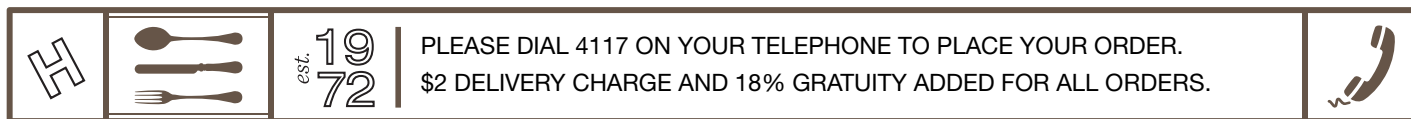


Breakfast

SERVED DAILY

Mon - Fri | 6AM - 11AM

Sat - Sun | 7AM - 12PM



complete breakfasts

STACK OF PANCAKES

Served with sweet, creamy butter and maple syrup \$9.00

ORIGINAL FRENCH TOAST

Cooked to a golden brown and lightly sprinkled with powdered sugar. Served with sweet, creamy butter and maple syrup \$9.00

banner breakfasts

STEAK & EGGS*

9oz. Top sirloin steak, two fresh eggs (any style) and roasted breakfast potatoes \$19.00

CHEF'S HASH AND EGGS*

Two eggs (any style), served over a nest of corned beef hash \$13.00

a la carte

Danish \$3.00

Toasted English muffin \$3.00

Fruit yogurt \$4.00

Toasted white, whole wheat or marble rye bread \$3.00

Hot or cold cereal \$4.00 | + fruit \$3.00

Toasted bagel with cream cheese \$5.00

Ham, bacon, turkey sausage or sausage \$5.00

Roasted breakfast potatoes \$3.00

fresh eggs

Eggs will be prepared as you like and served with traditional toast or English muffin and roasted breakfast potatoes

ONE EGG

Served with your choice of meat: crisp bacon, sausage or country ham \$7.00

TWO EGGS

Served with your choice of meat: crisp bacon, sausage or country ham \$9.00

THREE EGG OMELETTE*

With your choice of three fillings: ham, cheese, mushrooms, bacon, green peppers, onions, tomatoes and jalapeños \$12.00 *Egg White Omelette \$13.00*

breakfast sandwich

TURKEY SAUSAGE SANDWICH

With fried egg & gouda cheese. Served with your choice of side \$10.00

beverages

Fresh orange, apple or cranberry sm \$3.00 | lg \$5.00

Freshly brewed coffee \$3.00

Hot chocolate \$3.00

Herbal or flavored tea \$3.00

Skim or 2% low fat milk \$3.00

Soft drinks \$3.25

Bottled water \$3.00

H

HOULIHAN'S

*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.

Food



est. 1972

PLEASE DIAL 4117 ON YOUR TELEPHONE TO PLACE YOUR ORDER.
\$2 DELIVERY CHARGE AND 18% GRATUITY ADDED FOR ALL ORDERS.



CHICKEN LETTUCE WRAPS* sweet and savory sesame-glazed chicken, carrots, scallions and crispy wontons, peanut-ginger sauce \$10.50

CHAR-CRUSTED AHI TUNA* with Thai chile glaze, wasabi mayo and asian slaw \$11.95

LOADED GUACAMOLE* pineapple salsa, cotija cheese, seasoned tortilla chips \$10.95

WHITE BEAN & ARTICHOKE HUMMUS* with fresh vegetables, grilled pita, Kalamata olives and basil oil \$8.95

CLASSIC SPINACH DIP* with cheesy lavosh crackers \$10.95

CHIPOTLE CHICKEN NACHOS chile roasted chicken, pepper jack, cheddar and chipotle cheese sauce, fresh jalapenos, tomato, cilantro, guacamole, sour cream, house salsa \$11.95

HOULIHAN'S FAMOUS 'SHROOMS* panko crusted and garlic-herb cream cheese stuffed mushrooms with creamy horseradish sauce (7) \$10.95

CHICKEN WINGS choose from **thai chile** glazed with sesame-ginger soy sauce or **buffalo style** with bleu cheese dressing \$11.95

ORGANIC POTSTICKERS traditionally prepared ginger pork pan-fried dumplings with Sriracha and sesame-ginger soy sauce \$9.95

HOULIHAN'S MINI BURGER SLIDERS* with aged cheddar & ranch-style greens 3-pack \$11.00

POT ROAST SLIDERS* with red wine mushroom gravy and crispy fried onions 3-pack \$11.00

PULLED PORK SLIDERS* slow smoked, tossed in BBQ and topped with parmesan-crusting fried pickles 3-pack \$11.00

sides Sides
SIDES
\$3.95

CHARRED PINEAPPLE BROWN RICE*

GS HONEST GOLD MASHED POTATOES*

GS GARLIC GREEN BEANS*

GS TORTILLA CHIPS & HOUSEMADE SALSA*

GS FRESH FRUIT* (add .50)

GS STEAMED BROCCOLI*

SMALL SALADS

HOUSE SALAD bacon, corn, croutons, choice of bleu cheese or cheddar & ranch or balsamic vinaigrette \$4.50

CAESAR SALAD chopped romaine, garlic herb croutons, romano cheese \$4.50

TUSCAN WHITE BEAN SALAD* goat cheese, tomatoes, balsamic & tuscan toast \$4.50



ALL SOUPED UP

ALL OUR SOUPS ARE MADE IN HOUSE.

