

# HOULIHAN'S RESTAURANT + BAR

## START HERE

**CHICKEN WINGS** *buffalo* with blue cheese dressing (cal 1100), *thai chile* with sesame ginger soy sauce (cal 1020) \$14.99

**FIRECRACKER CAULIFLOWER<sup>U</sup>**

panko breaded in chile aioli... trust us, it's addicting (cal 990) \$10.49

**CALAMARI** banana peppers, marinara, chile aioli sriracha bomb (cal 670) \$14.99

**ULTIMATE NACHOS** cheddar and jalapeño jack cheeses, spicy chili con carne, jalapeños, cilantro, tomatoes, scallions, sour cream, guacamole, homemade salsa \$14.99 (cal 2130)

**BLACKENED CHICKEN & CARAMELIZED ONION QUESADILLA** cheddar and jalapeño jack cheeses, sour cream, guacamole, homemade salsa (cal 1130) \$13.99

**HOULIHAN'S FAMOUS 'SHROOMS<sup>U</sup>** stuffed with garlic-herb cream cheese (cal 1210) \$12.99

**BRUSCHETTA<sup>U</sup>** toasted french baguettes topped with tomato, olive oil, garlic, herb cream cheese, fresh basil, aged parmesan cheese (cal 1125) \$11.99

**SPICY CHICKEN & AVOCADO EGGROLLS** served with sour cream (cal 420) \$10.99

**LOADED POTATO SKINS** jumbo bakers topped with crisp smoked bacon, scallions, jack and cheddar cheeses, served with sour cream (cal 1100) \$10.99

**PAN-FRIED PORK DUMPLINGS** sriracha, sesame-ginger soy sauce (cal 470) \$11.99

**CLASSIC SPINACH DIP<sup>U</sup>** with sour cream. Choice of cheesy lavosh crackers (cal 1360) or tortilla chips (cal 1110) \$11.99

**CHAR-CRUSTED AHI TUNA<sup>\*\*</sup>** thai chile glaze, wasabi mayo, asian slaw (cal 388) \$13.99

**WINGS & THINGS APPETIZER SAMPLER** buffalo wings, Houlihan's Famous 'Shrooms and loaded potato skins served with creamy horseradish, sour cream and blue cheese dressing (cal 2270) \$18.99

**FANCY FRIED CHEESE<sup>U</sup>** gooey mozzarella and provolone, panko-breaded and fried, tomato Rosa sauce & chive pesto for dipping (cal 1499) \$11.99

## SIDE SALADS + SOUPS

ADD A BOWL OF HOMEMADE SOUP OR SIDE SALAD TO ANY ENTRÉE FOR \$3.99 (cal 255-680)

