

H HOULIHAN'S

CHEF'S SPECIALS

CHIPOTLE-STEAMED MUSSELS WITH "FRITES" White wine, garlic, tomatoes, andouille sausage. Fries with garlic aioli. \$10.95

MEATLOAF NO. 9 Mashed Yukon golds, red wine mushroom sauce, onion straws, French green beans. \$13.95

ALMOND CRUSTED TILAPIA[†] Amaretto beurre blanc, fresh berries, grilled asparagus. \$17.95

SEARED GEORGES BANK SCALLOPS Lemon-asparagus risotto, baby greens, basil-infused olive oil. \$19.95

SOUPS

FRENCH ONION SOUP with Provolone & Crouton \$3.95

OUR ORIGINAL BAKED POTATO SOUP \$3.95

☆ **CHICKEN TORTILLA SOUP** \$3.95

SIDE SALADS

☆ **OUR SIGNATURE TUSCAN SALAD** Goat cheese, tomatoes, white beans, balsamic greens, focaccia crisps \$2.95

HOUSE CHOP SALAD Smoked bacon, corn, croutons, grape tomatoes, bleu cheese or cheddar, ranch or balsamic vinaigrette \$2.95

CAESAR SALAD Romaine, shredded Romano, garlic croutons, house Caesar dressing \$2.95

DESSERTS

CHOCOLATE CAPPUCCINO CAKE \$2.49

VANILLA BEAN CRÈME BRULÉE \$2.49

BOURBON PECAN PIE[†] \$2.49

TRIPLE BERRY COBBLER \$2.49

STRAWBERRY CHEESECAKE[†] \$2.49

S'MORES FONDUE CROCK \$5.95

ITALIAN-STYLE DONUT FLIGHT \$5.95

THREE'S COMPANY Any 3 (excludes large desserts) \$6.99

FAB FIVE Any five (excludes large desserts) \$11.99

SIGNATURE BEVERAGES

MINI MARTINI FLIGHTS Pick any three: Cosmo | Blue Moon Punch | Key Lime Pie | Guavatini | Chocolate | Adam & Eve Appletini \$7.00

WINE FLIGHTS Smaller pours to sample any three of our wines by the glass (see wine list on back) \$9.29

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

POP, TEA, ETC Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Tropicana Fruit Punch, Perrier Sparkling Water, Mug Root Beer, Tazo Hot Tea

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 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.

GENERAL MANAGER Brian Dailey

EXECUTIVE CHEF R. Gregg Graham

☆ 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 \$8.50

SPINACH DIP WITH CHEESY LAVOSH CRACKERS \$8.75

JUMBO STUFFED SHROOMS Garlic herb cream cheese center, creamy horseradish sauce \$8.75

☆ **LETTUCE WRAPS**[†] Chicken sauté, julienne carrots and jicama, wonton strips, lettuce cups \$8.25

CHICKEN WINGS Thai chile glazed, sesame-ginger sauce \$8.50 | Buffalo style, bleu cheese dressing \$8.50

CHICKEN FINGERS Traditional with two sauces \$7.75 | Buffalo style with bleu cheese dressing \$8.50

BRUSCHETTA Goat cheese blend, kalamata olives, focaccia crisps, field greens \$7.25

☆ **CALAMARI** Peppery buttermilk batter, sesame-ginger dipping sauce \$7.95

BLACKENED CHICKEN & CARAMELIZED ONION QUESADILLA \$8.25

CHIPOTLE CHICKEN NACHOS Homemade salsa, guacamole, sour cream \$8.95

☆ **SEARED RARE TUNA WONTONS**^{*} Soy glaze, wasabi mayo, Napa slaw \$8.25

GRILLED VEGETABLE PIZZA[†] Goat cheese, pine nuts, zucchini, red onions, balsamic tomatoes, fontina, provolone, parmesan \$9.95

STUFFED POTATO SKINS Crisp bacon, scallions, jack and cheddar cheeses \$8.25

SHROOMS, QUESADILLA AND WINGS SAMPLER \$13.95

ENTRÉES

ALL ENTRÉES COME WITH YOUR CHOICE OF SIDE SALAD OR BOWL OF HOMEMADE SOUP (AT LEFT).

