

Happy HOUR

DRINK SPECIALS

Monday – Friday | 5 – 7PM

½ price draft beers, well cocktails
& call cocktails
spirit + single mixer
(+\$1 for Ginger Beer)

\$5 Traditional Margarita
Fresh Agave Margarita
Traditional Mojito
Mandarin Martini
Long Island Iced Teas
by the Pitchers
(+ \$2 for Angry Orchard)

\$1 off all 6oz. glasses of wine

Tuesday | 5 – 9PM

½ price bottles of wine

H
HOULIHAN'S

\$3.95

HAPPY APPS

Smaller portions of our
favorite starters.

Bar & lounge only

Mon – Fri | 5 – 7PM & 9PM – CLOSE

Saturday | 1 – 4PM

Sunday | all day

GS Loaded Guacamole^v (cal 335)

Chicken Wings (cal 510-710)

Organic Spinach Dip^v (cal 540)

Chicken Lettuce Wraps[†] (cal 310)

Houlihan's 'Shrooms^v (cal 710)

Avocado Toast^v (cal 450)

Cubano Eggrolls (cal 565)

Prime Black Angus Mini Burger*
with fries (cal 550)

GS Parmesan Frites^v (cal 750)
with trio of dipping sauces

Spicy Chicken & Avocado
Eggrolls (cal 405)

GS We offer gluten-free buns and flatbreads as well as modifications to many menu items for guests looking to reduce gluten in their diets (ask your server for a full menu of these items). Note that while we offer gluten-free products, we are not a gluten-free environment. Our kitchens do not have a separate prep surface, cook tops or equipment to ensure gluten particles do not come in contact with gluten-sensitive dishes. Chefs prep and cook to order in common areas, and menu items may come in contact with other food products.

^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.

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



FEATURED LIBATIONS



YUZU YOU Kraken Black Spiced Rum, Aperol, lime juice, yuzu simple syrup (a tart east Asian citrus fruit), club soda – tiki in the fall? You do you. (cal 273) **\$8.50**



19 CRIMES RED BLEND Australia An intense blend with vanilla aromas, flavors of chocolate and cedar spice (cal 25/oz) **6 oz. \$9 | 9 oz. \$11.50 | Bottle \$34**



TRIVENTO RESERVE MALBEC Argentina Decanter Magazine's Best Malbec in the world, rated 95 points – ripe fruit aromas, hints of coffee and chocolate (cal 27/oz) **6 oz. \$9 | 9 oz. \$11.50 | Bottle \$34**



In 1972, famed restaurateurs Paul Robinson and Joe Gilbert decided to open a new restaurant in what was formerly **Tom Houlihan's Men's Wear** in Kansas City. Unsure of what to call the restaurant, it was simply referred to as "Houlihan's Old Place" during construction until a name could be decided. Instead, the name stuck. (Though we've since lost the "Old Place.")

So with a haberdasher-like flair of handcrafted finery, our bartenders use premium ingredients, fresh juices + mixers made in-house and on-trend flavors to create cocktails tailored to tastes of all kinds.



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HOULIHAN'S

COCKTAILS YOU MAY KNOW

OAK AGED MANHATTAN

Monkey Shoulder scotch whisky, sweet vermouth, Angostura orange bitters and **magic**. We age the cocktail onsite, with orange peels and oak staves to impart the subtle, natural notes of maple and vanilla and the smoothness of barrel aging in a fraction of the time. Served over **block ice** (175 cal) **9.50**



FRESH AGAVE MARGARITA

Organic agave nectar, Sauza Hornitos Plata Tequila, fresh orange and lime juice. We serve it up (coupe glass) but feel free to request it on the rocks (179 cal) **8.50**

MOJITO MULE

Tito's Handmade Vodka, fresh lime, mint, topped with Gosling's ginger beer (230 cal) **9.00**

BLACK CHERRY MOJITO

Fresh lime juice, mint, Cruzan Black Cherry Rum, club soda (193 cal) **8.75**

SAILOR JERRY LIT

Sailor Jerry Rum, vodka, gin, **housemade sweet & sour**. Also available in **PEACH**, with Peachtree schnapps & cranberry juice; **RASPBERRY**, with raspberry cordial and cranberry juice

