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## HOULIHAN'S

### SOUPS

- FRENCH ONION SOUP WITH PROVOLONE & CROUTON** \$4.95
- OUR ORIGINAL BAKED POTATO SOUP** \$4.95
- ☆ **CHICKEN TORTILLA SOUP** \$4.95

### SIDE SALADS

- ☆ **OUR SIGNATURE TUSCAN SALAD** Goat cheese, tomatoes, white beans, balsamic greens, focaccia crisps \$4.95
- HOUSE CHOP SALAD** Smoked bacon, corn, croutons, grape tomatoes, bleu cheese or cheddar, ranch or balsamic vinaigrette \$4.95
- CAESAR SALAD** Romaine, shredded Romano, garlic croutons, house Caesar dressing \$4.95

### DESSERTS

- CHOCOLATE CAPPUCCINO CAKE** \$2.95
- VANILLA BEAN CRÈME BRULÉE** \$2.95
- SNICKERS CRUNCH ICE CREAM DOME**† \$2.95
- BOURBON PECAN PIE**† \$2.95
- WHITE CHOCOLATE BANANA CREAM PIE** \$2.95
- TRIPLE BERRY COBBLER** \$2.95
- CARAMEL TOPPED APPLE PIE**† \$5.95
- THREE'S COMPANY** Any 3 (excludes apple pie) for \$7.95
- FAB FIVE** Any 5 (excludes apple pie) for \$12.95

### SIGNATURE BEVERAGES

- MINI MARTINI FLIGHTS** Pick any three: Cosmo | Blue Moon Punch | Key Lime Pie | Guavatini | Chocolate | Adam & Eve Appletini \$12.95
- HAND-PRESSED LEMONADES & FRUIT FUSION ICED TEAS** Choose from Mango, Strawberry, Blueberry, Guava, Rasperry or Pomegranate
- HOULIHAN'S FRUIT FIZZ** The modern kid's Shirley Temple
- POP, TEA, ETC** Coke, Diet Coke, Sprite, Dr Pepper, Dasani Water, Perrier Sparkling Water, Barq's 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** Bvyrn Sese-Khalid
- EXECUTIVE CHEF** Luis Larios

☆ 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

- BLACKENED CHICKEN & CARMELIZED ONION QUESADILLA** \$8.95
- ☆ **CALAMARI** Peppery buttermilk batter, sesame-ginger dipping sauce \$8.95
- SPINACH DIP WITH CHEESY LAVOSH CRACKERS** \$8.95
- JUMBO STUFFED SHROOMS** Garlic herb cream cheese center, creamy horseradish sauce \$8.95
- MINIATURE BURGER THREESOME** Tillamook cheddar, ranch-style greens \$8.95
- SPICY THAI BBQ SHRIMP** We slow-marinate jumbo shrimp in a mad tomatillo & lime concoction. They're grilled & brushed with Sriracha BBQ sauce and served with napa slaw in our rice wine vinaigrette. \$7.95
- ☆ **LETTUCE WRAPS**† Chicken sauté, julienne carrots and jicama, wonton strips, lettuce cups \$8.95
- SHROOMS, QUESADILLA AND WINGS SAMPLER** Shrooms, Quesadilla and Buffalo Wings with creamy horseradish, sour cream and blue cheese dressing. Great value. \$13.95
- CHICKEN WINGS** Thai chile glazed, sesame-ginger sauce \$8.95 | Buffalo style, bleu cheese dressing \$8.95
- CHICKEN FINGERS** Traditional with two sauces \$8.95 | Buffalo style with bleu cheese dressing \$8.95
- BRUSCHETTA** Goat cheese blend, kalamata olives, focaccia crisps, field greens \$7.95
- CHIPOTLE CHICKEN NACHOS** Homemade salsa, guacamole, sour cream \$9.95
- ☆ **SEARED RARE TUNA WONTONS**\* Soy glaze, wasabi mayo, Napa slaw \$8.95

### ENTRÉES

Served with your choice of side salad or bowl of homemade soup.

