



small plates

A little of this. A little of that. Taste around the menu without commitment or order-envy.

Share or don't share. In general, 2 – 4 plates per person would comprise a traditional full meal. Your server can guide you through this funhouse.

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

WHITE BEAN & ARTICHOKE HUMMUS^V with grilled pita and marinated olives	\$6
GAZPACHO & TOMATILLO GRILLED SHRIMP 'SHOOTER'	\$2
Flight of 3 shrimp 'shooters'	\$5
Add a chaser of Absolut Peppar for	\$5
SPICY CHICKEN AND AVOCADO EGGROLLS with sour cream	\$5
GRILLED NAKED CHINESE DUMPLING KABOBS[†] ginger lemongrass pork bites with peanut sauce	\$5
GRILLED SHRIMP AZTECA with guac, sweet corn tamale cake, pico de gallo	\$7
GREEK-CHIC CHICKEN KABOBS^{G†} with mint-yogurt and cilantro-peanut pesto	\$5
THAI NOODLE BOWL^{V†} ginger-peanut noodles (chilled), cilantro, basil, mint, napa cabbage, sweet & sour carrots	\$5
With grilled spicy Thai barbequed shrimp (3) add	\$3.5
With grilled Tandoori chicken skewers (3) add	\$3.5
SOUP French Onion, Baked Potato, Chicken Tortilla	\$4

flatbread pizzas

WILD MUSHROOM AND ARUGULA FLATBREAD^V with white truffle vinaigrette	\$6
BBQ CHICKEN FLATBREAD with red onions and cilantro	\$6
SMOKED PORK FLATBREAD[†] with cilantro-peanut pesto and Anaheim chiles	\$6

frites bar



DISCO FRIES Canadian 'poutine' (poot-sin) style with melty mozzarella, slow cooked pot roast and gravy	\$4
PARMESAN FRITES^V with a trio of sauces	\$2.5
TRUCKSTOP FRIES^V covered in chipotle cheese sauce	\$3
PICKLE 'FRITES'^V with horseradish and honey mustard sauces – not truly fries, but truly delicious	\$4
AMERICAN FRIES straight up with Heinz	\$2

MINI SPINACH DIP AND TORTILLA CHIPS	\$5
VIETNAMESE SHRIMP SPRING ROLLS with a trio of sauces	\$5
GOAT CHEESE & ARTICHOKE POPPERS^V with fresh thyme and lemon zest	\$5
GRILLED ASPARAGUS SALAD^{V†} with honey roasted walnuts, gorgonzola and white truffle vinaigrette	\$5

slider pit



Sold individually or get a 3-pack for \$9.5	
SHRIMP PO'BOY with Creole remoulade sauce	\$3.5
POT ROAST SLIDER with red wine gravy and fried onion straws	\$3.5
PULLED SMOKED PORK SLIDER topped with pickle 'fries'	\$3.5
MINI BURGER with 9-months-aged Tillamook cheddar and ranch-style greens	\$3.5
SLIDER COUTURE any slider with a mini bottle of Chandon bubbly	\$15

FRIED SHRIMP (3) with traditional cocktail sauce	\$6
JUMBO STUFFED 'SHROOMS^V (3) with creamy horseradish sauce	\$4
PASTA BOLOGNESE wide noodles with pork and beef ragu	\$6
SEARED RARE TUNA WONTONS[*] with soy glaze, wasabi mayo and Asian slaw	\$9
CALAMARI in peppery buttermilk batter with sesame-ginger sauce	\$9
BRUSCHETTA^V with mild goat cheese, kalamata olives, focaccia crisps	\$8
GRILLED 4 OZ. ATLANTIC SALMON^G over honest gold mashers	\$8
SEARED SEA SCALLOPS^{G*} over honest gold mashers	\$9
GRILLED 4 OZ. FILET MIGNON^{G*} with parmesan garlic sauce	\$12

big small plates

They're not really small. They're oversized appetizers meant for serious sharing.	
CHIPOTLE CHICKEN NACHOS with homemade salsa, guacamole, sour cream	\$10
CHICKEN WINGS Thai chile glazed with sesame-ginger sauce or Buffalo style	\$9
SPINACH DIP with cheesy lavosh crackers	\$9.5
LETTUCE WRAPS[†] with chicken sauté, julienne vegetables and wonton strips	\$9
HAND-BREADED CHICKEN FINGERS traditional or buffalo style	\$9
JUMBO STUFFED 'SHROOMS^V (7) with creamy horseradish sauce	\$9.5

