

OTooles Way

518 W 30th St., New York City, NY 10001 · +16465585706 · Updated: Jan 14, 2026

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IRISH BREAD SERVICE 2

HOUSE CHIPS

\$14.00

irish cheddar onion dip

HOUSE-MADE SODA BREAD

\$13.00

whipped marmite butter

SMALL PLATES 8

RED PEPPER HUMMUS

\$16.00

market vegetable crudités

IRISH CHEESE PLATE

\$24.00

irish cheddar - cashel bleu - gubbeen - crackers - quince - fig - pear

ESPRESSO RUBBED CHICKEN WINGS

\$15.00

buffalo or bourbon bbq - bleu cheese dressing - crudités

DEVILS ON HORSEBACK

\$12.00

dates - goat cheese - bacon - port reduction

IRISH NACHOS

\$15.00

house chips - cheese sauce - bacon - pickled fresnos - sour cream - scallions

SAUSAGE ROLL

\$16.00

hand rolled spiced irish sausage - puff pastry - hp sauce

TABLE-SIDE STEAK TARTARE

\$26.00

egg yolk - crostini

SIRLOIN STEAK ON TOAST

\$48.00

14oz ny strip - grilled, sliced - crostini - thumbit sauce

SOUPS AND SALADS 5

NYC BURRATA SALAD

\$18.00

heirloom tomato - olive oil - aged balsamic - basil

TRADITIONAL COBB

\$18.00

bleu cheese - egg - avocado - bacon - mkt greens - red wine vinaigrette

KALE CAESAR	\$19.00
parmesan - croutons - charred lime - caesar dressing	
PUB SALAD	\$16.00
market veggies - sherry vinaigrette	
THE HIGH LINE	\$18.00
quinoa - hummus - dried cranberry - broccoli - toasted almonds - carrot - maple dressing	

BAR PIES 4

PROSCIUTTO	\$22.00
goat cheese - arugula - hot honey	
GARDEN SQUASH	\$20.00
mozzarella - pepita pesto - parmesan	
MARGHERITA	\$18.00
tomato - mozzarella - basil	
TIER OF ALL THREE	\$58.00

SANDWICHES AND BURGERS 4

O'TOOLE'S BURGER	\$25.00
american cheese - caramelized onions - burger sauce - b+b pickles - brioche bun	
"DANGEROUS DAVE'S" DUBLIN DIP	\$34.00
shaved prime rib - irish cheddar - caramelized onions - horseradish - ciabatta - "with its own gravy"	
CHICKEN CHOICE OF FRIED OR GRILLED	\$22.00
pickled fresno - hot honey - slaw - remoulade - brioche bun	
HAM + CHEESE TOASTIE	\$23.00
house cured & carved ham - coleslaw - irish cheddar - toasted brioche	

FOR THE TABLE 4

FRIES	AVAILABLE OPTIONS
	\$10.00
	parmesan & truffle oil: \$2.00
	dirty them: \$5.00
ZUCCHINI	\$10.00
lemon - parmesan	
GRILLED ASPARAGUS	\$15.00
COLCANNON	\$10.00
irish mashed potatoes	

LARGE PLATES 10

FILLET OF SALMON	\$30.00
salsa rosa - arugula - charred lime	
PROPER FISH AND CHIPS	\$30.00
guinness battered cod - crushed peas - tartar - salt and vinegar	
GRILLED AHI TUNA	\$30.00
roasted tomato - black olive dressing	
MUSSELS AND FRIES	\$28.00
irish cider - garlic - cream - lemon - parsley	
SUMMER SQUASH AND CAULIFLOWER CURRY	\$26.00
aromatic couscous	
"POTATO PASTA" RAVIOLI	\$24.00
spinach + goat cheese - peas - parmesan - truffle oil	
BRICK CHICKEN	\$28.00
buttermilk caesar slaw - charred lemon - fries	
SHORT RIB COTTAGE PIE	\$30.00
colcannon - irish cheddar	
BERKSHIRE PORK CHOP	\$32.00
charred carrots - carrot top chimichurri - apple cider and bourbon reduction	
STEAK FRITES	\$48.00
14oz prime ny strip - espresso rub - watercress - truffle butter - roasted garlic - fries	