- JAMBALAYA** A traditional recipe. Cajun sausage, chicken and jumbo shrimp in a hearty creole sauce poured over rice. \$17.95
- SIZZLING FAJITAS** Bell peppers and onions, warm flour tortillas, traditional accompaniments  
Chicken \$15.95 | Steak or Combo \$17.95
- STUFFED CHICKEN BREAST** Garlic herb cream cheese center, today's vegetables, 'honest' gold mashed potatoes \$15.95
- GRILLED ROSEMARY CHICKEN** Today's vegetable, honest gold mashers \$14.95
- CHICKEN PARMESAN** Over pasta with fontina-provolone-parm blend \$15.95
- CHICKEN AND MUSHROOM PENNE** Chicken seasoned with fresh rosemary, marsala cream sauce, caramelized onions and sautéed mushrooms. \$14.95
- CHICKEN FINGER PLATTER** Fries, cole slaw, honey mustard \$14.95
- DOWN HOME POT ROAST** Honest gold mashers, homestyle vegetables, red wine mushroom sauce \$15.95
- BBQ BABY BACK RIBS** With cole slaw and french fries Half Slab \$15.95 | Full Slab \$22.95
- FILET MIGNON**\* (8 oz.) Basted with red wine garlic butter, choice of potato, today's vegetables \$26.95
- NEW YORK STRIP**\* (12 oz.) Choice of potato, today's vegetables \$22.95
- USDA PRIME TOP SIRLOIN**\* (9 oz.) Tender aged and basted with red wine garlic butter, choice of potato, today's vegetables \$19.95 | Add 4 jumbo shrimp (grilled or crisp-fried) \$24.95
- ATLANTIC SALMON** Grilled with honest gold mashers and today's vegetables \$17.95  
Simply Prepared grilled with salt and pepper, mashed potato and today's vegetables \$17.95
- FISH & CHIPS** Tilapia fillets battered and crisp fried with French fries. Served with malt vinegar and tartar sauce. \$15.95
- CHILE LIME SHRIMP** Jumbo shrimp (8), slow marinated in tomatillo and fresh-squeezed lime juice. With pico rice, black beans, sweet chipotle slaw and chipotle mayo dipping sauce. \$16.95
- HUGE PANKO BATTERED SHRIMP (7) & FRIES**† With cole slaw \$16.95

### ENTRÉE SALADS

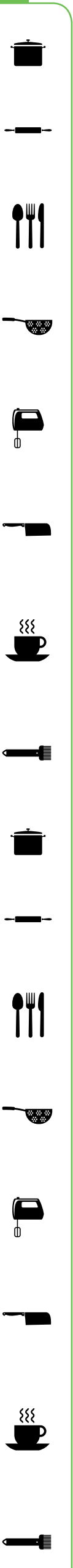
Add a bowl of homemade soup (at left) \$2.95

- TUSCAN WHITE BEAN ENTRÉE SALAD** Goat cheese, tomatoes, white beans, balsamic greens, focaccia crisps. \$8.95
- RANCHOUSE STEAK SALAD** A grilled, USDA Prime-sirloin steak skewer, fresh greens, white cheddar, juicy tomatoes, creamy garlic ranch dressing, zingy onion straws. \$12.95
- SEARED AHI TUNA SALAD**\*\*† Napa cabbage, bananas, cashews, wonton strips, banana-ginger vinaigrette \$11.95
- CALAMARI SALAD**† A house specialty and guest favorite. Crisp, peppery calamari, napa cabbage, banana, cilantro, crunchy cashews in our aromatic banana-ginger vinaigrette. \$11.95
- FIRE GRILLED BBQ SALMON SALAD**† Mandarin oranges, spicy pecans, tortilla straws, mango dressing \$12.95
- GRILLED SALMON CAESAR SALAD** Grilled salmon, fresh chopped romaine, house made garlic croutons, parmesan cheese. \$12.95
- CHICKEN CAESAR** Herb-marinated chicken breast, shredded Romano, warm polenta croutons \$11.95
- HEARTLAND GRILLED CHICKEN SALAD**† Smoked bacon, aged cheddar, spicy pecans, croutons, garlic ranch | Also available with lightly breaded chicken tenderloins. \$11.95
- BUFFALO BLEU SALAD**† Hand-breaded chicken tenderloins in Buffalo wing sauce, bacon, sharp cheddar, croutons, spicy pecans, creamy gorgonzola, garlic ranch \$11.95
- CHICKEN ASIAN CHOP CHOP**† Sesame chicken sauté, napa salad, snow peas, peanuts, bell peppers, ginger honey mustard \$11.95

