

# HOULIHAN'S RESTAURANT + BAR

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

LIMITED CARRYOUT MENU ~ ALL ITEMS ARE AVAILABLE WHILE SUPPLIES LAST

## start here

**PAN FRIED PORK DUMPLINGS** pan seared & steamed organic pork dumplings with Sriracha and sesame-ginger soy sauce \$10.95 (cal 420)

**CHICKEN LETTUCE WRAPS**<sup>†</sup> sweet and savory sesame-glazed chicken, carrots, jicama, scallions and crispy wonton, peanut-ginger sauce \$10.95 (cal 850)

**FIRECRACKER SHRIMP** lightly fried shrimp tossed in chili aioli over banana-ginger dressed napa slaw \$10.95 (cal 610)

**CALAMARI** banana peppers, marinara, chili aioli sriracha bomb \$11.95 (cal 670)

**CLASSIC SPINACH DIP**<sup>V</sup> with corn chips, sour cream drizzle \$11.95 (cal 1070)

**HOULIHAN'S FAMOUS 'SHROOMS**<sup>V</sup> panko crusted and garlic-herb cream cheese stuffed mushrooms with creamy horseradish sauce (7) \$11.95 (cal 1205)

**CHICKEN WINGS** (bone-in or boneless) Thai chili glazed with sesame-ginger soy sauce or Buffalo style with bleu cheese dressing \$13.50 (cal 600-1106)

**GOAT CHEESE & ARTICHOKE POPPERS**<sup>V</sup> Breaded with fresh thyme & lemon zest \$9.50

## burgers & sandwiches

Add a bowl of our homemade soup or side salad for \$4 (cal 250-505)  
Choice of side (cal 65-340)

**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) \$14.95

**SO. CAL FISH TACOS** chipotle mayo, panko-breaded flaky white fish, napa cabbage, honey cumin dressing, sour cream drizzle, pico de gallo, flour tortillas \$13.95 (cal 975)

**SOUTHWEST GRILLED CHICKEN WRAP**<sup>†</sup> spicy pecans, red peppers, bacon, tortilla straws, lettuce, tomato, pepper jack, garlic ranch & choice of side \$13.95 (cal 830)

**FRENCH DIP** slow roasted and thin sliced roast beef, swiss cheese on a toasted baguette with au jus, creamy horseradish & choice of side \$15.95 (cal 1070)

Sub a gluten-free bun (cal -40) add \$1.50  
**IMPOSSIBLE BURGER**<sup>V</sup> Impossible™ Burger plant based patty, cheddar cheese, special sauce, lettuce, tomato, brioche bun, served with choice of side \$13.95 (cal 632)

**SO HOT RIGHT NOW CHICKEN SANDWICH** pickle-brined chicken breast battered and fried, housemade hot sauce, ranch, lettuce and choice of side \$13.95

**HOULIHAN'S BURGER**<sup>\*</sup> our signature beef blend patty, crisp lettuce, tomato & red onion on a buttered, toasted bun with choice of side \$12.95 (cal 740)

Add 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.

**sides** mac & cheese (cal 340) | **GS** garlic green beans<sup>V</sup> (cal 65) | **GS** tortilla chips & housemade salsa<sup>V</sup> (cal 120) | **GS** honest gold mashed potatoes<sup>V</sup> (cal 330) | french fries<sup>V</sup> (cal 290)

**sodas & such** we proudly serve a variety of Coca-Cola products; housemade lemonades & fruit fusion iced tea; unsweetened iced tea; Barq's root beer, Dasani water; Perrier sparkling water

## soups & side salads

### soups

**OUR ORIGINAL BAKED POTATO SOUP** bacon, scallions and cheddar \$4.75 (cal 505)

**ROASTED TOMATO BISQUE**<sup>V</sup> with cheese fritters \$4.75 (cal 340)

### side salads

**HOUSE SALAD** bacon, corn, croutons, choice of bleu cheese or white cheddar & ranch or balsamic vinaigrette \$4.75 (cal 200-300)