**CAESAR SALAD** we all know what this is (cal 355) \$4.99

**HOUSE SALAD** choice of dressing (cal 50 - 260) \$4.99

**OUR ORIGINAL BAKED POTATO SOUP** loaded up with bacon, scallions, cheddar (cal 450) \$4.99

**FRENCH ONION SOUP** it's cheesy and delicious (cal 300) \$4.99

**CHICKEN TORTILLA SOUP** (cal 250) \$4.99

**SOUP & SALAD COMBO** choice of soup and side salad (cal 650 - 890) \$10.99

## SIDES \$4.49

**GARLIC GREEN BEANS<sup>U</sup>** (cal 60) | **BROCCOLI<sup>U</sup>** (cal 40) | **FRENCH FRIES<sup>U</sup>** (cal 293)

**CALIFORNIA MASHERS<sup>U</sup>** (cal 195) | **BAKED POTATO** (cal 370)

**MASHED POTATOES** (cal 330) | **TORTILLA CHIPS WITH SALSA<sup>U</sup>** (cal 160)

**SWEET POTATO FRIES W/ CINNAMON SUGAR<sup>U</sup>** (ADD \$1.49) (cal 370)

## ALL DAY FIX MENU >> \$22.99

### FIRST COURSE choose one:

**BRUSCHETTA<sup>U</sup>** (cal 1125) | **SPINACH DIP WITH CHIPS<sup>U</sup>** (cal 565) | **CHICKEN TENDERS (3)** (cal 900 - 1100) traditional, Buffalo or Thai | **CHAR-CRUSTED AHI TUNA\*** (cal 250)  
**HOULIHAN'S FAMOUS 'SHROOMS<sup>U</sup>** (3) (cal 830) | **CHICKEN TORTILLA SOUP** (cal 255) | **BAKED POTATO SOUP** (cal 505)  
**HOUSE SALAD** (cal: undressed 235, dressing cal +140 - 315) | **CAESAR SALAD** (cal 355)

### SECOND COURSE choose one:

**IMPOSSIBLE BURGER** (cal 1070) one side (cal 40 - 370) | **MEATLOAF NO. 9** (cal 1185) | **SEDONA SHRIMP PASTA** (cal 695) | **FISH AND CHIPS** (cal 1050)  
**HEARTLAND GRILLED CHICKEN SALAD<sup>†</sup>** (cal: undressed 725, dressing + cal 280, roll + cal 200) | **HOULIHAN'S BURGER\*** with cheese (cal 840) one side (cal 40 - 370)  
**BRENTWOOD CHICKEN SANDWICH** (cal 870) one side (cal 40 - 370) | **STUFFED CHICKEN BREAST** (cal 930) two sides (cal 40 - 370)  
**4 OZ. FILET MIGNON\*** (cal 340) two sides (cal 40 - 370 per side) *add \$4* | **1/4 LB. SEARED GEORGES BANK SCALLOPS** (cal 370) *add \$4*

### THIRD COURSE choose one:

**SALTED CARAMEL GOOEY BUTTER CAKE** (cal 750) | **VANILLA BEAN CHEESECAKE** (cal 1470) | **ICE CREAM** choice of Vanilla or Chocolate (cal 200 - 540)

## BURGERS

SERVED WITH FRENCH FRIES (CAL 352)

Made with signature blend of fresh sirloin, brisket and chuck.

**gluten free bun +\$2 (-30 cal from below) // sweet potato fries +\$1.49 (cal 370)**

**HOULIHAN'S CHEESEBURGER\*** cheddar cheese, lettuce, tomato, red onion (cal 946) \$14.29 *Add bacon* (cal 80) \$1.50

**KANSAS CITY BURGER** black Angus burger with brown-sugar bacon, BBQ carnitas, crisp onion straws, cheddar, housemade BBQ sauce (cal 1256) \$15.99

**IMPOSSIBLE BURGER<sup>U</sup>** Impossible Burger patty, cheddar, special sauce, lettuce, tomato, brioche bun – made entirely from plants for people who love meat! (cal 1070) \$14.99

**VEGETARIAN BURGER<sup>U</sup>** caramelized onions, BBQ sauce, provolone, cheddar cheese (cal 630) \$12.99

## SANDWICHES

SANDWICHES SERVED WITH FRENCH FRIES UNLESS OTHERWISE NOTED

*Sweet potato fries (+60 cal) +\$1.49*

**BRENTWOOD CHICKEN SANDWICH** bacon, gouda, dijon mayo, baby greens, tomato, red onion, choose from grilled (cal 1325) or fried (cal 1625) \$14.99

**SOUTHWEST GRILLED CHICKEN WRAP<sup>†</sup>** spicy pecans, red bell peppers, bacon, lettuce, tomatoes, pepper jack, garlic ranch, served with homemade salsa (cal 1080) \$13.79

**FRENCH DIP\*** 7oz. stack of shaved Premium Angus roast beef, aged provolone, au jus (cal 1230) \$14.99

**CHICKEN PARMESAN SANDWICH** toasted baguette, aged provolone, parmesan, homemade marinara (cal 1510) \$14.99

**SO. CAL FISH TACOS** panko-breaded Tilapia, chipotle mayo, Napa cabbage, honey-cumin dressing, served with tortilla chips and homemade salsa (cal 1100) \$13.99

