

drinks

signature beverages

HOULIHAN'S FRUIT FIZZ

The modern kid's Shirley Temple

POP, TEA, ETC

Pepsi, Diet Pepsi, Mountain Dew, Mug Root Beer, Sierra Mist, Dr Pepper, Sparkling Perrier Water, Tazo Teas

wine flights

Small pours to enjoy any three wines from our by-the-glass list below -- white or red, familiar or unexplored. Happy swirling. \$9.00 (Pick any three below)

white vino

SLIGHTLY SWEET

Montevina White Zinfandel

AMADOR COUNTY, CA \$5.29 | \$17.99

Chateau Ste. Michelle Riesling

COLUMBIA VALLEY, WA \$6.99 | \$24.99

LIGHT & CRISP

Montevina Sauvignon Blanc CALIFORNIA \$5.80 | \$18.55

Ecco Domani Pinot Grigio ITALY \$6.50 | \$20.95

Martin Codax Albarino RIAS BAIXAS, SPAIN \$8.80 | \$28.95

Kim Crawford Sauvignon Blanc NEW ZEALAND \$10.50 | \$31.55

Santa Margherita Pinot Grigio ITALY \$9.50 | \$31.55

LUSH & SMOOTH

Trinity Oaks Chardonnay CALIFORNIA \$5.50 | \$17.55

Columbia-Crest Chardonnay

COLUMBIA VALLEY, WA \$5.80 | \$18.55

J. Lohr Riverstone Chardonnay MONTEREY, CA \$7.59 | \$27.59

Seven Daughters White Wine Blend

CALIFORNIA \$7.50 | \$25.55

Toasted Head Chardonnay DUNNINGAN HILLS, CA \$8.50 | \$27.95

red red wine

MEDIUM BODY

Redwood Creek Merlot NORTHERN HILLS, CA \$5.50 | \$17.55

Red Diamond Merlot YAKIMA & COLUMBIA, WA \$6.10 | \$19.55

Jargon Pinot Noir CALIFORNIA \$7.50 | \$25.55

J. Lohr Los Osos Merlot PASO ROBLES, CA \$8.50 | \$27.95

Estancia Pinot Noir MONTEREY, CA \$9.99 | \$36.99

A BIT SPICY

Yellow Tail Shiraz AUSTRALIA \$5.99 | \$19.95

Snoqualmie (sno-kwal-me) Syrah

WAHLUKE SLOPE, WA \$7.99 | \$24.99

Rancho Zabaco Dancing Bull LODI REGION, CA \$7.50 | \$24.55

Ruffino Aziano Chianti Classico ITALY \$8.80 | \$28.95

Trivento Amado Sur Malbec ARGENTINA \$8.80 | \$28.95

ROBUST & FULL

Canyon Road Cabernet Sauvignon

CALIFORNIA VALLEY, CA \$5.50 | \$17.55

Ménage à Trois Red Wine Blend

CALIFORNIA \$7.50 | \$25.55

Main St. Winery Cabernet Sauvignon

CALIFORNIA \$8.80 | \$28.95

Louis M. Martini Reserve Cabernet

NAPA VALLEY, CA \$11.99 | \$40.99

half bottles

Kendall Jackson Chardonnay COASTAL VALLEY, CA \$12.75

Clos du Bois Merlot SONOMA, CA \$12.75

Louis Jadot Beaujolais FRANCE \$12.75

J. Lohr Seven Oaks Cabernet PASO ROBLES, CA \$14.99

bubbles

Chandon (187 ml) mini bottle \$9.95

Domaine Ste. Michelle \$22.95

mini martini flights

Pick any three for \$10.20

COSMO MINI Absolut Citron, triple sec, fresh lime, Ocean Spray cranberry juice

BLUE MOON PUNCH MINI Absolut Vanilia, DeKuyper Island Blue Pucker, Sprite

KEY LIME PIE MINI Absolut Vanilia, splash of key lime, sweet & sour, half & half

GUAVATINI MINI Absolut, shot of guava, fresh-squeezed lemonade

CHOCOLATE MINI Absolut Vanilia, white crème de cacao, dark crème de cacao, sweet cream

