

# O'TOOLE'S GASTROPUB

## SHAREABLES

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**CHARCUTERIE BOARD (SERVES 2) | \$14.50**

Salami, Chorizo, 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

**CRISPY SWEET CHILI BRUSSEL SPROUTS (SERVES 2) vgt | \$8.50**

With Parmesan Cheese

**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

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**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 Flank Steak, 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

## 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*

## WILD MUSHROOM RAGOUT v, gf | \$17.75

Zucchini Noodles, Roasted Heirloom Cherry Tomatoes and Marinated Garden Mushrooms

# 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

## NEW! MOCKTAILS

### LAVENDER HAZE | \$7

Harmonious blend of lavender-infused syrup, fresh lemon juice and seedlip botanical with sparkling water and rosemary sprig.

### SPICY SURFER | \$7

Indulge in the zesty excitement of the perfect balance of hibiscus essence, zesty lemon, coconut, jalapeño and a hint of tantalizing Tajin spice.

