



## small plates

### A little of this. A little of that. Taste around.

In general, 2-4 plates per person would comprise a traditional full meal.

Vegetarian items are indicated with a "V". We are **not** a gluten-free environment, but items indicated by "G" have gluten-free *ingredients*

### dips, rolls, etc.

<b>WHITE BEAN &amp; ARTICHOKE HUMMUS</b> <sup>V</sup> with grilled pita and marinated olives .....	\$6
<b>SPICY CHICKEN AND AVOCADO EGGROLLS</b> with sour cream .....	\$5
<b>ASIAN STYLE RIBS</b> <sup>†</sup> sweet Thai-chile glaze, peanut-ginger slaw .....	\$7
<b>CHICKEN SKEWERS</b> <sup>G†</sup> with mint yogurt & cilantro-peanut pesto .....	\$5
<b>GRILLED SHRIMP AZTECA</b> guacamole, sweet corn tamale cake .....	\$6
<b>THAI NOODLE BOWL</b> <sup>V†</sup> ginger-peanut noodles (chilled), cilantro, basil, Napa cabbage .....	\$5
Add 3 spicy Thai barbecued shrimp or Tandoori chicken skewers .....	\$3.5
<b>MINI SPINACH DIP AND TORTILLA CHIPS</b> .....	\$5
<b>JUMBO STUFFED 'SHROOMS</b> <sup>V</sup> (3) with creamy horseradish sauce .....	\$4
<b>VIETNAMESE SHRIMP SPRING ROLLS</b> a trio of sauces .....	\$5
<b>GOAT CHEESE &amp; ARTICHOKE POPPERS</b> <sup>V</sup> with fresh thyme and lemon zest .....	\$5

### flatbread pizzas

<b>WILD MUSHROOM AND ARUGULA FLATBREAD</b> <sup>V</sup> with white truffle vinaigrette .....	\$6
<b>BBQ CHICKEN FLATBREAD</b> with red onions and cilantro .....	\$6
<b>ROASTED VEGETABLE FLATBREAD</b> <sup>V</sup> with balsamic tomatoes, onions & goat cheese .....	\$6
<b>ITALIAN SAUSAGE FLATBREAD</b> with fresh mozzarella .....	\$6

### frites bar



<b>DISCO FRIES</b> Canadian 'poutine' (poot-sin) style with melty mozzarella, slow cooked pot roast and gravy .....	\$4
<b>PARMESAN FRITES</b> <sup>V</sup> with trio of sauces .....	\$2.5
<b>TRUCKSTOP FRIES</b> <sup>V</sup> covered in chipotle cheese sauce .....	\$3
<b>PICKLE 'FRIES'</b> <sup>V</sup> with horseradish and honey mustard sauces .....	\$4
<b>AMERICAN FRIES</b> <sup>V</sup> straight up with Heinz .....	\$2

### salads & soup

<b>GRILLED ASPARAGUS SALAD</b> <sup>V†</sup> honey roasted walnuts & gorgonzola .....	\$5
<b>CAESAR SALAD</b> .....	\$4
<b>CHOP SALAD</b> bacon, corn, croutons, tomatoes, choice of cheese & dressing .....	\$4
<b>TUSCAN WHITE BEAN SALAD</b> <sup>V</sup> goat cheese, tomatoes, balsamic & Tuscan toast .....	\$4
<b>SPINACH SALAD</b> <sup>V†</sup> toasted hazelnuts, kiwi, fresh berries, poppyseed dressing .....	\$4
<b>SOUPS</b> French Onion, Baked Potato or Chicken Tortilla .....	\$3

### slider pit



Sold individually or get a 3-pack for \$9.5	
<b>MINI CHICAGO DOG</b> 'extreme green' pickle relish, sport pepper .....	\$3.5
<b>POT ROAST SLIDER</b> with red wine gravy and fried onion straws .....	\$3.5
<b>PULLED SMOKED PORK SLIDER</b> topped with pickle 'fries' .....	\$3.5
<b>CREEKSTONE FARMS MINI BURGER</b> premium Black Angus beef with aged cheddar and ranch-style greens .....	\$3.5
<b>VEGGIE MINI BURGER</b> <sup>V</sup> black bean & chickpea veggie burger topped with aged cheddar and ranch-style greens .....	\$3.5
<b>SLIDER COUTURE</b> any slider with a mini bottle of Chandon bubbly .....	\$10.5

### mini entrees

<b>FANCY SPAGHETTI</b> wide noodles, homemade beef & pork tomato sauce .....	\$6
<b>GRILLED PETITE ATLANTIC SALMON</b> <sup>G</sup> over honest gold mashers .....	\$8
<b>SEARED SEA SCALLOPS</b> <sup>G</sup> over honest gold mashers .....	\$9
<b>GRILLED 4 OZ. PETITE FILET MIGNON</b> <sup>G†</sup> with French fries .....	\$10
<b>CHICKEN CORDON BLEU</b> over honest gold mashers & fresh vegetables .....	\$8
<b>MAC &amp; CHEESE</b> bacon, scallions, bread crumbs & sour cream .....	\$6

### big small plates

Oversized appetizers meant for serious sharing.

<b>CHIPOTLE CHICKEN NACHOS</b> with homemade salsa, guacamole, sour cream .....	\$9.5
<b>CHICKEN WINGS</b> Thai chile glazed with sesame-ginger sauce or Buffalo style .....	\$8.5
<b>SPINACH DIP</b> with cheesy lavosh crackers .....	\$9
<b>LETTUCE WRAPS</b> <sup>†</sup> with chicken sauté, julienne vegetables and wonton strips .....	\$9
<b>HAND-BREADED CHICKEN FINGERS</b> traditional or buffalo style .....	\$8.5
<b>JUMBO STUFFED 'SHROOMS</b> <sup>V</sup> (7) with creamy horseradish sauce .....	\$9.5
<b>SEARED RARE TUNA WONTONS*</b> with soy glaze, wasabi mayo and asian slaw .....	\$9
<b>CALAMARI</b> in peppery buttermilk batter with sesame-ginger sauce .....	\$8.5
<b>BRUSCHETTA</b> <sup>V</sup> with mild goat cheese, kalamata olives, Tuscan toast .....	\$8

# H

## HOULIHAN'S

† 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.

\* 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.