**BUFFALO CHICKEN SANDWICH** breaded boneless chicken breast tossed in spicy buffalo sauce, served on a toasted bun with lettuce, tomato, onion, blue cheese dressing on the side (cal 1120) \$13.99

**TURKEY CLUB** sliced smoked gouda, brown sugar bacon, tomato, lettuce, dijonnaise, basil butter-toasted tuscan bread (cal 1230) \$13.99

## BIG SALADS

SALADS TOSSED WITH DRESSING, UNLESS OTHERWISE REQUESTED

*Add soup (cal 255 - 450) \$3.99*

**CHICKEN CAESAR SALAD** garlic butter croutons, aged romano cheese (cal 1020) \$14.99  
*Substitute shrimp or salmon \$5*

**CHAR-CRUSTED AHI TUNA SALAD<sup>\*\*</sup>** cashews, banana chips, carrots, scallions, cilantro, wontons, banana-ginger vinaigrette (cal 1160) \$17.99

**HEARTLAND CHICKEN SALAD<sup>†</sup>** hand-breaded chicken tenders, bacon, pepper jack, spicy pecans, red onions, red peppers, tomatoes, tortilla straws, buttermilk ranch (cal 1250) *also available with grilled chicken* (cal 1290) \$14.99

**PECAN CHICKEN SALAD<sup>†</sup>** a sautéed pecan crusted chicken breast over fresh chopped romaine, crumbled bleu cheese, dried cranberries, toasted spicy pecans, mandarin oranges & sliced apples, balsamic vinaigrette (cal 1730) \$15.99

**BUFFALO BLEU SALAD<sup>†</sup>** buffalo chicken tenders, bacon, pepper jack, tortilla straws, spicy pecans, red bell peppers, tomatoes, red onion, blue cheese, buttermilk ranch (cal 1510) \$15.99

## THE MAIN EVENT

*Add a bowl of homemade soup or side salad to any entrée for \$3.99 (cal 255-680)*

**MEATLOAF NO. 9** red wine mushroom gravy, mashed potatoes, choice of vegetable (cal 1190) \$16.99

**CHICKEN TENDER PLATTER** choose one of the following, served with french fries  
*traditional* (cal 1520) *buffalo* (cal 1620) *thai chile\** (cal 1510) \$17.59

**STUFFED CHICKEN BREAST** garlic-herb cream cheese, served with choice of vegetable and mashed potatoes (cal 1080) \$17.99

**CHICKEN PARMESAN** served over pasta with fontina, provolone and parmesan cheese – that's amoré! (cal 1380) \$17.99

**SIZZLING STEAK FAJITAS\*** with red and green bell peppers and onions, served with sour cream, cheddar cheese, guacamole, shredded lettuce, house salsa, flour tortillas (cal 1440) \$20.99  
*chicken* (cal 1330) \$18.99 *combo* (cal 1372) \$19.99 *vegetarian* (cal 990) \$13.99

**GRILLED ATLANTIC SALMON\*** served with mashed potatoes and choice of vegetable 7oz. (cal 900) \$18.99 5oz. (cal 720) \$16.99

**FISH & CHIPS** beer battered Atlantic whitefish, french fries, chipotle slaw (cal 1050) \$16.99

**SEARED GEORGES BANK SCALLOPS\*** asparagus risotto, baby arugula, basil-infused olive oil (cal 530) \$25.99 small (cal 370) \$19.99

**SEDONA SHRIMP PASTA** fettuccine tossed in a light ancho butter sauce, sautéed shrimp, tomato concasse, spinach, basil, focaccia crisps (cal 965) \$17.99

**DOWN HOME POT ROAST** red wine mushroom gravy, honest gold mashers, garlic green beans (cal 1030) \$19.99

**TUSCANY LEMON CHICKEN** sautéed chicken scaloppini, mushrooms, creamy three cheese lemon sauce, served over fettuccini with tomatoes, parmesan (cal 885) \$16.99

