

HOULIHAN'S RESTAURANT + BAR

WE BELIEVE IN SCRATCH COOKING SO MUCH THAT WE ACTUALLY DO IT.

START HERE

» **HOULIHAN'S FAMOUS 'SHROOMS'** panko crusted and garlic-herb cream cheese stuffed mushrooms with creamy horseradish sauce (7) \$13.25 (cal 1205)

PAN FRIED PORK DUMPLINGS Pan seared & steamed organic pork dumplings with Sriracha and sesame-ginger soy sauce \$12.95 (cal 420)

FIRECRACKER SHRIMP lightly fried shrimp tossed in chili aioli over banana-ginger dressed napa slaw \$12.50 (cal 610)

SPICY CHICKEN AND AVOCADO EGGROLLS served with sour cream & housemade salsa \$11.50 (cal 590)

CALAMARI banana peppers & calamari lightly dusted in seasoned flour and fried crisp to order with marinara & chili aioli Sriracha bomb for dipping, lemon dressed arugula \$15.50 (cal 670)

CHAR-CRUSTED AHI TUNA* with Thai chili glaze, wasabi mayo and Asian slaw \$14.50 (cal 390)

TUNA POKE NACHOS diced tuna tossed in ginger soy dressing, wonton chips, chile aioli, red onion, jalapeno, avocado (cal 645) \$16.50

CHICKEN LETTUCE WRAPS[†] sweet and savory sesame-glazed chicken, carrots, jicama, scallions and crispy wonton, peanut-ginger sauce \$11.50 (cal 850)

CLASSIC SPINACH DIP[‡] with cheesy lavosh crackers, tomatoes, sour cream drizzle \$13.50 (cal 1070)

» **GRILLED CHICKEN NACHOS** chili-lime rubbed chicken, chipotle cheese sauce, fresh jalapeños, pico, fresh avocado, buttermilk sour cream, black beans + all the other stuff that should be on nachos \$15.95 (cal 1510)

» **CHICKEN WINGS** (bone-in or boneless) Thai chili glazed with sesame-ginger soy sauce or Buffalo style with bleu cheese dressing \$14.99 (cal 600-1106)

MARGHERITA FLATBREAD mozzarella, marinara sauce, fresh basil \$13.99 (cal 650)

BBQ CHICKEN FLATBREAD red onions, cilantro, pepper jack, grated parmesan and cheddar cheese, sour cream drizzle \$13.99 (cal 815)

SIDE SALADS + SOUPS

CAESAR SALAD we all know what this is \$5.50 (cal 350)

HOUSE SALAD bacon, corn, croutons, choice of blue cheese crumbles or white cheddar - garlic ranch or balsamic vinaigrette \$5.50 (cal 200 - 300)

» **OUR ORIGINAL BAKED POTATO SOUP** loaded up with bacon, scallions, cheddar \$5.50 (cal 510)

FRENCH ONION SOUP it's cheesy and delicious \$5.50 (cal 310)

☞ **CHICKEN TORTILLA SOUP** a fiesta in your mouth \$5.50 (cal 255)

HOULIHAN'S
RESTAURANT + BAR

THE MAIN EVENT

Add soup or side salad \$4.50 (cal 235 - 510)

» **STUFFED CHICKEN BREAST** crisp, panko-breaded chicken breast stuffed with garlic-herb cream cheese, served with choice of vegetable and honest gold mashers \$19.50 (cal 930)

CRISPY CHICKEN TENDERS with french fries, choice of vegetable and honey mustard \$18.25 (cal 1300)

CHICKEN FETTUCCINE ALFREDO garlic and herb marinated grilled chicken over fettuccine in a rich, butter cream sauce with a blend of fontina, provolone and grated parmesan \$19.50 (cal 1415)

SEARED GEORGES BANK SCALLOPS wild-caught sea scallops, lemon-asparagus risotto, baby arugula, basil-infused olive oil \$27.50 (cal 530) | small \$20.95 (cal 350)

GRILLED SALMON* basted with lemon-dill butter and served with honest gold mashers & choice of vegetable | 5 oz \$18.95 (cal 630) | 8 oz \$21.95 (cal 800)

FISH AND CHIPS beer-battered flaky white fish, french fries, dill caper sauce, malt vinegar and chipotle slaw \$17.95 (cal 880)

MEATLOAF NO. 9 signature blend meatloaf over honest gold mashers, crispy fried onions, red wine mushroom gravy and choice of vegetable \$17.95 (cal 1195)

