

STARTERS

OUR AWARD WINNING WINGS

BUFFALO, SPICY, EXTRA SPICY, IRISH GHOST, BBQ, CHIPOTLE BBQ, MAPLE BOURBON BBQ, GARLIC GINGER OR GARLIC PARMESAN.
10 - \$10 20 - \$19 30 - \$27 50 - \$44

CHICKEN FINGERS OR SAUCY FINGERS

BREADED CHICKEN FINGERS SERVED PLAIN OR TOSSED IN YOUR FAVORITE WING SAUCE WITH CHOICE OF DIPPING SAUCE - \$8

BAKED GOAT CHEESE

BAKED IN TOMATO BASIL SAUCE AND SERVED WITH GARLIC BREAD POINTS - \$9

REUBEN EGG ROLLS

CORNERED BEEF, KRAUT, SWISS, SPICY BEER MUSTARD, CARAWAY SEEDS, 1000 ISLAND DRESSING - \$9

IRISH NACHOS

FRENCH FRIES, MELTED CHEESE, BACON & SCALLIONS. SERVED WITH SOUR CREAM - \$9

NACHOS

TORTILLA CHIPS TOPPED WITH CHOICE OF REFRIGERATED BEANS OR CHILI, CHEESE, TOMATOES, SCALLIONS, JALAPEÑOS, SOUR CREAM AND SALSA - \$9

ADD SMOKED PULLED PORK, BBQ BRISKET OR CHICKEN + \$3

MUSSELS

GARLIC, WHITE WINE & SHALLOTS. SERVED WITH GARLIC BREAD - \$11

HUMMUS PLATTER

TRADITIONAL HUMMUS, HUMMUS OF THE DAY, VEGGIES & PITA - \$9

CHIPS & GUACAMOLE

HOUSE MADE SALSA, WARM TORTILLA CHIPS - \$9

WARM PRETZEL TRIO

BEER CHEESE FONDUE, GUINNESS HONEY MUSTARD & SPICY BEER MUSTARD - \$8

BBQ BRISKET QUESADILLA

BRAISED BBQ BRISKET, RED ONION, FOUR CHEESE BLEND, LIME CILANTRO CREMA - \$10

SPINACH ARTICHOKE DIP

WITH WARM TORTILLA CHIPS & SALSA - \$9

MEDITERRANEAN FLATBREAD

CHICKEN, ARTICHOKE, TOMATO, KALAMATA OLIVES, FOUR CHEESE BLEND, PARMESAN, CAESAR DRIZZLE - \$10

BBQ CHICKEN FLATBREAD

CHICKEN, PICKLED RED ONION, CILANTRO, FOUR CHEESE BLEND, BBQ DRIZZLE - \$10

WHITE TRUFFLE POTATO CHIPS

HOUSE MADE POTATO CHIPS DRIZZLED WITH TRUFFLE OIL, SEA SALT & WARM GORGONZOLA CHEESE SAUCE - \$9

APPETIZER COMBO

WINGS, CHICKEN FINGERS, IRISH NACHOS & SOFT PRETZELS*. SERVED WITH RANCH, HONEY MUSTARD, BEER CHEESE FONDUE & SOUR CREAM ON THE SIDE - \$16
*NO SUBSTITUTIONS

The Illinois Department of Public Health advises that eating raw undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems.



TACOS

TWO CORN OR FLOUR TACOS SERVED WITH BLACK BEANS AND RICE

PORK CARNITAS - SALSA VERDE, CILANTRO, ONION - \$10

STEAK - PICKLED RED ONION, CILANTRO, CHIPOTLE AIOLI - \$14

ANCHO CHILI GRILLED FISH - BAJA SLAW, PICO DE GALLO, LIME CILANTRO CREMA - \$12

CORONA BEER BATTERED FISH - BAJA SLAW, PICO DE GALLO, CHIPOTLE AIOLI - \$12

IPA CHICKEN - QUESO FRESCO, LETTUCE, PICO DE GALLO, LIME CILANTRO CREMA - \$10

VEGGIE - AVOCADO, CORN RELISH, BLACK BEANS, BAJA SLAW, PICO DE GALLO - \$10

ENTRÉES

PUB FISH AND CHIPS - HAND FLOURED COD, TARTAR SAUCE & MALT VINEGAR - \$14

NEW YORK STRIP - 12oz CHOICE NY STRIP TOPPED WITH SHALLOT HERB BUTTER.

SERVED WITH MASHED POTATOES AND VEGGIES - \$20

BAYOU MAC & CHEESE - CAVATAPPI PASTA, IPA BRAISED CHICKEN, ANDOUILLE SAUSAGE, PEAS & MUSHROOMS IN A FOUR CHEESE SAUCE - \$13

CHICKEN & BROCCOLI ALFREDO - PENNE PASTA WITH CHICKEN AND BROCCOLI.

