

# HOULIHAN'S RESTAURANT + BAR

## START HERE

**CHICKEN WINGS buffalo** with blue cheese dressing (cal 1100), **thai chile** with sesame ginger soy sauce \$12.99 (cal 1020)

**FIRECRACKER CAULIFLOWER<sup>u</sup>** panko breaded in chile aioli... trust us, it's addicting \$9.99 (cal 990)

**CALAMARI** banana peppers, marinara, chile aioli sriracha bomb \$12.99 (cal 670)

**ULTIMATE NACHOS** cheddar and jalapeño jack cheeses, spicy chili con carne, jalapeños, cilantro, tomatoes, scallions, sour cream, guacamole, homemade salsa \$13.99 (cal 2130)

**BLACKENED CHICKEN & CARAMELIZED ONION QUESADILLA** cheddar and jalapeño jack cheeses, sour cream, guacamole, homemade salsa \$11.99 (cal 1130)

**HOULIHAN'S FAMOUS 'SHROOMS<sup>u</sup>** stuffed with garlic-herb cream cheese \$11.99 (cal 1210)

**SPICY CHICKEN & AVOCADO EGGROLLS** served with sour cream \$9.99 (cal 420)

**LOADED POTATO SKINS** jumbo bakers topped with crisp smoked bacon, scallions, jack and cheddar cheeses. Served with sour cream \$10.99 (cal 1100)

**PAN-FRIED PORK DUMPLINGS** Sriracha, sesame-ginger soy sauce \$10.99 (cal 470)

**CLASSIC SPINACH DIP WITH CHEESY LAUOSH** topped with tomatoes, pepper jack cheese, cilantro \$11.99 (cal 1360)  
*With Tortilla Chips* \$9.99 (cal 1110)

**CHAR-CRUSTED AHI TUNA\*\*** thai chile glaze, wasabi mayo, asian slaw \$12.99 (cal 1080)

**WINGS & THINGS APPETIZER SAMPLER** buffalo wings, Houlihan's Famous 'Shrooms and loaded potato skins served with creamy horseradish, sour cream and blue cheese dressing \$16.99(cal 2270)

## SIDE SALADS + SOUPS

ADD A BOWL OF HOMEMADE SOUP OR SIDE SALAD TO ANY ENTRÉE FOR \$3.99 (cal 255-680)

**CAESAR SALAD** we all know what this is (cal 520)

**HOUSE SALAD** choice of dressing \$4.99 (cal 50 - 260)

**OUR ORIGINAL BAKED POTATO SOUP** loaded up with bacon, scallions, cheddar \$4.99 (cal 450)

**FRENCH ONION SOUP** it's cheesy and delicious \$4.99 (cal 300)

**CHICKEN TORTILLA SOUP** \$4.99 (cal 250)

**SOUP & SALAD COMBO** choice of soup and side salad \$9.99 (cal 650 - 890)

## SIDES \$3.99 (EXCEPT WHERE NOTED)

**GARLIC GREEN BEANS** (cal 60) | **BROCCOLI** (cal 40) | **FRENCH FRIES** (cal 250)

**CALIFORNIA MASHERS** (cal 195) | **BAKED POTATO** (cal 370)

**MASHED POTATOES** (cal 330) | **TORTILLA CHIPS WITH SALSA** (cal 160)

**SWEET POTATO FRIES W/ CINNAMON SUGAR (ADD \$1)** (cal 370)

## ALL DAY FIX MENU >> \$19.99

### FIRST COURSE choose one:

**SPINACH DIP WITH CHIPS<sup>u</sup>** (cal 565) | **CHICKEN TENDERS** (cal 900 - 1100) choice of traditional, Buffalo or Thai | **CHAR-CRUSTED AHI TUNA\*** (cal 250)

**HOULIHAN'S FAMOUS 'SHROOMS<sup>u</sup> (3)** (cal 830) | **CHICKEN TORTILLA SOUP** (cal 255) | **BAKED POTATO SOUP** (cal 505)

**HOUSE SALAD** (cal: undressed 235, dressing cal +140 - 315) | **CAESAR SALAD** (cal 355)

### SECOND COURSE choose one:

**IMPOSSIBLE BURGER** (cal 640) served with your choice of side (cal 40 - 720) | **MEATLOAF NO. 9** (cal 1185) | **SEDONA SHRIMP PASTA** (cal 695) | **FISH AND CHIPS** (cal 1050)

