

HOULIHAN'S RESTAURANT + BAR

WE BELIEVE IN SCRATCH COOKING SO MUCH THAT WE ACTUALLY DO IT.

START HERE

»» HOULIHAN'S FAMOUS 'SHROOMS^u

stuffed with garlic-herb cream cheese (7) \$12.75 (cal 1205) (4) \$6.95 (cal 830)

»» CRUNCHY SPICY CAULIFLOWER^u

panko breaded cauli in chile aioli... trust us, it's addicting \$7.95 (cal 995)

FIRECRACKER SHRIMP chile aioli, banana-ginger slaw \$11.95 (cal 610)

CLASSIC SPINACH DIP^u cheesy lavosh crackers (cal 1070) \$11.95 *small with tortilla chips* \$6.95 (cal 580)

CHICKEN LETTUCE WRAPS[†] sesame-glaze, scallions, wontons, peanut-ginger sauce \$12.95 (cal 855)

PAN-FRIED PORK DUMPLINGS sriracha, sesame-ginger soy sauce \$11.75 (cal 420)

»» **CHICKEN WINGS** *lemon pepper, mango habanero, thai chile* with sesame-ginger soy sauce or *buffalo* with blue cheese dressing \$12.75 (cal 600 - 1105)

»» **GRILLED CHICKEN NACHOS** chili-lime rubbed chicken, chipotle cheese sauce, fresh jalapeños, pico, avocado, sour cream, black beans + all the other stuff that should be on nachos \$13.50 (cal 1510)

CHAR-CRUSTED AHI TUNA* thai chile glaze, wasabi mayo, asian slaw \$11.95 (cal 390)

CALAMARI banana peppers, marinara, chile aioli sriracha bomb \$11.95 (cal 670)

SPICY CHICKEN AND AVOCADO EGGROLLS sour cream, salsa \$10.95 (cal 695)

SIDE SALADS + SOUPS \$4.95

CAESAR SALAD we all know what this is (cal 355)

HOUSE SALAD bacon, corn, croutons, choice of blue cheese crumbles or white cheddar (cal: undressed 235 | dressing +140 - 315)

TUSCAN WHITE BEAN SALAD^u goat cheese, tomatoes, balsamic, tuscan toast (cal 330)

»» **OUR ORIGINAL BAKED POTATO SOUP** loaded up with bacon, scallions, cheddar (cal 510)

FRENCH ONION SOUP it's cheesy and delicious (cal 310)

ROASTED TOMATO BISQUE^u grilled cheese fritters (cal 345)

SIDES \$4.65

MAC & CHEESE (cal 340) | **FRENCH FRIES^u** (cal 290) | **GARLIC GREEN BEANS^u** (cal 65)

TORTILLA CHIPS & HOUSEMADE SALSA^u (cal 120)

HONEST GOLD MASHED POTATOES^u (cal 330) | **FRESH FRUIT^u** (cal 75)

SWEET POTATO FRIES WITH CREAMY HORSE RADISH^u (cal 565)

LOADED BAKED POTATO HASH BROWNS (cal 574)

ALL DAY FIX MENU >> \$19.99

FIRST COURSE: choose one

SPINACH DIP WITH CHIPS^u (cal 565) | **CHICKEN WINGS** (cal 390 - 480) | **CHAR-CRUSTED AHI TUNA*** (cal 250) | **HOULIHAN'S FAMOUS 'SHROOMS^u** (4) (cal 830) | **BAKED POTATO SOUP** (cal 510) | **ROASTED TOMATO BISQUE^u** (cal 345) | **HOUSE SALAD** (cal: undressed 235, dressing cal +140 - 315) | **CAESAR SALAD** (cal 355)

SECOND COURSE: choose one

FISH & CHIPS (cal 965) | **MEATLOAF NO. 9** (cal 1185) | **SEDONA SHRIMP PASTA** (cal 965)

STUFFED CHICKEN BREAST (cal 930) served with your choice of side (cal 40 - 720) | **HEARTLAND GRILLED CHICKEN SALAD[†]** (cal: undressed 825, dressing + cal 280)

HOULIHAN'S SIGNATURE BURGER* (cal 740) served with your choice of side (cal 40 - 720) | **BRENTWOOD CHICKEN SANDWICH** (cal 1325) served with your choice of side (cal 40 - 720)

5 OZ. PETITE TOP SIRLOIN* (add \$2) (cal 340) your choice of two sides (cal 40 - 720 per side) | **SEARED GEORGES BANK SCALLOPS** (add \$2) (cal 500)

THIRD COURSE: choose one

BROWNIE BATTER CAKE (cal 570) | **VANILLA BEAN CHEESECAKE** (cal 670)

