




# Breakfast

**SERVED DAILY**

**Mon - Fri | 6AM - 11AM**

**Sat - Sun | 7AM - 12PM**

		est. 1972	PLEASE DIAL 4117 ON YOUR TELEPHONE TO PLACE YOUR ORDER. \$2 DELIVERY CHARGE AND 18% GRATUITY ADDED FOR ALL ORDERS.	
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## 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

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## 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<sup>V</sup>** goat cheese, tomatoes, balsamic & tuscan toast \$4.50



**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

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

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

**LOADED GUACAMOLE<sup>V</sup>** pineapple salsa, cotija cheese, seasoned tortilla chips \$10.95

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

**CLASSIC SPINACH DIP<sup>V</sup>** 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<sup>V</sup>** 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<sup>\*</sup>** with aged cheddar & ranch-style greens 3-pack \$11.00

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

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



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

**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

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

**GRILLED ATLANTIC SALMON<sup>\*</sup>** (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<sup>\*</sup>** signature blend meatloaf over honest gold mashers, crispy fried onions, red wine mushroom gravy and choice of vegetable \$14.95

## sides Sides SIDES \$3.95

**CHARRED PINEAPPLE BROWN RICE<sup>V</sup>**

**HONEST GOLD MASHED POTATOES<sup>V</sup>**

**GARLIC GREEN BEANS<sup>V</sup>**

**TORTILLA CHIPS & HOUSEMADE SALSA<sup>V</sup>**

**FRESH FRUIT<sup>V</sup>** (add .50)

**STEAMED BROCCOLI<sup>V</sup>**

## 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<sup>\*\*</sup>** (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<sup>+</sup>** 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<sup>+</sup>** 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**<sup>®</sup> 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**<sup>®</sup> 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**<sup>®</sup> 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**<sup>†</sup> 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**<sup>†</sup> 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<sup>†</sup> \$16.95

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

6 OZ. CENTER-CUT FILET MIGNON<sup>†</sup> \$25.95

4 OZ. PETITE CENTER-CUT FILET MIGNON<sup>†</sup> \$20.95

**GS** **CLASSIC KANSAS CITY STRIP** 12 OZ. KC STRIP<sup>†</sup> \$26.95

ON THE

**SIDE**

\$3.95

- GS** CHARRED PINEAPPLE BROWN RICE<sup>†</sup>
- GS** HONEST GOLD MASHED POTATOES<sup>†</sup>
- GS** STEAMED BROCCOLI<sup>†</sup>
- GS** TORTILLA CHIPS & HOUSEMADE SALSA<sup>†</sup>
- GS** GARLIC GREEN BEANS<sup>†</sup>
- GS** FRESH FRUIT<sup>†</sup> (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.

<sup>v</sup> Meatless items. | <sup>†</sup> 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

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



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