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HOULIHAN'S

SOUPS

FRENCH ONION SOUP WITH PROVOLONE & CROUTON \$3.95

OUR ORIGINAL BAKED POTATO SOUP \$3.95

☆ **CHICKEN TORTILLA SOUP** \$3.95

Note: All homemade soups and side salads are just \$1.95 with any entrée, entrée salad or sandwich purchase.

SIDE SALADS

HOUSE SALAD Fresh greens, cucumbers, tomatoes and croutons, with balsamic vinaigrette or garlic ranch. \$4.95

CAESAR SALAD Romaine, shredded Romano, garlic croutons, house Caesar dressing \$4.95

DESSERTS

ITALIAN-STYLE DONUT FLIGHT \$5.95

CHOCOLATE CAPPUCCINO CAKE \$3.95

VANILLA BEAN CRÈME BRULÉE \$3.95

SNICKERS CRUNCH ICE CREAM DOME† \$3.95

WHITE CHOCOLATE BANANA CREAM PIE \$3.95

STRAWBERRY CHEESECAKE† \$3.95

THREE'S COMPANY Any 3 (excludes donuts) \$9.95

FAB FIVE Any 5 (excludes donuts) \$18.95

SIGNATURE BEVERAGES

MINI MARTINI FLIGHTS Pick any three: Cosmo | Blue Moon Punch | Key Lime Pie | Guavatini | Chocolate | Adam & Eve Appletini \$9.00

HAND-PRESSED LEMONADES

& FRUIT FUSION ICED TEAS Choose from Mango, Strawberry, Blueberry, Guava, Raspberry or Pomegranate

HOULIHAN'S FRUIT FIZZ

The modern kid's Shirley Temple

POP, TEA, ETC Coke, Diet Coke, Sprite, Dr Pepper, Dasani Water, Perrier Sparkling Water, Barq's Root Beer, Tazo Hot Tea

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 burn mesquite and oak in our wood-fired grill. It costs more, but you get what you pay for.

We believe in premium cheeses, like 9 months-aged Tillamook Cheddar, BelGioioso Provolone, and imported French goat cheese.

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.

MANAGING PARTNER Roy Cuellar

EXECUTIVE CHEF Matthew Margio

☆ Indicates lighter fare that's lower in calories. For nutritional information on these items visit houlihans.com.

† 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.

STARTERS

MINIATURE BURGER THREESOME Tillamook cheddar, ranch-style greens \$8.95

SPINACH DIP WITH CHEESY LAVOSH CRACKERS \$9.95

JUMBO STUFFED SHROOMS Garlic herb cream cheese center, creamy horseradish sauce \$9.25

FRENCH FRIED ASPARAGUS Tender, young bed asparagus breaded with Provencal bread crumbs, served with lemon-horseradish creme dipping sauce. \$5.95

☆ **LETTUCE WRAPS**† Chicken sauté, julienne carrots and jicama, wonton strips, lettuce cups \$8.95

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

CHICKEN FINGERS Traditional with two sauces \$8.95 | Buffalo style with bleu cheese dressing \$8.95

BRUSCHETTA Goat cheese blend, kalamata olives, focaccia crisps, field greens \$8.95

☆ **CALAMARI** Peppery buttermilk batter, sesame-ginger dipping sauce \$8.75

CHIPOTLE CHICKEN NACHOS Homemade salsa, guacamole, sour cream \$9.95

☆ **SEARED RARE TUNA WONTONS*** Soy glaze, wasabi mayo, Napa slaw \$8.95

BLEU CHEESE POTATO CHIPS Bleu cheese sauce, chives and crumbled bleu cheese \$8.95

ENTRÉES

Add a side salad or bowl of homemade soup (at left) \$1.95

STUFFED CHICKEN BREAST Garlic herb cream cheese center, today's vegetables, 'honest' gold mashed potatoes \$15.95