STUFFED CHICKEN BREAST Cream cheese center, today's vegetables, mashed potatoes \$15.75

☆ **ASIAN NOODLE BOWL** Lemon grass dashi broth, bok choy, shiitake mushroom, edamame and cilantro. Chicken \$13.95 | Shrimp \$14.95

GRILLED ROSEMARY CHICKEN Today's vegetable, honest gold mashers \$12.50

CHICKEN PARMESAN Over pasta with fontina-provolone-parm blend \$13.95

CHICKEN FETTUCCINE ALFREDO Grilled chicken, fettuccine alfredo and a blend of fontina, provolone and grated parmesan cheese \$14.50

☆ **HERB GRILLED CHICKEN** With grilled asparagus, and panzanella bread salad \$12.75

DOWN HOME POT ROAST Honest Gold mashers, homestyle vegetables, red wine mushroom sauce and onion straws \$12.95

USDA PRIME TOP SIRLOIN^{*} Tender aged and basted with red wine garlic butter, choice of potato, today's vegetables (5 oz.) \$13.95 | (9 oz.) \$16.95 | Add 4 jumbo shrimp (grilled or crisp-fried) \$3.00

FILET MIGNON^{*} (8 oz.) Basted with red wine garlic butter, choice of potato, today's vegetables \$24.95

NEW YORK STRIP^{*} (12 oz.) Choice of potato, today's vegetables \$19.95

USDA CERTIFIED PRIME ANGUS BEEF COWBOY BONE-IN RIBEYE Served with choice of potato and today's vegetables. \$28.95

ATLANTIC SALMON

Mustard Encrusted, dijon bread crumbs, potatoes, bacon, spinach, onions, sherry-honey beurre blanc \$16.25

Salt and Pepper with honest gold mashers and today's vegetables \$16.25

Simply Prepared grilled with salt and pepper, panzanella bread salad, grilled asparagus \$16.25

HUGE PANKO BATTERED SHRIMP (7) & FRIES[†] With peanut ginger slaw[†] and cocktail sauce. \$15.95

WILD MUSHROOM ENCHILADAS Smoky mozzarella sauce, pico rice, black beans, napa cabbage \$13.95

CHIPOTLE SMOKED CHICKEN ENCHILADAS Tomatillo, queso fresco, pico rice, black beans, slaw \$13.95

CHICKEN FAJITAS Bell peppers and onions, flour tortillas, and traditional accompaniments \$14.50

CHICKEN FINGER PLATTER Fries, peanut ginger slaw[†], honey mustard \$13.25

☆ **JUMBO GRILLED SHRIMP (8)** With grilled asparagus, and panzanella bread salad \$15.95

BBQ BABY BACK RIBS With peanut ginger slaw[†] and french fries Half Slab \$15.95 | Full Slab \$19.95
Add 4 jumbo shrimp (grilled or crisp-fried) \$3.00

ENTRÉE SALADS

ADD A BOWL OF HOMEMADE SOUP (AT LEFT) FOR \$2.50

CHICKEN CAESAR Herb-marinated chicken breast, shredded Romano, warm polenta croutons \$10.95

SEARED RARE AHI TUNA SALAD^{*†} Bananas, cashews, wonton strips, banana-ginger vinaigrette \$11.95

FIRE GRILLED BBQ SALMON SALAD[†] Mandarin oranges, spicy pecans, tortilla straws, onions, sweet citrus vinaigrette \$12.95

HEARTLAND GRILLED CHICKEN SALAD[†] Smoked bacon, cheddar, spicy pecans, onions, croutons, garlic ranch | Available with lightly breaded chicken tenderloins. \$10.95

BUFFALO BLEU SALAD[†] Chicken tossed in wing sauce, bacon, sharp cheddar, croutons, onions, spicy pecans, creamy gorgonzola, garlic ranch \$11.75

CHICKEN ASIAN CHOP CHOP[†] Sesame chicken sauté, snow peas, peanuts, bell peppers, napa dressing \$10.95

PRIME STEAK & WEDGE SALAD[†] Gorgonzola, polenta croutons, spicy pecans, bacon, onions, asparagus, golden beets, bleu cheese dressing \$13.95