SERVED WITH GARLIC BREAD - \$13

MEATLOAF - STOUT BEEF GRAVY, ONION STRAWS, MASHED POTATOES - \$13

TILAPIA PICATTA - LEMON BUTTER SAUCE, MASHED POTATOES, VEGGIES - \$14

BAY OF FUNDY GRILLED SALMON - BLACKENED OR BBQ, MASHED POTATOES, VEGGIES - \$16

SHEPHERD'S PIE - SLOW COOKED BEEF AND VEGGIES TOPPED WITH MASHED POTATOES - \$12

BBY BACK RIBS - HOUSE SMOKED AND SMOTHERED IN CHICAGO STYLE BBQ SAUCE.

SERVED WITH FRENCH FRIES. **FULL SLAB** - \$24 **HALF SLAB** - \$13

SMOKED MEAT PLATTER - HOUSE SMOKED BRISKET, HALF SLAB OF RIBS, ANDOUILLE SAUSAGE, SERVED WITH MAC & CHEESE AND CLASSIC COLESLAW - \$25

GREENS & WRAPS

ALL WRAPS ARE SERVED WITH CHOICE OF SIDE. PREMIUM SIDES ADD \$2. STARTER GARDEN SALAD OR CAESAR - \$5

MICHIGAN AVENUE

GRILLED CHICKEN, GOAT CHEESE, AVOCADO, CRAISINS, CORN, ALMONDS, TOMATO, CROUTONS & CITRUS VINAIGRETTE
STARTER - \$9 **ENTRÉE** - \$12.5 **WRAP** - \$9.5

CHICKEN CAESAR

GRILLED CHICKEN, CROUTONS, SHAVED PARMESAN
STARTER - \$9 **ENTRÉE** - \$12 **WRAP** - \$9.5
SUB SALMON - ADD \$5.

CLASSIC COBB

GRILLED CHICKEN, TOMATO, BACON, BLEU CHEESE, AVOCADO, HARD BOILED EGG & CROUTONS
STARTER - \$9 **ENTRÉE** - \$12 **WRAP** - \$9.5

GREEK PUB SALAD

ROMAINE, FETA CHEESE, ARTICHOKE HEARTS, TOMATO, CROUTONS, KALAMATA OLIVES, RED ONION, GRILLED CHICKEN, GREEK VINAIGRETTE
STARTER - \$9 **ENTRÉE** - \$12 **WRAP** - \$9.5

HOUSE MADE DRESSINGS:

RANCH, BLEU CHEESE, HONEY MUSTARD, SOUTHWEST RANCH, BALSAMIC VINAIGRETTE, CAESAR, POPPYSEED, GREEK VINAIGRETTE, CITRUS VINAIGRETTE, 1000 ISLAND AND OIL & VINEGAR.

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BURGERS, ETC.

ANGUS BEEF, CHICKEN BREAST, BLACK BEAN OR TURKEY BURGER SERVED WITH CHOICE OF SIDE. PREMIUM SIDES +\$2

O'TOOLE'S ORIGINAL

LETTUCE, TOMATO, ONION, PICKLE, MAYO, MUSTARD & CHOICE OF CHEESE - \$9.5

PATTY MELT

GRILLED RYE BREAD, GRILLED ONIONS AND AMERICAN CHEESE - \$10

HANGOVER BURGER

BACON, IRISH CHEDDAR, FRIED EGG, SRIRACHA AIOLI - \$11.50

ORGANIC BISON BURGER

BLACK WING ORGANIC BISON, BOURSIN CHEESE, PICKLED RED ONIONS, FIELD GREENS, TOMATOES AND GARLIC AIOLI - \$14

BLACK AND BLEU

SPICY CAJUN SEASONING, BLEU CHEESE, ONION STRAWS - \$10

STREETERVILLE

SWISS, SAUTÉED ONIONS AND MUSHROOMS - \$10.50

LITTLE TIMMY

IRISH CHEDDAR, JACK, MOZZARELLA, SWISS, BACON, ONION STRAWS, BBQ SAUCE, LETTUCE, TOMATO & RED ONION. SERVED WITH IRISH NACHOS - \$15

BIG TIMMY CHALLENGE

ARE YOU WILLING TO ACCEPT THE CHALLENGE OF THE "BIG TIMMY"? TWO 1/2 LB. BURGER PATTIES, IRISH CHEDDAR, JACK, MOZZARELLA, SWISS, BACON, ONION STRAWS, BBQ SAUCE, LETTUCE, TOMATO & RED ONION PILED HIGH & SERVED WITH IRISH NACHOS

FINISH IT ALL AND WIN AN O'TOOLE'S T-SHIRT! - \$22

BYO BURGER

SERVED WITH CHOICE OF SIDE. PREMIUM SIDES +\$2

CHOOSE A BURGER (STARTING AT \$9.50)

ANGUS BEEF, CHICKEN BREAST, ORGANIC TURKEY BURGER, BLACK BEAN BURGER, ORGANIC BISON (-\$4)

CHOOSE A CHEESE

IRISH CHEDDAR, AMERICAN, JACK, SWISS, MOZZARELLA, CRUMBLED BLEU CHEESE, BOURSIN (\$.50), GOAT CHEESE (\$.50), FETA (\$.50)

