

NOONER

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HOULIHAN'S

COMBOS

All combos are served with choice of one of the following:

ORIGINAL BAKED POTATO SOUP | CHICKEN TORTILLA SOUP
FRENCH ONION SOUP | STEAMED EDAMAME^v | HOUSE SALAD
CAESAR SALAD | TUSCAN WHITE BEAN SALAD^v

SLIDER PIT

Pick any two, served with fries \$9.95

VEGGIE MINI BURGER^v black bean and roasted vegetable patty topped with aged cheddar and ranch-style greens

POT ROAST SLIDER^{*} with red wine mushroom gravy and crispy fried onions

CREEKSTONE FARMS BLACK ANGUS MINI BURGER^{*} with aged cheddar & ranch-style greens

HANDHELDS

SO. CAL FISH TACO chipotle mayo, panko-breaded tilapia, napa cabbage, honey cumin dressing, chips & house salsa \$8.95

1/2 SOUTHWEST GRILLED CHICKEN WRAP[†] spicy pecans, red peppers, bacon, tortilla straws, pepper jack, garlic ranch, served with chips & salsa \$8.95

1/2 TAOS CHIPOTLE TURKEY WRAP smoked turkey, guacamole, pepper jack cheese, cilantro, lettuce, tomato, chipotle dressing, served with chips & salsa \$8.95

1/2 FARMHOUSE CLUB[†] smoked ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, whole-grain bread, served with fries \$8.95

1/2 FRENCH DIP thin-sliced angus roast beef, swiss cheese on a toasted baguette with au jus and horseradish mayo, served with fries \$8.95

FLATBREADS

ITALIAN SAUSAGE FLATBREAD marinara, fresh mozzarella and roasted red peppers \$10.95

BBQ CHICKEN FLATBREAD red onions, cilantro, pepper jack, romano and cheddar cheese, sour cream drizzle \$10.95

WILD MUSHROOM AND ARUGULA FLATBREAD^v crimini, shiitake & oyster mushrooms, roasted garlic white sauce, blend of cheeses & truffle vinaigrette \$10.95

MARGHERITA FLATBREAD^v roma tomatoes, basil, fresh mozzarella, marinara \$10.95

LUNCH ENTRÉES

THAI GRILLED CHICKEN spicy-sweet grilled chicken served with pineapple brown rice, grilled asparagus and sesame-ginger soy \$14.95

DOWN HOME ANGUS BEEF POT ROAST honest gold mashers, homestyle vegetables, crispy fried onions and red wine mushroom gravy \$11.50

CHICKEN TENDERS served with honey mustard sauce, french fries & choice of vegetable \$9.95

GRILLED ATLANTIC SALMON^{*} (5oz.) with honest gold mashers and choice of vegetable \$11.95

PETITE CENTER-CUT FILET MIGNON^{*} (4oz.) french fries & choice of vegetable \$15.95

PANKO FRIED SHRIMP (5) french fries & choice of vegetable \$11.95

HOMEMADE SOUPS

FRENCH ONION SOUP with rich beef broth, sherry & melted provolone \$4.25

OUR ORIGINAL BAKED POTATO SOUP with bacon, scallions & cheddar \$4.25

CHICKEN TORTILLA SOUP with naturally lean chicken, anaheim chiles, crisp tortilla strips, lime \$4.25

APPS + SHAREABLES

ORGANIC STEAMED POTSTICKERS traditionally prepared ginger-pork pan-fried dumplings with sriracha and spicy soy sauce \$9.75

EDAMAME^v steamed to order with kosher salt, toasted sesame seeds & shaoxing wine sauce \$4.95

WHITE BEAN & ARTICHOKE HUMMUS^v with grilled pita, kalamata olives & basil oil \$7.95

SPICY CHICKEN AND AVOCADO EGGROLLS served with sour cream & house salsa \$8.50

SOFT BAVARIAN PRETZEL STICKS^v smoked swiss beer-cheese dip, housemade stone ground mustard \$8.95