<sup>U</sup> available without chicken, double mushrooms and tomatoes (cal 586) \$14.99

## STEAKS

STEAK SELECTIONS ARE SERVED WITH CHOICE OF TWO SIDES

*Add fried (cal 300) or grilled shrimp (cal 159) for \$7.99*

*Add sautéed mushrooms (cal 180) or onions (cal 220) for \$1.99 each*

**NEW YORK STRIP\*** 12 oz. topped with red wine garlic butter (cal 940 - 1600) \$29.99

**CENTER-CUT FILET MIGNON\*** the most flavorful cut of meat topped with red wine butter 6 oz. (cal 730 - 1390) \$28.99 4 oz. (cal 410 - 700) \$20.49

**TOP SIRLOIN\*** 7 oz. basted with red wine butter (cal 690 - 1350) \$21.99

**HICKORY SMOKED BABY BACK BBQ RIBS** slow cooked in a sweet and smoky BBQ sauce, served with french fries, add a soup or salad for (cal 170 - 680) \$3.99

*½ rack* (cal 760) \$22.99 *full rack* (cal 1260) \$28.99

## DESSERTS

**SALTED CARAMEL GOOEY BUTTER CAKE<sup>U</sup>** St. Louis' signature dessert, Houlihan's style-finished with Ghirardelli salted caramel sauce, powdered sugar and vanilla ice cream (cal 750) \$7.99

**VANILLA BEAN CHEESECAKE<sup>U</sup>** graham cracker crust, dulce de leche, brûléed vanilla cream (cal 1470) \$6.99

**ULTIMATE BROWNIE SUNDAE<sup>U</sup>** rich chocolate brownie served warm and topped with premium vanilla ice cream, hot fudge and whipped cream (cal 1000) \$7.99

**CHOCOLATE CAPPUCCINO CAKE<sup>U</sup>** chocolate cake, espresso icing, chocolate ganache, served with premium vanilla and chocolate ice cream, topped with caramel and chocolate sauce (cal 1300) \$7.99

<sup>U</sup> We offer gluten-free menu items but we are not a gluten-free environment. | <sup>v</sup> Meatless items | <sup>†</sup> 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



## CLASSICS

**BAHAMA MAMA** our island favorite with Malibu and Myers's Rum, banana liqueur, tropical fruit juices and grenadine (cal 240) \$9.00

**MOJITO** Bacardi Silver Rum handcrafted with fresh lime, mint leaves, sugar and soda - choose between; *traditional, raspberry, strawberry, peach, mango or watermelon* (cal 190-200) \$9.50

**OAK AGED MANHATTAN** Wild Turkey 101 Bourbon Whiskey, sweet vermouth, Angostura, Orange Bitters, aged onsite with orange peels and oak staves (cal 175) \$10.00

## LITS & LEMONADES

**TOP SHELF LONG ISLAND TEA** Ketel One, Bacardi, Jose Cuervo, Beefeater and Coke GLASS (cal 190) \$9.50 | PITCHER (cal 587) \$10.50

**LONG BEACH TEA** vodka, rum, tequila, gin, cranberry juice and Sprite GLASS (cal 190) \$9.00 | PITCHER (cal 571) \$10.00

**PEACH TEA** vodka, rum, gin, peach schnapps, sour and Coke GLASS (cal 190) \$9.00 | PITCHER (cal 532) \$10.00

**STRAWBERRY LEMONADE** Captain Morgan White Rum, cranberry juice, Sprite and our fresh squeezed lemonade (cal 260) \$9.00

**HAWAIIAN LEMONADE** Van Gogh Citroen, Malibu, pineapple juice and our fresh squeezed lemonade (cal 270) \$9.00

## MARGARITAS

*Available frozen or on the rocks | All margaritas rimmed with salt upon request*