GS CHICKEN TORTILLA SOUP naturally lean chicken, anaheim chiles, pepper jack, crisp tortilla strips, lime \$4.50

OUR ORIGINAL BAKED POTATO SOUP bacon, scallions and cheddar \$4.50

FRENCH ONION SOUP with rich beef broth, sherry & melted provolone \$4.50

The MAIN EVENT

Add a bowl of homemade soup or side salad \$3.50

KOREAN CHICKEN marinated chicken breast, gochujang (a Korean hot chili paste) sauce, charred pineapple brown rice, garlic green beans, pineapple relish *Available grilled or fried.* \$16.50

STUFFED CHICKEN BREAST crisp, panko-breaded chicken breast stuffed with garlic-herb cream cheese, served with choice of vegetable and honest gold mashers \$16.95

CHICKEN PARMESAN herb-crusting, sautéed chicken breast topped with marinara, fontina, provolone and romano cheeses over fettuccine \$17.95

GS BBQ BABY BACK RIBS with choice of vegetable and french fries. Half Slab \$18.50 • Full Slab \$25.95
Add firecracker shrimp for \$7.95

CHICKEN FETTUCCINE ALFREDO garlic and herb-marinated grilled chicken over fettuccine in a rich, buttery cream sauce with fontina, provolone and grated romano \$16.75

GS SEARED GEORGES BANK SCALLOPS wild-caught sea scallops, asparagus risotto, baby arugula, basil-infused olive oil \$24.95 • small \$17.50

GS GRILLED ATLANTIC SALMON* (5oz.) basted with lemon-dill butter and served with honest gold mashers & choice of vegetable \$15.95

DOWN HOME POT ROAST honest gold mashers, homestyle vegetables, crispy fried onions and red wine mushroom gravy \$17.95

JAMBALAYA cajun sausage, chicken, and shrimp in a hearty creole sauce over rice \$19.95

MEATLOAF NO. 9* signature blend meatloaf over honest gold mashers, crispy fried onions, red wine mushroom gravy and choice of vegetable \$14.95

FRESH GREENS TOSSED TO ORDER.

ENTRÉE SALADS

Add a bowl of homemade soup for \$3.50

All salads are served tossed with dressing, unless otherwise requested.

STEAK & WEDGE SALAD** (5oz.) sirloin, served with an iceberg wedge, smoked bacon, spicy pecans, asparagus, golden beets, gorgonzola, scallions, warm polenta croutons, bleu cheese dressing \$16.95

HEARTLAND GRILLED CHICKEN SALAD* applewood smoked bacon, aged cheddar, spicy pecans, red peppers, tomatoes, red onions, croutons, garlic ranch \$15.95
Also available with breaded chicken tenders.

BBQ SALMON SALAD fire grilled Atlantic salmon fillet basted with tangy BBQ sauce, chilled greens, Mandarin oranges, spiced pecans, corn tortilla straws & mango dressing \$14.95

CAESAR SALAD chopped romaine, romano cheese, warm polenta croutons, caesar dressing \$9.95
with chicken \$13.95 | with salmon \$14.50

CHAR-CRUSTED AHI TUNA SALAD* napa, iceberg and spinach with cashews, banana chips, carrots, scallions, cilantro, crispy wontons, banana-ginger vinaigrette \$14.95

New & Noteworthy Whether they're new, from a previous Specials Menu or we just made some tweaks to make a recipe even better, check out our recent additions and let us know what you think.



Food



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OUR

BURGER GAME

IS STRONG

>> *Our burgers are never frozen, made with a signature blend of fresh sirloin, brisket and chuck.* <<

GS Sub a gluten-free bun, add \$1.50

THE KANSAS CITY BURGER[®] signature beef blend patty, topped with BBQ carnitas, brown-sugar bacon, crisp onion straws, sharp cheddar & house Kansas City-style BBQ sauce, served with choice of side \$14.25

GS **HOULIHAN'S BURGER**[®] signature beef blend patty, crisp lettuce, tomato & red onion on a buttered, toasted bun with choice of side \$12.95 **Add 50¢ each for applewood smoked bacon, sautéed mushrooms or cheese** (aged cheddar, american, swiss, gorgonzola, gouda or provolone). BBQ sauce available upon request.