**CAESAR SALAD** chopped romaine, garlic herb croutons, parmesan cheese \$4.75 (cal 350)

### entrée salads

Add a bowl of our homemade soup for \$4 (cal 250-505)

**BUFFALO BLEU SALAD**<sup>†</sup> Buffalo chicken tenders, applewood smoked bacon, sharp cheddar, croutons, spicy pecans, red bell peppers, tomatoes, red onions, gorgonzola, garlic ranch \$16.95 (cal undressed 955, dressing +280, roll +180)

**CAESAR SALAD** chopped romaine, parmesan cheese, warm polenta croutons, Caesar dressing \$11.50 (cal undressed 315, dressing +510, roll +180) | with grilled chicken \$14.50 (cal +300) | with 5 oz grilled salmon\* \$16.50 (cal +285)

**HEARTLAND GRILLED CHICKEN SALAD**<sup>†</sup> applewood smoked bacon, aged cheddar, spicy pecans, red bell peppers, tomatoes, red onions, croutons, garlic ranch \$16.95 (cal undressed 725, dressing +280, roll +180) | Also available with breaded chicken tenders. (cal undressed 695)

## the main event

Add a bowl of our homemade soup or side salad for \$4 (cal 250-505)

**STUFFED CHICKEN BREAST** crisp, panko-breaded chicken breast stuffed with garlic-herb cream cheese, served with garlic green beans and honest gold mashers \$17.25 (cal 930)

**CRISPY CHICKEN TENDERS** with french fries, garlic green beans and honey mustard \$17.25 (cal 1300)

**CHICKEN PARMESAN** herb-crusted, sautéed chicken breast topped with marinara, with a blend of alfredo, fontina, provolone and parmesan cheeses over fettuccine \$18.95 (cal 1455)

**CHICKEN FETTUCCHINE ALFREDO** garlic and herb marinated grilled chicken over fettuccine in a rich, butter cream sauce with a blend of fontina, provolone and grated parmesan \$17.95 (cal 1415)

**GRILLED SALMON**<sup>\*</sup> basted with lemon-dill butter and served with honest gold mashers & garlic green beans | 5 oz \$17.95 (cal 630) | 8 oz \$20.95 (cal 800)

**FISH AND CHIPS** beer-battered flaky white fish, french fries, dill caper sauce, malt vinegar and chipotle slaw \$16.95 (cal 880)

**DOWN HOME POT ROAST** honest gold mashers, garlic green beans, crispy fried onions and red wine mushroom gravy \$18.95 (cal 1035)

**MEATLOAF NO. 9** signature blend meatloaf over honest gold mashers, crispy fried onions, red wine mushroom gravy and garlic green beans \$15.95 (cal 1195)

**GRILLED ROSEMARY CHICKEN** boneless chicken breast grilled with fresh rosemary, served with honest gold mashers and garlic green beans. Double breast \$16.25 | Single breast \$14.95

## desserts

**APPLE CROUSTADE** Cinnamon-sugar apples wrapped in flaky puff pastry, brown sugar oat crumb, vanilla ice cream, caramel sauce \$5.00 (cal 740)

**BROWNIE BATTER CAKE** Exactly what it sounds like-smothered in warm, decadent fudge with fresh fruit garnish \$5.95 (cal 570)

**SALTED CARAMEL GOOEY**

**BUTTER CAKE** St. Louis' signature dessert, Houlihan's style-finished with Ghirardelli salted caramel sauce, powdered sugar and vanilla ice cream \$6.95 (cal 750)

## kids menu

Kids under 10 only please. All items are served with your choice of fries (cal 146), mashed potatoes (cal 164) or green beans (cal 65)

**POPCORN SHRIMP** (cal 390)

**CHICKEN TENDERS** (cal 342)

**TWO MINI CHEESE BURGERS** (cal 586)

**MAC & CHEESE** (cal 340)

# H HOULIHAN'S RESTAURANT + BAR

## family style

*Larger portions for feeding a group or keeping your stash full a little longer.*

