

HOULIHAN'S RESTAURANT + BAR

START HERE

» **HOULIHAN'S FAMOUS 'SHROOMS'** stuffed with garlic-herb cream cheese (7) \$12.75 (cal 1205) (4) \$6.95 (cal 830)

» **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)

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

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

CLASSIC SPINACH DIP cheesy lavosh crackers \$11.95 (cal 1070) *small with tortilla chips* \$6.95 (cal 610)

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)

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 EACH

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 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 with grilled cheese fritters (cal 345)

THE SOUP + SALAD THAT NEVER ENDS \$9.95

It just goes on and on, my friends – switch up your refills among all soup and side salad selections (cal 235 - 510)

LUNCH COMBOS

1. CHOOSE FROM A SELECTION OF LUNCH-PORION ITEMS BELOW
2. CHOOSE A COMPLIMENTARY SOUP OR SIDE SALAD OVER THERE

SANDWICHES

» **SO. CAL FISH TACO** panko-breaded cod, chipotle mayo, napa cabbage, honey cumin dressing, sour cream, tortilla chips + salsa \$11.95 (cal 610)

½ SOUTHWEST GRILLED CHICKEN WRAP spicy pecans, red bell peppers, bacon, tortilla straws, lettuce, tomatoes, pepper jack, buttermilk ranch, tortilla chips + salsa \$11.95 (cal 490)

½ FRENCH DIP roast beef, swiss cheese, au jus, creamy horseradish, french fries \$12.95 (cal 885)

½ TURKEY CLUB sliced gouda, brown sugar bacon, tomato, lettuce, dijonnaise, basil butter-toasted tuscan bread, french fries \$12.65 (cal 810)

SALADS

BUFFALO BLEU SALAD buffalo chicken tenders, bacon, cheddar, croutons, spicy pecans, red bell peppers, tomatoes, red onion, gorgonzola, buttermilk ranch \$11.95 (cal: undressed 630 | dressing +140)

CHAR-CRUSTED AHI TUNA SALAD cashews, banana chips, carrots, scallions, cilantro, wontons, banana-ginger vinaigrette \$12.95 (cal: undressed 425 | dressing +140)

» **HEARTLAND GRILLED CHICKEN SALAD** bacon, cheddar, spicy pecans, red onions, red peppers, tomatoes, croutons, buttermilk ranch \$11.95 (cal: undressed 480 | dressing +140) *also available with crispy chicken tenders* (cal 180) *add \$3 for grilled salmon* (cal 145)

ENTRÉES

GRILLED ATLANTIC SALMON (5 OZ.) lemon-dill butter, honest gold mashers (cal 775) choice of vegetable (cal 40 - 720) \$15.95

LUNCH STEAKS french fries (cal 195) choice of vegetable (cal 40 - 720) *5 OZ. TOP SIRLOIN* \$13.95 (cal 340) | *4 OZ. FILET MIGNON* \$14.95 (cal 325)

CRISPY CHICKEN TENDERS french fries \$12.95 (cal 915)

SEARED GEORGES BANK SCALLOPS asparagus risotto, baby arugula, basil-infused olive oil \$14.95 (cal 350)

FISH AND CHIPS beer battered cod, french fries, chipotle slaw \$12.95 (cal 750)

ALL DAY FIX MENU >> \$19.99

FIRST COURSE: choose one

SPINACH DIP WITH CHIPS (cal 565) | **CHICKEN WINGS** (cal 390 - 480) | **CHAR-CRUSTED AHI TUNA** (cal 250) | **HOULIHAN'S FAMOUS 'SHROOMS'** (4) (cal 830)
BAKED POTATO SOUP (cal 510) | **ROASTED TOMATO BISQUE** (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)

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, choice of side \$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 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

Impossible Burger patty, cheddar, special sauce, lettuce, tomato, brioche bun \$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 St. Louis' signature dessert, Houlihan's style – finished with Ghirardelli salted caramel sauce, powdered sugar and vanilla ice cream \$6.95 (cal 750)

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

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

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

BIG SALADS

Add soup \$3.50 (cal 235 - 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)

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)

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) *also available with crispy chicken tenders* (cal 270) *add \$5 for grilled salmon* (cal 285)

SIDES \$4.65

TORTILLA CHIPS & HOUSEMADE SALSA (cal 120) | **FRENCH FRIES** (cal 290)

GARLIC GREEN BEANS (cal 65) | **HONEST GOLD MASHED POTATOES** (cal 330)

FRESH FRUIT (cal 75) | **MAC & CHEESE** (cal 340)

SWEET POTATO FRIES WITH CREAMY HORSERADISH (cal 565)

LOADED BAKED POTATO HASH BROWNS (cal 574)

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

GF 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.

» HOU FAVES «



CORE

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HOULIHAN'S
RESTAURANT + BAR



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)

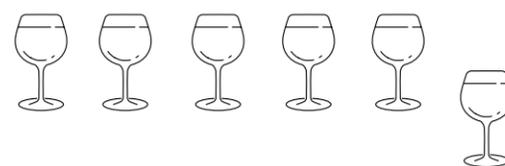
BOTTLES

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

SMOOTH & JUICY

APOTHIC RED BLEND California

14 HANDS MERLOT Columbia Valley, WA

ALAMOS MALBEC Argentina

RICH & POWERFUL

CANYON ROAD CABERNET SAUVIGNON California

LOUIS M. MARTINI CABERNET SAUVIGNON California

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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