COCKTAILS 6

WET THE TEA	\$19.00
grey goose vodka - yuzu - honey - lavender - lemon - blue cornflower	
BOOTLEGGER	\$19.00
ghost tequila - milagro blanco tequila - hibiscus - rocky's botanical - lime - rose salt	
RATTLIN' BOG	\$19.00
illegal mezcal - chinola passion fruit - agave - turmeric	
BIG TICKET	\$19.00
milagro tequila - chinola mango - lime - tajin	
MORNIN' DEW	\$19.00
hendrick's gin - cucumber - lemon - elderflower liqueur	
HIGH LINE JULEP	\$19.00
great jones bourbon - honey - mint - lemon - peach bitters - ginger beer	

SPRITZ MENU 4

APEROL	\$18.00
aperol - la gioiosa prosecco - seltzer	
SARACCO	\$18.00
saracco moscato d'asti - alb vodka - lemon - seltzer	
ROSÉ	\$18.00
ruggeri rosé prosecco - gin - grapefruit soda - elderflower	
PIMMS CUP	\$18.00
cucumber - mint - lemon - ginger beer	
OLD FASHIONEDS 4	
ANGELS ENVY	\$21.00
cherry bitters - demerara	
PATRON REPOSADO	\$21.00
grapefruit - agave	
MICHTER'S RYE	\$21.00
black walnut and peach bitters	
HUDSON BRIGHT LIGHTS BIG CITY BOURBON	\$21.00
orange bitters	
CLASSICS - THE O'TOOLE'S WAY 5	
MANHATTAN	\$19.00
makers mark bourbon	
NEGRONI	\$18.00
tanqueray	
ESPRESSO MARTINI	\$19.00
albany vodka - cold brew - faretti coffee liqueur	
IRISH ESPRESSO MARTINI	\$19.00
jameson whiskey - faretti coffee liqueur - cold brew	
TRADITIONAL IRISH COFFEE	\$15.00
bushmill's irish whiskey - coffee cream available iced or hot or try something a lil' fancy:	
LIE-BATIONS 3	
ST AGRESTIS PHONY NEGRONI	\$15.00
AMALFI SPRITZ	\$16.00
lyre's classico grande sparkling and italian spritz aperitif	

SOBER WATER**\$10.00**

cucumber-mint-lime soda pineapple-ginger fizz hibiscus lemonade

BEER - DRAUGHT 8**GUINNESS****\$11.00**

stout - ireland 4.2% (20oz)

STELLA ARTOIS**\$10.00**

lager - belgium 4.8%

SAM ADAMS SEASONAL**\$10.00****BLUE POINT TOASTED****\$10.00**

lager - long island 5.5%

MODELO**\$10.00**

lager - mexico 4.4%

KONA BIG WAVE**\$10.00**

golden ale - hawaii 4.4%

MONTAUK JUICY**\$11.00**

ipa - ny 6.8%

CONEY ISLAND MERMAN**\$10.00**

ipa - ny 5.8%

BEER - BOTTLES & CANS 13**AMSTEL LIGHT****\$8.00**

light lager - netherlands 3.5%

BUDWEISER**\$8.00**

lager - st. louis, mo 5%

BUD LIGHT**\$8.00**

light lager - st. louis, mo 4.2%

CORONA**\$8.00**

lager - mexico 4.6%

CONEY ISLAND MERMAID**\$8.00**

pilsner - ny 5.2%

HEINEKEN**\$8.00**

pale lager - netherlands 5%

MICHELOB ULTRA**\$8.00**

light lager - st. louis, mo 4.2%

MAGNERS	\$9.00
hard cider - ireland 4.5%	
NUTRL	\$12.00
vodka seltzer - seasonal flavors	
SUN CRUISER	\$12.00
vodka iced tea	
SURFSIDE	\$12.00
vodka and lemonade	
HEINEKEN 0.0	\$8.00
non-alc - netherlands .05%	
GUINNESS ZERO	\$9.00
non-alc - ireland .05% (20oz)	

