

drinks

signature beverages

HAND PRESSED LEMONADES & FRUIT FUSION ICED TEAS

Choose from mango, strawberry, blueberry, guava, raspberry, peach or pomegranate

HOULIHAN'S FRUIT FIZZ

The modern kid's Shirley Temple \$3.00

POP, TEA, ETC.

Coke, Diet Coke, Sprite, Sprite Zero, Dr. Pepper, Barq's Root Beer, Ginger Ale, Perrier Sparkling Water

white vino

SLIGHTLY SWEET

Montevina White Zinfandel
AMADOR COUNTY, CA \$6.95 | \$23.95

Chateau Ste. Michelle Riesling
COLUMBIA VALLEY, WA \$8.95 | \$29.95

LIGHT & CRISP

Montevina Sauvignon Blanc CALIFORNIA \$6.95 | \$23.95

Ecco Domani Pinot Grigio ITALY \$8.95 | \$29.95

Kim Crawford Sauvignon Blanc NEW ZEALAND \$9.95 | \$35.95

LUSH & SMOOTH

Trinity Oaks Chardonnay CALIFORNIA \$8.95 | \$29.95

Columbia Crest Chardonnay COLUMBIA VALLEY, WA \$8.95 | \$29.95

Toasted Head Chardonnay DUNNINGAN HILLS, CA \$9.95 | \$35.95

Kendall Jackson Chardonnay CALIFORNIA \$9.95 | \$35.95

Santa Margherita Pinot Grigio ITALY \$14.95 | \$44.95

red red wine

MEDIUM BODY

Jargon Pinot Noir CALIFORNIA \$8.95 | \$29.95

J. Lohr Los Osos Merlot PASO ROBLES, CA \$9.95 | \$35.95

Estancia Pinot Noir MONTEREY, CA \$11.95 | \$40.95

A BIT SPICY

Yellow Tail Shiraz AUSTRALIA \$7.95 | \$26.95

Rancho Zabaco Dancing Bull LODI REGION, CA \$9.95 | \$35.95

Trivento Amado Sur Malbec ARGENTINA \$10.95 | \$39.95

ROBUST & FULL

Canyon Road Cabernet Sauvignon
CALIFORNIA VALLEY, CA \$6.95 | \$23.95

Dynamite Cabernet Sauvignon CALIFORNIA \$8.95 | \$29.95

Ménage à Trois Red Wine Blend CALIFORNIA \$10.95 | \$39.95

Main St. Winery Cabernet Sauvignon
CALIFORNIA \$11.95 | \$40.95

Louis M. Martini Reserve Cabernet
NAPA VALLEY, CA \$12.95 | \$42.95

bubbles

Chandon (187 ml) mini bottle \$11.95

Domaine Ste. Michelle \$27.95

mini martini flights

Pick any three for \$12.95

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 \$8.95

X-RATED FLIRTINI Champagne and premium Fusion vodka with organic blood orange juice, mango & Brazilian passion fruit \$8.95

POMTINI Grey Goose premium vodka, pomegranate and cranberry juice \$8.95

CHOCOLATE MARTINI Absolut Vanilia, Godiva Chocolate and Kahlua \$8.95

DIRTY MARTINI Grey Goose vodka or Bombay Sapphire gin, olive juice. Choose from Santa Barbara bleu cheese, jalapeño or pimento stuffed olives \$9.95

LUXE COSMO Level, Cointreau, Ocean Spray cranberry juice, fresh squeezed lime \$8.95

ESPRESSO MARTINI Absolut Vanilia, Patron XO Cafe Coffee Liqueur, a shot of joe and sweet cream \$8.95

WHIPPED CHOCOLATE WINETINI Pinnacle Whipped Cream vodka, Chocolate Wine \$8.95

specialty cocktails

HARD LEMONADES Choose from Three Olives Grape or Three Olives Cherry Infused vodka blended with our famous hand pressed lemonade \$7.50