KOREAN CHICKEN gochujang, stir fried brown rice with cilantro, red bell peppers, snow peas & scallions, pineapple relish Choice of grilled (cal 754) or fried (cal 855) \$18.50

HICKORY SMOKED BABY BACK BBQ RIBS slow cooked in a sweet and smoky BBQ sauce served with french fries, ½ rack \$21.99 (cal 760) full rack \$27.99 (cal 1260)

SEDONA SHRIMP PASTA fettuccine tossed in a light ancho butter sauce, sautéed shrimp, tomato concasse, spinach, basil, focaccia crisps (cal 965) \$18.95

LEMONY CHICKEN PICCATA thinly-pounded, sautéed chicken breast, white wine butter sauce, lemon herb butter, fried capers, oven roasted tomatoes over fettuccine alfredo (cal 1362) \$18.95

BIG SALADS

Add soup \$4.50 (cal 255 - 510)

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

» **HEARTLAND GRILLED CHICKEN SALAD[†]** applewood smoked bacon, aged cheddar spicy pecans, red bell peppers, tomatoes, red onions, croutons, garlic ranch \$17.95 (cal undressed 725, dressing +280, roll +180)
Also available with breaded chicken tenders (cal undressed 695)

BBQ SALMON SALAD^{}** 5 oz grilled salmon, Mandarin oranges, spicy pecans, corn tortilla straws, jicama, red onion & creamy mango dressing \$18.95 (cal undressed 680, dressing +270, roll +180) ~ 8oz \$21.95 (cal +155)

» **CHAR-CRUSTED AHI TUNA SALAD^{**}** napa, iceberg and spinach with cashews, banana chips, fresh bananas, carrots, scallions, cilantro, crispy wontons, banana-ginger vinaigrette \$18.95 (cal undressed 640, dressing +275)

CAESAR SALAD chopped romaine, parmesan cheese, warm polenta croutons, Caesar dressing \$11.99 (cal undressed 315, dressing +510, roll +180)

Add grilled chicken \$16.50 (cal +300)

Add 5 oz grilled salmon* \$18.95 (cal +285)

BUFFALO BLEU SALAD[†] Buffalo chicken tenders, applewood smoked bacon, sharp cheddar, croutons, spicy pecans, red bell peppers, tomatoes, red onions, gorgonzola, garlic ranch \$17.95 (cal undressed 955, dressing +280, roll +180)

CHICKEN ASIAN CHOP CHOP[†] sesame-glaze, snow peas, roasted peanuts, red bell peppers, jicama, wontons, peanut-ginger dressing \$18.95 (cal: undressed 680, dressing +300)

SANDWICHES + BURGERS

Choice of one side (cal 40 - 720) | Add soup or side salad \$4.50 (cal 235 - 510)

☞ Sub a gluten-free bun, add \$2.00

» **BRENTWOOD CHICKEN SANDWICH** applewood smoked bacon, gouda cheese, Dijon mayo, baby greens, tomato & red onion on a buttered, toasted bun. *Choice of grilled (cal 1325) or fried (cal 1615)* \$15.95

ACHIOTE SHRIMP TACOS chipotle-achiote marinated shrimp, napa cabbage, chipotle mayo and honey cumin dressing, pico de gallo, flour tortillas, sour cream drizzle & choice of side \$16.50 (cal 720)

» **SO. CAL FISH TACOS** chipotle mayo, panko-breaded flaky white fish, napa cabbage, honey cumin dressing, sour cream drizzle, pico de gallo, flour tortillas \$15.50 (cal 975)

RUEBEN corn beef, sauerkraut, Swiss cheese, Russian style dressing on rye bread. \$16.95 (cal 1083)

FRENCH DIP slow roasted and thin sliced roast beef, swiss cheese on a toasted baguette with au jus, creamy horseradish & choice of side \$16.95 (cal 1070)

TURKEY CLUB sliced gouda, brown sugar bacon, tomato, lettuce, dijonnaise, basil butter-toasted tuscan bread \$15.50 (cal 1230)

SOUTHWEST GRILLED CHICKEN WRAP[†] spicy pecans, red peppers, bacon, tortilla straws, lettuce, tomato, mozzarella, pepper jack, garlic ranch & choice of side \$14.95 (cal 830)

IMPOSSIBLE BURGER Impossible Burger plant based patty, cheddar cheese, special sauce, lettuce, tomato, brioche bun, served with choice of side \$16.50 (cal 632)

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

» **THE KANSAS CITY BURGER*** our 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 \$17.95 (cal 1255)

