

HOULIHAN'S RESTAURANT + BAR

DINNER MENU

WE BELIEVE IN SCRATCH COOKING SO MUCH THAT WE ACTUALLY DO IT.

START HERE

»» HOULIHAN'S FAMOUS 'SHROOMS^u

stuffed with garlic-herb cream cheese (7) \$12.75 (cal 1205) (4) \$6.95 (cal 830)

»» CRUNCHY SPICY CAULIFLOWER^u

panko breaded cauli in chile aioli ... trust us, it's addicting \$8.95 (cal 995)

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

CLASSIC SPINACH DIP^u cheesy lavosh crackers (cal 1070) \$11.95 small with tortilla chips \$6.95 (cal 580)

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)

SPICY CHICKEN & AVOCADO EGGROLLS

sour cream, salsa \$11.50 (cal 695)

»» **CHICKEN WINGS** lemon pepper, mango habanero, thai chile with sesame-ginger soy sauce or buffalo with blue cheese dressing \$12.75 (cal 600-1105)

»» **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 \$13.95 (cal 1510)

CHAR-CRUSTED AHI TUNA* thai chile glaze, wasabi mayo, asian slaw \$12.95 (cal 390)

CALAMARI banana peppers, marinara, chile aioli sriracha bomb \$12.25 (cal 670)

MINI BURGERS (2) cheddar, ranch style greens, French fries (cal 915) \$11.95

SIDE SALADS + SOUPS \$4.95

CAESAR SALAD we all know what this is (cal 355)

HOUSE SALAD bacon, corn, tomatoes, croutons, choice of blue cheese crumbles or white cheddar (cal: undressed 235 | dressing +140 - 315)

SPIRALIZED ZUCCHINI PESTO SALAD[†] spiral zucchini 'noodles', organic veggie goodness, lemon vinaigrette (cal 665)

»» **OUR ORIGINAL BAKED POTATO SOUP** loaded up with bacon, scallions, cheddar (cal 510)

ROASTED TOMATO BISQUE^u grilled cheese fritters (cal 345)

CHICKEN TORTILLA SOUP a fiesta in your mouth (cal 255)

SIDES \$4.95

FRENCH FRIES^u (cal 290) | **GARLIC GREEN BEANS^u** (cal 65)

TORTILLA CHIPS & HOUSEMADE SALSA^u (cal 120)

HONEST GOLD MASHED POTATOES^u (cal 330) | **FRESH FRUIT^u** (cal 75)

SWEET POTATO FRIES WITH CREAMY HORSERADISH^u (cal 565)

THE MAIN EVENT

Add soup or side salad \$3.50 (cal 235 - 510)

»» **STUFFED CHICKEN BREAST** garlic-herb cream cheese, honest gold mashers, (cal 930) choice of veggie (cal 40 - 720) \$17.95

SEDONA SHRIMP PASTA fettuccine tossed in a light ancho butter sauce, sautéed shrimp, tomato concasse, spinach, basil, focaccia crisps \$18.25 (cal 965)

SEARED GEORGES BANK SCALLOPS asparagus risotto, baby arugula, basil-infused olive oil \$19.95 (cal 500) | small \$17.25 (cal 350)

CRISPY CHICKEN TENDERS french fries \$15.65 (cal 1300)

GRILLED ATLANTIC SALMON (5 OZ.) lemon-dill butter, honest gold mashers (cal 775) choice of vegetable (cal 40 - 720) \$18.25

FISH AND CHIPS Sam Adams-battered cod, french fries, chipotle slaw \$16.95 (cal 965)

MEATLOAF NO. 9 red wine mushroom gravy, honest gold mashers, garlic green beans \$13.95 (cal 1185)

LEMONY CHICKEN PICCATA thinly-pounded, sautéed chicken breast, white wine butter sauce, lemon herb butter, oven roasted tomatoes, lemon asparagus risotto, fried capers \$16.50 (cal 1362)

DOWN HOME POT ROAST red wine mushroom gravy, honest gold mashers, garlic green beans \$15.95 (cal 1030)

HUGE PANKO FRIED SHRIMP (7) french fries, garlic green beans \$17.25 (cal 1655)

BIG SALADS

Add soup \$3.50 (cal 255 - 510)

All salads are served tossed with dressing, unless otherwise requested.