STRAWBERRY BASIL LEMONADE Plymouth gin, fresh squeezed lemons, strawberries and basil \$7.50

LYNCHBURG LEMONADE Jack Daniel's, sweet & sour, triple sec & soda \$7.50

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

GINGER & JAMESON SMASH Jameson Irish Whiskey, ginger ale, lemon & lime \$8.95

MANGO RUM DROP Cruzan Mango rum, fresh-squeezed lemonade, orange juice, with a sidecar of Chambord or Midori \$8.95

SUPA-FLY SWEET TEA Firefly Sweet Tea vodka, water and lemon twist OR try with lemonade, peach and fresh mint \$8.95

HOLLYWOOD Grey Goose vodka, raspberry liqueur, fresh pineapple juice \$8.95

TOASTED ALMOND amaretto almond liqueur, Kahlua & cream \$7.50

SANGRIA choose either red or white, fresh-cut fruit (1 liter pitcher) \$12.95

1800 GRAND MARGARITA 1800 Reposado tequila, Grand Marnier and sweet-n-sour \$8.95

SUPERFRUIT MARGARITA Cabo Wabo Blanco tequila, guava nectar, sour mix \$9.95

NAUGHTY MARGARITA Patron Silver tequila blended with X-Rated Fusion liqueur & sour mix \$11.95

Add a sidecar of Chambord or Midori to a margarita \$3.50

beer

Not all selections are offered in both draft and bottle.

AMERICAN Budweiser, Bud Light, Bud Light Lime, Coors Light, Miller Lite, O'Doul's N/A

SPECIALTY Gordon Biersch, Gordon Biersch Seasonal, Michelob Ultra, Michelob Light

MICROBREW/CRAFT Blue Moon Belgian White, Samuel Adams Boston Lager, Sam Adams Light, Samuel Adams Seasonal, Sierra Nevada

IMPORT Amstel Light, Beck's Premier Light, Corona Extra, Corona Light, Guinness, Heineken, Heineken Premium Light, Hoegaarden Witbier, Newcastle Brown Ale, Stella Artois,

skinny drinks

all under 125 calories

SKINNY MARGARITA Hornitos Plata tequila, DeKuyper triple sec, lime & orange \$7.95

SKINNY RASPBERRY MOJITO Bacardi rum, raspberry, mint, lime, soda \$7.95

SKINNY SUPERFRUIT MARTINI Effen Black Cherry vodka, cranberry, blueberry, pomegranate \$7.95

SKINNY CUTINI Effen Cucumber vodka, fresh lemon juice, mint \$7.95

SKINNY COSMO Skyy vodka, Triple Orange, lime, cranberry juice \$7.95

SKINNY LEMON COLLINS Skyy Citrus vodka, Triple Orange, lemon, mint, soda \$7.95

THE SKINNY YOGI TYKU liqueur, Prairie Organic vodka, lime, orange, soda \$7.95

DIET VANILLA COKE Absolut Vanilia & Diet Coke \$7.95

long island iced teas

Glass \$7.95 | 1 Liter Pitcher \$12.95

Vodka, rum, gin and sweet & sour, plus varied ingredients below.

GEORGIA PEACH Peachtree schnapps, cranberry

KENTUCKY Jim Beam, cranberry

LONG BEACH DeKuyper triple sec, cranberry

RASPBERRY DeKuyper Razzmatazz, cranberry

TENNESSEE Jack Daniel's, cranberry

TEXAS Tequila, triple sec, Coke

TEXAS BEACH TEXAS BEACH

TOP SHELF Absolut, Bacardi, Tanqueray, Cointreau, sweet & sour, Coke (Add \$3.50)

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, Level, Pinnacle Whipped Cream, Prairie Organic, Skyy, Skyy Infusions Citrus, Smirnoff, Stoli, Stoli Blueberi, Three Olives Cherry, Three Olives Grape, 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, 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, TYKU, X-Rated Fusion Liqueur



devout

greens

TUSCAN WHITE BEAN SALAD ^v with goat cheese, tomatoes, balsamic and Tuscan toast \$4.95



