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HOULIHAN'S

SOUPS

FRENCH ONION SOUP WITH PROVOLONE & CROUTON \$4.29

OUR ORIGINAL BAKED POTATO SOUP \$3.99

☆ **CHICKEN TORTILLA SOUP** \$3.99

Note: All homemade soups and side salads are just \$2.79 with any entrée, entrée salad or sandwich purchase.

SIDE SALADS

HOUSE CHOP SALAD Smoked bacon, corn, croutons, grape tomatoes, bleu cheese or cheddar, ranch or balsamic vinaigrette \$3.99

CAESAR SALAD Romaine, shredded Romano, garlic croutons, house Caesar dressing \$3.99

DESSERTS

CHOCOLATE CAPPUCCINO CAKE Chocolate ganache, espresso icing, vanilla ice cream & Kahlua fudge \$2.99

CRÈME BRULÉE

Vanilla bean custard, caramelized sugar top \$2.99

SNICKERS CRUNCH ICE CREAM DOME†

On an Oreo & peanut cookie crust \$2.99

BOURBON PECAN PIE†

Caramel, Cointreau chantilly cream \$2.99

S'MORES FONDUE CROCK Warm chocolate ganache, marshmallows with crystallized graham cracker sticks & strawberries \$4.99

THREE'S COMPANY Pick any 3 (excludes S'mores) for \$7.99

SIGNATURE BEVERAGES

MINI MARTINI FLIGHTS Pick any three:

Cosmo | Blue Moon Punch | Key Lime Pie | Guavatini | Chocolate | Adam & Eve Appletini \$9.29

WINE FLIGHTS Smaller pours to sample any three of our wines by the glass (see wine list on back) \$9.99

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, Coke Zero, Diet Coke, Sprite, Dr Pepper, Barq's Root Beer, Perrier Sparkling Water, Vasa Spring Water

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 want you to eat well. Our 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.

☆ 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 with aged cheddar & ranch-style greens \$9.99

SPINACH DIP WITH CHEESY LAVOSH CRACKERS \$9.29

JUMBO STUFFED SHROOMS Garlic herb cream cheese center, creamy horseradish sauce \$9.29

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

CHICKEN WINGS Thai chile glazed, sesame-ginger sauce \$8.79 | Buffalo style, bleu cheese dressing \$8.79

CHICKEN FINGERS Traditional with two sauces \$8.79 | Buffalo style with bleu cheese dressing \$8.79

☆ **CALAMARI** Peppery buttermilk batter, sesame-ginger dipping sauce \$8.99

LOADED POTATO SKINS Jumbo bakers mounded with crisp bacon, scallions and cheese \$8.29

CHIPOTLE CHICKEN NACHOS Homemade salsa, guacamole, sour cream \$9.59

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

WINGS & THINGS APP COMBO 'Shrooms, potato skins & Buffalo wings \$12.79

ENTRÉES

Add a side salad or bowl of homemade soup (at left) \$2.79

Loaded Baker available after 5:00 pm

STUFFED CHICKEN BREAST Garlic herb cream cheese center, today's vegetables, 'honest' gold mashed potatoes \$16.79

GRILLED ROSEMARY CHICKEN Today's vegetable, honest gold mashers \$14.29

SIZZLING FAJITAS Bell peppers and onions, warm flour tortillas, traditional accompaniments
Chicken \$14.79 | Steak or Combo \$16.29

CHIPOTLE SMOKED CHICKEN ENCHILADAS Tomatillo, queso fresco, pico rice, black beans, slaw \$14.29

CHICKEN FINGER PLATTER Fries, peanut ginger slaw†, honey mustard \$14.59

CHICKEN PARMESAN Over pasta with fontina-provolone-parm blend \$15.49

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 \$15.29

BASIL PESTO PASTA† Roasted vegetables, artichoke hearts, fresh mozzarella, balsamic roasted tomatoes, romano cheese \$12.59 | With grilled thin-shaved chicken \$14.59

BIG FANCY SPAGHETTI Wide noodles, with homemade beef & pork tomato sauce \$13.99

MEATLOAF NO. 9 Masked Yukon Golds, red wine mushroom sauce, onion straws, today's vegetables \$11.99

DOWN HOME POT ROAST Honest gold mashers, homestyle vegetables, red wine mushroom sauce \$14.29

USDA PRIME TOP SIRLOIN* With choice of potato, today's vegetables (9 oz.) \$17.99 | (5 oz.) \$14.99
Add 3 fried shrimp \$4.59

NEW YORK STRIP* (12 oz.) Choice of potato, today's vegetables \$19.99 | Add 3 fried shrimp \$4.59

ATLANTIC SALMON Simply Prepared grilled with salt and pepper, honest gold mashers and today's vegetables \$17.79