FIRECRACKER SHRIMP lightly fried shrimp tossed in a thai chile sauce over banana-ginger dressed napa slaw \$9.95

CHIPOTLE CHICKEN NACHOS chili roasted chicken, pepper jack, cheddar and chipotle cheese sauce, jalapenos, tomato, cilantro, guacamole, sour cream and house salsa \$10.50

CLASSIC SPINACH DIP with cheesy lavosh crackers \$9.25 | small with tortilla chips \$4.95

CHICKEN LETTUCE WRAPS[†] sesame glazed chicken, carrots, scallions and crispy wontons, peanut ginger sauce \$9.25

CHICKEN WINGS thai chile glazed with sesame-ginger sauce or buffalo style \$9.95

CHICKEN TENDERS traditional or buffalo style \$8.95

HOULIHAN'S FAMOUS 'SHROOMS^v panko crusted and garlic herb cream cheese stuffed mushrooms with creamy horseradish sauce (7) \$10.50 | small (3) \$4.95

CHAR-CRUSTED AHI TUNA^{*} with soy glaze, wasabi mayo and asian slaw \$9.50

CALAMARI fried crisp to order and served with sriracha, lime, and sesame-ginger soy \$8.95

ENTRÉE SALADS

Add a bowl of homemade soup for \$2.95

POWER GREENS SALAD WITH GRILLED CHICKEN[†] toasted almonds, blueberries, blackberries, strawberries, goat cheese, poppyseed dressing, organic baby kale-spinach-chard blend \$13.95 *without chicken^v \$11.95*

CHAR-CRUSTED AHI TUNA SALAD^{†}** napa, iceberg and spinach with cashews, banana chips, carrots, scallions, cilantro, crispy wontons, banana-ginger vinaigrette \$12.50

HEARTLAND GRILLED CHICKEN SALAD[†] applewood smoked bacon, sharp aged cheddar, spicy pecans, red peppers, tomatoes, red onions, croutons, garlic ranch \$12.95 | *Available with breaded chicken tenders.*

CHICKEN CAESAR SALAD grilled herb-marinated chicken breast, chopped romaine, romano cheese, warm polenta croutons, caesar dressing \$12.25

BUFFALO BLEU SALAD[†] buffalo chicken tenders, applewood smoked bacon, sharp cheddar, croutons, spicy pecans, red bell peppers, tomatoes, red onions, gorgonzola, garlic ranch \$12.95

CHICKEN ASIAN CHOP CHOP[†] sautéed sesame-glazed chicken, napa salad, snow peas, roasted peanuts, red bell peppers, jicama, crispy wontons, peanut-ginger dressing \$12.25

GRILLED SALMON PANZANELLA^{*} (5oz.) atlantic salmon over romaine, tuscan white beans, grilled bread, basil oil, tomatoes, cucumber, kalamata olives, red onion, goat cheese, balsamic vinaigrette \$13.95

HANDHELDS

Add a bowl of homemade soup or side salad for \$2.95

Choice of french fries, tortilla chips & housemade salsa, fresh fruit or brown rice with pineapple.

FRENCH DIP slow roasted and thin-sliced angus roast beef, swiss cheese on a toasted baguette, au jus and horseradish mayo \$11.95

GRILLED SALMON BLT^{*} ancho-honey glazed salmon, texas toast, applewood smoked bacon, lemon pepper mayo \$12.95

CLASSIC REUBEN lean corned beef, sweet Bavarian sauerkraut, swiss cheese on toasted marble rye with thousand island dressing \$10.95

TAOS TURKEY WRAP smoked turkey, guacamole, pepper jack cheese, cilantro, lettuce, tomato, chipotle dressing \$10.95

FARMHOUSE CLUB smoked ham, mesquite turkey, bacon, basil pesto aioli, buttery gouda, whole-grain bread \$10.50

SO. CAL FISH TACOS chipotle mayo, panko-breaded tilapia, napa cabbage, honey cumin dressing, chips & house salsa \$9.95