ADAM & EVE APPLE Absolut, DeKuyper Sour Apple Pucker, fresh-squeezed lemonade

LEMON DROP MINI Absolut Citron & lemonade

martinis

BLUEBERRY MARTINI Stoli Blueberi vodka, blue curacao, pomegranate, cranberry juice \$6.95

X-RATED FLIRTINI Champagne and premium Fusion vodka with organic blood orange juice, mango & Brazilian passion fruit \$7.25

GREEN TEA MARTINI UV Sweet Green Tea vodka, Skyy vodka, Ocean Spray white cranberry juice \$6.50

POMTINI Grey Goose premium vodka, pomegranate and cranberry juice \$7.25

CHOCOLATE MARTINI Absolut Vanilia, Godiva Chocolate and Kahlua \$7.25

DIRTY MARTINI Grey Goose vodka or Bombay Sapphire gin, olive juice. Choose from Santa Barbara bleu cheese, jalapeño or pimento stuffed olives \$7.50

LUXE COSMO Level, Cointreau, Ocean Spray cranberry juice, fresh squeezed lime \$7.55

ESPRESSO MARTINI Absolut Vanilia, Patron XO Cafe Coffee Liqueur, a shot of joe and sweet cream \$7.55

WHIPPED CHOCOLATE WINETINI Whipped Cream vodka, Chocolate Wine \$6.50

specialty cocktails

HARD LEMONADES Choose from Three Olives Grape or Three Olives Cherry Infused vodka blended with our famous hand pressed lemonade \$6.95

CUBANO MOJITO Bacardi rum, mint, sugar, fresh lime, soda. Choose from traditional, blueberry, guava, mango, pomegranate, raspberry or strawberry \$6.50

STRAWBERRY BASIL LEMONADE Plymouth gin, fresh squeezed lemons, strawberries and basil \$6.50

GINGER & JAMESON SMASH Jameson Irish Whiskey, ginger ale, lemon & lime \$6.50

MANGO RUM DROP Cruzan Mango rum, fresh-squeezed lemonade, orange juice, with a sidecar of Chambord or Midori \$7.25

SUPA-FLY SWEET TEA Firefly Sweet Tea vodka, water and lemon twist OR try with lemonade, peach and fresh mint \$6.50

1800 GRAND MARGARITA 1800 Reposado tequila, Grand Marnier and sweet-n-sour \$7.35

SANGRIA pitcher of red or white, fresh-cut fruit \$12.00

SUPERFRUIT MARGARITA Cabo Wabo Blanco tequila, guava nectar, sour mix \$7.95

NAUGHTY MARGARITA Patron Silver tequila blended with X-Rated Fusion liqueur & sour mix \$7.95

Add a sidecar of Chambord or Midori to a margarita \$1.99

skinny drinks

all under 125 calories

SKINNY MARGARITA Hornitos Plata tequila, DeKuyper triple sec, lime & orange \$6.50

SKINNY RASPBERRY MOJITO Bacardi rum, raspberry, mint, lime, soda \$6.00

SKINNY SUPERFRUIT MARTINI Effen Black Cherry vodka, cranberry, blueberry, pomegranate \$6.00

SKINNY CUTINI Effen Cucumber vodka, fresh lemon juice, mint \$6.50

SKINNY COSMO Skyy vodka, Triple Orange, lime, cranberry juice \$6.50

SKINNY LEMON COLLINS Skyy Citrus vodka, Triple Orange, lemon, mint, soda \$6.50

THE SKINNY YOGI TYKU liqueur, Prairie Organic vodka, lime, orange, soda \$6.00

DIET VANILLA Absolut Vanilia & Diet Pepsi \$5.25

long island iced teas

Vodka, rum, gin and sweet & sour, plus varied ingredients below. Glass \$6.25 | 1 Liter Pitcher \$7.95

