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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

Note: All homemade soups and side salads are just \$1.95 with any entrée, entrée salad, sandwich or burger purchase.

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
- S'MORES FONDUE CROCK** \$4.95
- CHOCOLATE CAPPUCCINO CAKE** \$2.95
- VANILLA BEAN CRÈME BRULÉE** \$2.95
- SNICKERS CRUNCH ICE CREAM DOME**† \$2.95
- BOURBON PECAN PIE**† \$2.95
- WHITE CHOCOLATE BANANA CREAM PIE** \$2.95
- THREE'S COMPANY** Any 3 (excludes large desserts) \$7.50
- FAB FIVE** Any 5 (excludes large desserts) \$11.25

SIGNATURE BEVERAGES

- MINI MARTINI FLIGHTS** Pick any three: Cosmo | Blue Moon Punch | Key Lime Pie | Guavatini | Chocolate | Adam & Eve Appletini \$9.95
- WINE FLIGHTS** Smaller pours to sample any three of our wines by the glass (see wine list on back) \$9.95
- 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

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.

MANAGING PARTNER

☆ 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** \$9.25
- JUMBO STUFFED SHROOMS** Garlic herb cream cheese center, creamy horseradish sauce \$9.25
- ☆ **LETTUCE WRAPS**† Chicken sauté, julienne carrots and jicama, wonton strips, lettuce cups \$8.75
- CHIPOTLE-STEAMED MUSSELS WITH "FRITES"** White wine, garlic, tomatoes, audouille sausage \$9.95
- CHICKEN WINGS** Thai chile glazed, sesame-ginger sauce \$8.95 | Buffalo style, bleu cheese dressing \$8.95
- CHICKEN FINGERS** Traditional with two sauces \$8.25 | Buffalo style with bleu cheese dressing \$8.95
- BRUSCHETTA** Goat cheese blend, kalamata olives, focaccia crisps, field greens \$7.75
- ☆ **CALAMARI** Peppery buttermilk batter, sesame-ginger dipping sauce \$8.50
- BLACKENED CHICKEN & CARMELIZED ONION QUESADILLA** \$8.75
- CHIPOTLE CHICKEN NACHOS** Homemade salsa, guacamole, sour cream \$9.75
- ☆ **SEARED RARE TUNA WONTONS*** Soy glaze, wasabi mayo, Napa slaw \$8.95

ENTRÉES ADD A BOWL OF HOMEMADE SOUP OR SIDE SALAD (AT LEFT) FOR \$1.95

- STUFFED CHICKEN BREAST** Garlic herb cream cheese center, today's veggies & mashed potatoes \$16.95
- ☆ **ASIAN NOODLE BOWL** Lemon grass dashi broth, bok choy, shiitake mushroom, edamame and cilantro. Chicken \$12.95 | Shrimp \$13.95
- GRILLED ROSEMARY CHICKEN** Today's vegetable, honest gold mashers \$14.25
- MEATLOAF NO. 9** Mashed Yukon golds, onion straws, French green beans \$11.95
- CHICKEN PARMESAN** Over pasta with fontina-provolone-parm blend \$15.25
- 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. \$15.95
- ☆ **HERB GRILLED CHICKEN** Grilled sourdough panzanella with tomatoes, basil, baby arugula and balsamic vinaigrette, grilled asparagus \$14.25
- DOWN HOME POT ROAST** Honest gold mashers, homestyle vegetables, red wine mushroom sauce \$14.25
- WILD MUSHROOM ENCHILADAS** Smoky mozzarella sauce, pico rice, black beans, napa cabbage \$13.95
- USDA PRIME TOP SIRLOIN*** (9 oz.) Tender aged and basted with red wine garlic butter, choice of potato, today's vegetables \$18.25 | Add 4 jumbo shrimp (grilled or crisp-fried) \$5.95
- FILET MIGNON*** (8 oz.) Basted with red wine garlic butter, choice of potato, today's vegetables \$25.95
- NEW YORK STRIP*** (12 oz.) Choice of potato, today's vegetables \$21.75
- ATLANTIC SALMON**
Mustard Encrusted, dijon bread crumbs, baby potatoes, bacon, spinach, sherry-honey buerre 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† \$17.25
- CHIPOTLE SMOKED CHICKEN ENCHILADAS** Tomatillo, queso fresco, pico rice, black beans, slaw \$13.95
- CHICKEN FINGER PLATTER** Fries, peanut ginger slaw†, honey mustard \$14.50
- SIZZLING FAJITAS** Bell peppers and onions, warm flour tortillas, traditional accompaniments
Chicken \$15.75 | Steak or Combo \$17.95
- ☆ **JUMBO GRILLED SHRIMP (8)** Tomatillo-lime marinated, grilled asparagus, sourdough panzanella with tomatoes, basil, baby arugula, balsamic vinaigrette \$16.95
- BBQ BABY BACK RIBS** With peanut ginger slaw† and french fries Half Slab \$16.95 | Full Slab \$20.95
- SEARED GEORGES BANK SCALLOPS** Lemon-asparagus risotto, baby greens, basil-infused olive oil \$18.95