SOUTHWEST GRILLED CHICKEN WRAP[†] spicy pecans, red peppers, bacon, tortilla straws, pepper jack, garlic ranch \$9.95

BRENTWOOD CHICKEN SANDWICH applewood smoked bacon, gouda cheese, dijon mayo, baby greens, tomato & red onion on a buttered, toasted bun \$10.95

VEGGIE BURGER^v black bean and roasted vegetable patty topped with aged cheddar and ranch-style greens \$10.95

BUILD YOUR OWN CREEKSTONE FARMS BLACK ANGUS BURGER^{*} (8oz.) A great burger starts with great beef. We take fresh black angus beef from Creekstone Farms, hand-form our burger patties in house and grill to your preferred temp. Served with crisp lettuce, tomato and red onion on a buttered, toasted bun with choice of side \$10.25 **Add 50¢ each for applewood smoked bacon, sautéed mushrooms or cheese** (aged cheddar, american, swiss, gorgonzola, gouda or provolone). BBQ sauce available upon request.

Meatless items are indicated with a "v".

† 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.

\$10 wine flights

Choose any 3 wines by the glass

WHITE WINE

	glass	btl.
RIESLING		
Chateau Ste. Michelle Riesling Columbia Valley, WA	7	25
Relax Riesling Germany	7	25
Kung Fu Girl Washington	8	29

SAUVIGNON BLANC

Joel Gott Sauvignon Blanc California	8	29
Kim Crawford Sauvignon Blanc New Zealand	11	36

PINOT GRIGIO

Ecco Domani Pinot Grigio Italy	6	22
Santa Margherita Pinot Grigio Italy	11	36

CHARDONNAY

Trinity Oaks Chardonnay California	6	22
Two Vines Chardonnay Columbia Valley, WA	7	25
J. Lohr Riverstone Chardonnay Monterey, CA	9	30
Dreaming Tree Chardonnay Central Coast, CA	9	30
Mer Soleil Chardonnay Napa Valley, CA	9	30

OTHER WHITES

Montevina White Zinfandel Amador County, California	5	17
Seven Daughters Moscato Santa Barbara, California	8	29
Alamos Torrontes Argentina	8	29
Martin Codax Albarino Rias Baixas, Spain	9	30
Conundrum White Wine Blend Napa Valley, CA	10	35

RED WINE

	glass	btl.
MERLOT		
Redwood Creek Merlot Northern Hills, CA	6	22
J. Lohr Los Osos Merlot Paso Robles, CA	9	30

PINOT NOIR

Jargon Pinot Noir California	8	29
Estancia Pinot Noir Monterey, CA	10	35
Benton Lane Pinot Noir Willamette Valley, OR		42

SYRAH/SHIRAZ

Yellowtail Shiraz Australia	7	25
Charles Smith Boom Boom Syrah Washington		42

CABERNET

Redwood Creek Cabernet Sauvignon California	6	22
Canyon Road Cabernet Sauvignon California Valley, CA	6	22
Main St. Winery Cabernet Sauvignon California	9	30
Louis M. Martini Cabernet Sauvignon Sonoma, CA		42

OTHER REDS / BLENDS

Ménage à Trois Blend California	8	29
Rancho Zabaco Dancing Bull Zinfandel Lodi Region, CA	8	29
Trivento Amado Sur Malbec Argentina	9	30
Dona Paula Estate Malbec Argentina		42

BUBBLES

Domaine Ste. Michelle Brut Washington		32
Mionetto Prosecco Brut Italy		34

HALF BOTTLES

Kendall Jackson Vintner's Reserve Chardonnay California		14
Clos Du Bois Merlot North Coast, CA		14
Kendall Jackson Vinters Reserve California		14
J. Lohr Seven Oaks Cabernet Sauvignon California		16

THE MINI BAR

Choose your flight of any 3 mini martinis and sparkling cocktails below \$11.00

All minis are also available in full-size martini format upon request.