GEORGIA PEACH Peachtree schnapps, cranberry

KENTUCKY Jim Beam, cranberry

LONG BEACH DeKuyper triple sec, cranberry

RASPBERRY DeKuyper Razzmatazz, cranberry

TENNESSEE Jack Daniel's, cranberry

TEXAS Tequila, triple sec, Coke

TEXAS BEACH TEXAS BEACH

TOP SHELF Absolut, Bacardi, Tanqueray, Cointreau, sweet & sour, Pepsi (Add \$1.00)

beer

Not all selections are offered in both draft and bottle. Please ask your server for our additional draft selections.

AMERICAN Budweiser, Bud Light, Bud Light Lime, Coors Light, Miller Lite, O'Doul's N/A

SPECIALTY Budweiser American Ale, Michelob Amber Bock, Michelob Ultra, Michelob Light

MICROBREW/CRAFT Blue Moon Belgian White, Samuel Adams Boston Lager, Sam Adams Light, Samuel Adams Seasonal

IMPORT Amstel Light, Bass Pale Ale, Beck's Premier Light, Corona Extra, Corona Light, Guinness, Heineken, Heineken Premium Light, Newcastle Brown Ale, Stella Artois, St. Pauli Girl N/A

what's behind the bar

VODKA Absolut, Absolut (Acai Berry, Citron, Mandrin, Peppar, Raspberri, Vanilia), Belvedere, Chopin, Ciroc, Effen Black Cherry, Effen Cucumber, Firefly Sweet Tea, Grey Goose, Ketel One, Ketel One Citroen, Level, Pinnacle Whipped Cream, Prairie Organic, Skyy, Skyy Infusions Citrus, Smirnoff, Stoli, Stoli Blueberi, Three Olives Cherry, Three Olives Grape, Ultimat, UV Sweet Green Tea, Vox

RUM Bacardi, Bacardi Limon, Bacardi 151, Captain Morgan, Cruzan Light, Cruzan Mango, Cruzan Pineapple, Leblon Cachaca, Malibu, Meyers's Dark

GIN Beefeater, Bombay Sapphire, Plymouth, Tanqueray, Tanqueray No. Ten

COGNAC Courvoisier VSOP, Hennessy VS, Remy Martin VSOP

TEQUILA 1800 Reposado, Cabo Wabo Blanco, El Tesoro Platinum, Gran Centenario Añejo, José Cuervo Gold, Patron Silver, Sauza Hornitos Plata, Sauza Hornitos Reposado, Sauza Tres Generaciones Reposado

BOURBON/WHISKEY Bookers, Canadian Club, Crown Royal, Jack Daniel's, Jameson, Jim Beam, Knob Creek, Maker's Mark, Old Bushmills, Seagram's 7, Seagram's VO, Wild Turkey

SCOTCH Chivas Regal, Dewars, Glenlivet, J&B, Johnnie Walker Black, Johnnie Walker Red, Macallan 12yr.

CORDIALS Baileys, Chambord, Cointreau, Disaronno, Drambuie, Frangelico, Galliano, Godiva Chocolate, Goldschlager, Grand Marnier, Jagermeister, Kahlua, Midori, Patron XO Cafe Coffee Liqueur, Romana Sambuca, Rumpel Minze, Southern Comfort, Tuaca, Tia Maria, TYKU, X-Rated Fusion Liqueur



devour

greens

TUSCAN WHITE BEAN SALAD ^Y with goat cheese, tomatoes, balsamic and Tuscan toast \$4.00

CHOP SALAD with bacon, corn, croutons, choice of bleu or cheddar and ranch or balsamic vinaigrette \$4.00