THE MAIN EVENT

Add soup or side salad \$3.50 (cal 235 - 510)

»» **STUFFED CHICKEN BREAST** garlic-herb cream cheese, honest gold mashers, (cal 930) choice of veggie (cal 40 - 720) \$17.50

SEDONA SHRIMP PASTA fettuccine tossed in a light ancho butter sauce, sautéed shrimp, tomato concasse, spinach, basil, focaccia crisps \$16.95 (cal 965)

SEARED GEORGES BANK SCALLOPS asparagus risotto, baby arugula, basil-infused olive oil \$19.95 (cal 500) small \$15.85 (cal 350)

CRISPY CHICKEN TENDERS french fries \$15.65 (cal 1300)

GRILLED ATLANTIC SALMON (5 OZ.) lemon-dill butter, honest gold mashers (cal 775) choice of vegetable (cal 40 - 720) \$17.95

FISH AND CHIPS beer battered cod, french fries, chipotle slaw \$15.95 (cal 965)

MEATLOAF NO. 9 red wine mushroom gravy, honest gold mashers, garlic green beans \$13.95 (cal 1185)

LEMONY CHICKEN PICCATA thinly-pounded, sautéed chicken breast, white wine butter sauce, lemon herb butter, fried capers, oven roasted tomatoes over fettuccine alfredo \$15.95 (cal 1362)

DOWN HOME POT ROAST red wine mushroom gravy, honest gold mashers, garlic green beans \$15.95 (cal 1030)

HUGE PANKO FRIED SHRIMP (7) french fries, garlic green beans \$17.25 (cal 1655)

BIG SALADS

Add soup \$3.50 (cal 255 - 510)

All salads are served tossed with dressing, unless otherwise requested

CHICKEN ASIAN CHOP CHOP[†] sesame-glaze, snow peas, roasted peanuts, red bell peppers, jicama, wontons, peanut-ginger dressing \$13.95 (cal: undressed 680, dressing +300)

»» **CHAR-CRUSTED AHI TUNA SALAD**** cashews, banana chips, carrots, scallions, cilantro, wontons, banana-ginger vinaigrette \$15.95 (cal: undressed 640, dressing +275) small \$12.95 (cal: undressed 425)

BUFFALO BLEU SALAD[†] buffalo chicken tenders, bacon, cheddar, croutons, spicy pecans, red bell peppers, tomatoes, red onion, gorgonzola, buttermilk ranch \$14.55 (cal: undressed 1050, dressing +280) small \$11.95 (cal: undressed 630)

CHICKEN CAESAR SALAD grated parmesan, polenta croutons \$13.95 (cal: undressed 615, dressing +510) *add \$5 for grilled salmon* (cal 285)

»» **HEARTLAND GRILLED CHICKEN SALAD[†]** bacon, cheddar, spicy pecans, red onions, red peppers, tomatoes, croutons, buttermilk ranch \$13.95 (cal: undressed 825, dressing +280) small \$11.95 (cal: undressed 480) *also available with crispy chicken tenders* (cal 180 - 270) *add \$5 for grilled salmon* (cal 145 - 285)

STEAKS

Includes your choice of two sides, unless otherwise noted (cal 40 - 720)

Add firecracker shrimp for \$6.95 (cal 600) Add soup or side salad \$3.50 (cal 235 - 510)

»» **CLASSIC KANSAS CITY STRIP*** 12 oz. of the most flavorful cut of meat \$25.95 (cal 860)

CENTER-CUT FILET MIGNON* 6 oz. \$23.95 (cal 490) 4 oz. \$17.95 (cal 325)

PETITE TOP SIRLOIN* 5 oz. \$16.95 (cal 340)

BURGERS

Choice of one side (cal 40 - 720) Add soup or side salad \$3.50 (cal 235 - 510)

Our burgers are never frozen, made with a signature blend of fresh sirloin, brisket, and chuck

Sub a gluten-free bun, add \$2.00

»» **THE KANSAS CITY BURGER*** brown sugar bacon, BBQ carnitas, onion straws, cheddar, BBQ sauce \$14.95 (cal 1602)

HOULIHAN'S BURGER* lettuce, tomato, red onion \$12.85 (cal 740) *Add 50¢ each for applewood smoked bacon, sautéed mushrooms or cheese (cheddar, american, swiss, gorgonzola, gouda or provolone)* (cal 40 - 210)

WHOLE GRAIN VEGGIE BURGER^u brown rice, quinoa, bulgur, roasted corn & red peppers, black beans, mushrooms, green bell peppers, buttermilk ranch-dressed greens, tomato \$11.95 (cal 520)