GLASS (331-353 cal) **7.25** | **PITCHER** (498-628 cal) **8.45**

ANGRY ORCHARD, with Jameson Irish Whiskey, Absolut Citron, Cointreau and Angry Orchard Hard Crisp Apple Cider

GLASS (317 cal) **9.00** | **PITCHER** (622 cal) **10.25**

RASPBERRY PEACH SANGRIA

Grand Marnier Signature Collection Raspberry Peach liqueur, Chateau Ste. Michelle Riesling and fresh sour, shaken with raspberries (cal 190) **9.00**

	6 oz.	9 oz.	btl.	
red wine				
merlot	REDWOOD CREEK MERLOT (cal 25/oz) Northern Hills, CA Dark cherry & plum with hints of mocha & brown spice	6.5	8.5	24
	14 HANDS MERLOT (cal 30/oz) Columbia Valley, WA Notes of blackberry, cherries, spice, dark stone fruits	8	10	30
	J. LOHR LOS OSOS MERLOT (cal 25/oz) Paso Robles, CA Soft red wine with notes of black cherry, cedar & dark chocolate	10	13	38
pinot noir	DELOACH PINOT NOIR (cal 25/oz) California Bing cherry & raspberries with a touch of walnut & pine	9	11.5	34
	BOGLE VINEYARDS PINOT NOIR (cal 25/oz) California Cherry, pipe tobacco, worn leather; baking spice fresh	10	13	38
	ESTANCIA PINOT NOIR (cal 20/oz) Monterey, CA Medium-bodied with rich, concentrated fruit flavors	11	14	42
	ERATH PINOT NOIR (cal 30/oz) Oregon Red plum, cranberry & sage with food-friendly acidity			56
cabernet sauvignon	CANYON ROAD CABERNET SAUVIGNON (cal 25/oz) California Rich dark fruit with notes of spices, mocha & vanilla	6.5	8.5	24
	MAIN ST. WINERY CABERNET SAUVIGNON (cal 25/oz) California Full-bodied & balanced with plum, berry & cedar notes	9.5	12.5	36
	CHATEAU SOUVERAIN CABERNET SAUVIGNON (cal 25/oz) California Roasted vanilla & mocha aromas; hints of blackberry & cherry	10.5	13.5	40
	LOUIS M. MARTINI CABERNET SAUVIGNON (cal 25/oz) California Red cherry, plum & blackberry with dry creek earthiness	11.5	14.5	44
	RODNEY STRONG SONOMA COUNTY CABERNET SAUVIGNON (cal 20/oz) Dark cherry, plum, baking spices, crushed violet and black pepper	12.5	15.5	48
	FREI BROTHERS RESERVE CABERNET SAUVIGNON (cal 30/oz) Alexander Valley, CA Blackberry, raspberry, cedar & tobacco with a velvety finish			56
	SIMI LANDSLIDE CABERNET SAUVIGNON (cal 25/oz) Alexander Valley, CA Plum, cassis, cherry preserves, spiced with cedar & clove			68
malbec	ALAMOS MALBEC (cal 25/oz) Argentina Plum, dark cherry, blackberry; hints of brown spice & vanilla	8.5	10.5	32
	DOÑA PAULA ESTATE MALBEC (cal 25/oz) Argentina Black fruit & violet with notes of mineral & graphite	12	15	46
	MÉNAGE À TROIS RED BLEND (cal 25/oz) California Silky & soft, rich blackberry & raspberry jam flavors	8	10	30
other reds/blends	19 CRIMES RED BLEND (cal 25/oz) Australia An intense blend of vanilla, chocolate, and cedar spice	9	11.5	34
	GHOST PINES RED BLEND (cal 25/oz) California Full-bodied with dark fruit, salted caramel & truffle notes	12.5	15.5	48
	SHATTER GRENACHE (cal 30/oz) France Dark fruit & ripe cherry framed by soft French oak			48
	MARKHAM CELLAR 1879 RED BLEND (cal 30/oz) Napa Valley, CA Spicy fruit, graham cracker & vanilla; silky, long finish			58





