

# HOULIHAN'S RESTAURANT + BAR

LUNCH MENU AVAILABLE MONDAY – FRIDAY | 11AM – 3PM

## LUNCH COMBOS

SERVED WITH YOUR CHOICE OF CAESAR SALAD (CAL 520) HOUSE SALAD (CAL 160) OR A BOWL OF HOMEMADE SOUP (CAL 255 - 450)

### SANDWICH COMBO \$11.99

Served with one side item: french fries (cal 270), tortilla chips with homemade salsa (cal 170) or sweet potato fries with cinnamon sugar (+ 60 cal) (add \$1.49)

#### CHOICE OF:

HALF FRENCH DIP (cal 440) // FISH TACO (1) (cal 440) // HALF SOUTHWEST GRILLED CHICKEN WRAP† (cal 440)

### SIDE SALAD COMBOS

THE SOUP & SALAD THAT NEVER ENDS it just goes on and on, my friends – switch up your refills among all soup and side salad selections (cal 160-520) \$9.99

HOUSE SALAD<sup>u</sup> choice of dressing (cal 160) \$4.99 // SIDE CAESAR we all know what this is (cal 520) \$4.99

## 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 aiole... 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 LAVOSH** 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<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†** (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)

**G BURGER STRAIGHT UP\*** lettuce, tomato & onion \$10.99 (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 \$13.99 (cal 1470)

**G VEGETARIAN BURGER<sup>u</sup>** caramelized onions, BBQ sauce, provolone, cheddar cheese \$11.99 (cal 980)

## 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)

## THE MAIN EVENT

**CHICKEN TENDER PLATTER** choose one of the following, served with french fries \$11.99  
*traditional* (cal 1520) *buffalo* (cal 1620) *thai chile\** (cal 1510)

**CHICKEN PARMESAN** served over pasta with fontina, provolone and parmesan cheese – that's amoré! \$11.99 (cal 1380)

### MINI-MAINS

**G GRILLED ATLANTIC SALMON\*** 5 oz. served with mashed potatoes & today's vegetables \$15.99 (cal 720)

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

**G CENTER-CUT FILET MIGNON\*** 4 oz. with mashed potatoes & today's vegetables \$17.99 (cal 680)

## 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 \$11.99 (cal 1020)

**CHAR-CRUSTED AHI TUNA SALAD†\*** cashews, banana chips, carrots, scallions, cilantro, wontons, banana-ginger vinaigrette \$13.99 (cal 1160)

**HEARTLAND CHICKEN SALAD†** hand-breaded chicken tenders, bacon, pepper jack, spicy pecans, red onions, red peppers, tomatoes, tortilla straws, buttermilk ranch \$12.29 (cal 1250)  
*also available with grilled chicken* (cal 1290)

**BUFFALO BLEU SALAD†** buffalo chicken tenders, pepper jack, tortilla straws, spicy pecans, red bell peppers, tomatoes, red onion, blue cheese, buttermilk ranch \$12.29 (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.

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HOULIHAN'S  
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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

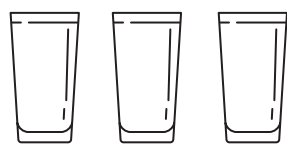
## SANGRIA

**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.
<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.
<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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