CAESAR SALAD with Caesar dressing \$4.00

soup kitchen

OUR ORIGINAL BAKED POTATO SOUP with bacon, scallions and cheddar \$3.95

FRENCH ONION with provolone & crouton \$3.95

SOUP OF THE DAY \$3.95

starters

MINIATURE BURGER THREESOME aged cheddar, ranch-style greens \$9.95

SPINACH DIP with cheesy lavosh crackers \$8.95

JUMBO STUFFED SHROOMS garlic herb cream cheese center, creamy horseradish sauce \$8.95

LETTUCE WRAPS ¹ chicken sauté, julienne carrots and jicama, wonton strips, lettuce cups \$8.50

CHICKEN WINGS Thai chile glazed, sesame-ginger sauce \$8.95 | Buffalo style, bleu cheese dressing \$8.95

CHICKEN FINGERS traditional with two sauces \$8.50
Buffalo style with bleu cheese dressing \$8.95

BRUSCHETTA goat cheese blend, kalamata olives, Tuscan toast, field greens \$8.50

CALAMARI peppery buttermilk batter, sesame-ginger dipping sauce \$7.95

SEARED RARE TUNA WONTONS ^{*} soy glaze, wasabi mayo, Napa slaw \$7.95

CHIPOTLE CHICKEN NACHOS homemade salsa, guacamole, sour cream \$9.50

BLACKENED CHICKEN & CARAMELIZED ONION QUESADILLA \$7.95

GRILLED VEGETABLE PIZZA [†] goat cheese, pine nuts, zucchini, red onions, balsamic tomatoes, fontina, provolone, parmesan \$9.95

STUFFED POTATO SKINS mounded with crisp bacon, scallions, jack & cheddar cheeses \$8.95

pastas

BIG FANCY SPAGHETTI wide noodles, homemade beef & pork tomato sauce \$11.95

CHICKEN PARMESAN over pasta with fontina-provolone-parm cheeses \$15.95

CHICKEN FETTUCCINE ALFREDO with fontina, provolone and grated parmesan cheese \$15.95

entrees

STUFFED CHICKEN BREAST garlic herb cream cheese, today's vegetable, honest gold mashers \$17.95

MEATLOAF NO. 9 over honest gold mashers, onion straws, today's vegetable \$13.95

GRILLED ROSEMARY CHICKEN today's vegetable, honest gold mashers \$14.50

CHICKEN FINGER PLATTER fries, peanut ginger slaw [†], honey mustard \$14.95

DOWN HOME POT ROAST honest gold mashers, homestyle vegetables, red wine mushroom sauce \$14.95

CHIPOTLE SMOKED CHICKEN ENCHILADAS with queso fresco, pico rice, black beans \$14.95

SIZZLING FAJITAS bell peppers and onions, warm flour tortillas, traditional accompaniments
Chicken \$15.50 | Steak or Combo \$16.50

FILET MIGNON ^{*} (8 oz.) basted with red wine garlic butter, choice of potato, today's vegetable \$25.95

NEW YORK STRIP ^{*} (12 oz.) choice of potato, today's vegetable \$22.95

9 OZ. PRIME TOP SIRLOIN ^{*} grilled and basted with red wine butter and served with choice of potato and today's vegetable \$17.95
Add 4 grilled or fried shrimp for \$5.95

BBQ BABY BACK RIBS with peanut ginger slaw [†] and french fries. Half Slab \$16.95 | Full Slab \$20.95
Add 4 grilled or fried shrimp for \$5.95

ATLANTIC SALMON

FIRE GRILLED with honest gold mashers and today's vegetables \$17.95

MUSTARD ENCRUSTED dijon bread crumbs, baby potatoes, bacon, spinach, sherry-honey beurre blanc \$17.95

CHILI LIME SHRIMP (8) jumbo shrimp slow marinated in tomatillo & lime juice, pico rice, black beans, sweet chipotle slaw, chipotle mayo for dipping \$17.95