CALAMARI SALAD[†] Napa cabbage, banana, cilantro, crunchy cashews in banana-ginger vinaigrette. \$9.95

MANDARIN GRILLED CHICKEN SALAD[†] Snow peas, red onions, red bell peppers, wonton strips, peanuts, mandarin oranges in a tangy-sweet peanut dressing. \$10.95

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 | Beans and Rice | Loaded Baker (after 5:00 pm)

HONEY-DIJON CHICKEN SALAD SANDWICH[†] Chicken salad, toasted pecans on whole-grain. \$9.50

VEGGIE SANDWICH Hummus, field greens, goat cheese, provolone, balsamic tomato relish, basil, red onions on whole-grain. \$9.50

BRENTWOOD CHICKEN SANDWICH Smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato & onion, toasted whole wheat bun \$9.50

FRENCH DIP 7 oz. shaved roast beef, aged provolone, toasted torpedo roll \$9.95

SO. CAL FISH TACOS Chipotle mayo, breaded tilapia, Napa cabbage, pico, honey-cumin dressing. \$9.25

SOUTHWEST GRILLED CHICKEN WRAP[†] Spicy pecans, red peppers, bacon, tortilla shreds, pepperjack cheese, garlic ranch, house salsa \$9.25

CHICKEN PARMESAN ON FOCACCIA[†] Flash-sautéed in EVOO, basil pesto, provolone, marinara \$9.50

FARMHOUSE CLUB[†] Brown sugar and honey cured ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, tomato & baby greens on whole-grain bread. \$9.50

SEARED RARE TUNA TACOS^{*} Napa cabbage, jicama, pico, chipotle mayo in soft flour tortillas dressed with tangy cilantro-lime sour cream. \$9.25

TILLAMOOK CREEKSTONE FARMS BLACK ANGUS BURGER^{*} Tillamook cheddar, smoked bacon, lettuce, tomato, red onion, on a whole wheat bun \$9.95

BUILD YOUR OWN CREEKSTONE FARMS BLACK ANGUS BURGER^{*} With lettuce, tomato, red onion | Straight up \$8.95 | Add cheese and/or bacon Tillamook cheddar, provolone, gorgonzola or gouda \$9.75



MINI MARTINI FLIGHTS

Served in flights of three. Because you can't have the 'this' without the 'that.' And the other. Pick 3 for \$7.00

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 \$6.25

X-RATED FLIRTINI Champagne and premium French vodka with organic blood orange juice, mango & Brazilian passion fruit \$6.50

POMTINI Grey Goose Premium Vodka, pomegranate, cranberry juice \$6.50

CHOCOLATE MARTINI Absolut Vanilia, Kahlua and chocolate liqueur \$6.25

DIRTY MARTINI Grey Goose Vodka or Bombay Sapphire Gin, olive juice. Choose from Santa Barbara bleu cheese, jalapeño or pimento stuffed olives \$7.00

LUXE COSMO Level, Cointreau, Ocean Spray Cranberry Juice, fresh squeezed lime juice \$7.00

ESPRESSO MARTINI Absolut Vanilia, Patron XO Cafe Coffee Liqueur, a shot of joe & sweet cream \$6.25

SPECIALTY COCKTAILS

HARD LEMONADES Choose from Three Olives Grape or Three Olives Cherry Infused Vodka blended with our famous hand pressed lemonade \$6.25

CUBANO MOJITO Bacardi Rum, mint, sugar, fresh lime, soda. Choose from Bacardi (Razz, Melon, Peach Red, Limon & Orange) \$6.25

STRAWBERRY BASIL LEMONADE Plymouth Gin, fresh squeezed lemons, strawberries, basil \$7.00

MANGO RUM DROP Cruzan Mango Rum, fresh squeezed lemonade, orange juice, with a sidecar of Chambord or Midori \$6.25

1800 GRAND MARGARITA 1800 Reposado Tequila, Grand Marnier, sweet & sour \$7.00

SUPERFRUIT MARGARITA Cabo Wabo Blanco Tequila, guava nectar, sour mix \$7.75

NAUGHTY MARGARITA Patron Silver Tequila blended with X-Rated Fusion Liqueur & sour mix \$7.75