### SANDWICHES & PREMIUM BURGERS

Served with your choice of side: French Fries | Today's Vegetables | Honest Gold Mashed Potatoes | Cole Slaw | Tortilla Chips & House Salsa | Mediterranean Orzo | Loaded Baker (after 5:00 pm)

- BRENTWOOD CHICKEN SANDWICH** Smoked bacon, gouda cheese, dijon-spiked mayo, baby greens, tomato & onion, toasted whole wheat bun \$9.95
- BUFFALO CHICKEN SANDWICH** Served on a toasted bun with lettuce, tomato and bleu cheese dressing on the side \$9.95
- FRENCH DIP** 7 oz. shaved roast beef, aged provolone, toasted torpedo roll \$9.95
- CLASSIC REUBEN** Lean corned beef, Bavarian sauerkraut and swiss cheese on toasted marbled rye with Thousand Island dressing \$9.95
- FISH SANDWICH** Fresh Tilapia hand breaded and fried golden, cheddar cheese, tartar sauce, lettuce and tomato. Served on a toasted bun \$9.95
- SO. CAL FISH TACOS** Chipotle mayo, panko-breaded tilapia, Napa cabbage, pico, honey-cumin dressing, chips and salsa \$9.95
- SOUTHWEST GRILLED CHICKEN WRAP**† Spicy pecans, red peppers, bacon, tortilla shreds, pepperjack cheese, garlic ranch, house salsa \$8.95
- TILLAMOOK DELI BEEF SANDWICH** Horseradish, Tillamook cheddar, arugula & red onions on rye. \$9.95
- FARMHOUSE CLUB**† Brown sugar and honey cured ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda on whole-grain bread with spring mix and tomatoes. \$8.95
- TILLAMOOK CREEKSTONE FARMS BLACK ANGUS BURGER**\* Double sliced Tillamook cheddar aged nine months, smoked bacon, tomato, onion, lettuce cup on our whole wheat bun \$9.95



## MINI MARTINI FLIGHTS

Served in flights of three. Because you can't have the 'this' without the 'that.' And the other. Pick 3 for \$12.95

**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 \$7.50

**X-RATED FLIRTINI** Champagne and premium French vodka with organic blood orange juice, mango & Brazilian passion fruit \$7.50

**ZEN GREEN TEA MARTINI** Zen Green Tea Liqueur, Skyy Vodka, Ocean Spray White Cranberry Juice \$7.50

**ADAM & EVE** Absolute, Dekuyper Apple Pucker and Lemonade. \$7.50

**POMTINI** Grey Goose Premium Vodka, pomegranate, cranberry juice \$7.50

**CHOCOLATE MARTINI** Absolut Vanilia, Godiva Chocolate and Kahlua \$7.50

**DIRTY MARTINI** Grey Goose Vodka or Bombay Sapphire Gin, olive juice. Choose from Santa Barbara bleu cheese, jalapeño or pimento stuffed olives \$7.95

**LUXE COSMO** Level, Cointreau, Ocean Spray Cranberry Juice, fresh squeezed lime juice \$7.75

**ESPRESSO MARTINI** Absolut Vanilia, Patron XO Cafe Coffee Liqueur, a shot of joe & sweet cream \$7.50

**BLUE MOON** Absolute, Dekuyper Island Pucker, Sprite \$7.50

## SPECIALTY COCKTAILS

**HARD LEMONADES** Choose from Three Olives Grape or Three Olives Cherry Infused Vodka blended with our famous hand pressed lemonade \$7.50

**BAHAMA MAMA** Malibu, myers', Cream De banana, Pineapple, and Orange Juice. \$7.50

**CUBANO MOJITO** Bacardi Rum, mint, sugar, fresh lime, soda. Choose from traditional, blueberry, guava, mango, pomegranate, rasperry or strawberry \$7.50