CHOP SALAD with bacon, corn, croutons, choice of bleu or cheddar and ranch or balsamic vinaigrette \$4.95

CAESAR SALAD with Caesar dressing \$4.95

SPINACH SALAD ^{tv} toasted hazelnuts, kiwi, berries & poppyseed dressing \$4.95

soup kitchen



OUR ORIGINAL BAKED POTATO SOUP with bacon, scallions and cheddar \$4.95

FRENCH ONION with provolone & crouton \$4.95

CHICKEN TORTILLA SOUP with naturally lean chicken and Anaheim chiles \$4.95

SOUP OF THE DAY \$4.95

starters

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

SPINACH DIP with cheesy lavosh crackers \$8.95

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

LETTUCE WRAPS ^t chicken sauté, julienne carrots and jicama, wonton strips, lettuce cups \$8.95

FRENCH FRIED ASPARAGUS served with lemon-horseradish creme dipping sauce \$8.95

CHICKEN WINGS Thai chili 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, Tuscan toast, field greens \$7.95

CALAMARI peppery buttermilk batter, sesame-ginger dipping sauce \$8.95

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

SEARED RARE TUNA WONTONS ^{*} soy glaze, wasabi mayo, Napa slaw \$8.95

SPICY THAI BBQ SHRIMP ^{*} marinated in tomatillo & lime, grilled with Sriracha BBQ sauce \$7.95

STEAMED MUSSELS WITH FRITES ^{*} Andouille sausage, tomatoes, red wine garlic butter, fries, parmesan garlic sauce & parsley \$10.95

pastas

Served with your choice of soup or side salad.

BIG FANCY SPAGHETTI wide noodles, homemade beef & pork tomato sauce \$16.95

CHICKEN PARMESAN over pasta with fontina-provolone-parm cheeses \$15.95

CHICKEN FETTUCCINE ALFREDO with fontina, provolone and grated parmesan cheese \$15.95

CHICKEN & MUSHROOM PENNE grilled chicken, marsala cream sauce, caramelized onions, sauteed mushrooms \$14.95

SPAGHETTINI WITH SHRIMP, SCALLOPS & MUSSELS ^{*} white wine, garlic, olive oil, tomatoes, fresh basil \$19.95

entrees

Served with your choice of soup or side salad.

STUFFED CHICKEN BREAST garlic herb cream cheese, today's vegetables, honest gold mashers \$16.95

GRILLED ROSEMARY CHICKEN today's vegetables, honest gold mashers \$14.95

CHICKEN FINGER PLATTER fries, peanut ginger slaw [†], honey mustard sauce \$14.95

FILET MIGNON ^{*} (8 oz.) basted with red wine garlic butter, choice of potato, today's vegetables \$26.95
Add 4 grilled or fried shrimp for \$5.00

NEW YORK STRIP ^{*} (12 oz.) basted with red wine garlic butter, choice of potato, today's vegetables \$23.95
Add 4 grilled or fried shrimp for \$5.00

DOWN HOME POT ROAST honest gold mashers, homestyle vegetables, red wine mushroom sauce \$15.95

9 OZ. PRIME TOP SIRLOIN ^{*} grilled and basted with red wine butter and served with choice of potato and today's vegetables \$19.95
Add 4 grilled or fried shrimp for \$5.00

MEATLOAF NO. 9 over honest gold mashers, onion straws, today's vegetables \$15.95

BBQ BABY BACK RIBS with peanut ginger slaw [†] and french fries. Half Slab \$16.95 | Full Slab \$23.95
Add 4 grilled or fried shrimp for \$5.00

ATLANTIC SALMON
FIRE GRILLED with honest gold mashers and today's vegetables \$18.95
SIMPLY PREPARED grilled with salt and pepper, bread salad, grilled asparagus \$18.95
CORIANDER SALMON with chile verde butter, honest gold mashers and today's vegetables \$18.95

