



O'TOOLE'S GASTROPUB

BITES

CHARCUTERIE BOARD (SERVES 2) | \$11.50

Salami, Prosciutto, Capocollo, Pâté, Dijon Mustard and Cornichons, served with Mini Baguettes

CRISPY SWEET CHILI BRUSSEL SPROUTS (SERVES 2) vgt | \$8

With Smoked Almond Crumble and Parmesan Cheese

CHEESE BOARD vgt | \$12.50

Bleu Cheese, Humboldt Fog, Manchego, Fig Jam, Dried and Seasonal Fruit and Nuts, served with Fresh Baguettes and Crackers

FRIED CALAMARI | \$8.50

With Tomato Coulis

CRISPY CHICKEN WINGS (6) | \$9.75

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

GARLIC PARMESAN FRIES vgt | \$5.75

LGT SLIDERS (3) | \$14.50

Mini Cheeseburgers with California Cheddar, Bacon, Terraza Special Sauce and Garlic Parmesan Fries

ZUCCHINI AND PORTOBELLO MUSHROOM FRIES vgt | \$8.50

With Herb Aioli

SALADS

RED AND GREEN CAESAR SALAD | \$15.75

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

CHELL'S CRAB AND SHRIMP LOUIE gf | \$20.50

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

TERRAZA COBB gf | \$16.75

Baby Gem Lettuce, Avocado, Bacon, Heirloom Tomatoes, Red Onions, Golden Raisins, Hard Boiled Egg, Bleu Cheese and Pumpkin Goddess Dressing

ADD TO ANY SALAD:

CHICKEN \$5.25 | GRILLED STEAK \$6.25 | BLACK COD \$8.25 | SHRIMP \$6.50

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

Grilled Hanger Steak, Crispy Mushrooms, Green Peppercorn Demi and Garlic French Fries

FISH AND CHIPS | \$17.85

Housemade Potatoes, Tartar Sauce and Grilled Lemon

SEAFOOD POT PIE | \$15.50

Potatoes, Carrots, Celery, Mushroom and Peas

PAN SEARED LOCAL HALIBUT gf | \$18.75

Carrot Noodles, Fava Bean Purée and Lemon Beurre Blanc

BUTTERNUT SQUASH RAVIOLI vgt | \$17

Crispy Sage, Brown Butter and Parmesan

MEDITERRANEAN EGGPLANT v | \$16.50

Couscous, Sumac Onions and Cucumber Vegan Yogurt Sauce

TERRAZA WAGYU BURGER | \$17.75

Premium Beef Cooked Medium Rare, Roasted Garlic Aioli, Marinated Grilled Tomato, Arugula and Housemade Truffle Chips

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

Udi's Gluten-Free Bun Available Upon Request

DESSERT

OAT PORTER FLOAT v | \$8.00

Vegan Oat Ice Cream, Maui Coconut Hiwa Porter Beer and Cocoa Nib Tuile

ICE CREAM SANDWICHES DIPPED IN CHOCOLATE vgt | \$8.00

Choose Your Flavor:

- Mint Chocolate Chip | Dark Chocolate Cookie, Dark Chocolate Dip and Oreo Crumbs
- Peanut Butter and Jelly | Peanut Butter Cookie, Strawberry Ice Cream, White Chocolate Dip and Sprinkles
- Salted Caramel | Snickerdoodle Cookie, White Chocolate Dip and Dulcey Pearls
- Vanilla Bean | Chocolate Chip Cookie, Dark Chocolate Dip and Mini Chocolate Chips

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

FRIED CALAMARI | \$7

With Tomato Coulis

CRISPY CHICKEN WINGS (6) | \$7.50

Choice of Barbecue or Classic Buffalo Style Sauce

GARLIC PARMESAN FRIES vgt | \$4

CRISPY SWEET CHILI BRUSSEL SPROUTS vgt | \$6

With Smoked Almond Crumbles and Parmesan Cheese

TERRAZA CHICKEN COBB gf | \$9

Baby Gem Lettuce, Avocado, Bacon, Golden Raisins, Hard-Boiled Egg,
Red Onion, Tomatoes, Bleu Cheese and Pumpkin Goddess Dressing

FRIDAY · ALL NIGHT! (5 - 9PM)

SLIDER AND BEER COMBO | \$14.50

Three Cheese Sliders and 12oz Draft Beer

Available at O'Toole's Pub only.

vgt · VEGETARIAN | gf · GLUTEN-FREE