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HOULIHAN'S

SOUPS

FRENCH ONION SOUP WITH

PROVOLONE & CROUTON \$3.99 | 248 cal.

OUR ORIGINAL BAKED POTATO SOUP \$3.99 | 371 cal.

☆ **CHICKEN TORTILLA SOUP** \$3.99 | 173 cal.

Note: All homemade soups and side salads are just \$2.99 with any entrée, entrée salad or sandwich purchase.

SIDE SALADS

☆ **OUR SIGNATURE TUSCAN SALAD** Goat cheese, tomatoes, white beans, balsamic greens, focaccia crisps \$4.99 | 321 cal.

HOUSE CHOP SALAD Smoked bacon, corn, croutons, grape tomatoes, bleu cheese (192 cal.) or cheddar (196 cal.) ranch (+168 cal.) or balsamic vinaigrette (+ 140 cal.) \$4.99

CAESAR SALAD Romaine, shredded Romano, garlic croutons, house Caesar dressing \$4.99 | 515 cal.

DESSERTS

S'MORES FONDUE CROCK \$5.95 | 985 cal.

CHOCOLATE CAPPUCCINO CAKE \$3.99 | 613 cal.

VANILLA BEAN CRÈME BRULÉE \$3.99 | 343 cal.

SNICKERS CRUNCH ICE CREAM DOME† \$3.99 | 523 cal.

BOURBON PECAN PIE† \$3.99 | 954 cal.

THREE'S COMPANY Pick any 3 (excludes s'mores) \$9.99

SIGNATURE BEVERAGES

MINI MARTINI FLIGHTS Pick any three:

Cosmo | Blue Moon Punch | Key Lime Pie | Guavatini | Chocolate | Adam & Eve Appletini \$9.00

WINE FLIGHTS Smaller pours to sample any three of our wines by the glass (see wine list on back) \$10.59

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

GENERAL MANAGER Michael Fowler

EXECUTIVE CHEF Craig Gates



STARTERS

MINIATURE BURGER THREESOME Tillamook cheddar, ranch-style greens \$8.99 | 1142 cal.

SPINACH DIP WITH CHEESY LAVOSH CRACKERS \$9.29 | 1356 cal.

JUMBO STUFFED SHROOMS Garlic herb cream cheese center, creamy horseradish sauce \$9.29 | 1193 cal.

☆ **LETTUCE WRAPS**† Chicken sauté, julienne carrots and jicama, wonton strips, lettuce cups \$8.99 | 538 cal.

CHICKEN WINGS Thai chile glazed, sesame-ginger sauce \$8.99 | 1116 cal.

Buffalo style, bleu cheese dressing \$8.99 | 917 cal.

CHICKEN FINGERS Traditional with two sauces \$8.29 | 578 cal.

Buffalo style with bleu cheese dressing \$8.99 | 763 cal.

BRUSCHETTA Goat cheese blend, kalamata olives, focaccia crisps, field greens \$8.29 | 619 cal.

☆ **CALAMARI** Peppery buttermilk batter, sesame-ginger dipping sauce \$8.79 | 428 cal.

BLACKENED CHICKEN & CARMELIZED ONION QUESADILLA \$8.99 | 1126 cal.

CHIPOTLE CHICKEN NACHOS Homemade salsa, guacamole, sour cream \$9.99 | 2285 cal.

☆ **SEARED RARE TUNA WONTONS*** Soy glaze, wasabi mayo, Napa slaw \$8.99 | 351 cal.

GRILLED VEGETABLE PIZZA† Goat cheese, pine nuts, zucchini, red onions, balsamic tomatoes, fontina, provolone, parmesan \$9.79 | 744 cal.

ENTRÉES

Add a side salad or bowl of homemade soup (at left) \$2.99

STUFFED CHICKEN BREAST Garlic herb cream cheese center, today's vegetables, 'honest' gold mashed potatoes \$15.99 | 1081 cal.

☆ **SEARED GEORGES BANK SCALLOPS** Lemon-asparagus risotto, baby greens, basil-infused olive oil \$19.99 | 600 cal.

GRILLED ROSEMARY CHICKEN Today's vegetable, honest gold mashers \$14.29 | 718 cal.

CHICKEN PARMESAN Over pasta with fontina-provolone-parm blend \$14.99 | 1384 cal.

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. \$13.99 | 1413 cal.

MEATLOAF NO. 9 Honest gold mashed potatoes, red wine mushroom sauce, onion straws, French green beans \$13.99 | 1141 cal.

DOWN HOME POT ROAST Honest gold mashers, homestyle vegetables, red wine mushroom sauce \$13.99 | 925 cal.

USDA PRIME TOP SIRLOIN* Tender aged and basted with red wine garlic butter, choice of potato, today's vegetables (9 oz.) \$17.99 | 1311 cal. (5 oz.) \$14.99 | 1054 cal | Add 4 jumbo shrimp (grilled or crisp-fried) \$5.95

NEW YORK STRIP* (12 oz.) Choice of potato, today's vegetables \$21.99 | 1491 cal.