**TRADITIONAL MARGARITA** it is what it says it is (cal 284) \$8.50

**TOP SHELF MARGARITA** Milagro Silver, Grand Marnier, sour, lime juice (cal 284) \$10.50

**MANGO RITA** our most popular margarita made with Casamigos Reposado (cal 320) \$10.00

**STRAWBERRY MARGARITA** made with Jose Cuervo Silver and strawberry purée (cal 300) \$9.00

## MULES

**MEXICAN MULE** made with Jose Cuervo tequila, ginger beer and fresh lime (cal 280) \$9.00

**KENTUCKY MULE** Kentucky's finest Bulleit Bourbon, ginger beer and fresh lime (cal 290) \$9.50

**MOSCOW MULE** our traditional combination of Van Gogh Vodka, ginger beer and fresh lime - add your favorite Van Gogh flavor to your Mule with *orange, peach, pineapple or raspberry* (cal 290) \$9.00

## TIKIS

**ONE TIKI-LA, TWO TIKI-LA** tiki meets marg with Don Julio Blanco, dragon fruit simple syrup, fresh pineapple-orange-grapefruit juices, housemade sour, fresh lime juice, price includes Houlihan's signature Tiki Glass \$25 (cal 328)

**MAI TAI** Captain Morgan Spiced Rum, Malibu Original Rum, grenadine, pineapple juice, orange juice (cal 212) \$9.50

**FAUX TIKI** our spirit-free tiki with housemade lemonade, dragon fruit simple syrup, choice of iced tea float or Red Bull Yellow Edition (Tropical) float (cal 246) \$6.00

## MARTINIS

**ADAM & EVE** Tito's Vodka, apple schnapps and a splash of our fresh squeezed lemonade, served with a cinnamon sugar rim (cal 150) \$9.25

**PINEAPPLE PORTRAIT** a true masterpiece made with Van Gogh Pineapple Vodka, triple sec, grenadine and pineapple juice (cal 130) \$9.25

**LEMON DROP** a sweet combination of Van Gogh Citroen and fresh squeezed lemons, served with a sugared rim (cal 200) \$9.25

**CHOCOLATE MARTINI** Van Gogh Vanilla, Crème De Cacao, and Baileys served in a chocolate swirled glass (cal 200) \$9.25

**WATERMELON** Ketel One Vodka, watermelon liqueur and cranberry (cal 170) \$9.25

**PINK ELEPHANT** premium French vodka infused with organic blood orange juice, mango and passion fruit, bubbly \$9.25 (cal 156)

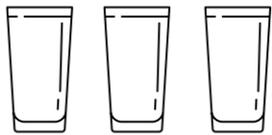
**ESPRESSO MARTINI** Van Gogh vanilla vodka, Kahlua, espresso, cream, chocolate swirl (cal 241) \$9.25

**MANGOTINI** Tito's Vodka, triple sec, mango, white cranberry and lime. (cal 270) \$9.25

## SANGRIA

**HOULIHAN'S SIGNATURE SANGRIA** our mouthwatering blend of wine, juices and fresh fruit, your choice of red or white GLASS (cal 260 - 320) \$9.00 | PITCHER (cal 1300 - 1600) \$26.99

**RASPBERRY PEACH SANGRIA** our tasty version of sangria with Grand Marnier, red wine, fresh fruit GLASS (cal 180) \$9.00 | PITCHER (cal 900) \$26.99



## BEER

## & WINE



### DRAFT BEER

\$5.00  
Bud Light (cal 150) // Miller Lite (cal 150) // Coors Light (cal 140)

\$5.50  
Yuengling Lager (cal 190)

\$6.50  
Blue Moon Belgian White (cal 200) // Stella Artois Belgian Pilsner (cal 240)  
Lagunitas IPA (cal 180) // Sam Adams Boston Lager (240 cal)  
Dos Equis (cal 131) // Sam Adams Seasonal (seasonal rotation)  
Wicked Hazy IPA (cal 170)

\$7.00  
Guinness Stout (cal 240)

*Add \$1.50 for a 23oz. pour*

*Draft beer varies per location. Please ask your server for details.*

### HARD SELTZER

\$6.50  
White Claw Black Cherry (cal 100)  
White Claw Mango (cal 100)

