

H HOULIHAN'S

WHITE WINES

MARTINI & ROSSI ASTI SPUMANTE
Italy \$13.00

BERINGER WHITE ZINFANDEL
Beringer, CA \$5.75/\$19.00

QUINTA DO PORTAL RUBY PORT
Douro Valley, Portugal \$8.50

CAMPANILE PINOT GRIGIO
Italy, WA \$7.75/\$30.00

MATUA SAUVIGNON BLANC
Marlborough, New Zealand \$8.00/\$31.00

ROBERT MONDAVI CHARDONNAY
Woodbridge, CA \$6.00/\$22.00

KENDALL JACKSON CHARDONNAY
Vintner's Reserve, CA \$8.35/\$33.00

RED WINES

BERINGER PINOT NOIR
Estate, CA \$8.50/\$32.00

FRESCOBALDI CHIANTI
Castiglioni, Italy \$8.00/\$31.00

ROBERT MONDAVI MERLOT
Woodbridge, CA \$6.00/\$22.00

COLUMBIA CREST MERLOT
Columbia Valley, CA \$8.00/\$31.00

ROBERT MONDAVI CABERNET SAUVIGNON
Woodbridge, CA \$6.00/\$22.00

**ROBERT MONDAVI PRIVATE SELECTION
CABERNET SAUVIGNON**
Central Coast, CA \$8.00/\$31.00

BEER

AMERICAN DRAFT Miller Lite, Sam Adams
Boston Lager, Blue Moon, Sweetwater 420

IMPORT DRAFT Bass Ale, Guinness,
Heineken

AMERICAN BOTTLE Bud Light, Coors Light,
Miller Lite, Miller Genuine Draft, Sam Adams
Light, Sweetwater 420

IMPORT/SPECIALTY Heineken Lite, Stella,
Dos XX Lager, Bucklers (N/A)

PREMIUM SPIRITS

VODKA Absolut, Absolut (Citron, Mandarin,
Peppar, Vanilla), Grey Goose

RUM Bacardi, Captain Morgan

GIN Bombay, Bombay Sapphire

COGNACS Hennessy

TEQUILA José Cuervo, Patron Silver

BOURBON/WHISKEY Canadian Club, Crown
Royal, Jack Daniel's, Jim Beam, Gentleman
Jack, Old Bushmills

SCOTCH Johnnie Walker Black Label, Dewar's
White Label

CORDIALS Baileys Irish Cream, Disaronno,
Grand Marnier, Jagermeister, Kahlua, Southern
Comfort

SIGNATURE BEVERAGES

GRAND GOLD MARGARITA

HOULIHAN'S BLOODY MARY

ABSOLUT LEMONADE

BACARDI PIÑA COLADA

SOUTHERN COMFORT HURRICANE

POP, TEA, ETC Coke, Diet Coke,
Sprite, Dr Pepper, Orange, Lemonade,
Tea – Hot or Iced, IBC Root Beer,
Houlihan's premium coffee, bottled water,
assortment of Snapple drinks

STARTERS

SPINACH DIP With cheesy Lavosh crackers topped with tomatoes, pepper jack cheese and fresh cilantro \$9.60

JUMBO STUFFED SHROOMS Garlic herb cream cheese center, creamy horseradish sauce \$9.60

CHICKEN WINGS **Thai chile** glazed, sesame-ginger sauce \$9.91 | **Buffalo** style, bleu cheese dressing \$9.91

CHICKEN FINGERS **Traditional** with honey mustard \$9.35 | **Buffalo** style with bleu cheese dressing \$9.45

BLACKENED CHICKEN & CARMELIZED ONION QUESADILLA Blend of cheddar and jalapeño jack cheeses. Sour cream, guacamole, chili verde sauce and salsa on the side \$9.19

STUFFED POTATO SKINS Jumbo bakers mounded with crisp bacon, scallions, jack and cheddar cheeses \$9.85

CHIPOTLE CHICKEN NACHOS Homemade salsa, guacamole, sour cream \$10.30

'SHROOMS, QUESADILLA & WINGS SAMPLER Creamy horseradish, sour cream, blue cheese dressing \$15.00

ENTRÉES

CHICKEN FETTUCCINE ALFREDO A grilled chicken breast atop fettuccine tossed in our rich alfredo sauce and a blend of fontina, provolone and grated parmesan cheese \$16.20

CHICKEN FINGER PLATTER[†] Fries, peanut ginger slaw, honey mustard \$14.85

ENTRÉE SALADS

CHICKEN CAESAR Herb-marinated chicken breast, shredded Romano, warm polenta croutons \$12.35

HEARTLAND GRILLED CHICKEN SALAD[†] Smoked bacon, aged cheddar, spicy pecans, croutons, garlic ranch \$12.35
Also available with lightly breaded chicken tenderloins or buffalo chicken.

CHICKEN ASIAN CHOP CHOP[†] Sesame chicken sauté, napa salad, snow peas, bell peppers, napa dressing \$12.05

MANDARIN GRILLED CHICKEN SALAD[†] Snow peas, red onions, red bell peppers, wonton strips, oven toasted white and black sesame seeds, peanuts, mandarin oranges in a tangy-sweet peanut dressing \$12.05

SOUPS

HOMEMADE SOUP OF THE DAY \$4.39

OUR ORIGINAL BAKED POTATO SOUP \$4.39

SANDWICHES & PREMIUM BURGERS

Served with your choice of French fries | coleslaw | chips & salsa

BRENTWOOD CHICKEN SANDWICH Smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato, onion, toasted whole wheat bun \$11.14

FRENCH DIP 7 oz. shaved roast beef, aged provolone, toasted torpedo roll \$11.80

SO. CAL FISH TACOS Chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and salsa \$10.45

SOUTHWEST GRILLED CHICKEN WRAP[†] Spicy pecans, red peppers, bacon, tortilla shreds, pepperjack cheese, garlic ranch, house salsa \$10.70

FARMHOUSE CLUB[†] Brown sugar and honey cured ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, multigrain bread \$9.95

BUILD YOUR OWN BURGER^{*} With lettuce, tomato, sliced red onion

Straight up \$9.85

With cheese and bacon \$12.05

With cheese Aged cheddar, crumbled bleu cheese, provolone, gorgonzola or gouda \$10.45

With mushrooms Sautéed in red wine garlic butter \$10.95

CREAMY GORGONZOLA BURGER Served on a fresh-baked whole wheat bun and topped with balsamic onions and tomatoes, creamy gorgonzola cheese and spring mix \$10.45

MINI DESSERT

SNICKERS® CRUNCH ICE CREAM DOME[†] \$2.25

KID'S PLATE

Meal comes complete with fries, kids beverage and ice cream. (10 and under) \$5.49

CORNY CORN DOG | MAC-N-CHEESE NOODLES | CHICKEN FINGERS

GOOD TO KNOW

We cook almost entirely from scratch. Our dressings, sauces, breads, desserts...all house recipes. We buy local produce every morning, and even have our spices ground to order.

We believe in premium cheeses, like aged cheddar, and BelGioioso Provolone. We want you to eat well.

Our ½ lb. burgers are 100% Premium Black Angus from Creekstone Farms, known for its environmentally conscious stewardship of the land.

We fry in only 100% soybean oil — both trans-fat free and cholesterol free.

[†] 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.