* Add a sidecar of Chambord or Midori to a margarita \$1.99

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 \$5.25 | 1 Liter Pitcher \$6.25

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, Pepsi

TEXAS BEACH Tequila, triple sec, cranberry

TOP SHELF Absolut, Bacardi, Tanqueray, Cointreau, sweet & sour, Pepsi (Add \$1.00)

BEER

AMERICAN Draft \$3.75 | Bottle \$4.00

Budweiser, Bud Light, Coors Light, Yuengling, Smirnoff Ice, O'Doul's N/A

SPECIALTY Draft \$3.75 | Bottle \$4.00

Michelob Amber Bock, Michelob Ultra, Michelob Light

MICROBREW Draft \$4.75 | Bottle \$5.00

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

IMPORT Draft \$4.75 | Bottle \$5.00

Amstel Light, Bass Pale Ale, Beck's Premier Light, Corona Extra, Corona Light, Guinness, Heineken, Heineken Premium Light, Newcastle Brown Ale, Stella Artois

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, Grey Goose, Ketel One, Ketel One Citroen, Level, Skyy, Skyy Infusions Citrus, Smirnoff, Stoli, Stoli Blueberi, Stoli Vanilla, Three Olives Cherry, Three Olives Grape, Vox

RUM Bacardi, Bacardi Limon, Bacardi Razz, Bacardi Melon, Bacardi Peach Red, Bacardi Orange, Bacardi 151, Bacardi O, Captain Morgan, Cruzan Mango, 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, José Cuervo Gold, Patron Silver, Sauza Hornitos Reposado, Sauza Gold, 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, Goldschlager, Grand Marnier, Jagermeister, Kahlua, Midori, Romana Sambuca, Rumble Minze, Southern Comfort, Patron XO Café Coffee Liqueur, Tuaca, Tia Maria, X-Rated Fusion Liqueur, Yukon Jack

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. \$9.29

WHITE VINO

SLIGHTLY SWEET

Montevina White Zinfandel (Sierra Foothills, CA)

\$5.99 | \$19.99

Chateau Ste. Michelle Riesling (Columbia Valley, WA)

\$7.29 | \$24.59

LIGHT & CRISP

Woodbridge Sauvignon Blanc (Santa Barbara, CA)

\$6.99 | \$23.59

Ecco Domani Pinot Grigio (Italy)

\$6.99 | \$23.59

Smoking Loon Viognier (California)

\$7.29 | \$24.59

LUSH & SMOOTH

Barefoot Chardonnay (California)

\$6.29 | \$20.99

Columbia-Crest Chardonnay (Columbia Valley, WA)

\$6.59 | \$24.59

Toasted Head Chardonnay (Dunnigan Hills, CA)

\$9.59 | \$32.59

RED RED WINE

MEDIUM BODY

Redwood Creek Merlot (Northern Hills, CA)

\$5.99 | \$19.99

Red Diamond Merlot (Yakima & Columbia Valley, WA)

\$6.99 | \$23.59

Gala Rouge Vins de Pay d'Oc (France)

\$6.99 | \$23.59

J. Lohr Los Osos Merlot (Paso Robles, CA)

\$9.59 | \$32.59

A BIT SPICY

Yellow Tail Shiraz (Australia)

\$5.99 | \$19.99

Red Bicyclette Syrah (California)

\$7.99 | \$26.99

Rancho Zabaco Dancing Bull Zinfandel (Lodi Region, CA)

\$8.59 | \$28.99

Ruffino Aziano Chianti Classico (Italy)

\$8.59 | \$28.99

ROBUST & FULL

Redwood Creek Cabernet (Northern Hills, CA)

\$5.99 | \$19.99

Main St. Winery Cabernet Sauvignon (California)

\$8.29 | \$27.99

Ménage à Trois Red Wine Blend (Napa Valley, CA)

\$9.59 | \$32.59

HALF BOTTLES

Kendall Jackson Chardonnay (Coastal Valley, CA) \$18.99

Louis Jadot Beaujolais (France) \$14.99

J. Lohr Seven Oaks Cabernet (Paso Robles, CA) \$19.99

BUBBLES

Korbel (187 ml) mini bottle \$10.95

Domaine Ste. Michelle \$26.99

