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## HOULIHAN'S

### SOUPS

- FRENCH ONION SOUP WITH PROVOLONE & CROUTON** \$3.95
- OUR ORIGINAL BAKED POTATO SOUP** \$3.95
- ☆ **CHICKEN TORTILLA SOUP** \$3.95

### SIDE SALADS

- ☆ **OUR SIGNATURE TUSCAN SALAD** Goat cheese, tomatoes, white beans, balsamic greens, focaccia crisps \$4.95
- HOUSE CHOP SALAD** Smoked bacon, corn, croutons, grape tomatoes, bleu cheese or cheddar, ranch or balsamic vinaigrette \$4.95
- CAESAR SALAD** Romaine, shredded Romano, garlic croutons, house Caesar dressing \$4.95

### DESSERTS

- ITALIAN-STYLE DONUT FLIGHT** \$5.95
- CHOCOLATE CAPPUCCINO CAKE** \$2.95
- VANILLA BEAN CRÈME BRULÉE** \$2.95
- SNICKERS CRUNCH ICE CREAM DOME**† \$2.95
- BOURBON PECAN PIE**† \$2.95
- STRAWBERRY CHEESECAKE**† 2.95
- THREE'S COMPANY** Pick any 3 (excludes donuts) for \$7.50
- FAB FIVE** Any five (excludes donuts) for \$11.25

### SIGNATURE BEVERAGES

- MINI MARTINI FLIGHTS** Pick any three: Cosmo | Blue Moon Punch | Key Lime Pie | Guavatini | Chocolate | Adam & Eve Appletini \$9.00
- WINE FLIGHTS** Smaller pours to sample any three of our wines by the glass (see wine list on back) \$10.25
- HAND-PRESSED LEMONADES & FRUIT FUSION ICED TEAS** Choose from Mango, Strawberry, Blueberry, Guava, Raspberry or Pomegranate
- HOULIHAN'S FRUIT FIZZ**  
The modern kid's Shirley Temple
- POP, TEA, ETC** Coke, Diet Coke, Sprite, Dr Pepper, Dasani Water, Perrier Sparkling Water, Barq's Root Beer, Tazo Hot Tea

### GOOD TO KNOW

We cook almost entirely from scratch. Our dressings, sauces, breads, desserts...all house recipes. We buy local produce every morning, and even have our spices ground to order. We burn mesquite and oak in our wood-fired grill. It costs more, but you get what you pay for.

We believe in premium cheeses, like 9 months-aged Tillamook Cheddar, BelGioioso Provolone, and imported French goat cheese.

We want you to eat well. Our ½ lb. burgers are 100% Premium Black Angus from Creekstone Farms, known for its environmentally conscious stewardship of the land. We fry in only 100% soybean oil — both trans-fat free and cholesterol free.

☆ Indicates lighter fare that's lower in calories. For nutritional information on these items visit houlihans.com.  
† 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.

### STARTERS

- MINIATURE BURGER THREESOME** Tillamook cheddar, ranch-style greens \$8.95
- SPINACH DIP WITH CHEESY LAVOSH CRACKERS** \$8.75
- JUMBO STUFFED SHROOMS** Garlic herb cream cheese center, creamy horseradish sauce \$8.75
- ☆ **LETTUCE WRAPS**† Chicken sauté, julienne carrots and jicama, wonton strips, lettuce cups \$8.50
- CHICKEN WINGS** Thai chile glazed, sesame-ginger sauce \$8.50 | Buffalo style, bleu cheese dressing \$8.50
- CHICKEN FINGERS** Traditional with two sauces \$7.75 | Buffalo style with bleu cheese dressing \$8.25
- BRUSCHETTA** Goat cheese blend, kalamata olives, focaccia crisps, field greens \$6.95
- ☆ **CALAMARI** Peppery buttermilk batter, sesame-ginger dipping sauce \$7.95
- CHIPOTLE CHICKEN NACHOS** Homemade salsa, guacamole, sour cream \$9.25
- ☆ **SEARED RARE TUNA WONTONS\*** Soy glaze, wasabi mayo, Napa slaw \$8.25

### ENTRÉES

Served with a choice of side salad or bowl of homemade soup (at left)