HUGE PANKO BREADED SHRIMP (7) & FRIES with peanut ginger slaw [†] \$15.95

entree salads

Add a bowl of homemade soup (at left) \$2.50

CHICKEN CAESAR herb-marinated chicken breast, shredded Romano, warm polenta croutons \$11.95

SEARED AHI TUNA SALAD ^{**} Napa cabbage, bananas, cashews, wonton strips, banana-ginger vinaigrette \$11.95

FIRE GRILLED BBQ SALMON SALAD [†] Mandarin oranges, spicy pecans, tortilla straws, red onions, sweet citrus vinaigrette \$13.95

CHICKEN ASIAN CHOP CHOP [†] sesame chicken sauté, Napa salad, snow peas, peanuts, bell peppers, jicama, Napa dressing \$10.95

HEARTLAND GRILLED CHICKEN SALAD [†] smoked bacon, aged cheddar, spicy pecans, red onions, croutons, garlic ranch \$12.50
also available with lightly breaded chicken tenderloins

BUFFALO BLEU SALAD [†] hand-breaded chicken tenderloins in Buffalo wing sauce, bacon, sharp cheddar, croutons, spicy pecans, red onions, creamy gorgonzola, garlic ranch \$11.95

sandwiches & burgers

SERVED WITH YOUR CHOICE OF SIDE:

French Fries
Today's Vegetables
Honest Gold Mashed Potatoes
Peanut Ginger Slaw [†]
Tortilla Chips & House Salsa
Loaded Baker (after 5pm)

FRIED PORK "T" breaded pork tenderloin, lettuce, tomato, red onion, mayo, cheddar \$9.95

FRENCH DIP 7 oz. shaved roast beef, aged provolone, toasted torpedo roll \$10.50

CLASSIC REUBEN lean corned beef, sweet Bavarian sauerkraut, swiss cheese on toasted marble rye with Thousand Island dressing \$9.50

SO. CAL FISH TACOS chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and salsa \$8.95

SOUTHWEST GRILLED CHICKEN WRAP [†] spicy pecans, red peppers, bacon, tortilla straws, pepper jack cheese, garlic ranch, house salsa \$8.95

TAOS CHIPOTLE TURKEY WRAP smoked turkey, guacamole, pepper jack cheese, cilantro, lettuce, tomato & chipotle dressing \$9.95

FARMHOUSE CLUB [†] smoked ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, whole-grain bread \$9.50

CHICKEN PARMESAN ON FOCACCIA [†] sauteed in EVOO, basil pesto, provolone and marinara \$9.95

CHICKEN BLT ON FOCACCIA marinated chicken, smoked bacon, lettuce, tomato & mayo \$9.95

creekstone farms black angus burgers*

BUILD YOUR OWN lettuce, tomato, red onion on a toasted bun (BBQ sauce upon request)

Straight up \$7.95

Add cheese choose from aged cheddar, American, provolone, gorgonzola or gouda \$8.95

Add cheese and bacon \$9.50

BURGER 72 topped with our famous-since 1972, garlic herb cream cheese-stuffed mushroom cap, horseradish sauce, parmesan and watercress \$9.95

SPICY FRITOS® BURGER pepper jack cheese, pico de gallo, Fritos® corn chips, jalapenos, guacamole, chipotle mayo \$9.95

CHEESY ROYALE YUM YUM GOOD TIMES BURGER with gooey cheese, shredded lettuce and our super-secret special sauce \$9.95

grilled chicken sandwiches

BRENTWOOD CHICKEN SANDWICH smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato & onion, toasted bun \$10.50

SPECIALTY CHICKEN SANDWICHES same as our burger preparations above, but with grilled chicken
CHICKEN 72 \$10.50

SPICY FRITOS® CHICKEN BURGER \$10.50

CHEESY ROYALE CHICKEN \$10.50

[†] We use nuts and nut based oils in these menu items. If you are allergic to nuts, or any other foods, please let your server 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.

^Y Vegetarian item.

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