CHILI LIME SHRIMP ^{*} (8) marinated in tomatillo & lime juice, pico rice, black beans, chipotle mayo dipping sauce \$17.95

HUGE PANKO BREADED SHRIMP* (7) & FRIES with peanut ginger slaw [†] \$17.95

SEARED GEORGES BANK SCALLOPS ^{*} lemon-asparagus risotto, baby greens, basil-infused olive oil \$19.95

FISH & CHIPS ^{*} crisp fried Tilapia fillets, french fries, with vinegar & tartar sauce \$15.95

JAMBALAYA ^{*} Cajun sausage, chicken and shrimp in a hearty creole sauce over rice \$17.95

SIZZLING FAJITAS bell peppers and onions, warm flour tortillas, traditional accompaniments Veggie \$12.95
Chicken \$15.95 | Steak or Combo* \$17.95

entree salads

Add a bowl of homemade soup \$2.95

SPINACH SALAD ^{tv} toasted hazelnuts, kiwi, blueberries, strawberries & poppyseed dressing \$10.95
with goat cheese ^v \$11.95
with grilled thin-shaved chicken \$12.95
with both \$13.95

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 ^{*} [†] Mandarin oranges, spicy pecans, tortilla straws, red onions, sweet citrus vinaigrette \$12.95

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 tenderloins in Buffalo wing sauce, bacon, sharp cheddar, croutons, spicy pecans, red onions, creamy gorgonzola, garlic ranch \$11.95

CHICKEN ASIAN CHOP CHOP [†] sesame chicken sauté, Napa salad, snow peas, peanuts, bell peppers, jicama, Napa dressing \$11.95

RANCHHOUSE STEAK SALAD ^{*} USDA prime-sirloin, white cheddar, tomatoes, ranch & onion straws \$12.95

GRILLED SALMON CAESAR ^{*} grilled salmon, romaine, garlic croutons, parmesan cheese \$12.95

sandwiches & burgers

Add a bowl of homemade soup or side salad \$2.95

SERVED WITH YOUR CHOICE OF SIDE:

French Fries
Today's Vegetables
Honest Gold Mashed Potatoes
Peanut Ginger Slaw [†]
Tortilla Chips & House Salsa
Mediterranean Orzo
Black Beans & Rice
Loaded Baker (after 5pm) \$1.95 charge

FRENCH DIP 7 oz. shaved roast beef, aged provolone, toasted torpedo roll \$10.95

SO. CAL FISH TACOS chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and salsa \$9.95

SOUTHWEST GRILLED CHICKEN WRAP [†] spicy pecans, red peppers, bacon, tortilla straws, pepper jack cheese, garlic ranch, house salsa \$9.95

FARMHOUSE CLUB [†] smoked ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, whole-grain bread \$9.95

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

VEGGIE BURGER ^v prepared with our fresh black bean & chickpea patty topped with aged cheddar and ranch-style greens \$8.95

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

BUFFALO CHICKEN SANDWICH lettuce & tomato on a toasted bun, bleu cheese dressing on the side \$9.95

CLASSIC REUBEN lean corned beef, Bavarian sauerkraut, swiss cheese, thousand island dressing on marbled rye \$9.95

creekstone farms black angus burgers*

lettuce, tomato, red onion on a toasted bun (BBQ sauce upon request)

Straight Up \$7.95

With Cheese aged cheddar, gorgonzola, gouda or provolone \$8.95

With Cheese & Bacon \$9.95

Mushroom Swiss \$9.95

SPICY FRITOS® BURGER pepper jack cheese, pico de gallo, Fritos® corn chips, jalapenos, guacamole, chipotle mayo \$10.95

[†] 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.

^v Vegetarian item.

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18% GRATUITY WILL BE ADDED TO PARTIES OF 7 OR MORE