HUGE PANKO BATTERED SHRIMP (7) & FRIES† With peanut ginger slaw† \$17.29

BBQ BABY BACK RIBS With peanut ginger slaw† and french fries Half Slab \$15.59 | Full Slab \$20.59

ENTRÉE SALADS

Add a bowl of homemade soup (at left) \$2.79

SPINACH SALAD† Toasted hazelnuts, kiwi, blueberries, strawberries & poppyseed dressing \$9.29 | With grilled thin-shaved chicken \$12.29

CHICKEN CAESAR Herb-marinated chicken breast, shredded Romano, warm polenta croutons \$11.59

SEARED AHI TUNA SALAD†** Napa cabbage, bananas, cashews, wonton strips, banana-ginger vinaigrette \$13.59

FIRE GRILLED BBQ SALMON SALAD† Mandarin oranges, spicy pecans, tortilla straws, mango dressing \$14.79

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

BUFFALO BLEU SALAD† Hand-breaded chicken tenderloins in Buffalo wing sauce, bacon, sharp cheddar, croutons, spicy pecans, creamy gorgonzola, garlic ranch \$12.29

CHICKEN ASIAN CHOP CHOP† Sesame chicken sauté, Napa salad, snow peas, peanuts, bell peppers, ginger honey mustard \$11.99

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

SANDWICHES & PREMIUM BURGERS

Served with your choice of side: French Fries | Vegetable of the Day | Honest Gold Mashed Potatoes | Peanut Ginger Slaw† | Tortilla Chips & House Salsa | Pico Rice | Loaded Baker (available after 5:00 pm)

BRENTWOOD CHICKEN SANDWICH Smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato & onion, toasted bun \$9.99

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

TAOS CHIPOTLE TURKEY WRAP Smoked turkey, guacamole, pepper jack cheese, cilantro, lettuce, tomato & chipotle dressing \$9.79

SO. CAL FISH TACOS Chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and salsa \$9.89

SOUTHWEST GRILLED CHICKEN WRAP† Spicy pecans, red peppers, bacon, tortilla shreds, pepperjack cheese, garlic ranch, house salsa \$9.89

FRIED PORK "T" Breaded pork tenderloin, lettuce, tomato, red onion, mayo & cheddar \$9.99

FARMHOUSE CLUB† Brown sugar and honey cured ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, spring mix & tomato on whole-grain bread \$9.79

BUILD YOUR OWN CREEKSTONE FARMS BLACK ANGUS BURGER*

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

BEEF UP YOUR BURGER TO A 10 oz. FOR \$2 MORE.

STRAIGHT UP \$8.99 | 10oz. \$10.99

Add cheese and/or bacon, choose from aged cheddar, provolone, gorgonzola or gouda \$9.99 | 10oz. \$11.99

SPICY FRITOS® BURGER* Pepper jack cheese, pico de gallo, Fritos® corn chips, jalapenos, guacamole, chipotle mayo \$9.99 | 10oz. \$11.99

CHEESY ROYALE YUM YUM GOOD TIMES BURGER*

With shredded lettuce and our super-secret special sauce \$9.99 | 10oz. \$11.99

GRILLED CHICKEN SANDWICHES

Our specialty burger preparations from above, prepared with a grilled chicken breast.

STRAIGHT UP \$9.29

Add cheese and/or bacon, choose from American, aged cheddar, provolone, gorgonzola or gouda \$9.99

SPICY FRITOS CHICKEN OR CHEESY ROYALE CHICKEN \$10.29

VEGGIE BURGER Prepared with our fresh black bean & chickpea patty topped with with aged cheddar & ranch-style greens \$9.29



MINI MARTINI FLIGHTS

Served in flights of three. Because you can't have the 'this' without the 'that.' And the other. Pick 3 for \$9.29

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 \$7.29

X-RATED FLIRTINI Champagne and premium French vodka with organic blood orange juice, mango & Brazilian passion fruit \$7.79

GREEN TEA MARTINI UV Sweet Green Tea Vodka, Skyy Vodka, Ocean Spray White Cranberry Juice \$7.59

POMTINI Grey Goose Premium Vodka, pomegranate, cranberry juice \$7.29

CHOCOLATE MARTINI Absolut Vanilia, Godiva Chocolate and Kahlua \$7.79

DIRTY MARTINI Grey Goose Vodka or Bombay Sapphire Gin, olive juice. Choose from Santa Barbara bleu cheese, jalapeño or pimento stuffed olives \$8.29

LUXE COSMO Level, Cointreau, Ocean Spray Cranberry Juice, fresh squeezed lime juice \$8.29