**STRAWBERRY BASIL LEMONADE** Plymouth Gin, fresh squeezed lemons, strawberries, basil \$7.50

**LUXE WHITE RUSSIAN** Stoli Vanil, Kahlua and cream \$7.50

**LUXE OLD FASHION** Maker's Mark, soda, muddled cherry, orange and sugar \$6.50

**LUXE MANHATTAN** Southern Comfort or Jack Daniel's with a touch of sweet vermouht \$7.95

**MANGO RUM DROP** Cruzan Mango Rum, fresh squeezed lemonade, orange juice, with a sidecar of Chambord or Midori \$7.50

**1800 GRAND MARGARITA** 1800 Reposado Tequila, Grand Marnier, sweet & sour \$7.95

**SUPERFRUIT MARGARITA** Cabo Wabo Blanco Tequila, guava nectar, sour mix \$10.95

**NAUGHTY MARGARITA** Patron Silver Tequila blended with X-Rated Fusion Liqueur & sour mix \$11.95

\* Add a sidecar of Chambord or Midori to a margarita \$1.95

## 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 \$6.95 | 1 Liter Pitcher \$11.95

**GEORGIA PEACH** Peachtree schnapps, cranberry

**LONG BEACH** Triple sec, cranberry

**TENNESSEE** Jack Daniel's, cranberry

**TEXAS** Tequila, triple sec, Coke

**TOP SHELF** Absolut, Bacardi, Tanqueray, Cointreau, sweet & sour, Coke (Add \$2.50)

## BEER

Not all selections are offered in both draft and bottle. Ask your server for current draft selections.

### AMERICAN

Budweiser, Bud Light, Miller High Life, Coors Light, Miller Lite, O'Doul's N/A

### SPECIALTY

Michelob Amber Bock, Michelob Ultra, Michelob Light

### MICROBREW

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

### IMPORT

Amstel Light, Bass Pale Ale, Beck's Premier Light, Corona Extra, Corona Light, Guinness, Heineken, Heineken Premium Light, Newcastle Brown Ale, Stella Artois, St. Pauli Girl N/A

## 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, Three Olives Cherry, Three Olives Grape,

**RUM** Bacardi, Bacardi Limon, Bacardi 151, Captain Morgan, Cruzan Light, Cruzan Mango, Cruzan Pineapple, Leblon Cachaca, 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, El Tesoro Platinum, José Cuervo Gold, Patron Silver, Sauza Hornitos Reposado, 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, Godiva Chocolate, Goldschlager, Grand Marnier, Jagermeister, Kahlua, Midori, Patron XO Cafe Coffee Liqueur, Romana Sambuca, Rumpel Minze, Southern Comfort, Tuaca, Tia Maria, X-Rated Fusion Liqueur, Zen Green Tea Liqueur

## RED BULL

Worthy of its own category. Swims well with Vodka (try a Razz bomb) or a dunk of Jager.

# H

# 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.*

## WHITE VINO

### SLIGHTLY SWEET

Montevina White Zinfandel (Amador County, CA)

\$6.95 | \$21.95

Chateau Ste. Michelle Riesling (Columbia Valley, WA)

\$8.95 | \$29.95

### LIGHT & CRISP

Montevina Sauvignon Blanc (California)

\$6.95 | \$19.95

Ecco Domani Pinot Grigio (Italy)

\$7.95 | \$26.95

Martin Codax Albarino (Rias Baixas, Spain)

\$10.95 | \$36.95

### LUSH & SMOOTH

Seven Daughters White Wine Blend (Santa Barbara, CA)

\$8.25 | \$28.95

Toasted Head Chardonnay (Dunnigan Hills, CA)

\$9.25 | \$32.95

Kendall Jackson Chardonnay (Sonoma County, CA)

\$9.95 | \$31.95

## RED RED WINE

### MEDIUM BODY

Red Diamond Merlot (Yakima & Columbia Valley, WA)

\$9.95 | \$31.95

Jargon Pinot Noir (Monterey, CA)

\$8.95 | \$29.95

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

\$9.25 | \$32.95

Estancia Pinot Noir (Monterey, CA)

\$11.95 | \$40.95

### A BIT SPICY

Yellow Tail Shiraz (Australia)

\$7.95 | \$26.95

Rancho Zabaco Dancing Bull Zinfandel (Lodi Region, CA)

\$9.95 | \$31.95

### ROBUST & FULL

Louis M. Martini Napa Valley Reserve Cabernet (Napa Valley)

\$11.95 | \$40.95

Main St. Winery Cabernet Sauvignon (California)

\$12.95 | \$42.95

## BUBBLES

Chandon (187 ml) mini bottle \$11.95

Domaine Ste. Michelle \$27.95

