawberries, goat cheese, poppyseed dressing, organic baby kale-spinach-chard blend \$12.25  
*with grilled chicken \$14.95 | with grilled atlantic salmon \$15.95*

**CHAR-CRUSTED AHI TUNA SALAD<sup>†\*</sup>** napa, iceberg and spinach with cashews, banana chips, carrots, scallions, cilantro, crispy wontons, banana-ginger vinaigrette \$14.75

**BBQ SALMON SALAD<sup>†\*</sup>** (5oz.) grilled atlantic salmon fillet basted with tangy BBQ sauce, chilled greens, mandarin oranges, spiced pecans, corn tortillas \$13.75

**HEARTLAND GRILLED CHICKEN SALAD<sup>†</sup>** applewood smoked bacon, sharp aged cheddar, spicy pecans, red peppers, tomatoes, red onions, croutons, garlic ranch \$13.75 | *Also available with breaded chicken tenders.*

**CHICKEN ASIAN CHOP CHOP<sup>†</sup>** sautéed sesame-glazed chicken, napa salad, snow peas, roasted peanuts, red bell peppers, jicama, crispy wontons, peanut-ginger dressing \$13.75

**BUFFALO BLEU SALAD<sup>†</sup>** buffalo chicken tenders, applewood smoked bacon, sharp cheddar, croutons, spicy pecans, red bell peppers, tomatoes, red onions, gorgonzola, garlic ranch \$13.75

**CHICKEN CAESAR SALAD** grilled herb-marinated chicken breast, chopped romaine, romano cheese, warm polenta croutons, caesar dressing \$13.75

**RANCHHOUSE STEAK SALAD<sup>\*</sup>** premium top sirloin, white cheddar, tomatoes, ranch & onion straws \$14.95  
*excellent with a glass of Louis Martini Cabernet Sauvignon*

## SEAFOOD<sup>\*</sup>

Add a bowl of homemade soup or side salad for \$2.95

**SEARED GEORGES BANK SCALLOPS<sup>\*</sup>** wild-caught sea scallops, lemon-asparagus risotto, baby arugula, basil-infused olive oil \$22.95 small \$14.95

**GRILLED ATLANTIC SALMON<sup>\*</sup>** (5oz.) sustainably-raised salmon, basted with lemon-dill butter and served with honest gold mashers and choice of vegetable \$15.95

**FISH & CHIPS** Sam Adams batter-fried fish, french fries, dill tartar sauce, malt vinegar and chipotle slaw \$14.95

**CHILE LIME SHRIMP<sup>\*</sup>** (8) marinated in tomatillo & lime juice, pico rice, black beans, chipotle mayo dipping sauce \$17.95

## PREMIUM BLACK ANGUS STEAKS<sup>\*</sup>

Our premium Black Angus aged steaks are hand-selected for dense marbling and hand-trimmed for superior cuts. All of our fresh beef is Midwestern raised, grain fed and aged a minimum of 28 days.

All steaks are served with your choice of two sides (at left).  
Served with your choice of homemade soup or side salad.

### TOP SIRLOIN

9 OZ. TOP SIRLOIN \$23.95

### BARREL-CUT FILET MIGNON

The juiciest, center-of-the-center cut filet for optimal flavor.

6 OZ. CENTER-CUT FILET MIGNON \$27.95

4 OZ. PETITE CENTER-CUT FILET MIGNON \$14.95

### CLASSIC KANSAS CITY STRIP

12 OZ. GRAIN FED KC STRIP \$26.95

## MAINS

Add a bowl of homemade soup or side salad for \$2.95

**THAI GRILLED CHICKEN** spicy-sweet grilled chicken served with pineapple brown rice, grilled asparagus and sesame-ginger soy \$14.95

**STUFFED CHICKEN BREAST** crisp, panko-breaded chicken breast stuffed with garlic-herb cream cheese, served with choice of vegetable and honest gold mashers \$16.95

*excellent with a glass of Kim Crawford Sauvignon Blanc*

**CRISPY CHICKEN TENDERS** with french fries, choice of vegetable and honey mustard \$16.95

**CHICKEN FETTUCCINE ALFREDO** garlic and herb-marinated grilled chicken over fettuccine in a rich, buttery cream sauce with fontina, provolone and grated romano \$15.95

**CHICKEN PARMESAN** herb-crusting, sautéed chicken breast topped with marinara and asiago, fontina, provolone and romano cheeses over fettuccine \$18.95 | small \$13.95

**DOWN HOME ANGUS BEEF POT ROAST** honest gold mashers, homestyle vegetables, crispy fried onions and red wine mushroom gravy \$16.95

**PRIME MEATLOAF<sup>+</sup>** Iowa Premium USDA Prime Black Angus beef meatloaf over honest gold mashers, crispy fried onions, red wine mushroom gravy and choice of vegetable \$14.50

**JAMBALAYA** cajun sausage, chicken and shrimp in a hearty creole sauce over rice \$19.95

**SIZZLING FAJITAS<sup>\*</sup>** bell peppers and onions, warm flour tortillas, traditional accompaniments Veggie \$14.95 | Chicken \$17.95 Steak or Combo \$19.95