- STUFFED CHICKEN BREAST** Garlic herb cream cheese center, today's vegetables, 'honest' gold mashed potatoes \$15.95
- GRILLED ROSEMARY CHICKEN** Today's vegetable, honest gold mashers Single \$12.95 | Double \$14.95
- CHICKEN PARMESAN** Over pasta with fontina-provolone-parm blend \$13.95
- CHICKEN FETTUCCINE ALFREDO** A grilled chicken breast atop fettuccine tossed in our rich alfredo sauce and a blend of fontina, provolone and grated parmesan cheese. \$14.50
- ☆ **HERB GRILLED CHICKEN** Grilled sourdough panzanella with tomatoes, basil, baby arugula and balsamic vinaigrette, grilled asparagus \$12.95
- DOWN HOME POT ROAST** Honest gold mashers, homestyle vegetables, red wine mushroom sauce \$13.25
- USDA PRIME TOP SIRLOIN\*** Tender aged and basted with red wine garlic butter, choice of potato, today's vegetables. 9oz. \$17.95 | 5 oz. \$14.95 | Add 4 jumbo shrimp (grilled or crisp-fried) \$4.95
- FILET MIGNON\*** (8 oz.) Basted with red wine garlic butter, choice of potato, today's vegetables \$24.95
- NEW YORK STRIP\*** (12 oz.) Choice of potato, today's vegetables \$20.95
- ATLANTIC SALMON**  
Mustard Encrusted, dijon bread crumbs, baby potatoes, bacon, spinach, sherry-honey beurre blanc \$17.95  
Wood Grilled with honest gold mashers and today's vegetables \$17.95  
Simply Prepared grilled with salt and pepper, panzanella bread salad, grilled asparagus \$17.95
- HUGE PANKO BATTERED SHRIMP (7) & FRIES**† With peanut ginger slaw† \$16.50
- CHIPOTLE SMOKED CHICKEN ENCHILADAS** Tomatillo, queso fresco, pico rice, black beans, slaw \$13.25
- CHICKEN FINGER PLATTER** Fries, peanut ginger slaw†, honey mustard \$13.50
- ☆ **JUMBO GRILLED SHRIMP (8)** Tomatillo-lime marinated, grilled asparagus, sourdough panzanella with tomatoes, basil, baby arugula, balsamic vinaigrette \$16.25

### ENTRÉE SALADS

Add a bowl of homemade soup (at left) \$1.95

- TUSCAN WHITE BEAN ENTREE SALAD** Goat cheese, tomatoes, white beans, balsamic greens, focaccia crisps. \$9.95
- CHICKEN CAESAR** Herb-marinated chicken breast, shredded Romano, warm polenta croutons \$11.25
- SEARED AHI TUNA SALAD\*\*†** Napa cabbage, bananas, cashews, wonton strips, banana-ginger vinaigrette \$12.25
- FIRE GRILLED BBQ SALMON SALAD**† Mandarin oranges, spicy pecans, tortilla straws, mango dressing \$13.95
- HEARTLAND GRILLED CHICKEN SALAD**† Smoked bacon, aged cheddar, spicy pecans, croutons, garlic ranch | Also available with lightly breaded chicken tenderloins. \$11.25
- BUFFALO BLEU SALAD**† Hand-breaded chicken tenderloins in Buffalo wing sauce, bacon, sharp cheddar, croutons, spicy pecans, creamy gorgonzola, garlic ranch \$11.95
- CHICKEN ASIAN CHOP CHOP**† Sesame chicken sauté, napa salad, snow peas, peanuts, bell peppers, ginger honey mustard \$10.95
- PRIME STEAK & WEDGE SALAD**† Gorgonzola, polenta croutons, spicy pecans, bacon, grilled asparagus, roasted golden beets, buttermilk bleu cheese dressing \$14.25

### SANDWICHES & PREMIUM BURGERS

Served with your choice of side: French Fries | Today's Vegetables | Honest Gold Mashed Potatoes | Peanut Ginger Slaw | Tortilla Chips & House Salsa | Mediterranean Orzo | Loaded Baker (after 5:00 pm)

- BRENTWOOD CHICKEN SANDWICH** Smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato & onion, toasted whole wheat bun \$9.95
- FRENCH DIP** 7 oz. shaved roast beef, aged provolone, toasted torpedo roll \$10.75
- SO. CAL FISH TACOS** Chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and salsa \$9.50
- VEGGIE SANDWICH** Hummus, field greens, goat cheese, provolone, balsamic tomato relish, basil, red onions on whole-grain. \$9.50
- SOUTHWEST GRILLED CHICKEN WRAP**† Spicy pecans, red peppers, bacon, tortilla shreds, pepperjack cheese, garlic ranch, house salsa \$9.75
- CHICKEN PARMESAN ON FOCACCIA**† Flash-sautéed in EVOO, basil pesto, provolone, marinara \$9.95
- TILLAMOOK DELI BEEF SANDWICH** Horseradish, Tillamook cheddar, arugula, watercress & red onions on rye. \$10.75
- FARMHOUSE CLUB**† Brown sugar and honey cured ham, mesquite smoked turkey breast, thick sliced bacon, basil pesto aioli and buttery gouda layered between whole-grain bread. Topped with spring mix and juicy tomatoes. \$9.75
- HONEY-DIJON CHICKEN SALAD SANDWICH** Chicken salad, toasted pecans on whole-grain. \$9.50
- TILLAMOOK CREEKSTONE FARMS BLACK ANGUS BURGER\*** Double sliced Tillamook cheddar aged nine months, smoked bacon, tomato, onion, lettuce cup on our whole wheat bun \$9.95
- BUILD YOUR OWN CREEKSTONE FARMS BLACK ANGUS BURGER\*** With lettuce, tomato, red onion | Straight up \$8.95 | Add cheese and/or bacon Tillamook cheddar, provolone, gorgonzola or gouda \$9.95



