



O'TOOLE'S GASTROPUB

SHAREABLES

CHARCUTERIE BOARD (SERVES 2) | \$14.50

Salami, Prosciutto, Capocollo, Bleu Cheese, Humboldt Fog, Manchego, Dijon Mustard, Cornichons and Mini Baguettes

CRUDITE BOARD (SERVES 2) | \$8.50

Market Vegetables, Roasted Red Pepper Hummus and Ranch

SHRIMP COCKTAIL | \$10.75

Baja Shrimp (4), O'Toole's IPA Cocktail Sauce and Grilled Lemon

CRISPY CHICKEN WINGS (6) | \$10

Choice of Barbecue or Classic Buffalo Style Sauce, served with Ranch

GARLIC PARMESAN FRIES vgt | \$6

STEAK FRIES | \$12.50

Steak Tips, Queso Blanco and Chimichurri with Fries

HOUSE GUAC AND CHIPS | \$11.50

Black Beans, Pico de Gallo, Queso and House Blue Corn Tortillas

LGT SLIDERS (3) | \$15

Mini Grass-Fed Burger Patty (Halal) with California Sharp Cheddar, Bacon Jam, Garlic Aioli and Garlic Parmesan Fries

SALADS

ADD TO ANY SALAD:

CHICKEN \$5.50 | GRILLED STEAK \$6.50 | SALMON \$8.50 | SHRIMP \$6.75

RED AND GREEN CAESAR SALAD | \$16.25

Baby Red and Green Romaine, Marinated Cherry Tomatoes, Parmesan, Croutons, and Housemade Caesar Dressing

CHELL'S CRAB AND SHRIMP LOUIE gf | \$21

Butter Leaf Lettuce, Heirloom Tomatoes, Grilled Asparagus, Hard Boiled Egg, Mediterranean Olives, and Creamy Housemade Louie Dressing

GRILLED VEGETABLE SALAD v | \$15.75

Red Wheat Berry, Massaged Kale, Charred Broccolini, Grilled Carrot, Pickled Red Onions, Candied Pecans and Black Pepper Vinaigrette

vgt · VEGETARIAN | v · VEGAN | gf · GLUTEN-FREE

Menu subject to change. Please let your server know of any allergies you may have.

ENTRÉES

vgt · VEGETARIAN | v · VEGAN | gf · GLUTEN-FREE

STEAK SANDWICH | \$19.25

Grass-Fed Tri Tip (Halal), Horseradish Sauce, Arugula, Chimichurri, Bread and Cie Pullman Bread and Fries

CHICKEN MASALA gf | \$18.75

Palisades Ranch Airline Chicken, Jasmine Rice, Pickled Red Onions, Mint and Cilantro Chutney

FISH AND CHIPS | \$18

Crispy Old Bay Potatoes, House Tartar Sauce and Grilled Lemon

GRILLED VEGETABLE RAVIOLI vgt | \$17.75

Creamed Spinach Purée, Roasted Heirloom Cherry Tomatoes, Marinated Mushrooms and Grilled Artichoke

SEARED SALMON gf | \$18.75

Spring Pea Sauce, Fingerling Potatoes, Fried Shallots and Purple Cabbage

TERRAZA WAGYU BURGER | \$18.25

Wagyu Beef Cooked Medium Rare, Roasted Garlic Aioli, Marinated Grilled Tomato, Arugula, Bourbon Bacon Jam and Housemade Truffle Chips

ADD: APPLEWOOD BACON \$2.25 | AVOCADO \$2 | CHEESE \$2

Udi's Gluten-Free Bun Available Upon Request

CAULIFLOWER STEAK v | \$17.50

Confit Cauliflower, Charred Haricot Verts, Mushroom Purée and Chimichurri

DESSERT

HOUSEMADE ICE CREAM BAR vgt | \$5.95

Vanilla Bean Ice Cream, Milk Chocolate

BROWNIE SUNDAE vgt | \$6.50

Dark Chocolate Brownie, Salted Caramel Ice Cream

BEVERAGES

PELLEGRINO, SPARKLING WATER

500 mL · \$4.25 | 1 L · \$7

ACQUA PANNA, STILL WATER

500 mL · \$4.25 | 1 L · \$7

SEASONAL BEVERAGE | \$3.50

REFILLABLE ICED TEA, LEMONADE, OR SOFT DRINK | \$3

COFFEE | \$3

ESPRESSO | \$3.75

DOUBLE ESPRESSO | \$5.75

AMERICANO | \$3.75

CAPPUCCINO | \$5.75

LATTE | \$5.75

FLAVORED LATTE | \$6.25

DAMMAN TEA | \$3

HAPPY HOUR

MONDAY - FRIDAY
5 - 7PM

DRINK SPECIALS

\$1 OFF ALL BEERS

\$2 OFF ALL WINES BY THE GLASS

BITES

SHRIMP COCKTAIL | \$8.50

Baja Shrimp (3), O'Toole's IPA Cocktail Sauce and Grilled Lemon

CRISPY CHICKEN WINGS (6) | \$8

Choice of Barbecue or Classic Buffalo Style Sauce

GARLIC PARMESAN FRIES vgt | \$4.50

CRUDITE BOARD | \$6.50

Market Vegetables, Roasted Red Pepper Hummus and Ranch

TERRAZA CHICKEN COBB gf | \$9.50

Baby Gem Lettuce, Avocado, Bacon, Heirloom Tomatoes,
Red Onions, Watermelon Radish, Hard Boiled Egg, Bleu Cheese
and Roasted Tomato Vinaigrette

FRIDAY · ALL NIGHT! (5 - 9PM)

SLIDER AND BEER COMBO | \$15

Three Cheese Sliders and 12oz Draft Beer

Available at O'Toole's Pub only.

vgt · VEGETARIAN | gf · GLUTEN-FREE