THE IMPOSSIBLE BURGER^u Impossible Burger patty, cheddar, special sauce, lettuce, tomato, brioche bun, choice of side \$12.95 (cal 715) *Made entirely from plants for people who love meat*

SANDWICHES

Choice of one side (cal 40 - 720)

Add soup or side salad \$3.50 (cal 235 - 510)

»» **SO. CAL FISH TACOS** panko-breaded cod, chipotle mayo, napa cabbage, honey cumin dressing, sour cream \$12.95 (cal 975)

»» **BRENTWOOD CHICKEN SANDWICH** bacon, gouda, dijon mayo, baby greens, tomato, red onion \$13.65, choice of grilled (cal 1325) or fried (cal 1615)

SOUTHWEST GRILLED CHICKEN WRAP[†] spicy pecans, red bell peppers, bacon, tortilla straws, lettuce, tomatoes, pepper jack, buttermilk ranch \$12.75 (cal 830)

FRENCH DIP roast beef, swiss cheese, au jus, creamy horseradish \$13.75 (cal 1075)

TURKEY CLUB sliced gouda, brown sugar bacon, tomato, lettuce, dijonnaise, basil butter-toasted tuscan bread \$12.65 (cal 1230)

DESSERTS

SALTED CARAMEL GOOEY BUTTER CAKE^u St. Louis' signature dessert, Houlihan's style – finished with Ghirardelli salted caramel sauce, powdered sugar and vanilla ice cream \$6.95 (cal 750)

VANILLA BEAN CHEESECAKE^u graham cracker crust, dulce de leche, brûléed vanilla cream \$5.95 (cal 670)

BROWNIE BATTER CAKE^u exactly what it sounds like – smothered in warm, decadent fudge \$5.95 (cal 570)

APPLE CROUSTADE^u cinnamon-sugar apples wrapped in a flaky puff pastry, brown sugar oat crumb, vanilla ice cream, with caramel drizzle \$5.95 (cal 740)

H

HOULIHAN'S
RESTAURANT + BAR

»» HOU FAVES ««

G We offer gluten-free menu items but we are not a gluten-free environment.

v Meatless items. | **†** 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.

2,000 calories a day is used for general nutrition advice, but calorie needs vary.



CORE



COCKTAILS



HOU CRAFTED ORIGINALS & CLASSICS

MOSCOW MULE SKYY Vodka, fresh lime, Gosling's Ginger Beer \$9.25 (cal 234)

HOUSEMADE SANGRIA Grand Marnier, wine, housemade sour, fresh fruit, your choice of red or white \$9.50 (cal 191)

SHE SELLS SEA SHELLS Cruzan Black Cherry Rum, Blue Curacao, RumChata, pineapple & lime juice – looks like the sea shore, tastes like vacation \$9.75 (cal 220)

MAI TAI The Kraken Black Spiced Rum, Malibu Original Rum, grenadine, pineapple juice, orange juice \$9.25 (cal 212)

HOULIHAN'S FAMOUS LITS rum, vodka, gin, housemade sour, also available in:

Peach (Peachtree Schnapps, cranberry juice)

Raspberry (raspberry cordial, cranberry juice)

GLASS \$8.25 (cal 331 - 353)

PITCHER \$9.25 (cal 587 - 631)

REFRESHING MARGS. MOJITOS. LEMONADES

TRADITIONAL MARGARITA it is what it says it is \$8.75 (cal 284)

TOP SHELF MARGARITA Milagro Silver, Grand Marnier, homemade sour, lime juice, choice of salt rim \$10.25 (cal 284)

SORTA SMOKY MARG a gateway Mezcal cocktail crafted with illegal Mezcal, Espolon Blanco Tequila, lime juice, orange bitters, chili-salt rim \$9.75 (cal 197)

CUBANO MOJITO Cruzan Light Rum, mint, fresh lime, soda – choose from *traditional*, *blueberry* or *strawberry* \$9.25 (cal 109 - 200)

BLUEBERRY ROSEMARY LEMONADE Stoli Blueberi Vodka, muddled fresh blueberries + rosemary sprig, housemade lemonade \$9.25 (cal 194)

STRAWBERRY BASIL LEMONADE Aviation Gin, fresh strawberries and basil, strawberry simple syrup, housemade lemonade \$9.25 (cal 232)

SPIKED CHERRY LIMEADE Tito's Handmade Vodka, freshly squeezed lime juice, lemonade, grenadine, Sprite GLASS \$8.25 (cal 321) | PITCHER \$9.25 (cal 545)

MARTINIS SHAKEN. STIRRED. WHATEVS.