The Nooner

LUNCH IN 15 MINUTES OR IT'S FREE! ⌚

US TOP CO SO

All combos are served with your choice of Baked Potato Soup, Chicken Tortilla Soup, House Chop Salad, Caesar Salad or Tuscan Salad.

⌚how it works:

- 1) 15 min. guarantee is from 11AM - 2PM, Monday - Friday
- 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.
- 4) If an add-on soup or salad is ordered to accompany your lunch, your entire order will arrive within 15 minutes. If an appetizer is ordered in your party, the guarantee applies to delivery of the appetizer. (2nd course not subject to the 15 min. guarantee.)

slider pit

Pick any two, served with fries. \$8.95

SHRIMP PO'BOY

with Creole remoulade sauce



POT ROAST SLIDER

with red wine gravy and a fried onion

PULLED SMOKED PORK SLIDER

topped with pickle 'fries'

MINI BURGER

with 9-months-aged Tillamook cheddar and ranch-style greens

sandwiches

½ SOUTHWEST CHICKEN WRAP†

Chicken, spicy pecans, red peppers, bacon, tortilla shreds, lettuce, tomatoes & jalapeno jack tossed in ranch. Served with chips and salsa. \$9.50

½ FARMHOUSE CLUB†

Brown sugar and honey cured ham, turkey, bacon, basil pesto aioli, gouda, spring mix, on whole-grain bread. Served with fries. \$9.50

SO. CAL FISH TACO

Chipotle mayo, tilapia, napa cabbage, pico, and honey-cumin dressing. Comes with chips and salsa. \$8.95

½ TILLAMOOK DELI BEEF SANDWICH

Horseradish sauce, aged Tillamook cheddar, arugula, watercress, tomatoes & red onions on rye bread. Served with fries. \$8.95

½ VEGGIE SANDWICH

Tuscan white beans, field greens, goat cheese, provolone, balsamic tomatoes, fresh basil and red onions on whole-grain. Served with Mediterranean orzo. \$8.95

½ HONEY-DIJON CHICKEN SALAD SANDWICH†

With toasted pecans, on whole-grain bread with baby greens. Served with Mediterranean orzo. \$8.95

½ FRENCH DIP

Roast beef cooked in au jus to seal in its flavor, then covered in provolone on a toasted torpedo roll, served with fries. \$9.95

flatbread pizzas

WILD MUSHROOM AND ARUGULA FLATBREAD

With white truffle vinaigrette \$8.25

BBQ CHICKEN FLATBREAD

With red onions and cilantro \$7.95

SMOKED PORK FLATBREAD†

With cilantro-peanut pesto and Anaheim chiles \$7.95

lunch entrées

PASTA BOLOGNESE

A petite portion of wide noodles with pork and beef ragu \$7.95

CHIPOTLE SMOKED CHICKEN ENCHILADAS (2)

With onions, garlic, smoky mozzarella sauce, pico rice, black beans & chipotle slaw. \$10.50

DOWN HOME POT ROAST

Mashed potatoes, homestyle veggies and a rich, red wine mushroom sauce. \$10.50

CHICKEN FINGER PLATTER†

Served with honey mustard sauce, french fries and peanut-ginger slaw. \$9.50

PETITE GRILLED ATLANTIC SALMON

(4 oz.) over honest gold mashers. \$9.95

GRILLED ROSEMARY CHICKEN

A boneless breast served over mashed potatoes with fresh seasonal vegetables. \$10.95