GRILLED ROSEMARY CHICKEN Today's vegetable, honest gold mashers \$14.25

CHICKEN PARMESAN Over pasta with fontina-provolone-parm blend \$13.95

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. \$11.95

DOWN HOME POT ROAST Honest gold mashers, homestyle vegetables, red wine mushroom sauce \$13.95

TUSCAN LEMON CHICKEN PASTA With mushrooms, three-cheese lemon sauce, tomatoes over linguine \$13.95

USDA PRIME TOP SIRLOIN* (9 oz.) Tender aged and basted with red wine garlic butter, choice of potato, today's vegetables \$18.95 | Add 4 jumbo shrimp (grilled or crisp-fried) \$6.95

FILET MIGNON* Basted with red wine garlic butter, choice of potato, today's vegetables (7 oz.) \$24.95 | (10 oz.) \$27.95

NEW YORK STRIP* (12 oz.) Choice of potato, today's vegetables \$19.95

ATLANTIC SALMON Simply Grilled with honest gold mashers and today's vegetables \$16.95
Grilled Coriander with chile verde butter, honest gold mashers and today's vegetables \$16.95

HUGE PANKO BATTERED SHRIMP (7) & FRIES† With peanut ginger slaw† \$17.25

CHIPOTLE SMOKED CHICKEN ENCHILADAS Tomatillo, queso fresco, pico rice, black beans, slaw \$15.95

CHICKEN FINGER PLATTER Fries, peanut ginger slaw†, honey mustard \$13.95

BBQ BABY BACK RIBS With peanut ginger slaw† and french fries Half Slab \$15.95 | Full Slab \$19.95

JAMBALAYA A traditional recipe. Cajun sausage, chicken and jumbo shrimp in a hearty creole sauce poured over rice. \$17.95

WILD MUSHROOM ENCHILADAS Corn tortillas filled with Portobello mushrooms and a blend of cheeses, topped with smoky mozzarella sauce and sour cream drizzle. Served with pico rice, black beans and Napa cabbage. \$13.95

ENTRÉE SALADS

Add a bowl of homemade soup (at left) \$1.95

CHICKEN CAESAR Herb-marinated chicken breast, shredded Romano, warm polenta croutons \$11.75

SEARED AHI TUNA SALAD†** Napa cabbage, bananas, cashews, wonton strips, banana-ginger vinaigrette \$13.50

FIRE GRILLED BBQ SALMON SALAD† Mandarin oranges, spicy pecans, tortilla straws, sweet citrus vinaigrette \$14.95

HEARTLAND GRILLED CHICKEN SALAD† Smoked bacon, aged cheddar, spicy pecans, croutons, garlic ranch | Also available with lightly breaded chicken tenderloins. \$11.95

BUFFALO BLEU SALAD† Hand-breaded chicken tenderloins in Buffalo wing sauce, bacon, sharp cheddar, croutons, spicy pecans, creamy gorgonzola, garlic ranch \$12.95

CHICKEN ASIAN CHOP CHOP† Sesame chicken sauté, napa salad, snow peas, peanuts, bell peppers, ginger honey mustard \$11.95

CALAMARI SALAD† A house specialty and guest favorite. Crisp, peppery calamari, napa cabbage, banana, cilantro, crunchy cashews in our aromatic banana-ginger vinaigrette. \$14.95

MANDARIN GRILLED CHICKEN SALAD† Our classic grilled chicken salad with 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. \$11.95

SANDWICHES & PREMIUM 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 5:00 pm)

BRENTWOOD CHICKEN SANDWICH Smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato & onion, toasted whole wheat bun \$9.95

FRENCH DIP 7 oz. shaved roast beef, aged provolone, toasted torpedo roll \$9.95

SO. CAL FISH TACOS Chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and salsa \$9.75

SOUTHWEST GRILLED CHICKEN WRAP† Spicy pecans, red peppers, bacon, tortilla shreds, pepperjack cheese, garlic ranch, house salsa \$9.75