ATLANTIC SALMON

Mustard Encrusted, dijon bread crumbs, baby potatoes, bacon, spinach, sherry-honey beurre blanc \$17.99 | 1158 cal.

Simply Prepared with mashed potatoes and today's vegetables \$17.99 | 782 cal.

HUGE PANKO BATTERED SHRIMP (7) & FRIES† With peanut ginger slaw† \$15.59 | 961 cal.

CHIPOTLE SMOKED CHICKEN ENCHILADAS Tomatillo marinated chicken, queso fresco, pico rice, black beans, slaw \$13.99 | 1211 cal.

CHICKEN FINGER PLATTER Fries, peanut ginger slaw†, honey mustard \$13.99 | 1241 cal.

SIZZLING FAJITAS Bell peppers and onions, warm flour tortillas, traditional accompaniments
Chicken \$13.99 - 1330 cal. | Steak \$14.99 - 1446 cal. | Combo \$14.99 - 1262 cal.

BBQ BABY BACK RIBS With peanut ginger slaw† and french fries Half Slab \$16.99 | 973 cal.
Full Slab \$20.99 | 1475 cal.

ENTRÉE SALADS

Add a bowl of homemade soup (at left) \$2.99

CHICKEN CAESAR Grilled herb-marinated chicken breast, shredded Romano, warm polenta croutons \$11.79 | 1020 cal.

SEARED AHI TUNA SALAD*† Napa cabbage, bananas, cashews, wonton strips, banana-ginger vinaigrette \$12.99 | 1074 cal.

FIRE GRILLED BBQ SALMON SALAD† Mandarin oranges, spicy pecans, tortilla straws, mango dressing \$14.29 | 1182 cal.

HEARTLAND GRILLED CHICKEN SALAD† Smoked bacon, aged cheddar, spicy pecans, croutons, garlic ranch \$11.99 | 1014 cal. | Also available with lightly breaded chicken tenderloins \$11.99 | 1337 cal.

BUFFALO BLEU SALAD† Hand-breaded chicken tenderloins in Buffalo wing sauce, bacon, sharp cheddar, croutons, spicy pecans, creamy gorgonzola, garlic ranch \$12.99 | 1435 cal.

CHICKEN ASIAN CHOP CHOP† Sesame chicken sauté, napa salad, snow peas, peanuts, bell peppers, ginger honey mustard \$11.99 | 999 cal.

PRIME STEAK & WEDGE SALAD† Gorgonzola, polenta croutons, spicy pecans, bacon, grilled asparagus, roasted golden beets, buttermilk bleu cheese dressing \$14.99 | 1370 cal.

SANDWICHES & PREMIUM BURGERS

Served with your choice of side: French Fries | 270 cal. | Today's Vegetables | Honest Gold Mashed Potatoes | 315 cal. | Peanut Ginger Slaw | 157 cal. | Tortilla Chips & House Salsa | 164 cal. | Mediterranean Orzo | 157 cal. | Loaded Baker | 622 cal. (available after 5:00 pm)

BRENTWOOD CHICKEN SANDWICH Smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato & onion, toasted bun \$10.59 | 789 cal.

FRENCH DIP 7 oz. shaved roast beef, aged provolone, toasted torpedo roll \$10.99 | 962 cal.

BUFFALO CHICKEN SANDWICH Chicken tenders tossed in Buffalo sauce, lettuce, tomato and bleu cheese on a whole wheat bun \$8.99 | 762 cal.

SO. CAL FISH TACOS Chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and salsa \$9.99 | 876 cal.

SOUTHWEST GRILLED CHICKEN WRAP† Spicy pecans, red peppers, bacon, tortilla shreds, pepperjack cheese, garlic ranch, house salsa \$9.99 | 880 cal.

CHICKEN PARMESAN ON FOCACCIA† Flash-sautéed in EVOO, basil pesto, melted provolone, marinara on focaccia bread \$10.79 | 977 cal.

FARMHOUSE CLUB† Brown sugar and honey cured ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, toasted focaccia bread \$9.99 | 588 cal.

TILLAMOOK CREEKSTONE FARMS BLACK ANGUS BURGER* Double sliced Tillamook cheddar aged nine months, smoked bacon, tomato, onion, lettuce cup on our toasted bun \$10.59 | 1213 cal.

BUILD YOUR OWN CREEKSTONE FARMS BLACK ANGUS BURGER* With lettuce, tomato, red onion | Straight up \$9.50 | 933 cal. | Add cheese and/or bacon (+100 cal.), Tillamook cheddar (+180 cal.), provolone (+150 cal.), gorgonzola (+75 cal.), or gouda (+154 cal.) \$10.50

☆ 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.