**FRENCH DIP SANDWICH** (cal 980) served with your choice of side (cal 40 - 720) | **HEARTLAND GRILLED CHICKEN SALAD<sup>†</sup>** (cal: undressed 725, dressing + cal 280, roll + cal 200)

**HOULIHAN'S BURGER\*** with cheese (cal 840) served with your choice of side (cal 40 - 720) | **BRENTWOOD CHICKEN SANDWICH** (cal 870) served with your choice of side (cal 40 - 720)

**4 OZ. FILET MIGNON\*** (cal 340) your choice of two sides (cal 40 - 720 per side) | **1/4 LB. SEARED GEORGES BANK SCALLOPS** (cal 370)

### THIRD COURSE choose one:

**SALTED CARAMEL GOOEY BUTTER CAKE** (cal 750) | **VANILLA BEAN CHEESECAKE** (cal 1470) | **ICE CREAM** choice of Vanilla or Chocolate (cal 200 - 540)

## BURGERS

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

**G** Substitute a gluten-free bun + \$2.00 (cal 243) | SERVED WITH FRENCH FRIES.

Substitute sweet potato fries with cinnamon sugar + **\$1.49** (+60 cal)

**G** **BURGER STRAIGHT UP\*** lettuce, tomato & onion \$11.99 (cal 970)

*Add cheese \$1* (cal 1090) | *Add bacon \$1.50* (cal 1210)

**KANSAS CITY BURGER** black Angus burger with brown-sugar bacon, BBQ carnitas, crisp onion straws, cheddar, housemade BBQ sauce \$14.99 (cal 1470)

**IMPOSSIBLE BURGER<sup>u</sup>** Impossible Burger patty, cheddar, special sauce, lettuce, tomato, brioche bun. Made entirely from plants for people who love meat! 12.99 (cal 890)

**G** **VEGETARIAN BURGER<sup>u</sup>** caramelized onions, BBQ sauce, provolone, cheddar cheese \$12.99 (cal 980)

## SANDWICHES

SANDWICHES SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED.

Substitute sweet potato fries with cinnamon sugar + \$1.49 (+60 cal)

**BRENTWOOD CHICKEN SANDWICH** bacon, gouda, dijon mayo, baby greens, tomato, red onion. Choose from grilled \$12.99 (cal 1325) or fried. (cal 1625)

**SOUTHWEST GRILLED CHICKEN WRAP<sup>†</sup>** spicy pecans, red bell peppers, bacon, lettuce, tomatoes, pepper jack, garlic ranch. Served with homemade salsa \$12.99(cal 1080)

**FRENCH DIP\*** 7oz. stack of shaved Premium Angus roast beef, aged provolone, au jus \$13.99 (cal 1230)

**CHICKEN PARMESAN SANDWICH** toasted baguette, aged provolone, parmesan, homemade marinara \$12.99 (cal 1510)

**SO. CAL FISH TACOS** panko-breaded Tilapia, chipotle mayo, Napa cabbage, honey-cumin dressing. Served with tortilla chips and homemade salsa \$12.99 (cal 1100)

**TURKEY CLUB** sliced gouda, brown sugar bacon, tomato, lettuce, dijonaise, basil butter-toasted tuscan bread \$12.99 (cal 1230)

**BUFFALO CHICKEN SANDWICH** breaded boneless chicken breast tossed in spicy buffalo sauce. Served on a toasted bun with lettuce, tomato, onion, blue cheese dressing on the side \$12.99 (cal 1120)

## BIG SALADS

Add soup \$3.99 (cal 255 - 450) Salads tossed with dressing, unless otherwise requested.