CHICKEN PARMESAN ON FOCACCIA† Flash-sautéed in EVOO, basil pesto, provolone, marinara \$8.75

FARMHOUSE CLUB† Brown sugar and honey cured ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, toasted focaccia bread \$8.95

TILLAMOOK CREEKSTONE FARMS BLACK ANGUS BURGER* Double sliced Tillamook cheddar aged nine months, smoked bacon, tomato, onion, lettuce cup on our whole wheat bun \$9.95

BUILD YOUR OWN CREEKSTONE FARMS BLACK ANGUS BURGER* With lettuce, tomato, red onion | Straight up \$9.50 | Add cheese and/or bacon Tillamook cheddar, provolone, gorgonzola or gouda \$10.50



MINI MARTINI FLIGHTS

Served in flights of three. Because you can't have the 'this' without the 'that.' And the other. Pick 3 for \$9.00

COSMO MINI Absolut Citron, triple sec, fresh lime, Ocean Spray Cranberry Juice

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

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

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

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

ADAM & EVE APPLE Absolut, DeKuyper Sour Apple Pucker, lemonade

MARTINIS

BLUEBERRY MARTINI Stoli Blueberi Vodka, blue curacao, pomegranate, cranberry juice \$7.25

X-RATED FLIRTINI Champagne and premium French vodka with organic blood orange juice, mango & Brazilian passion fruit \$7.75

ZEN GREEN TEA MARTINI Zen Green Tea Liqueur, Skyy Vodka, Ocean Spray White Cranberry Juice \$7.25

POMTINI Grey Goose Premium Vodka, pomegranate, cranberry juice \$7.75

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 \$8.25

LUXE COSMO Level, Cointreau, Ocean Spray Cranberry Juice, fresh squeezed lime juice \$8.25

EXPRESSO MARTINI Absolut Vanilia, Patron XO Cafe Coffee Liqueur, a shot of joe & sweet cream \$7.25

SPECIALTY COCKTAILS

HARD LEMONADES Choose from Three Olives Grape or Three Olives Cherry Infused Vodka blended with our famous hand pressed lemonade \$7.25

CUBANO MOJITO Bacardi Rum, mint, sugar, fresh lime, soda. Choose from traditional, blueberry, guava, mango, pomegranate, raspberry or strawberry \$6.75

STRAWBERRY BASIL LEMONADE Plymouth Gin, fresh squeezed lemons, strawberries, basil \$6.25

MANGO RUM DROP Cruzan Mango Rum, fresh squeezed lemonade, orange juice, with a sidecar of Chambord or Midori \$6.75

1800 GRAND MARGARITA 1800 Reposado Tequila, Grand Marnier, sweet & sour \$7.75

SUPERFRUIT MARGARITA Cabo Wabo Blanco Tequila, guava nectar, sour mix \$8.95

NAUGHTY MARGARITA Patron Silver Tequila blended with X-Rated Fusion Liqueur & sour mix \$8.95

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

LONG ISLAND ICED TEAS

Vodka, rum, gin and sweet & sour form the base for the traditional L.I.Tea, and then the fun begins. Choose your poison, then select either a glass or pitcher. Glass \$6.00 | 1 Liter Pitcher \$10.00

GEORGIA PEACH Peachtree schnapps, cranberry

KENTUCKY Jim Beam, cranberry

LONG BEACH Triple sec, cranberry

RASPBERRY Raspberry Rush, cranberry

TENNESSEE Jack Daniel's, cranberry

TEXAS Tequila, triple sec, Coke

TEXAS BEACH Tequila, triple sec, cranberry

BEER

AMERICAN Budweiser, Bud Light, Bud Light Lime, Coors Light, 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

Not all selections are offered in both draft and bottle. Ask your server for current draft selections.

