

# small plates

A little of this.  
A little of that.  
Taste around the menu without commitment or order-envy.

Vegetarian items are indicated with a "V". We are **not** a gluten-free environment, but items indicated by "G" have gluten-free *ingredients*.

<b>WHITE BEAN &amp; ARTICHOKE HUMMUS<sup>V</sup></b> with grilled pita and marinated olives .....	\$6
<b>GAZPACHO &amp; TOMATILLO GRILLED SHRIMP 'SHOOTER'</b> .....	\$2
Flight of 3 shrimp 'shooters' .....	\$5
Add a chaser of Absolut Peppar for .....	\$5
<b>SPICY CHICKEN AND AVOCADO EGGROLLS</b> with sour cream .....	\$4.5
<b>GRILLED NAKED CHINESE DUMPLING KABOBS<sup>†</sup></b> ginger lemongrass pork bites with peanut sauce .....	\$5
<b>GRILLED SHRIMP AZTECA</b> with guac, sweet corn tamale cake, pico de gallo .....	\$6
<b>GREEK-CHIC CHICKEN KABOBS<sup>G†</sup></b> with mint-yogurt and cilantro-peanut pesto .....	\$5
<b>THAI NOODLE BOWL<sup>V†</sup></b> ginger-peanut noodles (chilled), cilantro, basil, mint, napa cabbage, sweet & sour carrots .....	\$5
With grilled spicy Thai barbequed shrimp (3) add .....	\$3.5
With grilled Tandoori chicken skewers (3) add .....	\$3.5
<b>SOUP</b> French Onion, Baked Potato, Chicken Tortilla .....	\$3

## flatbread pizzas

<b>WILD MUSHROOM AND ARUGULA FLATBREAD<sup>V</sup></b> with white truffle vinaigrette .....	\$6
<b>BBQ CHICKEN FLATBREAD</b> with red onions and cilantro .....	\$6
<b>ROASTED SMOKED PORK FLATBREAD<sup>†</sup></b> with cilantro-peanut pesto and Anaheim chiles ..	\$6

## frites bar



<b>DISCO FRIES</b> Canadian 'poutine' (poot-sin) style with melty mozzarella, slow cooked pot roast and gravy .....	\$3.5
<b>PARMESAN FRITES<sup>V</sup></b> with a trio of sauces .....	\$2.5
<b>TRUCKSTOP FRITES<sup>V</sup></b> covered in chipotle cheese sauce .....	\$3
<b>PICKLE 'FRITES'<sup>V</sup></b> with horseradish and honey mustard sauces – not truly fries, but truly delicious .....	\$3.5
<b>AMERICAN FRIES</b> straight up with Heinz .....	\$2

<b>MINI SPINACH DIP AND TORTILLA CHIPS</b> .....	\$5
<b>VIETNAMESE SHRIMP SPRING ROLLS</b> with a trio of sauces .....	\$5
<b>GOAT CHEESE &amp; ARTICHOKE POPPERS<sup>V</sup></b> with fresh thyme and lemon zest .....	\$5
<b>GRILLED ASPARAGUS SALAD<sup>V†</sup></b> with honey roasted walnuts, gorgonzola and white truffle vinaigrette .....	\$4

## slider pit



<b>SHRIMP PO'BOY</b> with Creole remoulade sauce .....	\$3.25
<b>POT ROAST SLIDER</b> with red wine gravy and fried onion straws .....	\$3.25
<b>PULLED SMOKED PORK SLIDER</b> topped with pickle 'fries' .....	\$3.25
<b>MINI BURGER</b> with 9-months-aged Tillamook cheddar and ranch-style greens .....	\$3.5
<b>SLIDER COUTURE</b> any slider with a mini bottle of Chandon bubbly .....	\$10.5

<b>FRIED SHRIMP</b> (3) with traditional cocktail sauce .....	\$6
<b>JUMBO STUFFED 'SHROOMS<sup>V</sup></b> (3) with creamy horseradish sauce .....	\$4
<b>PASTA BOLOGNESE</b> wide noodles with pork and beef ragu .....	\$6
<b>SEARED RARE TUNA WONTONS*</b> with soy glaze, wasabi mayo and asian slaw .....	\$8
<b>CALAMARI</b> in peppery buttermilk batter with sesame-ginger sauce .....	\$8
<b>BRUSCHETTA</b> with mild goat cheese, kalamata olives, focaccia crisps .....	\$8
<b>GRILLED 4 OZ. ATLANTIC SALMON<sup>G</sup></b> over honest gold mashers .....	\$8
<b>SEARED SEA SCALLOPS<sup>G</sup></b> over honest gold mashers .....	\$9
<b>GRILLED 4 OZ. FILET MIGNON<sup>G*</sup></b> with parmesan garlic sauce .....	\$10

**big small plates** They're not really small. They're oversized appetizers meant for serious sharing.

<b>CHIPOTLE CHICKEN NACHOS</b> with homemade salsa, guacamole, sour cream .....	\$9.5
<b>CHICKEN WINGS</b> Thai chile glazed with sesame-ginger sauce or Buffalo style .....	\$8
<b>SPINACH DIP</b> with cheesy lavosh crackers .....	\$9
<b>LETTUCE WRAPS<sup>†</sup></b> with chicken sauté, julienne vegetables and wonton strips .....	\$9
<b>HAND-BREADED CHICKEN FINGERS</b> traditional or buffalo style .....	\$8
<b>JUMBO STUFFED 'SHROOMS<sup>V</sup></b> (7) with creamy horseradish sauce .....	\$9.5

# H

## HOULIHAN'S

† 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.