**CHICKEN CAESAR SALAD** garlic butter croutons, aged romano cheese \$14.99 (cal 1020)

**CHAR-CRUSTED AHI TUNA SALAD\*\*** cashews, banana chips, carrots, scallions, cilantro, wontons, banana-ginger vinaigrette \$16.99 (cal 1160)

**HEARTLAND CHICKEN SALAD<sup>†</sup>** hand-breaded chicken tenders, bacon, pepper jack, spicy pecans, red onions, red peppers, tomatoes, tortilla straws, buttermilk ranch \$14.99 (cal 1250) *Also available with grilled chicken.* (cal 1290)

**PECAN CHICKEN SALAD<sup>†</sup>** a sautéed pecan crusted chicken breast over fresh chopped romaine, crumbled bleu cheese, dried cranberries, toasted spicy pecans, mandarin oranges & sliced apples, balsamic vinaigrette \$13.99 (cal 1730)

**BUFFALO BLEU SALAD<sup>†</sup>** buffalo chicken tenders, pepper jack, tortilla straws, spicy pecans, red bell peppers, tomatoes, red onion, blue cheese, buttermilk ranch \$14.99 (cal 1510)

## THE MAIN EVENT

**KOREAN CHICKEN** marinated chicken breast, gochujang sauce (a Korean hot chili paste), stir fried brown rice with cilantro, red bell peppers, snow peas, scallions, pineapple relish \$17.99. Available grilled (cal 745) or fried (cal 855)

**MEATLOAF NO. 9** red wine gravy, mashed potatoes, today's vegetable \$16.99(cal 1190)

**CHICKEN TENDER PLATTER** choose one of the following. Served with french fries \$16.99.  
*Traditional* (cal 1520) | *Buffalo* (cal 1620) | *Thai Chile<sup>†</sup>* (cal 1510)

**STUFFED CHICKEN BREAST** garlic-herb cream cheese, served with fresh vegetables and mashed potatoes \$17.99 (cal 1080)

**CHICKEN PARMESAN** served over pasta with fontina, provolone and parmesan cheese. That's amoré \$17.99 (cal 1380)

**SIZZLING STEAK FAJITAS\*** with red and green bell peppers and onions. Served with sour cream, cheddar cheese, guacamole, shredded lettuce, house salsa, flour tortillas \$17.99 (cal 1440)  
*Chicken* \$15.99 (cal 1330) | *Combo* \$16.99 (cal 1372) | *Vegetarian* \$13.99 (cal 990)

**G** **GRILLED ATLANTIC SALMON\*** served with mashed potatoes and today's vegetables. 7oz. \$17.99 (cal 900) | 5oz. \$15.99 (cal 720)

**FISH & CHIPS** Sam Adams battered cod, french fries, chipotle slaw \$16.99 (cal 1050)

**G** **SEARED GEORGES BANK SCALLOPS\*** asparagus risotto, baby arugula, basil-infused olive oil \$21.99 (cal 530) | small \$16.99 (cal 370)

**SEDONA SHRIMP PASTA** fettuccine tossed in a light ancho butter sauce, sautéed shrimp, tomato concasse, spinach, basil, focaccia crisps \$16.99 (cal 965)

## STEAKS

STEAK SELECTIONS ARE SERVED WITH CHOICE OF TWO SIDES.

All steak entrées are served with a side salad or bowl of homemade soup (cal 160-520). Add sautéed mushrooms (cal 180) or onions (cal 220) to any steak for \$1.99 each.

**G** **NEW YORK STRIP\*** 12 oz. topped with red wine garlic butter \$25.99 (cal 940-1600)

**G** **CENTER-CUT FILET MIGNON\*** the most flavorful cut of meat topped with red wine butter. 6 oz. \$24.99 (cal 730-1390) | 4 oz. \$17.99 (cal 410-700)

**G** **TOP SIRLOIN\*** 7 oz. basted with red wine butter \$18.99 (cal 690-1350)

**G** **HICKORY SMOKED BABY BACK BBQ RIBS** slow cooked in a sweet and smoky BBQ sauce, served with french fries. ½ Rack \$18.99 (cal 760) | Full Rack \$22.99 (cal 1260) Add a soup or salad for \$3.99 (cal 170-680)

## DESSERTS

**CHOCOLATE CAPPUCCINO CAKE** chocolate cake with chocolate ganache and espresso icing. Served with premium vanilla and chocolate ice cream and topped with caramel and chocolate sauces \$7.99 (cal 950)

**SALTED CARAMEL GOOEY BUTTER CAKE** St. Louis' signature dessert, Houlihan's style-finished with Ghirardelli salted caramel sauce, powdered sugar and vanilla ice cream \$6.99 (cal 750)

**VANILLA BEAN CHEESECAKE** graham cracker crust, dulce de leche, brûléed vanilla cream \$6.99 (cal 1470)

**HAMIKAZE BROWNIE SUNDAE** rich chocolate brownie served warm and topped with premium vanilla ice cream, hot fudge and whipped cream \$7.99 (cal 1000)

**HOULIHAN'S**  
RESTAURANT + BAR

**G** We offer gluten-free menu items but we are not a gluten-free environment. | **v** Meatless items.

<sup>†</sup> 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.