### shareables

- LARGE CLASSIC SPINACH DIP<sup>V</sup> with tortilla chips \$18.99
- LARGE PAN-FRIED PORK DUMPLINGS (14) sriracha, sesame-ginger soy sauce \$18.99
- LARGE FAMOUS STUFFED 'SHROOMS<sup>V</sup> (14) stuffed with garlic-herb cream cheese \$19.99

### main meals

- MEATLOAF NO. 9 red wine mushroom gravy, honest gold mashers, garlic green beans \$55.99
- GRILLED ATLANTIC SALMON (5 oz portions) lemon-dill butter, honest gold mashers, garlic green beans \$59.99
- STUFFED CHICKEN BREAST garlic-herb cream cheese, honest gold mashers, garlic green beans \$59.99
- FETTUCINE ALFREDO<sup>V</sup> fettucini tossed in our signature alfredo sauce \$49.99  
*Available with grilled chicken \$59.99*
- GRILLED ROSEMARY CHICKEN boneless chicken breast grilled with fresh rosemary, honest gold mashers, garlic green beans \$55.99

### desserts

- Mix and match any four for \$19.99*
- APPLE CROUSTADE with vanilla ice cream
- BROWNIE BATTER CAKE
- SALTED CARAMEL GOOEY BUTTER CAKE with vanilla ice cream

### make it a 3 course meal

- PICK 1 SALAD (house or Caesar ~ 4 servings included)
  - PICK 1 ENTRÉE (from main meals section above ~ 4 servings included)
  - PICK 2 DESSERTS to share (add 2 additional for \$10)
- \$75.00**

*And now for the really fun stuff.....*

*We miss HAPPY HOUR so 1/2 priced bottles of wine every day!!  
Prices reflect the 'Happy Hour' price.*

#### BEER BY THE BOTTLE

**\$3.50/bottle or \$12/mixed 6-pack**

Bud  
Coors Light  
Corona  
Heineken  
Miller Lite  
O'Douls NA  
Michelob Ultra  
Sam Adams Boston Lager

#### WINES BY THE BOTTLE ~

##### WHITES:

La Marca Prosecco (Sparkling) \$18.50  
Seven Daughters Moscato \$17.00  
Chateau Ste. Michelle Riesling \$14.50  
Belleruche Rosé \$17.00  
Joel Gott Sauvignon Blanc \$14.50  
Kim Crawford Sauvignon Blanc \$20.00  
Ecco Domoni Pinot Grigio \$13.00  
J Lohr Riverstone Chardonnay \$17.00  
Rodney Strong Chardonnay \$17.00

##### REDS:

DeLoach Pinot Noir \$14.50  
Ménage À Trois Red Blend \$14.50  
Apothic Red Blend \$17.00  
Markham Cellars Red Blend \$25.00  
J Lohr Merlot \$18.50  
Alamos Malbec \$14.50  
Rodney Strong Cabernet Sauvignon \$22.50  
Frei Brothers Reserve Cabernet  
Sauvignon \$24.50

#### MIXED COCKTAILS

*These cocktails are the same recipe and size as those served in the restaurant.  
Pour into a glass and add ice as needed once you arrive home safely.*

- POMTINI MARTINI - Grey Goose vodka, pomegranate syrup & cranberry juice \$10.00
- MANDARIN MARTINI - Absolut Mandarin, Malibu Coconut Rum, mango syrup, fresh lemon & orange juice \$11.00
- GEORGIA PEACH LONG ISLAND ICED TEA - Sailor Jerry Rum, vodka, gin, Peachtree schnapps, cranberry juice \$9.75
- TENNESSEE LONG ISLAND ICED TEA - Sailor Jerry Rum, vodka, gin, Jack Daniels, cranberry juice \$9.75
- CUBANO MOJITO - Bacardi Rum, mint, sugar, fresh lime, soda \$9.50
- HAVE-A DA MANGO - Malibu Mango Rum, Malibu Original Rum, guava simple syrup, pineapple juice, lemonade, sour mix \$10.00