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 \$7.50

ZEN GREEN TEA MARTINI Zen Green Tea Liqueur, Skyy Vodka, Ocean Spray White Cranberry Juice \$7.75

POMTINI Grey Goose Premium Vodka, pomegranate, cranberry juice \$9.00

CHOCOLATE MARTINI Absolut Vanilia, Godiva Chocolate and Kahlua \$8.75

DIRTY MARTINI Grey Goose Vodka or Bombay Sapphire Gin, olive juice. Choose from Santa Barbara bleu cheese, jalapeño or pimento stuffed olives \$9.00

LUXE COSMO Level, Cointreau, Ocean Spray Cranberry Juice, fresh squeezed lime juice \$9.00

ESPRESSO MARTINI Absolut Vanilia, Patron XO Cafe Coffee Liqueur, a shot of joe & sweet cream \$8.75

SPECIALTY COCKTAILS

HARD LEMONADES Choose from Three Olives Grape or Three Olives Cherry Infused Vodka blended with our famous hand pressed lemonade \$7.75

CUBANO MOJITO Bacardi Rum, mint, sugar, fresh lime, soda. Choose from traditional, blueberry, guava, mango, pomegranate, raspberry or strawberry \$7.50

STRAWBERRY BASIL LEMONADE Plymouth Gin, fresh squeezed lemons, strawberries, basil \$7.75

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

1800 GRAND MARGARITA 1800 Reposado Tequila, Grand Marnier, sweet & sour \$8.75

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 \$6.25 | 1 Liter Pitcher \$8.50

GEORGIA PEACH Peachtree schnapps, cranberry

KENTUCKY Jim Beam, cranberry

LONG BEACH Triple sec, cranberry

MELON Midori, cranberry

RASPBERRY Raspberry Rush, 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, Coke (Add \$2.00)

BEER

AMERICAN Budweiser, Bud Light, Coors Light, Miller Lite, Coors N/A

SPECIALTY 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, Corona Extra, Corona Light, Guinness, Heineken, Heineken Premium Light, Newcastle Brown Ale, Stella Artois

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, Grey Goose, Ketel One, Ketel One Citroen, Level, Skyy, Skyy Infusions Citrus, Smirnoff, Stoli, Stoli Blueberi, Three Olives Cherry, Three Olives Grape

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

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

COGNACS Courvoisier VSOP, Hennessy VS, Remy Martin VSOP

TEQUILA 1800 Reposado, El Tesoro Platinum, Gran Centenario Añejo, José Cuervo Gold, Patron Silver, Sauza Hornitos, 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, Rumpel 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.

WINE FLIGHTS

Smaller pours to enjoy any three wines from our by the glass list — white or red, familiar or unexplored, sexy or prudish. Happy swirling. \$10.59

WHITE VINO

SLIGHTLY SWEET

Montevina White Zinfandel (Sierra Foothills, CA)

\$6.29 | \$22.99

Chateau Ste. Michelle Riesling (Columbia Valley, WA)

\$7.99 | \$26.99

LIGHT & CRISP

Montevina Sauvignon Blanc (Santa Barbara, CA)

\$6.99 | \$24.99

Ecco Domani Pinot Grigio (Italy)

\$7.59 | \$25.99

Martin Codax Albarino (Rias Baixas, Spain)

\$8.59 | \$28.99

Kim Crawford Sauvignon Blanc (New Zealand)

\$10.29 | \$36.99

LUSH & SMOOTH

Trinity Oaks Chardonnay (Coastal Valley, CA)

\$6.59 | \$22.99

Columbia-Crest Chardonnay (Columbia Valley, WA)

\$6.59 | \$24.99

J. Lohr Riverstone Chardonnay (Monterey, CA)

\$8.99 | \$31.99

Seven Daughters White Wine Blend (Santa Barbara, CA)

\$8.29 | \$30.99

Toasted Head Chardonnay (Dunnigan Hills, CA)

\$9.59 | \$33.99

RED RED WINE

MEDIUM BODY

Redwood Creek Merlot (Northern Hills, CA)

\$6.29 | \$22.99

Red Diamond Merlot (Yakima & Columbia Valley, WA)

\$7.59 | \$26.99

Jargon Pinot Noir (Monterey, CA)

\$8.29 | \$28.99

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

\$32.99 a bottle

A BIT SPICY

Yellow Tail Shiraz (Australia)

\$6.29 | \$22.99

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

\$27.99 a bottle

Rancho Zabaco Dancing Bull Zinfandel (Lodi Region, CA)

\$28.99 a bottle

Ruffino Aziano Chianti Classico (Italy)

\$31.99 a bottle

Trivento Amado Sur Malbec (Argentina)

\$9.29 | \$32.99

ROBUST & FULL

Canyon Road Cabernet Sauvignon (California Valley, CA)

\$6.00 | \$22.99

Ménage à Trois Red Wine Blend (Napa Valley)

\$8.29 | \$28.99

Main Street Winery Cabernet Sauvignon (California)

\$8.59 | \$28.99

HALF BOTTLES

Kendall Jackson Chardonnay (Coastal Valley, CA) \$21.99

J. Lohr Seven Oaks Cabernet (Paso Robles, CA) \$18.99

BUBBLES

Chandon (187 ml) mini bottle \$12.99

Domaine Ste. Michelle \$26.99

