



O'TOOLE'S GASTROPUB

BITES

CHARCUTERIE BOARD (SERVES 2) | \$14.75

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

CRUDITE BOARD (SERVES 2) | \$9.25

Market Vegetables, Roasted Red Pepper Hummus and Ranch

CRISPY SWEET CHILI BRUSSELS SPROUTS (SERVES 2) vgt | \$8.75

With Parmesan Cheese

CARNE ASADA TACOS (3) | \$11.50

Carne Asada, Guacamole, Pico de Gallo, Salsa, Corn Tortilla and Side of Street Corn Salad

CRISPY CHICKEN WINGS (6) | \$10.25

Choice of Barbecue or Classic Buffalo Style, served with Ranch

GARLIC PARMESAN FRIES vgt | \$6.25

STEAK FRIES | \$12.75

Steak Tips, Queso Blanco and Chimichurri with Fries

HOUSE GUAC AND CHIPS | \$11.75

Black Beans, Pico de Gallo, Queso and House Blue Corn Tortilla Chips

LGT SLIDERS (3) | \$15.25

Mini Grass-Fed Burger Patties with California Sharp Cheddar, Bacon Jam, Garlic Aioli and Garlic Parmesan Fries

SALADS

ADD TO ANY SALAD:

CHICKEN \$5.75 | GRILLED STEAK \$6.75 | SALMON \$8.75 | SHRIMP \$7.00

RED AND GREEN CAESAR SALAD | \$16.50

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

CHELL'S CRAB AND SHRIMP LOUIE gf | \$21.25

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

BUTTERNUT SQUASH AND BEET SALAD v, gf | \$17.25

Red Quinoa, Avocado, Spinach, and Grapefruit Dressing

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

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

PLATES

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

STEAK FRITES | \$20.75

Grass-Fed Hanger Steak, Crispy Mushrooms, Green Peppercorn Demi and Garlic French Fries

ROASTED CHICKEN gf | \$19.00

Potato and Parsnip Medley, Citrus Salsa and California Citrus Supreme

FISH AND CHIPS | \$18.50

Crispy Old Bay Potatoes, House Tartar Sauce and Grilled Lemon

SEARED SALMON | \$19.00

Mushroom Risotto, Sautéed Haricot Verts and Lemon Beurre Blanc

BUTTERNUT SQUASH RAVIOLI vgt | \$19.75

Butternut Squash, Brown Butter, Pepitas and Crispy Sage

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

DESSERT

OREO ICE CREAM BAR vgt | \$5.95

BROOKIE vgt | \$6.50

Brownie and Cookie with Vanilla 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