SEARED SEA SCALLOPS (3)

Over honest gold mashers. \$10.95

GRILLED FILET MIGNON

(4oz.) with parmesan garlic sauce. \$13.95

HUGE PANKO BATTERED SHRIMP (5)†

With peanut-ginger slaw and fries. \$11.95

JUMBO GRILLED SHRIMP (5)

Served with grilled asparagus and panzanella bread salad with tomatoes, baby arugula and balsamic vinaigrette. \$11.95

fun dip



WHITE BEAN AND ARTICHOKE HUMMUS

With warm pita and marinated olives. \$7.95
Add two Tandoori Chicken Skewers† \$2.50

SPINACH DIP

With homemade tortilla chips. \$7.95

salads

SOUP AND SALAD COMBO

Choose a House Chop or Caesar salad and a bowl of Chicken Tortilla, Original Baked Potato or French Onion soup. \$8.95

† 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.

⌚ If all orders are not delivered within 15 minutes of the server leaving the table, or if an incorrect order is delivered, your table will enjoy lunch on us. Desserts, alcoholic beverages, or any other items not listed on the Houlihan's Nooner Lunch menu are not included in the guarantee. Guarantee is offered Monday - Friday, 11AM - 2PM. ©2009 Houlihan's Restaurants Inc.



Tillamook

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appetizers

SPINACH DIP WITH CHEESY LAVOSH Served with crisp lavosh pizzette topped with tomatoes, pepper jack cheese and fresh cilantro. \$9.00
Individual order with tortilla chips \$5.00

JUMBO STUFFED 'SHROOMS Jumbo mushroom caps stuffed with herb and garlic cream cheese, coated in distinctly crunchy panko bread crumbs and crisp-fried. Served with creamy horseradish sauce. **ORDER OF 3** \$4.00 | **FULL ORDER (7)** \$9.50

LETTUCE WRAPS† Naturally lean chicken sautéed with julienne carrots and jicama, toasted sesame seeds, scallions, wonton strips and sesame oil, served with fresh lettuce cups. \$9.00

CHICKEN WINGS

BUFFALO STYLE served with bleu cheese dressing. \$9.00
THAI CHILE WINGS served in our spicy-sweet glaze of Serrano chiles, honey, ginger, soy and Sriracha. Served with sesame-ginger dipping sauce. \$9.00

CHIPOTLE CHICKEN NACHOS Smoked chipotle cheese sauce, tomatoes, cilantro, scallions, jalapeños, sour cream, guacamole and homemade salsa. \$10.00

CALAMARI Lightly fried in our peppery buttermilk batter, with sesame ginger dipping sauce and fiery Sriracha sauce for a wild kick (optional). \$9.00

SEARED RARE TUNA WONTONS* Seared rare tuna rolled in wonton wrappers and drizzled with sweet soy. With napa slaw in rice wine vinaigrette, wasabi mayo for dipping. \$9.00

WHITE BEAN & ARTICHOKE HUMMUS with warm pita and marinated olives. \$6.00
Add two grilled Tandoori chicken skewers† \$2.50

SPICY CHICKEN AND AVOCADO EGGROLLS with sour cream \$5.00

VIETNAMESE SHRIMP SPRING ROLLS with a trio of sauces \$6.00

entrée salads

Add a bowl of homemade soup for \$2.50

TUSCAN WHITE BEAN ENTRÉE SALAD Goat cheese, tomatoes, white beans, balsamic greens, focaccia crisps. \$9.95

GRILLED CHICKEN CAESAR Chopped romaine, romano cheese, warm polenta croutons, house-made Caesar dressing. \$11.75

FIRE GRILLED BBQ SALMON SALAD† Atlantic salmon fillet basted with tangy BBQ sauce, chilled greens, Mandarin oranges, spiced pecans, red onions, corn tortilla straws, mango dressing. \$14.95

