

## APPS + SHAREABLES

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

**EDAMAME<sup>v</sup>** steamed to order with kosher salt, toasted sesame seeds & shaoxing wine sauce \$4.95

**SOFT BAVARIAN PRETZEL STICKS<sup>v</sup>** 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

**WHITE BEAN & ARTICHOKE HUMMUS<sup>v</sup>** with grilled pita, kalamata olives & basil oil \$7.95

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

**BRUSCHETTA** goat cheese blend, kalamata olives, tuscan toast, field greens \$8.95

**CHICKEN TENDERS** traditional or buffalo style \$8.95

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

**HOULIHAN'S FAMOUS 'SHROOMS<sup>v</sup>** panko crusted and garlic-herb cream cheese stuffed mushrooms with creamy horseradish sauce (7) \$10.50 | (3) \$4.95

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

**CALAMARI** lightly dusted in seasoned flour and fried crisp to order with sriracha, lime, and sesame-ginger soy \$8.95

**CHIPOTLE CHICKEN NACHOS** chili roasted chicken, pepper jack, cheddar and chipotle cheese sauce, jalapenos, tomato, cilantro, guacamole, sour cream, house salsa \$10.95

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

**CHICKEN WINGS** choose thai chile glazed with sesame-ginger sauce or buffalo style with bleu cheese dressing \$9.25

**SLIDERS** your choice of three: Veggie Mini Burger<sup>v</sup>, Pot Roast or Creekstone Farms Black Angus Mini Burger topped with aged cheddar & ranch-style greens\* \$11.00

## FLATBREADS

**ITALIAN SAUSAGE FLATBREAD** marinara, fresh mozzarella and roasted red peppers \$9.95

**MARGHERITA FLATBREAD<sup>v</sup>** roma tomatoes, basil, fresh mozzarella, marinara \$9.95

**WILD MUSHROOM & ARUGULA FLATBREAD<sup>v</sup>** crimini, shiitake & oyster mushrooms, roasted garlic white sauce, blend of cheeses & truffle vinaigrette \$9.95

**BBQ CHICKEN FLATBREAD** red onions, cilantro, pepper jack, romano and cheddar cheese, sour cream drizzle \$9.95

## HANDHELDS

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

**GRILLED SALMON BLT<sup>†</sup>** ancho-honey glazed salmon, texas toast, applewood smoked bacon, lemon pepper mayo, choice of side \$12.95

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

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

**SOUTHWEST GRILLED CHICKEN WRAP<sup>†</sup>** spicy pecans, red peppers, bacon, tortilla straws, pepper jack, garlic ranch, chips & house salsa \$9.95

**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

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

**VEGGIE BURGER<sup>v</sup>** black bean and roasted vegetable patty topped with aged cheddar and ranch-style greens \$10.95

**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.

**QUALITY IN, QUALITY OUT** Serving great food starts with great ingredients. We proudly source ingredients from partners committed to quality, authenticity and practices that work to create a sustainable future. Thanks to our partners like Creekstone Farms (KS), Belgioioso (WI) and Earthbound Farms Organic (CA) for making us look (and taste) so good.

## ENTRÉE SALADS

Add a bowl of homemade soup for \$2.95

**ORGANIC POWER GREENS SALAD WITH GRILLED CHICKEN<sup>†</sup>** toasted almonds, blueberries, blackberries, strawberries, goat cheese, poppyseed dressing, organic baby kale-spinach-chard blend \$13.95 | *without chicken<sup>v</sup> \$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

**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

**HEARTLAND GRILLED CHICKEN SALAD<sup>†</sup>** applewood smoked bacon, sharp aged cheddar, spicy pecans, red peppers, tomatoes, red onions, croutons, garlic ranch \$12.95 | *Also available with breaded chicken tenders.*

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

**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 \$12.95

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

## SEAFOOD

Served with your choice of soup or side salad.

**GRILLED ATLANTIC SALMON\*** (5oz.) sustainably-raised salmon, basted with lemon-dill butter and served with honest gold mashers and choice of vegetable \$15.50

**ALMOND CRUSTED TILAPIA<sup>†</sup>** sustainably-raised tilapia, amaretto beurre blanc, fresh berries, grilled asparagus \$16.95

**PANKO FRIED SHRIMP** (7) with french fries and choice of vegetable, cocktail sauce \$17.50

## PREMIUM BLACK ANGUS STEAKS

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.

