

HOULIHAN'S RESTAURANT + BAR

LUNCH 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)
- » **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)
- FIRECRACKER SHRIMP** chile aioli, banana-ginger slaw \$11.95 (cal 610)
- » **CRUNCHY SPICY CAULIFLOWER^u** panko breaded cauli in chile aioli ... trust us, it's addicting \$8.95 (cal 995)
- CLASSIC SPINACH DIP^u** cheesy lavosh crackers \$11.95 (cal 1070) small with tortilla chips \$6.95 (cal 610)
- 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)
- » **CHICKEN WINGS** lemon pepper, mango habanero, thai chile with sesame-ginger soy sauce or buffalo with blue cheese dressing \$12.75 (cal 600-1105)
- 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)
- SPICY CHICKEN AND AVOCADO EGGROLLS** sour cream, salsa \$11.50 (cal 695)

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** with grilled cheese fritters (cal 345)
- CHICKEN TORTILLA SOUP** a fiesta in your mouth (cal 255)

LUNCH COMBOS

1. CHOOSE FROM A SELECTION OF LUNCH-PORTION ITEMS BELOW.
2. CHOOSE A COMPLIMENTARY SOUP OR SIDE SALAD OVER THERE.

SANDWICHES

- » **SO. CAL FISH TACO** panko-breaded cod, chipotle mayo, napa cabbage, honey cumin dressing, sour cream, tortilla chips + salsa \$11.95 (cal 610)
- ½ SOUTHWEST GRILLED CHICKEN WRAP[†]** spicy pecans, red bell peppers, bacon, tortilla straws, lettuce, tomatoes, pepper jack, buttermilk ranch, tortilla chips + salsa \$11.95 (cal 490)
- ½ FRENCH DIP** roast beef, swiss cheese, au jus, creamy horseradish, french fries \$12.95 (cal 885)
- ½ FARM HOUSE CLUB** smoked ham, mesquite turkey, bacon, basil pesto aioli, spring mix, tomato, buttery gouda, whole grain bread (cal 540) \$12.65
- MINI BURGERS** (2) cheddar, ranch style greens, French fries (cal 915) \$11.95

SALADS

- BUFFALO BLEU SALAD[†]** buffalo chicken tenders, bacon, cheddar, croutons, spicy pecans, red bell peppers, tomatoes, red onion, gorgonzola, buttermilk ranch \$13.95 (cal: undressed 630 | dressing +140)
- CHAR-CRUSTED AHI TUNA SALAD^{††}** cashews, banana chips, carrots, scallions, cilantro, wontons, banana-ginger vinaigrette \$14.25 (cal: undressed 425 | dressing +140)
- » **HEARTLAND GRILLED CHICKEN SALAD[†]** bacon, cheddar, spicy pecans, red onions, red peppers, tomatoes, croutons, buttermilk ranch \$12.95 (cal: undressed 480 | dressing +140) *Also available with crispy chicken tenders* (cal 180) *add \$5.95 for grilled salmon* (cal 145)

ENTRÉES

- GRILLED ATLANTIC SALMON (5 OZ.)** lemon-dill butter, honest gold mashers (cal 775) choice of vegetable (cal 40 - 720) \$16.95
- LUNCH STEAKS*** french fries (cal 195) choice of vegetable (cal 40 - 720) 5 OZ. TOP SIRLOIN \$13.95 (cal 340) | 4 OZ. FILET MIGNON \$17.95 (cal 325)
- CRISPY CHICKEN TENDERS** french fries \$12.95 (cal 915)
- SEARED GEORGES BANK SCALLOPS** asparagus risotto, baby arugula, basil-infused olive oil \$15.95 (cal 350)
- FISH AND CHIPS** Sam Adams-battered cod, french fries, chipotle slaw \$13.95 (cal 750)

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, choice of side \$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 \$12.95 (cal 715)
Made entirely from plants for people who love meat.

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

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

BIG SALADS

Add soup \$3.50 (cal 235 - 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)
- 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)
- CHICKEN CAESAR SALAD** grated parmesan, polenta croutons \$14.95 (cal: undressed 615, dressing +510) *(add \$5 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) *Also available with crispy chicken tenders* (cal 270) *(add \$5.95 for grilled salmon)* (cal 285)

SIDES \$4.95

- TORTILLA CHIPS & HOUSEMADE SALSA^u** (cal 120)
- GARLIC GREEN BEANS^u** (cal 65) • **HONEST GOLD MASHED POTATOES^u** (cal 330)
- FRESH FRUIT^u** (cal 75) • **FRENCH FRIES^u** (cal 290)
- SWEET POTATO FRIES WITH CREAMY HORSERADISH^u** (cal 565)

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)
- 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)

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

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HOULIHAN'S RESTAURANT + BAR

» HOU FAVES «

GS 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.





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

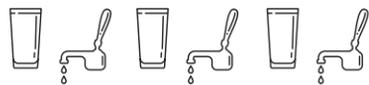
St. Germain Elderflower liqueur, Stoli Vodka, fresh sour, poured over our Aperol-tea ice cube, changing the cocktail's flavor as it melts 9.75 (cal 200)

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 your 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.