HIBISCUS MINI Absolut Hibiskus Vodka, Solerno Premium Blood Orange Liqueur, fresh lemon, cranberry

MANDARIN MINI Absolut Mandrin, Malibu Coconut Rum, mango, fresh lemon and orange juices

X-RATED FLIRTINI MINI Premium French vodka infused with organic blood orange juice, mango, and Brazilian passion fruit topped with Mionetto Prosecco

BLUEBERRY MINI Stolli Vodka, fresh blueberries, white cranberry juice

CHOCOLATE MINI Absolut Vanilia, white creme de cacao, dark creme de cacao, sweet cream

GUAVATINI MINI Absolut, shot of guava, fresh-squeezed lemonade

MASON JAR MOJITOS

CUBANO MOJITO Bacardi Rum, mint, sugar, fresh lime & soda. Choose from traditional, blueberry, guava, mango, pomegranate, raspberry or strawberry \$6.95

DRAGON BERRY MOJITO Bacardi Dragon Berry Rum, fresh lime juice, strawberries, mint, club soda \$6.95

BLACK CHERRY MOJITO Cruzan Black Cherry Rum, fresh lime juice, mint, club soda \$6.95

SKINNY RASPBERRY MOJITO Bacardi Superior Rum, fresh lime, raspberries & mint, topped with club soda \$6.95

SIGNATURE MARGARITAS

FRESH AGAVE MARGARITA Organic agave nectar, Sauza Hornitos Plata Tequila, fresh orange and lime juice \$8.50

1800 GRAND MARGARITA 1800 Reposado Tequila, Grand Marnier, fresh sweet and sour \$8.50

SOUTH SEAS MARGARITA Cabo Wabo Tequila, guava, strawberry, mango, fresh sweet and sour \$9.00

BOTTLES & DRAFTS

OFF MENU

Ask your server about our local and seasonal options, which rotate regularly.

DOMESTIC

Draft \$3.50 14oz. | \$4.50 20oz. | Bottle \$3.75
Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Amberbock, Michelob Ultra, O'Doul's N/A

MICROBREW/CRAFT

Draft \$4.00 14oz. | \$5.00 20oz. | Bottle \$4.50
Blue Moon Belgian White, Samuel Adams Boston Lager, Samuel Adams Seasonal

IMPORT – SELECTION VARIES

Draft \$4.50 14oz. | \$5.50 20oz. | Bottle \$4.50
Ask your server for selection.
May include Corona Extra or Corona Light, Heineken or Heineken Light, Stella Artois

HAPPY HOUR

Please ask a server for details.



Houlihan's is one of the few Project ReCORK drop off points in the city, where you can bring your natural wine corks in to be recycled. Join us to keep corks out of landfills.

RE CORK

THE WORD

“HOTTEST HAPPY HOUR”
Alive Magazine
ST. LOUIS, MO

“ONE OF KANSAS CITY'S BEST HAPPY HOURS”
KC Magazine
KANSAS CITY, MO

“MOST CREATIVE APPETIZERS”
Riverfront Times
ST. LOUIS, MO

“READERS' CHOICE FOR FAVORITE MARTINI”
Addison Magazine
DALLAS, TX



LONG ISLAND ICED TEAS

Sailor Jerry Rum, vodka, gin, sweet & sour plus varied ingredients below.
Glass \$7.25 | 1 Liter Pitcher \$8.95

Sailor Jerry is a 92-proof spiced rum named after Norman “Sailor Jerry” Collins, an influential tattoo artist known for his work tattooing sailors. Though higher in proof than most rum, it's surprisingly smooth on the finish.

GEORGIA PEACH Peachtree Schnapps, cranberry

KENTUCKY Jim Beam Bourbon, cranberry

RASPBERRY DeKuyper Razzmatazz, cranberry

TENNESSEE Jack Daniel's Whiskey, cranberry

TEXAS Tequila, triple sec, Coke

TEXAS BEACH Tequila, triple sec, cranberry

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