

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^u

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^u 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 388)

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)

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 TENDERS** (cal 900 - 1100) choice of traditional, Buffalo or Thai | **CHAR-CRUSTED AHI TUNA*** (cal 250)

HOULIHAN'S FAMOUS 'SHROOMS^u (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[†]** (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

SERVED WITH FRENCH FRIES

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)

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

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

add cheese \$1.00 (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^u 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^u** 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[†] 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)

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

SALADS TOSSED WITH DRESSING, UNLESS OTHERWISE REQUESTED

Add soup \$3.99 (cal 255 - 450)

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[†] 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[†] 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[†] buffalo chicken tenders, pepper jack, tortilla straws, spicy pecans, red bell peppers, tomatoes, red onion, blue cheese, buttermilk ranch \$14.99 (cal 1510)

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.

THE MAIN EVENT

MEATLOAF NO. 9 red wine gravy, mashed potatoes, choice of 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[†]* (cal 1510)

STUFFED CHICKEN BREAST garlic-herb cream cheese, served with choice of vegetable 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 choice of vegetable
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, add a soup or salad for \$3.99 (cal 170 - 680)

½ rack \$18.99 (cal 760) *full rack* \$22.99 (cal 1260)

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 \$6.99 (cal 750)

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

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

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



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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

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

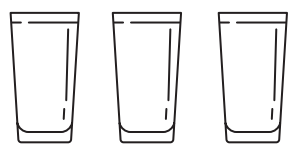
SANGRIA

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

REDS WINES

7OZ. (CAL 200) // BTL. (CAL 720)	7 OZ.	BTL.
LIGHT & SPICY		
MARK WEST PINOT NOIR California	\$9.25	\$33
LA CREMA PINOT NOIR California	\$13.00	\$48
SMOOTH & JUICY		
BLACKSTONE MERLOT Coastal Valley, CA	\$9.00	\$32
FRESH & FRUITY		
19 CRIMES RED BLEND Australia	\$8.50	\$30
ALAMOS MALBEC Argentina	\$9.50	\$34
MICHAEL DAVID SEVEN DEADLY ZINS Lodi, CA	\$10.00	\$36
RICH & POWERFUL		
CANYON ROAD		
CABERNET SAUVIGNON Monterey, CA	\$7.50	\$26
J. LOHR SEVEN OAKS		
CABERNET SAUVIGNON Paso Robles, CA	\$11.00	\$40

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