# COCKTAILS



## CLASSICS

**MAI-TAI** The perfect blend of Captain Morgan White Rum, Myers's and Malibu Rum, shaken with apricot, pineapple and orange juices. (cal 250) \$9.00

**PEAR MOJITO** Berentzen Pear handcrafted with fresh lime, mint leaves, sugar and soda. We can flavor your favorite mojito with raspberry, strawberry, peach or watermelon. (cal 210) \$9.00

**ABSOLUT PEPPAR 22-SPICE BLOODY MARY** Absolut Peppar, Major Peters, horseradish and our unique 22-spice rim. (cal 120) \$9.00

**BAHAMA MAMA** Our island favorite with Malibu and Myers's Rum, banana liqueur, tropical fruit juices and grenadine. (cal 240) \$9.00

## MARTINIS

**ADAM & EVE** Tito's Vodka, apple schnapps and a splash of our fresh squeezed lemonade. Served with a cinnamon sugar rim. (cal 150) \$9.25

**PINEAPPLE PORTRAIT** A true masterpiece made with Van Gogh Pineapple Vodka, triple sec, grenadine and pineapple juice. (cal 130) \$9.25

**LEMON DROP** A sweet combination of Van Gogh Citroen and fresh squeezed lemons. Served with a sugared rim. (cal 200) \$9.25

**CHOCOLATE MARTINI** A decadent blend of Van Gogh Vanilla, Crème De Cacao, Godiva and Baileys wrapped in a chocolate swirled glass. (cal 200) \$9.25

**WATERMELON** Ketel One Vodka, watermelon liqueur and cranberry. (cal 170) \$9.25

## MULES

**MEXICAN MULE** Made with Jose Cuervo tequila, ginger beer and fresh lime. (cal 280) \$9.00

**KENTUCKY MULE** Kentucky's finest Bulleit Bourbon, ginger beer and fresh lime. (cal 290) \$9.50

**MOSCOW MULE** Our traditional combination of Van Gogh Vodka, ginger beer and fresh lime. Add your favorite Van Gogh flavor to your Mule with orange, peach, pineapple or raspberry. (cal 290) \$9.00

## MARGARITAS

Available frozen or on the rocks. All margaritas made with salt upon request.

**TOP SHELF MARGARITA** Patron Anejo Tequila and Patron Citronage (cal 290) \$10.50

**MANGO RITA** Our most popular margarita made with Patron Anejo. (cal 320) \$9.50

**STRAWBERRY MARGARITA** Made with Jose Cuervo Silver and strawberry purée. (cal 300) \$9.00

## TWISTED TEAS & LEMONADES

**TOP SHELF LONG ISLAND TEA** Ketel One, Bacardi, Jose Cuervo, Beefeater, and Coke. (cal 190) \$9.50

**LONG BEACH TEA** Vodka, rum, tequila, gin, cranberry juice and Sprite. (cal 190) \$9.00

**PEACH TEA** Vodka, rum, gin, peach schnapps, sour and Coke. (cal 190) \$9.00

**STRAWBERRY LEMONADE** Captain Morgan White Rum, cranberry juice, Sprite and our fresh squeezed lemonade. (cal 260) \$9.00

**HAWAIIAN LEMONADE** Van Gogh Citroen, Malibu, pineapple juice and our fresh squeezed lemonade. (cal 270) \$9.00

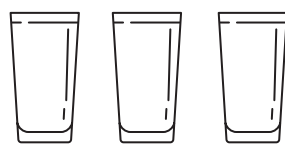
## SANGRIA

**HOULIHAN'S SIGNATURE SANGRIA** Our mouthwatering blend of wine, juices and fresh fruit. Your choice of red or white.

Glass (cal 260-320) \$9.00 | Pitcher (cal 1300-1600) \$26.99

**RASPBERRY PEACH SANGRIA** Our tasty version of sangria with Grand Marnier, red wine, fresh fruit.

Glass (cal 180) \$9.00 | Pitcher (cal 900) \$26.99



# BEER & WINE



## DRAFT BEER

\$5.00 Bud Light Lager (cal 150) 4.2% ABV // Coors Light Lager (cal 140) 4.2% ABV