WINES BY THE GLASS - SPARKLING ²

PROSECCO	AVAILABLE OPTIONS
la gioiosa - italy	5oz: \$14.00
	8oz: \$22.00
	bottle: \$56.00

ROSÉ PROSECCO	AVAILABLE OPTIONS
	5oz: \$15.00
	8oz: \$24.00
	bottle: \$60.00

WINES BY THE GLASS - ROSÉ ¹

CHÂTEAU MARIS	AVAILABLE OPTIONS
france (organic)	5oz: \$16.00
	8oz: \$26.00
	bottle: \$64.00

WINES BY THE GLASS - WHITE ⁴

PINOT GRIGIO	AVAILABLE OPTIONS
castello di gabbiano - italy	5oz: \$15.00
	8oz: \$24.00
	bottle: \$60.00

SAUVIGNON BLANC	AVAILABLE OPTIONS
paul buisse - france	5oz: \$16.00
	8oz: \$26.00
	bottle: \$64.00

CHARDONNAY

potel - france

AVAILABLE OPTIONS

5oz: \$18.00

8oz: \$29.00

bottle: \$72.00

MOSCATO D'ASTI

saracco - italy

AVAILABLE OPTIONS

5oz: \$17.00

8oz: \$27.00

bottle: \$65.00

WINES BY THE GLASS - RED 4

PINOT NOIR

boen - california

AVAILABLE OPTIONS

5oz: \$17.00

8oz: \$27.00

bottle: \$68.00

MALBEC

finca el origen reserva estate - argentina

AVAILABLE OPTIONS

5oz: \$16.00

8oz: \$26.00

bottle: \$64.00

SUPER TUSCAN

villa puccini - italy

AVAILABLE OPTIONS

5oz: \$17.00

8oz: \$27.00

bottle: \$68.00

CABERNET SAUVIGNON

juggernaut hillside - california

AVAILABLE OPTIONS

5oz: \$19.00

8oz: \$30.00

bottle: \$76.00

WINES BY THE BOTTLE - SPARKLING 2

CHAMPAGNE

cremant d'alsace brut: lucien albrecht - france

\$68.00

CHAMPAGNE

moët & chandon brut imperial nv - france

\$185.00

WINES BY THE BOTTLE - WHITE 5

PINOT GRIGIO

terlato - italy

\$65.00

SAUVIGNON BLANC

white haven - new zealand

\$65.00

ALBARIÑO

burgans - spain

\$55.00

SANCERRE	\$70.00
mason chavet - france	
CHARDONNAY	\$60.00
anthony road *unoaked - ny	

WINES BY THE BOTTLE - RED 6

PINOT NOIR	\$80.00
annie aime - willamette valley	
CHIANTI CLASSICO	\$65.00
collazzi bastioni - italy	
SUPER TUSCAN	\$65.00
brancaia - italy	
RED BLEND	\$95.00
leviathan - california	
CABERNET SAUVIGNON	\$165.00
jordan - alexander valley	
CABERNET SAUVIGNON	\$195.00
silver oak - alexander valley	

DRINK YOUR DESSERT 5

GREEN STREET HOOLIGAN	\$19.00
pistachio liqueur - alb vodka - coffee cream - vanilla *dairy allergy	
CHOCOLATE MARTINI	\$19.00
alb vodka - bailey's chocolate liqueur - demerara *dairy allergy	
ESPRESSO MARTINI	\$19.00
albany vodka - cold brew - faretti coffee liqueur	
IRISH ESPRESSO MARTINI	\$19.00
jameson whiskey - faretti coffee liqueur - cold brew	

ask about our whiskey selection

MORNING THINGS 9

HANGOVER SHORT RIB COTTAGE PIE	\$30.00
colcannon - irish cheddar	
EGG PLATTER	\$18.00
two eggs any style - home fries - toasted sourdough - bacon	