## MINI MARTINI FLIGHTS

Served in flights of three. Because you can't have the 'this' without the 'that.' And the other. Pick 3 for \$9.00

**COSMO MINI** Absolut Citron, triple sec, fresh lime, Ocean Spray Cranberry Juice

**BLUE MOON PUNCH MINI** Absolut Vanilia, DeKuyper Island Punch Pucker, Sprite

**KEY LIME PIE MINI** Absolut Vanilia, key lime, sweet & sour, half & half

**GUAVATINI MINI** Absolut, shot of guava, fresh-squeezed lemonade

**CHOCOLATE SMOOVIE MINI** Absolut Vanilia, white crème de cacao, dark crème de cacao, sweet cream

**ADAM & EVE APPLE** Absolut, DeKuyper Sour Apple Pucker, lemonade

## MARTINIS

**CHOCOLATE MARTINI** Absolut Vanilia, Godiva Chocolate and Kahlua \$7.25

**DIRTY MARTINI** Grey Goose Vodka or Bombay Sapphire Gin, olive juice. Choose from Santa Barbara bleu cheese, jalapeño or pimento stuffed olives \$8.25

**LUXE COSMO** Level, Cointreau, Ocean Spray Cranberry Juice, fresh squeezed lime juice \$8.25

**ESPRESSO MARTINI** Absolut Vanilia, Patron XO Cafe Coffee Liqueur, a shot of joe & sweet cream \$7.25

## SPECIALTY COCKTAILS

**CUBANO MOJITO** Bacardi Rum, mint, sugar, fresh lime, soda. Choose from traditional, blueberry, guava, mango, pomegranate, raspberry or strawberry \$6.75

**STRAWBERRY BASIL LEMONADE** Plymouth Gin, fresh squeezed lemons, strawberries, basil \$6.25

**MANGO RUM DROP** Cruzan Mango Rum, fresh squeezed lemonade, orange juice, with a sidecar of Chambord or Midori \$6.75

**1800 GRAND MARGARITA** 1800 Reposado Tequila, Grand Marnier, sweet & sour \$7.75

**NAUGHTY MARGARITA** Patron Silver Tequila blended with X-Rated Fusion Liqueur & sour mix \$8.95

\* Add a sidecar of Chambord or Midori to a margarita \$1.99

## LONG ISLAND ICED TEAS

Vodka, rum, gin and sweet & sour form the base for the traditional L.I.Tea, and then the fun begins. Choose your poison, then select either a glass or pitcher. Glass \$6.00 | 1 Liter Pitcher \$7.25

**GEORGIA PEACH** Peachtree schnapps, cranberry

**KENTUCKY** Jim Beam, cranberry

**LONG BEACH** Triple sec, cranberry

**RASPBERRY** Raspberry Rush, cranberry

**TENNESSEE** Jack Daniel's, cranberry

**TEXAS** Tequila, triple sec, Coke

**TEXAS BEACH** Tequila, triple sec, cranberry

**TOP SHELF** Absolut, Bacardi, Tanqueray, Cointreau, sweet & sour, Coke (Add \$1.00)

## BEER

**AMERICAN** Draft \$3.50| Bottle \$3.75

Budweiser, Bud Light, Coors Light, Miller Lite, O'Doul's N/A

**SPECIALTY** Draft \$3.50| Bottle \$3.95

Michelob Amber Bock, Michelob Ultra, Michelob Light

**MICROBREW** Bottle \$4.50

Blue Moon Belgian White, Samuel Adams Boston Lager, Sam Adams Light, Samuel Adams Seasonal

**IMPORT** Draft \$4.50 | Bottle \$4.75

Amstel Light, Bass Pale Ale, Beck's Premier Light, Corona Extra, Corona Light, Guinness, Heineken, Heineken Premium Light, Newcastle Brown Ale, Stella Artois, St. Pauli Girl N/A

Not all selections are offered in both draft and bottle. Ask your server for current draft selections.