WHAT'S BEHIND THE BAR

VODKA Absolut, Absolut (Citron, Mandrin, Peppar, Raspberri, Vanilia), Belvedere, Chopin, Ciroc, Grey Goose, Ketel One, Ketel One Citroen, Level, Skyy, Skyy Infusions Citrus, Smirnoff, Stoli, Stoli Blueberi, Three Olives Cherry, Three Olives Grape, Ultimat, 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

COGNACS 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 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, Disarrono, Drambuie, Frangelico, Galliano, Godiva Chocolate, Goldschlager, Grand Marnier, Jagermeister, Kahlua, Midori, Patron XO Cafe Coffee Liqueur, Romana Sambuca, Rumble Minze, Southern Comfort, Tuaca, Tia Maria, X-Rated Fusion Liqueur, Zen Green Tea Liqueur

RED BULL

Worthy of its own category. Swims well with Vodka (try a Razz bomb) or a dunk of Jager.

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HOULIHAN'S

We pour a generous 7 oz. portion of wine by the glass.
To expedite service to you, we uncork our wine at the bar.

WHITE VINO

SLIGHTLY SWEET

Montevina White Zinfandel (Sierra Foothills, CA)

\$8.00 | \$21.95

Chateau Ste. Michelle Riesling (Columbia Valley, WA)

\$8.00 | \$24.95

LIGHT & CRISP

Montevina Sauvignon Blanc (Santa Barbara, CA)

\$8.00 | \$22.95

Ecco Domani Pinot Grigio (Italy)

\$8.00 | \$24.95

Martin Codax Albarino (Rias Baixas, Spain)

\$9.50 | \$28.95

Kim Crawford Sauvignon Blanc (New Zealand)

\$10.00 | \$34.95

LUSH & SMOOTH

Trinity Oaks Chardonnay (Coastal Valley, CA)

\$8.00 | \$21.95

Columbia-Crest Chardonnay (Columbia Valley, WA)

\$8.50 | \$22.95

J. Lohr Riverstone Chardonnay (Monterey, CA)

\$8.25 | \$28.95

Seven Daughters White Wine Blend (Santa Barbara, CA)

\$8.25 | \$28.95

Toasted Head Chardonnay (Dunnigan Hills, CA)

\$9.25 | \$32.95

Conundrum, White Wine Blend (Napa Valley)

\$13.75 | \$48.95

RED RED WINE

MEDIUM BODY

Redwood Creek Merlot (Northern Hills, CA)

\$8.00 | \$21.95

Red Diamond Merlot (Yakima & Columbia Valley, WA)

\$8.00 | \$24.95

Jargon Pinot Noir (Monterey, CA)

\$9.25 | \$28.95

J. Lohr Los Osos Merlot (Paso Robles, CA)

\$9.25 | \$32.95

Estancia Pinot Noir (Monterey, CA)

\$10.25 | \$35.95

A BIT SPICY

Yellow Tail Shiraz (Australia)

\$8.00 | \$21.95

Snoqualmie (sno-kwal-me) Syrah (Wahluke Slope, WA)

\$8.00 | \$24.95

Rancho Zabaco Dancing Bull Zinfandel (Lodi Region, CA)

\$9.25 | \$28.95

Ruffino Aziano Chianti Classico (Italy)

\$9.00 | \$31.95

Trivento Amado Sur Malbec (Argentina)

\$9.25 | \$32.95

ROBUST & FULL

Canyon Road Cabernet Sauvignon (California Valley, CA)

\$8.00 | \$21.95

Ménage à Trois Red Wine Blend (Napa Valley)

\$8.50 | \$26.95

Trinchero Family Selections Cabernet (Coastal Valley, CA)

\$9.25 | \$32.95

Louis M. Martini Napa Valley Reserve Cabernet (Napa Valley)

\$11.25 | \$39.95

BUBBLES

Chandon (187 ml) mini bottle \$10.95

Domaine Ste. Michelle \$23.95