MANDARIN MARTINI ABSOLUT Mandrin, Malibu Coconut Rum, mango, fresh lemon & orange juices \$9.25 (cal 284)

PINK ELEPHANT premium French vodka infused with organic blood orange juice, mango and passion fruit, prosecco float \$9.25 (cal 156)

PINK ELEPHANT
pl n: a facetious name applied to hallucinations caused by excessive libations

GRAPEFRUIT JALAPEÑO Deep Eddy Ruby Red Grapefruit Vodka, fresh lime juice, soda water, dash of simple syrup, jalapeño wheel garnish for a kick served up or on the rocks \$9.25 (cal 207)

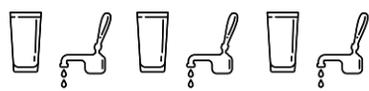
FEATURED LIBATIONS

BLEEDING ROSE St. Germain Elderflower Liqueur, Stoli Vodka, fresh sour, poured over our Aperol-tea ice cube, changing the cocktail's flavor as it melts \$9.75 (cal 200)

OAK AGED MANHATTAN Wild Turkey 101 Bourbon Whiskey, sweet vermouth, Angostura Orange Bitters, aged onsite with orange peels and oak staves, block ice \$9.75 (cal 175)

AUTUMN APPLE SANGRIA Crown Royal Regal Apple, cinnamon whisky, housemade sour, simple syrup, rosemary sprig. Your choice of red wine (cal 272) or white wine (cal 252). \$9.50

SWEET & SAGERY SOUR Ketel One Vodka, apple and lemon juice, agave, sage \$9.50 (cal 186)



BOTTLES + DRAFTS



DRAFTS

Calories (9 cal/oz - 20 cal/oz)

BLUE MOON BELGIAN WHITE 5.4% ABV | **LAGUNITAS IPA** 6.2% ABV | **BUD LIGHT** 4.2% ABV | **MILLER LITE** 4.2% ABV

LOCAL SEASONAL (Please ask your server for our current selection) | **ROTATING CRAFT** (Ask your server for current selections)

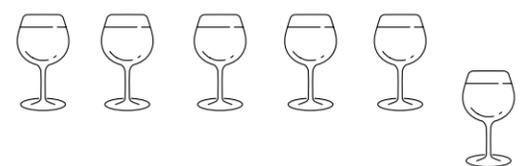
BOTTLES

Calories (96 - 222)

GUINNESS | **CORONA** | **CORONA LIGHT** | **STELLA ARTOIS** | **SAM ADAMS BOSTON LAGER** | **ANGRY ORCHARD HARD CIDER**
BUDWEISER | **BUD LIGHT** | **COORS LIGHT** | **MILLER LITE** | **MICHELOB ULTRA** | **O'DOULS** | **CRAFT SELECTION VARIES BY LOCATION** (Ask you server)



WINE



WHITES

6OZ. (CAL 150) | 9OZ. (CAL 225) | BTL. (CAL 635)

SPARKLING

LA MARCA PROSECCO (187 ml) Italy

CANTINE MASCHIO PROSECCO Italy

SWEET & AROMATIC

CHATEAU STE. MICHELLE RIESLING Columbia Valley, WA

COOL, CRISP & REFRESHING

CUPCAKE ROSÉ California

KIM CRAWFORD SAUVIGNON BLANC New Zealand

SMOOTH & BALANCED

ECCO DOMANI PINOT GRIGIO Italy

FULL & LUSCIOUS

RODNEY STRONG CHARDONNAY Sonoma County, CA

KENDALL JACKSON CHARDONNAY California

6 OZ. 9 OZ. BTL.

8.75 10.75 33

8.25 10.25 31

8.25 10.25 31

11.75 14.75 45

8.25 10.25 31

9.25 11.75 35

10.75 13.75 41

REDS

6OZ. (CAL 160) | 9OZ. (CAL 335) | BTL. (CAL 685)

LIGHT, SPICY, FRESH & FRUITY

MARK WEST PINOT NOIR California

8.75 10.75 33

SMOOTH & JUICY

APOTHIC RED BLEND California

7.75 9.75 29

14 HANDS MERLOT Columbia Valley, WA

8.25 10.25 31

ALAMOS MALBEC Argentina

8.75 10.75 33

RICH & POWERFUL

CANYON ROAD CABERNET SAUVIGNON California

6.75 8.75 25

LOUIS M. MARTINI CABERNET SAUVIGNON California

11.75 14.75 45

6 OZ. 9 OZ. BTL.

8.75 10.75 33

7.75 9.75 29

8.25 10.25 31

8.75 10.75 33

6.75 8.75 25

11.75 14.75 45



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