All steaks are served with a bowl of our homemade soup or side salad and your choice of two sides (at left). *Add 5 fried shrimp for \$6.95*

### TOP SIRLOIN

9 OZ. TOP SIRLOIN\* \$19.95

### BARREL-CUT FILET MIGNON

The juiciest, center-of-the-center cut filet for optimal flavor.

6 OZ. CENTER-CUT FILET MIGNON\* \$22.50

4 OZ. PETITE CENTER-CUT FILET MIGNON\* \$15.95

### CLASSIC KANSAS CITY STRIP

12 OZ. GRAIN FED KC STRIP\* \$24.95

## MAINS

Served with your choice of soup or side salad.

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

**STUFFED CHICKEN BREAST** crisp, panko-breaded chicken breast stuffed with garlic-herb cream cheese, served with choice of vegetable and honest gold mashers \$17.95

**CRISPY CHICKEN TENDERS** with french fries, choice of vegetable and honey mustard \$14.95

**CHICKEN FETTUCCINE ALFREDO** garlic and herb-marinated grilled chicken over fettuccine in a rich, buttery cream sauce with fontina, provolone and grated romano \$16.25 | without chicken \$13.95

**CHICKEN PARMESAN** herb-crusted, sautéed chicken breast topped with marinara, fontina, provolone and romano cheeses over fettuccine \$15.95

**DOWN HOME ANGUS BEEF POT ROAST** honest gold mashers, homestyle vegetables, crispy fried onions and red wine mushroom gravy \$15.75

**CREEKSTONE FARMS MEATLOAF** black angus beef meatloaf over honest gold mashers, crispy fried onions, red wine mushroom gravy and choice of vegetable \$13.95

**BBQ BABY BACK RIBS** with choice of vegetable and french fries Half Slab \$17.25 | Full Slab \$21.25 | *Add 5 fried shrimp for \$6.95*

**FAJITAS** bell peppers and onions, warm flour tortillas with traditional accompaniments Chicken \$15.95 | Steak or Combo \$16.95

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.

## SIDE SALADS

**HOUSE SALAD** bacon, corn, croutons, choice of bleu cheese or cheddar & ranch or balsamic vinaigrette \$4.25

**CAESAR SALAD** chopped romaine, garlic herb croutons, romano cheese \$4.25

**TUSCAN WHITE BEAN SALAD<sup>v</sup>** goat cheese, tomatoes, balsamic & tuscan toast \$4.25

## HOMEMADE SOUPS

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

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

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

## SIDES | \$3.95

**BROWN RICE WITH PINEAPPLE<sup>v</sup>**

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

**FRENCH FRIES<sup>v</sup>**

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

**FRENCH GREEN BEANS<sup>v</sup>**

**GRILLED ASPARAGUS<sup>v</sup>**

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

**LOADED BAKED POTATO** (after 5pm)



# chop talk

### STORIES FROM THE KITCHEN

#### *Stuffed Chicken Breast = Hammer Time*

*It starts each morning with a hand-trimmed, skinless, boneless chicken breast. We pound it thin with a meat mallet 'til our biceps are basically swollen and awesome. It's loud, but so is the music blaring overhead —the doors aren't open yet. Next, we stuff it with this insane, addicting filling of cream cheese, buttermilk, onion, garlic, parsley, thyme...and a bunch of other tasty stuff. We can't tell you all of our secrets.*

*We season up some flour and dredge the stuffed breast in it, then coat with buttermilk batter and roll it around in panko bread crumbs, which gives it more crunch than the Cap'n. We serve a lot of these gems, so all this prep work takes us awhile and a few pots of coffee.*

*Once open for biz and an order is called back (kitchen speak), we fire up a sauté pan, add a little olive oil and cook 'til GBD (more kitchen slang for 'golden-brown and delicious.')* Top with lemon-dill butter, then serve with fresh veggies and our Yukon gold mashers. For best results, enjoy with a glass or two of chardonnay.

# \$10 wine flights

Choose any 3 wines by the glass

## WHITE WINE

	glass	btl.
<b>RIESLING</b>		
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.
<b>MERLOT</b>		
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

	btl.
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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HOULIHAN'S