GS **VEGGIE BURGER**[®] black bean and roasted vegetable patty topped with aged cheddar and ranch-style greens with choice of side \$10.95

HANDY DANDY

SANDWICHES

Add a bowl of homemade soup or side salad \$3.50

GS Sub a gluten-free bun add \$1.50

Served with choice of side (see below)

GS **BRENTWOOD CHICKEN SANDWICH** applewood smoked bacon, gouda cheese, dijon mayo, baby greens, tomato & red onion on a buttered, toasted bun \$13.50

SOUTHWEST GRILLED CHICKEN WRAP[†] spicy pecans, red peppers, bacon, tortilla straws, lettuce, tomatoes, pepper jack, garlic ranch \$13.25

FRENCH DIP slow roasted and thin-sliced roast beef, swiss cheese on a toasted baguette with au jus & creamy horseradish \$15.50

FARMHOUSE CLUB smoked ham, mesquite turkey, bacon, basil pesto aioli, spring mix, tomato, buttery gouda, whole-grain bread \$12.95

ACHIOTE SHRIMP TACOS chipotle-achiote marinated shrimp, napa cabbage, chipotle mayo and honey cumin dressing, pico de gallo, flour tortillas, sour cream drizzle \$14.95

CLASSIC REUBEN lean corned beef, bavarian sauerkraut, swiss cheese, thousand island dressing on marbled rye \$12.50

GRILLED SALMON BLT[†] Thai glazed salmon, sourdough bread, applewood smoked bacon, lemon pepper mayo \$15.95



Cuts & Glory

Our premium Black Angus aged steaks are hand-selected for dense marbling and hand-trimmed for superior cuts. All of our fresh beef is Midwestern raised, grain fed and aged a minimum of 28 days.

Served with your choice of two sides (listed below).

GS **TOP SIRLOIN**
5 OZ. PETITE TOP SIRLOIN[†] \$16.95

GS **BARREL-CUT FILET MIGNON**
The juiciest, center-of-the-center cut filet for optimal flavor.

6 OZ. CENTER-CUT FILET MIGNON[†] \$25.95

4 OZ. PETITE CENTER-CUT FILET MIGNON[†] \$20.95

GS **CLASSIC KANSAS CITY STRIP** 12 OZ. KC STRIP[†] \$26.95

ON THE

SIDE

\$3.95

- GS** CHARRED PINEAPPLE BROWN RICE[†]
- GS** HONEST GOLD MASHED POTATOES[†]
- GS** STEAMED BROCCOLI[†]
- GS** TORTILLA CHIPS & HOUSEMADE SALSA[†]
- GS** GARLIC GREEN BEANS[†]
- GS** FRESH FRUIT[†] (add .50)

TREAT YOURSELF

CRÈME BRÛLÉE vanilla bean custard, caramelized sugar top \$5.95

GRANDE CAPPUCCINO CAKE a Houlihan's original from the 70's - #throwbackcappcake Layers of rich chocolate cake with espresso icing and chocolate ganache, topped with Kahlua fudge, and caramel sauce \$7.95

Kids MENU

\$5.99

CHICKEN TENDERS | MAC & CHEESE | CHEESE PIZZA | MINI BURGER

H

HOULIHAN'S

New & Noteworthy Whether they're new, from a previous Specials Menu or we just made some tweaks to make a recipe even better, check out our recent additions and let us know what you think.

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.



Beer

\$5

BUD LIGHT | MILLER LIGHT
 COORS LIGHT | MICHELOB ULTRA
 MICHELOB LIGHT | O'DOULS

\$6

AMSTEL LIGHT | CORONA
 HEINEKEN | STELLA
 HOEGAARDEN

Wine Menu

BUBBLES	6 oz.	9 oz.	btl.
CHANDON (MINI BOTTLE) Italy Dry, fresh & light with a hint of white peach & golden apple			12
WHITE WINE			
CHATEAU STE. MICHELLE RIESLING Columbia Valley, WA Off-dry with juicy pear, peach & subtle mineral notes	9	12	34
KIM CRAWFORD SAUVIGNON BLANC New Zealand Pineapple, passionfruit, stonefruit, hint of herbaceousness	12	16	40
ECCO DOMANI PINOT GRIGIO Italy Light-bodied, notes of apple, pineapple & tropical fruit	8	11	30
KENDALL JACKSON VINTNER'S RESERVE CHARDONNAY California Tropical fruit, citrus, vanilla, honey & a hint of oak	7	10	26
RED WINE			
14 HANDS MERLOT Columbia Valley, WA Notes of blackberry, cherries, spice, dark stone fruits	9	12	34
J. LOHR LOS OSOS MERLOT Paso Robles, CA Soft red wine with notes of black Cherry, cedar & dark chocolate	10	13	36
ESTANCIA PINOT NOIR Monterey, CA Medium-bodied with rich, concentrated fruit flavors	11	15	38
ERATH PINOT NOIR Oregon 75Red plum, cranberry & sage with food-friendly acidity	14	19	43
MAIN ST. WINERY CABERNET SAUVIGNON California Full-bodied & balanced with plum, berry & cedar notes	7	10	26
LOUIS M. MARTINI CABERNET SAUVIGNON California Red cherry, plum & blackberry with dry creek earthiness	10	13	36



Belly Up to the

BAR

JOIN US IN OUR RESTAURANT DOWNSTAIRS FOR HAPPY HOUR!
Food and Drink Specials
Monday – Friday | 4 - 7PM
Sunday | 1-7PM

SODA \$3 Coca-Cola products
JUICES \$5: Orange, Apple, Cranberry
WATER \$3/ small bottle

*specials not available through room service