

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 airole... 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 293)

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 1011)

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)

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)

1/2 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)

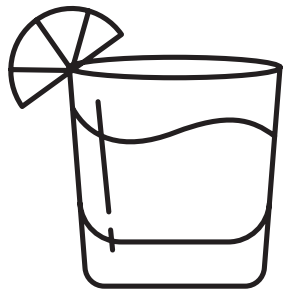
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HOULIHAN'S
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2,000 calories a day is used for general nutrition advice, but calorie needs vary.



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COCKTAILS TO-GO

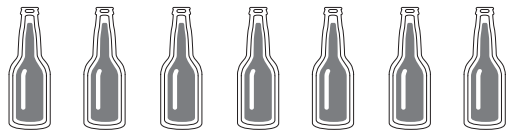


MARGARITAS

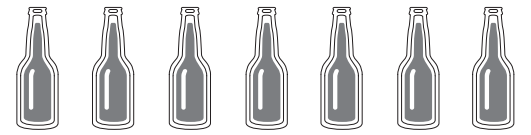
TOP SHELF MARGARITA Patron Anejo Tequila and Patron Citronage (cal 290) \$11.50
MANGO RITA Our most popular margarita made with Patron Anejo. (cal 320) \$10.50
STRAWBERRY MARGARITA Made with Jose Cuervo Silver and strawberry purée. (cal 300) \$10.00

LEMONADE & SANGRIA

HAWAIIAN LEMONADE Van Gogh Citroen, Malibu, pineapple juice and our fresh squeezed lemonade. (cal 270) \$10.00
RASPBERRY PEACH SANGRIA Our tasty version of sangria with Grand Marnier, red wine, fresh fruit. (cal 180) \$10.00



BOTTLED BEER



SINGLE BOTTLE // SIX-PACK

\$2 // \$10

COORS LIGHT (CAL 150) 4.2% ABU // MICHELOB ULTRA (CAL 100) 4.2% ABU // O'DOULS (NON-ALCOHOLIC) (CAL 170)
 BUDWEISER (CAL 200) 5.0% ABU // BUD LIGHT (CAL 150) 4.2% ABU

\$3 // \$15

ANGRY ORCHARD ROSE CIDER (CAL 160) 4.5% ABU // CORONA (CAL 150) 5.4% ABU // CORONA LIGHT (CAL 100) 4.6% ABU // HEINEKEN (CAL 140) 5.0% ABU
 LEINENKUGEL SEASONAL (CAL 150) 4.5% ABU // SAMUEL ADAMS SAM 76 (CAL 170) 4.7% ABU

CRAFT BOTTLES \$4 // \$15

ALLAGASH WHITE ALE (CAL 180) 5.1% ABU // LAGUNITAS IPA (CAL 180) 6.2% ABU

HARD SELTZER \$3 // \$15

WHITE CLAW BLACK CHERRY (CAL 100) 5.0% ABU // WHITE CLAW MANGO (CAL 100) 5.0% ABU



WINE



50% OFF REGULAR MENU-LISTED PRICE REFLECTED BELOW

WHITES WINES

BTL. (CAL 720)

BTL.

SWEET & AMOMATIC CHATEAU STE. MICHELLE RIESLING Woodinville, WA	\$14.5
COOL, CRISP & REFRESHING KIM CRAWFORD SAUVIGNON BLANC New Zealand	\$22
SMOOTH & BALANCED CANYON ROAD PINOT GRIGIO Monterey, CA	\$13
FULL & LUSCIOUS CANYON ROAD CHARDONNAY Monterey, CA KENDALL-JACKSON CHARDONNAY California	\$13 \$19
BLUSH & ROSE CUPCAKE ROSE California	\$13.5

REDS WINES

BTL. (CAL 720)

BTL.

LIGHT & SPICY LA CREMA PINOT NOIR California	\$24
FRESH & FRUITY 19 CRIMES RED BLEND Australia	\$15
ALAMOS MALBEC Argentina	\$17
MICHAEL DAVID SEVEN DEADLY ZINS Lodi, CA	\$18
RICH & POWERFUL CANYON ROAD CABERNET SAUVIGNON Monterey, CA	\$13
J. LOHR SEVEN OAKS CABERNET SAUVIGNON Paso Robles, CA	\$20

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Cocktails to go are available via call-in or houlihans.com carry out to reserve. Not available for delivery. If cocktails to go are reserved via houlihans.com, the check must be paid for in-restaurant at time of pickup. Alcohol cannot be purchased online. At time of pickup valid ID must be presented. Must be 21 years of age to purchase and consume alcohol. Food purchase required. Offer valid where legal.

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Family Style

Larger portions for feeding a group or keeping your stash full a little longer.

SHAREABLES

LARGE CLASSIC SPINACH DIP with tortilla chips \$19.99

LARGE LOADED POTATO SKINS (10) with sour cream \$19.99

LARGE STUFFED 'SHROOMS (14) stuffed with garlic-herb cream cheese \$19.99

MAIN MEALS

Includes entrée portions to feed four people, plus choice of Caesar Side Salad or House Side Salad and breadsticks for four.

HALF RACK HICKORY SMOKED BABY BACK BBQ RIBS with fries \$59.99

GRILLED ATLANTIC SALMON (5 oz. portions) lemon-dill butter, honest gold mashers, garlic green beans \$49.99

STUFFED CHICKEN BREAST garlic-herb cream cheese, honest gold mashers, garlic green beans \$49.99

GRILLED ROSEMARY CHICKEN mashed potatoes, garlic green beans \$49.99

CHICKEN PARMESAN chicken breast rolled in Italian breadcrumbs and cooked in our homemade marinara sauce, served over pasta. Topped with fontina, provolone and parmesan cheese. \$49.99

CHICKEN FETTUCINE ALFREDO fettucini tossed in our signature alfredo sauce, grilled chicken breast \$49.99
Available without chicken \$39.99




DESSERTS

Mix and match any three for \$18.99.

SALTED CARAMEL GOOEY BUTTER CAKE with vanilla ice cream

VANILLA BEAN CHEESECAKE

APPLE CROUSTADE with vanilla ice cream

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* 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.