## WHAT'S BEHIND THE BAR

**VODKA** Absolut, Absolut (Citron, Mandrin, Peppar, Raspberri, Vanilia), Belvedere, Chopin, Ciroc, Grey Goose, Ketel One, Ketel One Citroen, Level, Skyy, Skyy Infusions Citrus, Smirnoff, Stoli, Stoli Blueberi, Vox

**RUM** Bacardi, Bacardi Limon, Bacardi 151, Captain Morgan, Cruzan Light, Cruzan Mango, Cruzan Pineapple, Malibu, Meyers's Dark

**GIN** Beefeater, Bombay Sapphire, Plymouth, Tanqueray, Tanqueray No. Ten

**COGNACS** Courvoisier VSOP, Hennessy VS, Remy Martin VSOP

**TEQUILA** 1800 Reposado, Cabo Wabo Blanco, El Tesoro Platinum, Gran Centenario Añejo, José Cuervo Gold, Patron Silver, Sauza Hornitos Reposado, Sauza Tres Generaciones Reposado

**BOURBON/WHISKEY** Bookers, Canadian Club, Crown Royal, Jack Daniel's, Jameson, Jim Beam, Knob Creek, Maker's Mark, Old Bushmills, Seagram's 7, Seagram's VO, Wild Turkey

**SCOTCH** Chivas Regal, Dewars, Glenlivet, J&B, Johnnie Walker Black, Johnnie Walker Red, Macallan 12yr.

**CORDIALS** Baileys, Chambord, Cointreau, Disaronno, Drambuie, Frangelico, Galliano, Godiva Chocolate, Goldschlager, Grand Marnier, Jagermeister, Kahlua, Midori, Patron XO Cafe Coffee Liqueur, Romana Sambuca, Rumble Minze, Southern Comfort, Tuaca, Tia Maria, X-Rated Fusion Liqueur, Zen Green Tea Liqueur

## RED BULL

Worthy of its own category. Swims well with Vodka (try a Razz bomb) or a dunk of Jager.

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## HOULIHAN'S

We pour a generous 7 oz. portion of wine by the glass. To expedite service to you, we uncork our wine at the bar.

### WINE FLIGHTS

Smaller pours to enjoy any three wines from our by the glass list — white or red, familiar or unexplored, sexy or prudish. Happy swirling. \$10.25

### WHITE VINO

#### SLIGHTLY SWEET

Montevina White Zinfandel (Amador County, CA)

\$6.00 | \$21.95

Chateau Ste. Michelle Riesling (Columbia Valley, WA)

\$7.00 | \$24.95

#### LIGHT & CRISP

Montevina Sauvignon Blanc (California)

\$6.50 | \$22.95

Ecco Domani Pinot Grigio (Italy)

\$7.00 | \$24.95

Martin Codax Albarino (Rias Baixas, Spain)

\$8.50 | \$28.95

Kim Crawford Sauvignon Blanc (New Zealand)

\$10.00 | \$34.95

#### LUSH & SMOOTH

Trinity Oaks Chardonnay (California)

\$6.00 | \$21.95

Columbia-Crest Chardonnay (Columbia Valley, WA)

\$6.50 | \$22.95

J. Lohr Riverstone Chardonnay (Monterey, CA)

\$8.25 | \$28.95

Seven Daughters White Wine Blend (Santa Barbara, CA)

\$8.25 | \$28.95

Toasted Head Chardonnay (Dunnigan Hills, CA)

\$9.25 | \$32.95

### RED RED WINE

#### MEDIUM BODY

Redwood Creek Merlot (Northern Hills, CA)

\$6.00 | \$21.95

Red Diamond Merlot (Yakima & Columbia Valley, WA)

\$7.00 | \$24.95

Jargon Pinot Noir (California)

\$8.25 | \$28.95

J. Lohr Los Osos Merlot (Paso Robles, CA)

\$9.25 | \$32.95

Estancia Pinot Noir (Monterey, CA)

\$10.25 | \$35.95

#### A BIT SPICY

Yellow Tail Shiraz (Australia)

\$6.00 | \$21.95

Snoqualmie (sno-kwal-me) Syrah (Wahluke Slope, WA)

\$7.00 | \$24.95

Rancho Zabaco Dancing Bull Zinfandel (Lodi Region, CA)

\$8.25 | \$28.95

#### ROBUST & FULL

Canyon Road Cabernet Sauvignon (California Valley, CA)

\$6.00 | \$21.95

Ménage à Trois Red Wine Blend (California)

\$7.50 | \$26.95

Main St. Winery Cabernet Sauvignon (California)

\$9.25 | \$32.95

Louis M. Martini Napa Valley Reserve Cabernet (Napa Valley)

\$11.25 | \$39.95

### BUBBLES

Chandon (187 ml) mini bottle \$10.95

Domaine Ste. Michelle \$23.95