ENTRÉE SALADS ADD A BOWL OF HOMEMADE SOUP (AT LEFT) FOR \$1.95

- TUSCAN WHITE BEAN ENTREE SALAD** Goat cheese, tomatoes, white beans, balsamic greens \$9.95
- CHICKEN CAESAR** Herb-marinated chicken breast, shredded Romano, warm polenta croutons \$11.75
- SEARED AHI TUNA SALAD***† Napa cabbage, bananas, cashews, wonton strips, banana-ginger vinaigrette \$13.50
- HEARTLAND GRILLED CHICKEN SALAD**† Smoked bacon, aged cheddar, spicy pecans, croutons, garlic ranch | Also available with lightly breaded chicken tenderloins. \$11.95
- BUFFALO BLEU SALAD**† Hand-breaded chicken tenderloins in Buffalo wing sauce, bacon, sharp cheddar, croutons, spicy pecans, creamy gorgonzola, garlic ranch \$12.95
- CHICKEN ASIAN CHOP CHOP**† Sesame chicken sauté, napa salad, snow peas, peanuts, bell peppers, ginger honey mustard \$11.95
- PRIME STEAK & WEDGE SALAD**† Gorgonzola, polenta croutons, spicy pecans, bacon, grilled asparagus, roasted golden beets, buttermilk bleu cheese dressing \$14.95

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 \$10.50
- FRENCH DIP** 7 oz. shaved roast beef, aged provolone, toasted torpedo roll \$11.25
- SO. CAL FISH TACOS** Chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and salsa \$10.25
- SOUTHWEST GRILLED CHICKEN WRAP**† Spicy pecans, red peppers, bacon, tortilla shreds, pepperjack cheese, garlic ranch, house salsa \$10.25
- TILLAMOOK DELI BEEF SANDWICH** Roasted beef, horseradish sauce, Tillamook cheddar, arugula, watercress, tomatoes & red onions on rye. \$9.95
- FARMHOUSE CLUB**† Brown sugar and honey cured ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, on whole-grain \$9.95
- VEGGIE SANDWICH** Hummus, field greens, goat cheese, aged provolone cheese, balsamic tomato relish, fresh basil and red onions on whole-grain bread. \$9.95
- HONEY-DIJON CHICKEN SALAD SANDWICH**† Chicken salad, toasted pecans, on whole-grain \$9.95
- TILLAMOOK CREEKSTONE FARMS BLACK ANGUS BURGER*** Double sliced Tillamook cheddar aged nine months, smoked bacon, tomato, onion, lettuce cup on our whole wheat bun \$10.50
- BUILD YOUR OWN CREEKSTONE FARMS BLACK ANGUS BURGER*** With lettuce, tomato, red onion | Straight up \$9.50 | Add cheese and/or bacon Tillamook cheddar, provolone, gorgonzola or gouda \$10.50

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

BLUEBERRY MARTINI Stoli Blueberi Vodka, blue curacao, pomegranate, cranberry juice \$9.50

X-RATED FLIRTINI Champagne and premium French vodka with organic blood orange juice, mango & Brazilian passion fruit \$9.50

ZEN GREEN TEA MARTINI Zen Green Tea Liqueur, Skyy Vodka, Ocean Spray White Cranberry Juice \$9.50

POMTINI Grey Goose Premium Vodka, pomegranate, cranberry juice \$9.50

CHOCOLATE MARTINI Absolut Vanilia, Godiva Chocolate and Kahlua \$9.50

DIRTY MARTINI Grey Goose Vodka or Bombay Sapphire Gin, olive juice. Choose from Santa Barbara bleu cheese, jalapeño or pimento stuffed olives \$10.50

ESPRESSO MARTINI Absolut Vanilia, Patron XO Cafe Coffee Liqueur, a shot of joe & sweet cream \$9.50

SPECIALTY COCKTAILS

HARD LEMONADES Choose from Three Olives Grape or Three Olives Cherry Infused Vodka blended with our famous hand pressed lemonade \$7.50

CUBANO MOJITO Bacardi Rum, mint, sugar, fresh lime, soda. Choose from traditional, blueberry, guava, mango, pomegranate, raspberry or strawberry \$8.00

STRAWBERRY BASIL LEMONADE Plymouth Gin, fresh squeezed lemons, strawberries, basil \$8.00

MANGO RUM DROP Cruzan Mango Rum, fresh squeezed lemonade, orange juice, with a sidecar of Chambord or Midori \$8.00

1800 GRAND MARGARITA 1800 Reposado Tequila, Grand Marnier, sweet & sour \$8.50

SUPERFRUIT MARGARITA Cabo Wabo Blanco Tequila, guava nectar, sour mix \$10.50

NAUGHTY MARGARITA Patron Silver Tequila blended with X-Rated Fusion Liqueur & sour mix \$10.50

* Add a sidecar of Chambord or Midori to a margarita \$2.50

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 \$8.00

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 \$2.50)

BEER

AMERICAN

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

SPECIALTY

Budweiser American Ale, Michelob Amber Bock, Michelob Ultra, Michelob Light

MICROBREW

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

IMPORT

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, Firefly Sweet Tea, Grey Goose, Ketel One, Ketel One Citroen, Level, Skyy, Skyy Infusions Citrus, Smirnoff, Stoli, Stoli Blueberi, Three Olives Cherry, Three Olives Grape, Ultimat, Vox

RUM Bacardi, Bacardi Limon, Bacardi 151, Captain Morgan, Cruzan Light, Cruzan Mango, Cruzan Pineapple, Leblon Cachaca, 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, Disarrono, Drambuie, Frangelico, Galliano, Godiva Chocolate, Goldschlager, Grand Marnier, Jagermeister, Kahlua, Midori, Patron XO Cafe Coffee Liqueur, Romana Sambuca, Ruple 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. \$9.95

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)

\$7.50 | \$26.95

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

Ruffino Aziano Chianti Classico (Italy)

\$9.00 | \$31.95

Trivento Amado Sur Malbec (Argentina)

\$9.25 | \$32.95

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

HALF BOTTLES

Kendall Jackson Chardonnay (Coastal Valley, CA) \$13.95

Louis Jadot Beaujolais (France) \$12.95

J. Lohr Seven Oaks Cabernet (Paso Robles, CA) \$15.95

BUBBLES

Chandon (187 ml) mini bottle \$10.95

Domaine Ste. Michelle \$28.95