Meatless items are indicated with a "v"

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## SIDE SALADS

**HOUSE SALAD** bacon, corn, croutons, choice of bleu cheese or cheddar & ranch or balsamic vinaigrette \$4.95

**CAESAR SALAD** chopped romaine, garlic herb croutons, romano cheese \$4.95

**TUSCAN WHITE BEAN SALAD<sup>v</sup>** goat cheese, tomatoes, balsamic & tuscan toast \$4.95

## HOMEMADE SOUPS

**ROASTED TOMATO BISQUE<sup>v</sup>** with grilled cheese fritters \$4.95

**CHICKEN TORTILLA SOUP** naturally lean chicken, anaheim chiles, crisp tortilla strips, lime \$4.95

**OUR ORIGINAL BAKED POTATO SOUP** with bacon, scallions & cheddar \$4.95

**FRENCH ONION SOUP** with rich beef broth, sherry & melted provolone \$4.95

## SIDES | \$3.95

BROWN RICE WITH PINEAPPLE<sup>v</sup>

HONEST GOLD MASHED POTATOES<sup>v</sup>

FRENCH FRIES<sup>v</sup>

TORTILLA CHIPS & HOUSEMADE SALSA<sup>v</sup>

GREEN BEANS<sup>v</sup>

BROCCOLI<sup>v</sup>

ASPARAGUS<sup>v</sup>

BLACK BEANS & RICE<sup>v</sup>

FRESH FRUIT<sup>v</sup>

## chop talk

### STORIES FROM THE KITCHEN

#### Stuffed Chicken Breast = Hammer Time

*It starts each morning with a hand-trimmed, skinless, boneless chicken breast. We pound it thin with a meat mallet 'til our biceps are basically swollen and awesome. It's loud, but so is the music blaring overhead—the doors aren't open yet. Next, we stuff it with this insane, addicting filling of cream cheese, buttermilk, onion, garlic, parsley, thyme...and a bunch of other tasty stuff. We can't tell you all of our secrets.*

*We season up some flour and dredge the stuffed breast in it, then coat with buttermilk batter and roll it around in panko bread crumbs, which gives it more crunch than the Cap'n. We serve a lot of these gems, so all this prep work takes us awhile and a few pots of coffee.*

*Once open for biz and an order is called back (kitchen speak), we fire up a sauté pan, add a little olive oil and cook 'til GBD (more kitchen slang for 'golden-brown and delicious.') Top with lemon-dill butter, then serve with fresh veggies and our Yukon gold mashers. For best results, enjoy with a glass or two of chardonnay.*

## BUBBLES

	6 oz.	9 oz.	btl.
<b>DOMAINE STE MICHELLE BRUT</b> Washington Delicate flavors of apples & citrus with lively acidity	9		35
<b>CHANDON (MINI BOTTLE)</b> Italy Dry, fresh & light with a hint of white peach & golden apple			12

## WHITE WINE

### RIESLING

<b>CHATEAU STE. MICHELLE RIESLING</b> Columbia Valley, WA Off-dry with juicy pear, peach & subtle mineral notes	10	13	38
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### SAUVIGNON BLANC

<b>KIM CRAWFORD SAUVIGNON BLANC</b> New Zealand Pineapple, passionfruit, stonefruit, hint of herbaceousness	12	15	48
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### PINOT GRIGIO

<b>ECCO DOMANI PINOT GRIGIO</b> Italy Light-bodied, notes of apple, pineapple & tropical fruit	8	11	30
<b>SANTA MARGHERITA PINOT GRIGIO</b> Italy Dry & versatile with flavor of golden apple & citrus fruit	16	24	65

### CHARDONNAY

<b>TWO VINES CHARDONNAY</b> Columbia Valley, WA Vibrant orchard fruit with hints of citrus & toasty oak	8	11	30
<b>KENDALL JACKSON VINTNER'S RESERVE CHARDONNAY</b> California Tropical fruit, citrus, vanilla, honey & a hint of oak	11	14	42

### OTHER WHITES

<b>SEVEN DAUGHTERS MOSCATO</b> Santa Barbara, CA Sweet & floral with notes of peach & honey	9	12	34
<b>SOKOL BLOSSER EVOLUTION WHITE BLEND</b> Oregon Off-dry with tropical fruits and a crisp finish	12	15	46

## RED WINE

### MERLOT

<b>14 HANDS MERLOT</b> Columbia Valley, WA Notes of blackberry, cherries, spice, dark stonefruits	9	12	34
<b>J. LOHR LOS OSOS MERLOT</b> Paso Robles, CA Soft red wine with notes of black cherry, cedar & dark chocolate	13	16	50

### PINOT NOIR

<b>ESTANCIA PINOT NOIR</b> Monterey, CA Medium-bodied with rich, concentrated fruit flavors	12	15	46
<b>ERATH PINOT NOIR</b> Oregon Red plum, cranberry & sage with food-friendly acidity	18	27	75