KALE + SPINACH SALAD[†] organic greens, blueberries, blackberries, strawberries, toasted almonds, goat cheese, poppyseed dressing \$13.95 (cal: undressed 320 | dressing +300) *with grilled chicken \$16.95 (cal +300) | with grilled salmon \$19.95 (cal +285)*

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 \$16.25 (cal: undressed 640, dressing +275) small \$14.95 (cal: undressed 425)

BUFFALO BLEU SALAD[†] buffalo chicken tenders, bacon, cheddar, croutons, spicy pecans, red bell peppers, tomatoes, red onion, gorgonzola, buttermilk ranch \$14.95 (cal: undressed 1050, dressing +280), small \$11.95 (cal: undressed 630)

CHICKEN CAESAR SALAD grated parmesan, polenta croutons \$14.95 (cal: undressed 615, dressing +510) *add \$5.95 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) small \$11.95 (cal: undressed 480) *Also available with crispy chicken tenders (cal 180 - 270) add \$5.95 for grilled salmon (cal 145 - 285)*

STEAKS

Includes your choice of two sides, unless otherwise noted (cal 40 - 720)

Add firecracker shrimp for \$6.95 (cal 600) | Add soup or side salad \$3.50 (cal 235 - 510)

»» **CLASSIC KANSAS CITY STRIP*** 12 oz. of the most flavorful cut of meat \$25.95 (cal 860)

CENTER-CUT FILET MIGNON* 6 oz. \$23.95 (cal 490) | 4 oz. \$17.95 (cal 325)

PETITE TOP SIRLOIN* 5 oz. \$16.95 (cal 340)

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

»» **THE KANSAS CITY BURGER*** brown sugar bacon, BBQ carnitas, onion straws, cheddar, BBQ sauce \$14.95 (cal 1250)

HOULIHAN'S BURGER* lettuce, tomato, red onion \$12.95 (cal 740) *Add 50¢ each for applewood smoked bacon, sautéed mushrooms or cheese (cheddar, american, swiss, gorgonzola, gouda or provolone) (cal 40 - 210)*

BLACK & BLEU BURGER cajun seasoning, melted blue cheese crumbles, red onion \$13.50 (cal 780)

THE IMPOSSIBLE BURGER^u Impossible Burger patty, cheddar, special sauce, lettuce, tomato, brioche bun, choice of side \$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 \$13.95 (cal 975)

»» **BRENTWOOD CHICKEN SANDWICH** bacon, gouda, dijon mayo, baby greens, tomato, red onion \$13.75 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 \$12.95 (cal 830)

FRENCH DIP roast beef, swiss cheese, au jus, creamy horseradish \$13.75 (cal 1075)

FARM HOUSE CLUB smoked ham, mesquite turkey, bacon, basil pesto aioli, spring mix, tomato, buttery gouda, whole grain bread (cal 1230) \$12.95

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)

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

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)

SERIOUS BROWNIE SUNDAE Warm double chocolate brownie, vanilla ice cream, snickers, candied walnuts, caramel, kahlua fudge sauce (cal 1820) \$8.50

COFFEE+SIDECAR \$4.95 with any dessert purchase. Choose a sidecar from these selections: Disaronno/Baileys/Chambord/Frangelico/Godiva/Kahlua/Paton XO Café

HOULIHAN'S
RESTAURANT + BAR

»» HOU FAVES ««

GS We offer gluten-free menu items but we are not a gluten-free environment.

^u 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.