WINE

TUESDAYS | ½ price bottles

• ask your server for details •

bubbles

	6 oz.	9 oz.	btl.
DOMAINE STE MICHELLE BRUT (cal 30/oz) Washington Delicate flavors of apples & citrus with lively acidity	8.5		32
LAMARCA PROSECCO (cal 20/oz) Italy Fresh & clean; ripe citrus, green apple & a touch of minerality	9.5		36

white wine

	6 oz.	9 oz.	btl.
CHATEAU STE. MICHELLE RIESLING (cal 30/oz) Columbia Valley, WA Off-dry with juicy pear, peach & subtle mineral notes	8	10	30
SNOQUALMIE ECO RIESLING (cal 30/oz) Columbia Valley, WA Spicy apple, apricot & hint of clean mineral, honey finish	10	13	38
JOEL GOTT SAUVIGNON BLANC (cal 25/oz) California Passionfruit & honeysuckle with a light, refreshing finish	8.5	10.5	32
KIM CRAWFORD SAUVIGNON BLANC (cal 20/oz) New Zealand Pineapple, passionfruit, stonefruit, hint of herbaceousness	11.5	14.5	44
ECCO DOMANI PINOT GRIGIO (cal 25/oz) Italy Light-bodied, notes of apple, pineapple & tropical fruit	8	10	30
WILLAMETTE VALLEY VINEYARDS PINOT GRIS (cal 25/oz) Oregon Vibrant tangerine, grapefruit, kiwi & white flower flavors	11.5	14.5	44
TWO VINES CHARDONNAY (cal 30/oz) Columbia Valley, WA Vibrant orchard fruit with hints of citrus & toasty oak	8	10	30
LINE 39 CHARDONNAY (cal 25/oz) California Medium bodied, crisp, hints of oak, tropical and stone fruits	9	11.5	34
J. LOHR RIVERSTONE CHARDONNAY (cal 25/oz) Monterey, CA Full bodied, notes of pear, tangelo citrus & toasted vanilla	10	13	38
KENDALL JACKSON VINTNER'S RESERVE CHARDONNAY (cal 25/oz) California Tropical fruit, citrus, vanilla, honey & a hint of oak			39
DREAMING TREE CHARDONNAY (cal 20/oz) Central Coast, CA Roasted pear, apple pie & distinct citrus notes	11	14	42
SIMI DRY ROSÉ (cal 20/oz) Sonoma County, CA Strawberry, pineapple, lemony crispness & hints of herbs	8.5	10.5	32
SEVEN DAUGHTERS MOSCATO (cal 20/oz) Santa Barbara, CA Sweet & floral with notes of peach & honey	9	11.5	34
ALAMOS TORRONTES (cal 25/oz) Argentina Orange, jasmine & peach bouquet, crisp finish	9	11.5	34
SOKOL BLOSSER EVOLUTION WHITE BLEND (cal 25/oz) Oregon Off-dry with tropical fruits and a crisp finish	11.5	14.5	44

riesling

blancs

pinot grigio / gris

chardonnay

other whites

RE CORK

Houlihan's is one of the few Project ReCORK drop off points in the city, where you can bring your natural wine corks in to be recycled. Join us to keep corks out of landfills.

COCKTAILS YOU MAY NOT KNOW

BLEEDING ROSE

We brew hibiscus tea, add Aperol and freeze the mix into ice cubes. Then we create a cocktail potion of St. Germain Elderflower liqueur, Stolli vodka, fresh sour mix and pour it over our **Aperol-tea ice cubes**, which gradually melt into the drink and change its flavor over time (200 cal) **9.50** ★ {Best. Drink. Ever.}

SEASONAL WHISKEY SMASH

Our current recipe: Knob Creek Rye Whiskey, blackberries, mint, **house sour mix**, Gosling's ginger beer (257 cal) **9.50**



YUZU YOU

Kraken Black Spiced Rum, Aperol, lime juice, yuzu simple syrup (a tart east Asian citrus fruit), club soda – tiki in the fall? You do you. (cal 273) **\$8.50**

