

lunch

soup kitchen

Our Original Baked Potato Soup \$3.95
French Onion Soup \$3.95
Chicken Tortilla Soup \$3.95
Soup of the Day \$3.95

starters

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

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

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

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

CALAMARI sesame-ginger dipping sauce \$7.95

BLACKENED CHICKEN & CARAMELIZED ONION QUESADILLA \$7.95

SEARED RARE TUNA WONTONS † soy glaze, wasabi mayo, Napa slaw \$7.95

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

SPINACH DIP with cheesy lavosh crackers \$8.95

entrees

Add a side salad or bowl of soup \$2.50

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

9oz. 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

NEW YORK STRIP † (12oz.) choice of potato & today's vegetable \$22.95

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

ATLANTIC SALMON

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

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

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

sandwiches & burgers

SERVED WITH YOUR CHOICE OF SIDE:

French Fries, Today's Vegetable, Honest Gold Mashed Potatoes, Peanut Ginger Slaw†, Tortilla Chips & Salsa, Mediterranean Orzo

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

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

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

SO. CAL FISH TACOS chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and 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 smoked turkey, bacon, basil pesto aioli, gouda, tomato on whole-grain bread \$9.50

entree salads

Add a bowl of soup \$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 † fire grilled Atlantic salmon fillet basted with tanby BBQ sauce, chilled greens, Mandarin oranges, toasted spicy pecans, tortilla straws, red onions, sweet citrus vinaigrette \$13.95

HEARTLAND GRILLED CHICKEN SALAD † smoked bacon, aged cheddar, spicy pecans, red onions, croutons, garlic ranch \$11.95
also available with lightly breaded chicken tenderloins

BUFFALO BLEU SALAD † hand-breaded chicken tenders tossed in Buffalo wing sauce, bacon, sharp cheddar, juicy tomatoes, croutons, toasted spicy pecans, red onions, gorgonzola & garlic ranch \$11.95

CHICKEN ASIAN CHOP CHOP † sesame chicken sauté, Napa salad, snow peas, peanuts, bell peppers, jicama, Napa dressing \$10.50

CREEKSTONE FARMS BLACK ANGUS BURGER †

STRAIGHT UP \$7.95

ADD CHEESE \$8.95

ADD CHEESE AND BACON choose from aged cheddar, American, gorgonzola, gouda or provolone \$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

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

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

the nooner

how it works

1. 15 min. guarantee Mon. - Fri. 11am - 2pm.
2. Guarantee is for parties of 6 or fewer.
3. Your 15 minutes starts when we leave with your order and ends when we return with your food.

sandwiches & entree combos

Served with your choice of: Original Baked Potato Soup, Chicken Tortilla Soup, House Chop Salad or Caesar Salad

\$8.50 combos

½ SOUTHWEST CHICKEN WRAP † with pecans, red peppers, bacon, tortilla shreds, lettuce, tomatoes and pepper jack tossed in ranch. Served with chips and salsa.

½ TAOS CHIPOTLE TURKEY WRAP smoked turkey, guacamole, pepper jack cheese, cilantro, lettuce, tomato & chipotle dressing. Served with fries.

½ FARMHOUSE CLUB † ham, turkey, bacon, basil pesto aioli and buttery gouda on wholegrain bread. Served with fries.

SO. CAL FISH TACO (1) chipotle mayo, tilapia breaded in Panko bread crumbs, Napa cabbage, pico, and honey-cumin dressing. Comes with chips and salsa.

½ MINIATURE BURGERS (2) with aged cheddar, tomato and ranch-style greens. Served with fries.

SOUP & SALAD COMBO Your choice of Original Baked Potato Soup, Chicken Tortilla Soup, French Onion or Soup of the Day and a House Chop Salad or Caesar Salad.

\$9.50 combos

½ FRENCH DIP covered in aged provolone on a toasted torpedo roll. Served with fries.

CHIPOTLE SMOKED CHICKEN ENCHILADAS (2) with pico rice, black beans and chipotle slaw.

CHICKEN FINGER PLATTER † served with honey mustard sauce, french fries and peanut ginger slaw

\$10.50 combos

GRILLED VEGETABLE PIZZA † zucchini, marinara, red onions, balsamic tomatoes, goat cheese, fontina, provolone, parmesan and pine nuts.

DOWN HOME POT ROAST mashed potatoes, homestyle vegetables and a rich, red wine mushroom sauce.

\$11.50 combos

CHICKEN FETTUCCINE ALFREDO fettuccine tossed in our rich alfredo sauce and a blend of cheeses.

HUGE PANKO BATTERED SHRIMP † (5) served with peanut ginger slaw and fries.

† 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. FRITOS® is a registered trademark of Frito-Lay North America,

drinks

signature beverages



HOUILHAN'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 Absolut Acai Berry, Cointreau, Ocean Spray cranberry juice & lemon \$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

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

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

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

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

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

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

MELON Midori, cranberry

RASPBERRY DeKuyper Razzmatazz, cranberry

TENNESSEE Jack Daniel's, cranberry

TEXAS Tequila, triple sec, Coke

TEXAS BEACH Tequila, triple sec, cranberry

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 Bass Pale Ale, Beck's Premier Light, Corona Extra, Corona Light, Guinness, Hoegaarden Witbier, 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, Prairie Organic, Skyy, Skyy Infusions Citrus, Smirnoff, Stoli, Stoli Blueberi, Three Olives Cherry, Three Olives Grape, Tito's, 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, Rumble Minze, Southern Comfort, Tuaca, Tia