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





COCKTAILS



HOU CRAFTED ORIGINALS & CLASSICS

HOUSEMADE SANGRIA Grand Marnier, wine, housemade sour, fresh fruit. Your choice of red or white 9.50 (cal 191)

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 9.95 (cal 331-353)

PITCHER 11.50 (cal 587-631)

BLACKBERRY BOURBON SMASH Freshly smashed blackberries, buffalo trace bourbon, triple sec, lemonade, and topped with a splash of sprite (cal 260) \$9.95

REFRESHING MARGS. MOJITOS. LEMONADES

TRADITIONAL MARGARITA It is what it says it is 8.75 (cal 284)

CUBANO MOJITO 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 Hendricks Gin, fresh strawberries and basil, strawberry simple syrup, housemade lemonade 9.25 (cal 232)

MOJITO MULE Tito's Handmade vodka, fresh lime, mint, topped with ginger beer (cal 230) \$9.25

1800 MARGARITA 1800 reposado tequila, grand marnier, fresh sweet & sour (cal 300) \$9.25

SPIKED CHERRY LIMEADE Tito's Handmade Vodka, freshly squeezed lime juice, lemonade, grenadine, Sprite **GLASS** 8.95 (cal 321) | **PITCHER** 10.50 (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

TANGERINE DREAM FRESH Tangerine juice, patron silver tequila, and agave nectar served in a rocks glass (cal 240) \$9.75

ADAM AND EVE Absolut vodka, DeKuyper sour apple pucker, housemade lemonade, cinnamon sugar rim (cal 170) \$9.25

FEATURED LIBATIONS

BLEEDING ROSE

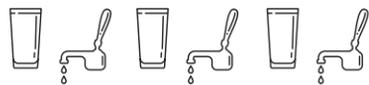
St. Germain Elderflower liqueur, Stoli Vodka, fresh sour, poured over our Aperol-tea ice cube, changing the cocktail's flavor as it melts 9.75 (cal 200)

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)

HIBISCUS TEA-FRESHER

Hibiscus tea-infused Tito's Handmade Vodka, triple sec, lemon juice \$9.25 (cal 214)



BOTTLES + DRAFTS



DRAFTS

Calories (9 cal/oz - 20 cal/oz)

BLUE MOON BELGIAN WHITE 5.4% ABV | **BUD LIGHT** 4.2% ABV | **TERRAPIN** 7.3% ABV | **YUENGLING** 4.5% ABV

CANNON RED JACKET AMBER ALE 4.5% ABV | **CANNON SPECIAL OPS IPA** 4.5% ABV

BOTTLES

Calories (96 - 222)

GUINNESS | **CORONA** | **CORONA LIGHT** | **STELLA ARTOIS** | **SAM ADAMS BOSTON LAGER** | **ANGRY ORCHARD HARD CIDER** | **HEINEKEN** | **HEINEKEN LIGHT**

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)

	6 OZ.	9 OZ.	BTL.
LA MARCA PROSECCO (187 ml) Italy			9.75
CHATEAU STE. MICHELLE RIESLING Columbia Valley, WA	8.25	10.25	31
KIM CRAWFORD SAUVIGNON BLANC New Zealand	11.75	14.75	45
ECCO DOMANI PINOT GRIGIO Italy	8.25	10.25	31
TWO VINES CHARDONNAY	8.25	10.25	31
7 DAUGHTERS MOSCATO	8.75	10.75	34
KENDALL JACKSON CHARDONNAY California	10.75	13.75	41

REDS

6OZ. (CAL 160) | 9OZ. (CAL 335) | BTL. (CAL 685)

	6 OZ.	9 OZ.	BTL.
MENAGE A TROIS	7.75	9.75	29
14 HANDS MERLOT Columbia Valley, WA	8.25	10.25	31
DELOACH PINOT NOIR	8.75	10.75	33
CANYON ROAD CABERNET SAUVIGNON California	7.00	9.00	26
DONA PAULA ESTATE MALBEC	11	14	42
LOUIS M. MARTINI CABERNET SAUVIGNON California	11.75	14.75	45

We are happy to have you join us in our dining room once again. Please know that we are limited on seating capacity due to social distancing guidelines. We appreciate your understanding and patience as we are offering a limited menu with limited staffing. In order to allow us to serve as many visitors that are excited to join us for dine in, we ask that you please limit your dining experience to approximately one hour during busy periods.