\$5.50 Yuengling Lager (cal 190) 4.5 ABV

\$6.50 Blue Moon Belgian White (cal 200) 5.4% ABV // Guinness Stout (cal 240) 4.2% ABV  
Stella Artois Belgian Pilsner (cal 240) 5.2% ABV // Sam Adams Seasonal  
Sam Adams Boston Lager (240 cal) 5.0% ABV // East Indian IPA (240 cal) 6.9% ABV

Add \$1 for a 23oz. pour

HARD SELTZER \$5.75  
White Claw Black Cherry (cal 100) 5.0% ABV // White Claw Mango (cal 100) 5.0% ABV

## BOTTLES & CANS

\$5.00 Coors Light (cal 150) 4.2% ABV // Michelob Ultra (cal 100) 4.2% ABV  
O'Douls (non-alcoholic) (cal 170)

\$6.00 Angry Orchard Rose Cider (cal 160) 4.5% ABV // Budweiser 16 oz. (cal 200) 5.0% ABV  
Bud Light 16 oz. (cal 150) 4.2% ABV // Corona (cal 150) 5.4% ABV  
Corona Light (cal 100) 4.6% ABV // Heineken (cal 140) 5.0% ABV  
Leinenkugel Seasonal (cal 150) 4.5% ABV // Samuel Adams Sam 76 (cal 170) 4.7% ABV

CRAFT BOTTLES \$7.75  
Allagash White Ale (cal 180) 5.1% ABV // Lagunitas IPA (cal 180) 6.2% ABV

Please consult your server for happy hour pricing and restrictions as time, location and selection may vary by location.

## WHITES WINES

7OZ. (CAL 200) // BTL. (CAL 720) 7 OZ. BTL.

	7 OZ.	BTL.
<b>SPARKLING</b>		
<b>RUFFINO PROSECCO</b> Italy	\$8.50	
<b>SWEET &amp; AMOMATIC</b>		
<b>CHATEAU STE. MICHELLE RIESLING</b> Woodinville, WA	\$8.25	\$29
<b>COOL, CRISP &amp; REFRESHING</b>		
<b>KIM CRAWFORD SAUVIGNON BLANC</b> New Zealand	\$12.00	\$44
<b>SMOOTH &amp; BALANCED</b>		
<b>CANYON ROAD PINOT GRIGIO</b> Monterey, CA	\$7.50	\$26
<b>ECCO DOMANI PINOT GRIGIO</b> Italy	\$9.00	\$32
<b>FULL &amp; LUSCIOUS</b>		
<b>CANYON ROAD CHARDONNAY</b> Monterey, CA	\$7.50	\$26
<b>KENDALL-JACKSON CHARDONNAY</b> California	\$10.50	\$38
<b>BLUSH &amp; ROSE</b>		
<b>CUPCAKE ROSE</b> California	\$7.75	\$27

## REDS WINES

7OZ. (CAL 200) // BTL. (CAL 720) 7 OZ. BTL.

	7 OZ.	BTL.
<b>LIGHT &amp; SPICY</b>		
<b>MARK WEST PINOT NOIR</b> California	\$9.25	\$33
<b>LA CREMA PINOT NOIR</b> California	\$13.00	\$48
<b>SMOOTH &amp; JUICY</b>		
<b>BLACKSTONE MERLOT</b> Coastal Valley, CA	\$9.00	\$32
<b>FRESH &amp; FRUITY</b>		
<b>19 CRIMES RED BLEND</b> Australia	\$8.50	\$30
<b>ALAMOS MALBEC</b> Argentina	\$9.50	\$34
<b>MICHAEL DAVID SEVEN DEADLY ZINS</b> Lodi, CA	\$10.00	\$36
<b>RICH &amp; POWERFUL</b>		
<b>CANYON ROAD</b>		
<b>CABERNET SAUVIGNON</b> Monterey, CA	\$7.50	\$26
<b>J. LOHR SEVEN OAKS</b>		
<b>CABERNET SAUVIGNON</b> Paso Robles, CA	\$11.00	\$40

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