ESPRESSO MARTINI Absolut Vanilia, Patron XO Cafe Coffee Liqueur, a shot of joe & sweet cream \$7.79

SPECIALTY COCKTAILS

HARD LEMONADES Choose from Three Olives Grape or Three Olives Cherry Infused Vodka blended with our famous hand pressed lemonade \$6.99

CUBANO MOJITO Bacardi Rum, mint, sugar, fresh lime, soda. Choose from traditional, blueberry, guava, mango, pomegranate, raspberry or strawberry \$6.79

GINGER JAMESON SMASH Jameson Irish Whiskey, ginger ale, lemon & lime \$6.59

STRAWBERRY BASIL LEMONADE Plymouth Gin, fresh squeezed lemons, strawberries, basil \$6.99

MANGO RUM DROP Cruzan Mango Rum, fresh squeezed lemonade, orange juice, with a sidecar of Chambord or Midori \$6.99

1800 GRAND MARGARITA 1800 Reposado Tequila, Grand Marnier, sweet & sour \$7.79

SUPERFRUIT MARGARITA Cabo Wabo Blanco Tequila, guava nectar, sour mix \$8.29

NAUGHTY MARGARITA Patron Silver Tequila blended with X-Rated Fusion Liqueur & sour mix \$9.79

* Add a sidecar of Chambord or Midori to a margarita \$2.59

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 \$4.99 | 1 Liter Pitcher \$5.49

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 Glass \$8.29 | 1 Liter Pitcher \$9.59

BEER

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

AMERICAN

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

SPECIALTY

Michelob Amber Bock, Michelob Ultra, Rolling Rock, Yuengling Lager

MICROBREW

Blue Moon Belgian White, Samuel Adams Boston Lager, Samuel Adams Seasonal, Sierra Nevada Pale Ale

IMPORT

Amstel Light, Bass Pale Ale, Beck's Premier Light, Corona Extra, Corona Light, Guinness, Heineken, Heineken Premium Light, Newcastle Brown Ale, Stella Artois

WHAT'S BEHIND THE BAR

VODKA Absolut, Absolut (Citron, Mandrin, Peppar, Raspberri, Vanilia), Belvedere, Chopin, Ciroc, Grey Goose, Firefly Sweet Tea, Ketel One, Ketel One Citroen, Level, Skyy, Skyy Infusions Citrus, Smirnoff, Smirnoff Apple, Smirnoff Vanilla, Stoli, Stoli Blueberi, Three Olives Cherry, Three Olives Grape, UV Sweet Green Tea, Vox

RUM Bacardi, Bacardi Limon, Bacardi 151, 10 Cane Premium, Captain Morgan, Cruzan Light, Cruzan Mango, Malibu, Meyers's Dark

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

COGNAC Courvoisier VSOP, Hennessy VS, Navan Vanilla Cognac, 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 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, Disaronno, Drambuie, Frangelico, Galliano, Godiva Chocolate, Goldschlager, Grand Marnier, Jagermeister, Kahlua, Midori, Patron XO Cafe Coffee Liqueur, Romana Sambuca, Rumpel Minze, Southern Comfort, X-Rated Fusion 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.

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. \$9.99

WHITE VINO

SLIGHTLY SWEET

Montevina White Zinfandel (Sierra Foothills, CA)
\$5.99 | \$19.99

LIGHT & CRISP

Shine Riesling (Germany)
\$6.29 | \$20.59
Montevina Sauvignon Blanc (California)
\$7.29 | \$22.59
Ecco Domani Pinot Grigio (Italy)
\$7.29 | \$23.99

LUSH & SMOOTH

Redwood Creek Chardonnay (Northern Hills, CA)
\$5.99 | \$19.99
Columbia-Crest Chardonnay (Columbia Valley, WA)
\$7.29 | \$23.99
Toasted Head Chardonnay (Dunnigan Hills, CA)
\$9.59 | \$31.99

RED RED WINE

MEDIUM BODY

Redwood Creek Merlot (Northern Hills, CA)
\$5.99 | \$19.99
J. Lohr Los Osos Merlot (Paso Robles, CA)
\$9.29 | \$29.99

A BIT SPICY

Yellow Tail Shiraz (Australia)
\$6.59 | \$21.99
Rancho Zabaco Dancing Bull Zinfandel (Lodi Region, CA)
\$8.49 | \$27.99

ROBUST & FULL

Redwood Creek Cabernet Sauvignon (Northern Hills, CA)
\$5.99 | \$19.99
Ménage à Trois Red Wine Blend (Napa Valley)
\$7.79 | \$25.99
Mainstreet Cabernet (Coastal Valley, CA)
\$9.29 | \$30.99

BUBBLES

Chandon (187 ml) mini bottle \$13.99