SEARED AHI TUNA SALAD*† Seared rare tuna, napa cabbage, soy drizzles, cilantro, bananas, wonton strips, cashews, house-made banana-ginger vinaigrette. \$13.50

PRIME STEAK AND WEDGE SALAD*† Prime top sirloin basted with red wine garlic butter, iceberg wedge, bacon, spicy pecans, red onions, roasted golden beets, grilled asparagus, creamy gorgonzola, scallions, warm polenta croutons, buttermilk bleu cheese dressing. \$14.95

HEARTLAND GRILLED CHICKEN SALAD† With bacon, aged cheddar, toasted spicy pecans, red onions, homemade croutons, garlic ranch dressing. \$11.95 (Also available with lightly breaded chicken tenderloins.)

BUFFALO BLEU SALAD† Hand-breaded chicken tenderloins tossed in Buffalo wing sauce, bacon, sharp cheddar, homemade croutons, tomatoes, spicy pecans, red onions, creamy gorgonzola, garlic ranch dressing. \$12.95

CHICKEN ASIAN CHOP CHOP† Sautéed sesame chicken on a chop chop napa salad with jicama, snow peas, peanuts, bell peppers, napa dressing. \$11.95

soups



FRENCH ONION SOUP with provolone & crouton. \$4

OUR ORIGINAL BAKED POTATO SOUP \$4

CHICKEN TORTILLA SOUP with naturally lean chicken. \$4

burgers and sandwiches

Served with choice of french fries; tortilla chips & salsa; or peanut ginger slaw† or Mediterranean orzo with feta, cucumber & olives (unless otherwise noted).

Add a bowl of Homemade Soup, House Chop Salad, Caesar Salad or Tuscan Salad for \$2.50.

TILLAMOOK BLACK ANGUS BURGER* Two thick slices of Tillamook cheddar aged nine months, smoked bacon, lettuce, tomato, red onion on a whole wheat bun. \$10.50

BUILD YOUR OWN BLACK ANGUS BURGER* Comes with lettuce, vine ripe tomato and red onion on a fresh whole wheat bun. \$9.50
WITH CHEESE Choose aged Tillamook cheddar, provolone, gorgonzola or gouda. \$10.50
WITH CHEESE AND BACON (see cheeses above). \$10.50

FRENCH DIP A 7 oz. stack of shaved roast beef cooked in au jus to seal in its flavor. Covered in aged provolone on a toasted torpedo roll. \$11.25

SOUTHWEST CHICKEN WRAP† Grilled chicken, spicy pecans, red peppers, warm bacon, tortilla shreds, jalapeno jack, garlic ranch, lettuce, tomatoes and a side of homemade salsa. \$10.25

SO. CAL FISH TACOS Two soft flour tortillas layered with chipotle mayo, tilapia breaded in flaky Panko bread crumbs, napa cabbage, pico, and sweet honey cumin dressing. Comes with chips and salsa. \$10.25

BRENTWOOD CHICKEN SANDWICH Grilled chicken breast marinated with fresh chopped rosemary, bacon, gouda cheese, Dijon mayo, baby greens, tomato and onion on our toasted whole wheat bun. \$10.50

FARMHOUSE CLUB† Brown sugar and honey cured ham, mesquite smoked turkey, bacon, basil pesto aioli, buttery gouda, spring mix, juicy tomato on whole-grain bread. \$9.95

VEGGIE SANDWICH Tuscan white beans, field greens, goat cheese, aged provolone cheese, balsamic tomatoes, fresh basil and red onions on whole-grain bread. \$9.95

TILLAMOOK DELI BEEF SANDWICH Roasted beef, horseradish sauce, aged Tillamook cheddar, arugula, watercress, tomatoes & red onions on rye. \$9.95

HONEY-DIJON CHICKEN SALAD SANDWICH† All white meat chicken salad with toasted pecans on whole-grain bread with baby greens. \$9.95

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