HOULIHAN'S BURGER* our signature beef blend patty, crisp lettuce, tomato & red onion on a buttered, toasted bun with choice of side \$15.50 (cal 740) *Add \$1.50 each for applewood smoked bacon, sautéed onions, sautéed mushrooms or cheese (aged cheddar, American, Swiss, gorgonzola, gouda or provolone: cal 40-205) BBQ sauce available upon request.*

STEAKS

Includes your choice of two sides (cal 60 - 565) | Add soup or side salad \$4.50 (cal 250 - 505)
Add grilled shrimp (cal 200) or firecracker shrimp (620) for \$8.95

☞ **CLASSIC KANSAS CITY STRIP*** 12 oz. of the most flavorful cut of meat \$29.95 (cal 860)

☞ **BARREL-CUT FILET MIGNON*** 6 oz. of the juiciest, center-of-the-center cut filet for optimal flavor \$29.95 (cal 490)

SIDES \$5.00

MAC & CHEESE (cal 340) | **FRENCH FRIES[‡]** (cal 290) | **PINEAPPLE BROWN RICE** (cal 383)

☞ **TORTILLA CHIPS & HOUSEMADE SALSA[‡]** (cal 120) | ☞ **GARLIC GREEN BEANS[‡]** (cal 65)

☞ **HONEST GOLD MASHED POTATOES[‡]** (cal 330) | ☞ **STEAMED BROCCOLI[‡]** (cal 60)

☞ **FRESH FRUIT[‡]** (cal 75) | ☞ **SWEET POTATO FRIES WITH CREAMY HORSERADISH[‡]** (cal 565)



HOUSEMADE LEMONADES & FRUIT FUSION ICED TEA

Choose from mango, strawberry, blueberry, guava, peach, raspberry or pomegranate

**COKE | COKE ZERO | DIET COKE | SPRITE | DR. PEPPER | BARQ'S ROOT BEER | GINGER ALE
UNSWEETENED ICED TEA | HOT TEA | COFFEE | DASANI WATER | PERRIER SPARKLING WATER**



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

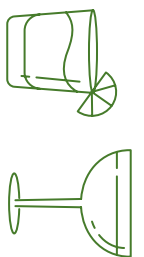
☞ We offer gluten-free menu items but we are not a gluten-free environment.

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.

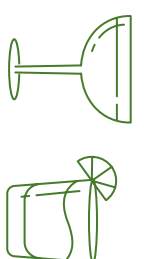
* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

» HOU FAVES «





COCKTAILS



BOOZY COCKTAILS ORIGINALS & CLASSICS

HOUlihan's SIGNATURE SANGRIA our mouthwatering blend of wine, juices and fresh fruit, your choice of red or white (cal 230) \$10.00

CUBANO MOJITO Bacardi Rum, mint, sugar, fresh lime, soda. *Choose from traditional, blueberry, mango, pomegranate, guava, raspberry or strawberry* (cal 195) \$11.00

MOSCOW MULE SKYY Vodka, fresh lime juice, ginger beer - *Choose from traditional, pineapple or watermelon* (cal 238) \$11.50

MAI TAI Captain Morgan Spiced Rum, Parrot Bay Coconut Rum, grenadine, pineapple juice, orange juice (cal 212) \$11.50

COCONUT KRACKEN 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 (cal 212) \$11.50

WATERMELON MOSCOW MULE SKYY Vodka, watermelon, lime juice, ginger beer (cal 238) \$11.50

NAUGHTY MARGARITA Patron Silver Tequila, X-Rated Fusion, sour (cal 237) \$11.50

FEATURED LIBRATIONS

MANGO RUM DROP Cruzan Mango Rum, lemonade, orange juice, with a sidecard of Chambord or Midori (cal 195) \$12.00

CRAFTED CANNED COCKTAILS ask your server about our rotating Craft Canned Cocktails.

MARTINIS SHAKEN. STIRRED. WHATEUS.