IRISH BREAKFAST ROLL **\$22.00**

bacon - sausage - fried eggs - hp sauce

CHICKEN AND WAFFLE **\$22.00**

hot honey - marmite butter

'THE SAND HOG BREAKFAST' **\$34.00**

espresso rubbed grilled skirt steak - breakfast potatoes - grilled tomato - fried eggs - bt sauce

AVOCADO TOAST **AVAILABLE OPTIONS**

smashed avocado - grilled sourdough - charred lime

\$14.00

add egg: \$4.00

EGGS BLACKSTONE **\$14.00**

poached eggs - toasted sourdough - bacon - grilled tomato - hollandaise

BRIOCHE FRENCH TOAST **\$18.00**

honey crisp apple & cinnamon syrup - calvados whipped cream cheese

SMOKED SALMON **\$24.00**

guinness brown soda bread - salted butter - capers - lemon crème fraîche

SALADS 4

TRADITIONAL COBB **\$18.00**

bleu cheese - egg - avocado - bacon - mkt greens - red wine vinaigrette

KALE CAESAR **\$19.00**

parmesan - charred lime - croutons - caesar dressing

PUB SALAD **\$16.00**

market veggies - sherry vinaigrette

THE HIGH LINE **\$18.00**

quinoa - hummus - dried cranberry - broccoli - toasted almonds - carrot - maple dressing

BRUNCH 'TOOLE-BOX 4

PROPER IRISH COFFEE **\$15.00**

bushmill's irish whiskey - coffee cream ...or try something a lil' fancy:

MIMOSA **\$14.00**

choose your flavor: pineapple - orange - peach bellini

BLOODY MARY **\$17.00**

vodka - house mix - tajin

IRISH ESPRESSO MARTINI **\$19.00**

jameson irish whiskey - faretti coffee liqueur - cold brew

SANDWICHES 4

O'TOOLE'S BURGER

american cheese - caramelized onions - burger sauce - b+b pickles - toasted brioche

AVAILABLE OPTIONS

\$24.00

add egg: \$3.00

add bacon: \$4.00

"DANGEROUS DAVE'S" DUBLIN DIP

\$32.00

shaved prime rib - irish cheddar - caramelized onions - horseradish - ciabatta - "with its own gravy"

FRIED OR GRILLED CHICKEN

\$22.00

pickled fresno - hot honey - slaw - remoulade - brioche bun

HAM AND CHEESE TOASTIE

\$23.00

house cured & carved - irish cheddar - coleslaw - toasted brioche

BRUNCH ²

"I DON'T KNOW"

\$10.00

pancakes, berries, maple syrup

"I DON'T CARE"

\$10.00

scrambled eggs, tater tots, bacon

LUNCH + DINNER ⁴

"I'M NOT HUNGRY"

\$10.00

chicken fingers

"I DON'T WANT THAT"

\$10.00

grilled cheese

"WHATEVER"

\$10.00

cheeseburger

"FINE"

\$10.00

mac + cheese

PUDDINGS ³

BROWN BUTTER CHOCOLATE CHIP COOKIE SKILLET

\$13.00

vanilla ice cream - jameson whiskey salted caramel

DANGEROUS DAVE'S KEY LIME PIE

\$10.00

toasted coconut - chantilly cream

PAVLOVA

\$10.00

mixed berries - vanilla cream

AFTER DINNER DRINKS ⁴

ESPRESSO MARTINI	\$19.00
albany vodka - faretti coffee liqueur - cold brew	
IRISH COFFEE	\$15.00
hot or iced - bushmill's irish whiskey - coffee cream	
CHOCOLATE MARTINI	\$19.00
alb vodka - bailey's chocolate liqueur - demerara *dairy allergy	
GREEN STREET HOOLIGAN	\$19.00
pistachio liqueur - alb vodka - coffee cream - vanilla	

COFFEE AND TEA ⁵

COFFEE	\$5.00
decaf available	
ASSORTED TEAS	\$4.00
ESPRESSO	AVAILABLE OPTIONS
	\$5.00
	double: \$1.00
CAPPUCCINO	\$6.00
LATTE	\$6.00