### CABERNET

<b>MAIN ST. WINERY CABERNET SAUVIGNON</b> California Full-bodied & balanced with plum, berry & cedar notes	11	14	45
<b>LOUIS M. MARTINI CABERNET SAUVIGNON</b> California Red cherry, plum & blackberry with dry creek earthiness	13	16	50
<b>FREI BROTHERS RESERVE CABERNET SAUVIGNON</b> Alexander Valley, CA Blackberry, raspberry, cedar & tobacco with a velvety finish	18	27	75

### MALBEC

<b>DOÑA PAULA ESTATE MALBEC</b> Argentina Black fruit & violet with notes of mineral & graphite	12	15	46
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### OTHER REDS / BLENDS

<b>SHOOFLY SHIRAZ</b> Australia Ripe blackberry flavors with hints of toasty oak	10	13	38
<b>GHOST PINES RED BLEND</b> California Full-bodied with dark fruit, salted caramel & truffle notes	12	15	46



Houlihan's is one of the few Project ReCORK drop off points in the city, where you can bring your natural wine corks in to be recycled. Join us to keep corks out of landfills.

**RE CORK**

## THE WORD

"HOTTEST HAPPY HOUR"  
*Alive Magazine*  
ST. LOUIS, MO

"ONE OF KANSAS CITY'S BEST HAPPY HOURS"  
*KC Magazine*  
KANSAS CITY, MO

"MOST CREATIVE APPETIZERS"  
*Riverfront Times*  
ST. LOUIS, MO

"READERS' CHOICE FOR FAVORITE MARTINI"  
*Addison Magazine*  
DALLAS, TX

**H**  
**HOULIHAN'S**

## THE MINI BAR

Choose your flight of any 3 mini martinis and sparkling cocktails below \$11.00

*All minis are also available in full-size martini \$9.50*

**HIBISCUS MINI** Absolut Hibiskus Vodka, Solerno Premium Blood Orange Liqueur, fresh lemon, cranberry

**MANDARIN MINI** Absolut Mandrin, Malibu Coconut Rum, mango, fresh lemon and orange juices

**X-RATED FLIRTINI MINI** Premium French vodka infused with organic blood orange juice, mango, and Brazilian passion fruit topped with Mionetto Prosecco

**COSMO MINI** Absolut Acai Berri, triple sec, fresh lime, cranberry juice

**ADAM & EVE MINI** Absolut, DeKuper Sour Apple Pucker, fresh lemonade

**LEMON DROP MINI** Absolut Citron & our fresh lemonade

## SPECIALTY COCKTAILS

**CUBANO MOJITO** Bacardi Rum, mint, sugar, fresh lime, soda. Choose from traditional, blueberry, mango, pomegranate, raspberry, or strawberry \$8.50

**SPICED MAI TAI** Sailor Jerry Spiced Rum, DiSaronno orange, pineapple, lime & cinnamon \$9.50

**STRAWBERRY BASIL LEMONADE** Plymouth Gin, fresh squeezed lemon, strawberries & basil \$8.50

**BLACK CHERRY MOJITO** Cruzan Black Cherry Rum, fresh lime juice, muddled mint, club soda \$9.50

## MARGARITAS

**1800 GRAND MARGARITA** 1800 Reposado Tequila, Grand Marnier, fresh sweet and sour \$10.00

**SOUTH SEAS MARGARITA** Cabo Wabo Tequila, guava, strawberry, mango, fresh sweet and sour \$11.00

## BOTTLES & DRAFTS

We are proud to support our local craft brewers.

Be sure to ask your server about our local and seasonal options, available in bottle or draft.

### DOMESTIC

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, O'Doul's N/A, Yuengling

### MICROBREW/CRAFT

Angry Orchard Crisp Cider, Blue Moon Belgian White, Fat Tire, Samuel Adams Boston Lager, Samuel Adams Seasonal

### IMPORT

Amstel Light, Corona Extra, Guinness, Heineken, Hoegaarden Witbier, Stella Artois

**SAILOR JERRY®**

## LONG ISLAND ICED TEAS

Sailor Jerry Rum, vodka, gin, sweet & sour plus varied ingredients below.  
**Glass \$8.95 | 1 Liter Pitcher \$13.95**

Sailor Jerry is a 92-proof spiced rum named after Norman "Sailor Jerry" Collins, an influential tattoo artist known for his work tattooing sailors. Though higher in proof than most rum, it's surprisingly smooth on the finish.

**GEORGIA PEACH** Peachtree Schnapps, cranberry

**KENTUCKY** Jim Beam Bourbon, cranberry

**RASPBERRY** DeKuyper Razzmatazz, cranberry

**TENNESSEE** Jack Daniel's Whiskey, cranberry

**TEXAS** Tequila, triple sec, Coke

**TEXAS BEACH** Tequila, triple sec, cranberry

**ANGRY ORCHARD** Jameson Irish Whiskey,

Sailor Jerry Spiced Rum, Absolut

Citron Vodka, Cointreau, topped with

Angry Orchard Hard Crisp Apple Cider

**Glass \$9.95 | 1 Liter Pitcher \$14.95**