### BOTTLES & CANS

\$5.50  
Coors Light (cal 150) // Michelob Ultra (cal 100)  
Angry Orchard Hard Cider (cal 200) // O'Douls (non-alcoholic) (cal 170)

\$6.50  
Budweiser 16 oz. (cal 200) // Bud Light 16 oz. (cal 150) // Corona (cal 150)  
Corona Light (cal 100) // Golden Road Mango Cart Ale (cal 100)  
Heineken (cal 140) // Leinenkugel Seasonal (cal 150)

\$8.00  
Allagash White Ale (cal 180)  
Guinness Nitro Cold Brew Coffee (cal 114)  
Dogfish head 60 Min IPA (cal 190)

### WHITES WINES

7oz. (CAL 200) // BTL. (CAL 720)	7 OZ.	BTL.
<b>SPARKLING</b>		
<b>LUNETTA PROSECCO ROSÉ</b> (187ml) Italy		\$9.75
<b>CANTINE MASCHIO PROSECCO</b> Italy	\$8.50	\$30
<b>SWEET &amp; AROMATIC</b>		
<b>VINO MOSCATO</b> Washington	\$9.25	\$33
<b>CHATEAU STE. MICHELLE RIESLING</b> Washington	\$8.25	\$29
<b>COOL, CRISP &amp; REFRESHING</b>		
<b>MOHUA SAUVIGNON BLANC</b> New Zealand	\$10.00	\$36
<b>KIM CRAWFORD SAUVIGNON BLANC</b> New Zealand	\$13.25	\$52
<b>KIM CRAWFORD ILLUMINATE SAUVIGNON BLANC</b> New Zealand	\$13.25	\$52
<b>SMOOTH &amp; BALANCED</b>		
<b>CANYON ROAD PINOT GRIGIO</b> Monterey, CA	\$7.50	\$26
<b>ECCO DOMANI PINOT GRIGIO</b> Italy	\$9.00	\$32
<b>MARTIN CÓDAX ALBARINO</b> Spain	\$9.25	\$33
<b>FULL &amp; LUSCIOUS</b>		
<b>CANYON ROAD CHARDONNAY</b> Monterey, CA	\$7.50	\$26
<b>SUNNY WITH A CHANCE OF FLOWERS CHARDONNAY</b> Monterey, California	\$8.25	\$29
<b>RODNEY STRONG CHARDONNAY</b> Sonoma County, CA	\$9.25	\$33
<b>KENDALL-JACKSON CHARDONNAY</b> California	\$12.00	\$44
<b>BLUSH &amp; ROSE</b>		
<b>CUPCAKE ROSÉ</b> California	\$7.75	\$27

### REDS WINES

7oz. (CAL 200) // BTL. (CAL 720)	7 OZ.	BTL.
<b>LIGHT &amp; SPICY</b>		
<b>CUPCAKE LIGHTHEARTED PINOT NOIR</b> California	\$8.50	\$30
<b>MARK WEST PINOT NOIR</b> California	\$9.25	\$33
<b>LA CREMA PINOT NOIR</b> Monterey, CA	\$13.00	\$48
<b>SMOOTH &amp; JUICY</b>		
<b>APOTHIC RED BLEND</b> California	\$8.50	\$30
<b>14 HANDS MERLOT</b> Washington	\$9.00	\$32
<b>FRESH &amp; FRUITY</b>		
<b>ALAMOS MALBEC</b> Argentina	\$9.50	\$34
<b>RICH &amp; POWERFUL</b>		
<b>CANYON ROAD CABERNET SAUVIGNON</b> Monterey, CA	\$7.50	\$26
<b>CONCANNON CABERNET SAUVIGNON</b> Paso Robles, CA	\$9.50	\$34
<b>J. LOHR SEVEN OAKS CABERNET SAUVIGNON</b> Paso Robles, CA	\$11.00	\$40

**LIGHTER SIPS**  
Introducing our new low-calorie, low-sugar wine selections.  
calories 7oz (98 - 119) // BTL (350 - 425)