CHOOSE UP TO 4 TOPPINGS

LETTUCE, TOMATO, RED ONION, PICKLE, SAUTÉED ONION, ONION STRAWS, JALAPEÑOS
PREMIUM TOPPINGS (\$1.00): SMOKED BACON, CHILI, AVOCADO, GUACAMOLE, FRIED EGG, SAUTÉED MUSHROOM

CHOOSE A SAUCE

MAYO, MUSTARD, BBQ, CHIPOTLE BBQ, CHIPOTLE AIOLI, JALAPEÑO MAYO, HONEY MUSTARD, SALSA, SRIRACHA AIOLI, 1000 ISLAND, WING SAUCE, BEER CHEESE FONDUE

BUN

BRIOCHE, WHOLE WHEAT, THICK EGG BREAD, RYE BREAD, CIABATTA (\$.75), PRETZEL BUN (\$.75), GLUTEN FREE BUN (\$2)

SOUPS & SIDES FRIES, ETC.

SOUPS AND CHILI

FRENCH ONION, SOUP OF THE DAY, TWICE BAKED POTATO, CHICKEN MEXICALI OR O'TOOLE'S CHILI
CUP - \$3.5 BOWL - \$5

SIDE DISHES

FRENCH FRIES - \$3 • TATER TOTS - \$3
CUP OF SOUP \$3.5 • CUP OF CHILI - \$3.5
BLEU CHEESE SLAW - \$3 • CLASSIC SLAW - \$3
HOUSE MADE POTATO CHIPS - \$3
SMALL SALAD - \$3 • MASHED POTATOES - \$3
BLACK BEANS & RICE - \$3
STEAMED BROCCOLI - \$3 • FRESH VEGGIE - \$3

PREMIUM SIDES

GARLIC PARMESAN FRIES - \$4
TRUFFLE FRIES - \$4
SEA SALT & FRESH HERB FRIES - \$4
MAC & CHEESE - \$4
BOWL OF SOUP OR CHILI - \$5

BUCKET OF FRIES - \$6

BUCKET OF TATER TOTS - \$6.5

BUCKET OF HOUSE MADE

POTATO CHIPS - \$5

CHOOSE 3 DIPPING SAUCES:

SAUCES:
SRIRACHA AIOLI • JALAPEÑO MAYO
GUINNESS HONEY MUSTARD • BEER
CHEESE FONDUE • STOUT BEEF GRAVY
CHIPOTLE BBQ • RANCH • SOUTHWEST
RANCH • 1000 ISLAND • CHIPOTLE AIOLI

WING SAUCES:

BUFFALO • SPICY • GARLIC PARMESAN
EXTRA SPICY • IRISH GHOST • BBQ
MAPLE BOURBON BBQ • GARLIC
GINGER

SANDWICHES

SERVED WITH CHOICE OF SIDE. PREMIUM SIDES +\$2

CLASSIC REUBEN

CORNERED BEEF, SWISS, SAUERKRAUT & 1000 ISLAND ON GRILLED RYE BREAD - \$10

BAHN MI

GARLIC GINGER PULLED PORK & CHICKEN, CARROTS, CUCUMBER, FRESH JALAPEÑO, CILANTRO, PICKLED RED ONION & SRIRACHA AIOLI - \$12

BBQ BRISKET SANDWICH

BBQ BRISKET TOPPED WITH BAJA SLAW AND SPICY PICKLES ON TOASTED CIABATTA - \$12

PULLED PORK SANDWICH

HOUSE SMOKED PULLED PORK, CAROLINA BBQ SAUCE AND ONION STRAWS - \$9

FRENCH DIP

HOUSE ROASTED BEEF AND MOZZARELLA WITH AU JUS FOR DIPPING - \$10

PRESSED CUBAN SANDWICH

HAM, PULLED PORK, SWISS, PICKLE, MAYO & MUSTARD ON GRILLED FRENCH BREAD - \$10

BLACKENED TILAPIA SANDWICH

WITH LETTUCE, TOMATO, ONION & CHIPOTLE AIOLI ON TOASTED FRENCH BREAD - \$10

STEAK SANDWICH

GRILLED 7oz SIRLOIN, MOZZARELLA, LETTUCE, TOMATO, ONION, HOUSE MADE DIJON STEAK SAUCE - \$14

JR. TURKEY CLUB

HOUSE SMOKED TURKEY BREAST, BACON, LETTUCE, TOMATO, MAYO - \$9.5

VEGGIE SANDWICH

HUMMUS, CUCUMBER, MIXED GREENS, PICKLED RED ONION, TOMATO AND FETA ON TOASTED CIABATTA - \$9

BEYOND BLT

BACON, LETTUCE, TOMATO, FRIED EGG & JALAPEÑO MAYO ON TOASTED CIABATTA - \$9

INFO

HOURS OF OPERATION:

Sunday & Monday: 11:00AM - 12:00AM

Tuesday-Thursday: 11:00AM - 1:00AM

Friday & Saturday: 11:00AM - 2:00AM

PRIVATE EVENTS:

For information about reserving an area, please contact Ryan Krueger at ryan@timothytooles.com.

ADDITIONAL INFO:

Prices are subject to change without notice.
18% gratuity may be added to parties.
\$2 split plate charge.
Not responsible for lost or stolen items.
Maximum 3 separate checks per table.

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