X-RATED MARTINI A fizzy martini with bright fruit flavors. A mix of X-Rated Fusion liqueur and Ruffino Prosecco sparkling wine (cal 155 | mini 100) \$12.00

MANDARIN MARTINI Absolut Mandarin Vodka, Malibu Coconut Rum, mango syrup, fresh lemon & orange juices (cal 285 | mini 145) \$12.50

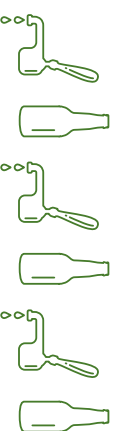
ADAM & EVE MARTINI Absolut Vodka, Dekuyper Sour Apple Pucker, housemade lemonade, cinnamon sugar rim (cal 175 | mini 170) \$11.00

POMTINI Grey Goose premium vodka, pomegranate syrup and cranberry juice (cal 170 | mini 100) \$11.00

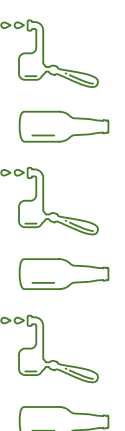
LEMON DROP MARTINI Absolut Citron & housemade lemonade (cal 170, mini 100) \$11.00

CARAMEL APPLE TINI vodka, Sour Apple Pucker, fresh lemonade, caramel drizzle (cal 227) \$11.00

CHOCOLATE MARTINI Absolute Vanilla Vodka, Godiva Chocolate Liqueur, Kahula, sweet cream, garnished with a Ding Dong™ because why not (cal 560) \$12.50



BOTTLES + DRAFTS



DRAFTS

Calories (9 cal/oz - 20 cal/oz)

BLUE MOON BELGIAN WHITE 5.4% ABV | **GUINNESS DRAUGHT** 4.2% ABV | **SAM ADAMS SEASONAL** (Please ask your server for our current selection)

LAGUNITA'S IPA 4.5% ABV | **ROTATING CRAFT** (Ask your server for current selections) | **MILLER LITE** 4.2% ABV | **STELLA ARTOIS** 5.2% ABV

VUENGLING 4.5% ABV | **BUD LIGHT** 4.2% ABV

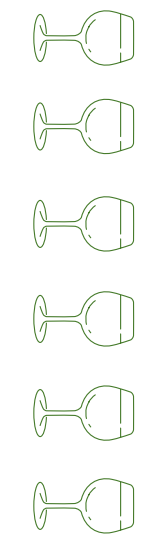
BOTTLES

Calories (96 - 222)

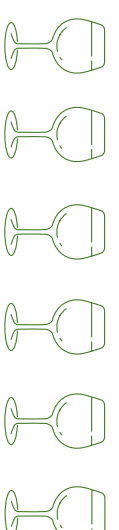
ANGRY ORCHARD HARD CIDER | **BUD LIGHT** | **CORONA** | **COORS LIGHT**

HEINEKEN | **MICHELOB ULTRA** | **MILLER LITE** | **HEINEKEN 0.0 NA** | **UDWEISER** | **AM ADAMS** | **VUENGLING**

B | **S** | **Y**



WINE



\$12 WINE FLIGHTS >> CHOOSE ANY 3 WINES BY THE GLASS

WHITES

6 OZ. | 9 OZ. | BTL.

SPARKLING			
RUFFINO PROSECCO (cal 20/oz) Italy	11	38	
DOMAINE STE MICHELLE BRUT (cal 30/oz) Washington	38		
SWEET & AROMATIC			
CHATEAU STE. MICHELLE RIESLING (cal 30/oz) Washington	9	12	30
COOL, CRISP & REFRESHING			
JOEL GOTT SAUVIGNON BLANC (cal 25/oz) California	9	12	30
CHAPOUTIER ROSE (cal 25/oz) France	11	15	38
SMOOTH & BALANCED			
ECCO DOMANI PINOT GRIGIO (cal 25/oz) Washington	8	10	27
FULL & LUSCIOUS			
KENDRALL JACKSON WINTER'S	9	12	30
RESERVE CHARDONNAY (cal 25/oz) Sonoma County, CA	9	12	30

>>>>>>> BOTTLE = 25.4 OUNCES <<<<<<<<

REDS

6 OZ. | 9 OZ. | BTL.

LIGHT, SPICY, FRESH & FRUITY			
ESTANCIA PINOT NOIR (cal 30/oz) California	11	15	38
SMOOTH & JUICY			
ALAMOS MALBEC (cal 25/oz) Argentina	9	12	30
J. LOHR LOS OSOS MERLOT (cal 25/oz) California	11	15	38
RICH & POWERFUL			
CANYON ROAD CABERNET SAUVIGNON (cal 25/oz) California	9	12	30
FREI BROTHERS RESERVE			
BERNET SAUVIGNON (cal 25/oz) Alexander Valley, CA	9	12	30
CA			50

FRIDAYS

\$10 OFF BOTTLES OF WINE >> ASK YOUR SERVER FOR DETAILS