BLUE TABOO

Bacardi Pineapple Rum, blue curacao, club soda and **Owl's Brew** Coco-Lada – black tea handcrafted in small batches with **coconut water**, chai spices and pineapple juice (223 cal) **8.50**

HAVE-A DA MANGO

Malibu Mango Rum, Malibu Original Rum, guava simple syrup, pineapple juice, fresh lemonade, **housemade sour** – it's a little sweet, a little tart, a lot of delish (222 cal) **8.50**

COCONUT KRAKEN

The Kraken Black Spiced Rum, Malibu Original Rum, grenadine, pineapple juice, orange juice – if an island vacay was shaken & put in a glass, this is what it would taste like (212 cal) **8.50**

HOUDINI

Henry McKenna Single Barrel Kentucky Bourbon, **real maple syrup**, fresh lemon juice, ginger and peach simple syrup served over **block ice** with a 'sidecar' of **our signature brown sugar candied bacon** (244 cal) **9.00**

{it's gone like, poof}

THE BITTER END

Aperol, Deep Eddy Ruby Red grapefruit vodka, **housemade sour mix** & orange juice topped with club soda (176 cal) **8.50**

tiki drinks

savory
fruity
spicy-sweet
bubbly
bitter-sweet



BLUE CHEESE & BACON MARTINI

Chopin – the world’s most awarded potato vodka, known for its unique creamy & full-bodied flavor – shaken and garnished with **olives hand stuffed in-house** with gorgonzola cheese and our signature brown sugar candied bacon (230 cal/mini 130) **9.00**

MANDARIN MARTINI

Absolut Mandrin, Malibu Coconut Rum, mango, fresh lemon & orange juices (285 cal/mini 145) **8.00**

GRAPEFRUIT JALAPENO COCKTAIL

Deep Eddy Ruby Red grapefruit vodka, fresh lime juice, soda water, dash of simple syrup, jalapeno wheel garnish for a kick served up (coupe glass) or on the rocks (210 cal/mini 105) **8.50**

CUCUMBER MINT REFRESHER

Hendrick’s, fresh squeezed lemon juice, mint simple syrup, La Marca Prosecco (175 cal/mini 90) **9.00**

PINK ELEPHANT

Premium French vodka infused with **organic blood orange juice**, mango and passion fruit, topped with La Marca Prosecco (155 cal/mini 100) **8.50**



Pink Elephants p.n.
a facetious name applied to hallucinations caused by excessive libations

THE BITTER END

Aperol, Deep Eddy Ruby Red grapefruit vodka, **housemade sour mix** & orange juice topped with club soda (175 cal/mini 105) **8.50**

BOTTLES & DRAFTS

DRAFTS

Blue Moon Belgian White (cal 14/oz.)
Unfiltered wheat ale spiced in Belgian tradition | 5.4% ABV

Sam Adams Seasonal
Please ask your server for our current selection

Devils Backbone Seasonal
Please ask your server for our current selection

Stella Artois (cal 12/oz.)
Super carbonated with a light body and mild citrus edge | 5.0% ABV

Deschutes Seasonal
Please ask your server for our current selection

Yuengling (cal 11/oz.)
True original, with roasted caramel malt for subtle sweetness and a combination of hops | 4.5% ABV

Guinness (cal 10/oz.)
Irish dry stout, with virtually no fizz and lots of coffee, chocolate and roasted malt | 4.2% ABV

Sierra Nevada Seasonal
Please ask your server for our current selection

Miller Lite (cal 8/oz.)
American Light Lager | 4.2% ABV

Michelob Ultra (cal 8/oz.)
American Light Lager | 4.2% ABV

Coors Light (cal 9/oz.)
American Light Lager | 4.2% ABV



Amstel Light (cal 95) | Angry Orchard (cal 190) | Budweiser (cal 145)
Bud Light (cal 110) | Corona (cal 148) | Corona Light (cal 99) | Coors Light (cal 102)
Fat Tire (cal 155) | Heineken (cal 142) | Michelob Ultra (cal 95)
Miller Lite (cal 96) | O’Doul’s NA (cal 65) | Yuengling (cal 126)