

7244 West Madison Street
Forest Park, IL - (708) 366-6667
Open Daily at 11am
osullivansfp.com
@osullivansfp

HISTORY OF O'SULLIVAN'S

An 1890s Road House, the building at 7244 West Madison street has been home to O'Sullivan's Public House since 2003. Prior to being remodeled, the building housed the Park Lounge and the Lee Choi restaurant. Many Forest Park residents fondly remember the dance floor and organ that were located near the front of the old Park Lounge. Prior to the Park Lounge, the bar has been known as The Two Bills Pub and Marengo Tavern aka "Marengo Tap".

During the remodeling the copper ceiling, which had been painted over, was discovered under a drop ceiling. Each section of the ceiling had to be removed, the paint stripped and the copper cleaned, prior to being reinstalled. In addition, the copper walls were restored to their original condition. The floor is also the original terrazzo tile that was installed in the 1890s. The stained glass skylight covers a former dumbwaiter, which allowed food prepared in the upstairs kitchen to be sent and served at the bar. The foot-rest of the bar is a former fireman's pole from a Chicago fire station. The wooden tables and chairs were purchased from *The Berghoff* restaurant when they closed their downtown location. In 2010, a retractable roof was added to the beer garden and further upgraded in 2017, allowing the space to be used year round.

In 1987, Dan, Paul and Matt Sullivan opened the original O'Sullivan's Public House on Circle Avenue in Forest Park. They sold the business in 1998. Matt Sullivan, Jim and Dan Watts opened the current location in 2003. O'Sullivan's takes pride in our great food and drink, loyal customers, and friendly staff. We welcome you and invite you to come back often.



O'SULLIVAN'S PUBLIC HOUSE

Appetizers

GUACAMOLE AND SALSA\$10.95 Homemade Guacamole & Salsa served with Homemade Tortilla Chips	MOZZARELLA STICKS
SHRIMP CEVICHE	JALAPEÑO POPPERS
MEDITERRANNEAN HUMMUS	POTATO SKINS
CRAB CAKES	LOADED FRENCH FRIES OR TOTS\$11.95 Topped with Melted Cheese, Bacon and Scallions and served with side of Ranch
SPINACH ARTICHOKE DIP\$12.95 Topped with Melted Cheese and served with Grilled Pita	CHICKEN TENDERS & FRIES
MINI BURGER SLIDERS \$13.95 Four Mini Burgers with American Cheese and Pickles on Mini Brioche buns served with your Choice of Side FILET SLIDERS \$18.95	FESTIVAL NACHOS
Four Grilled Filet Steaks topped with Arugula, Melted Bleu Cheese Crumbles, Grilled Red Onions and Creamy Horseradish sauce. Served with your Choice of Side	CHICKEN WINGS • DOZEN\$18.95 • HALF\$12.95 Jumbo Wings with your Choice of Buffalo, BBQ, Sweet & Spicy, Mango-Habanero, Cilantro-Lime or Teriyaki.
QUESADILLA\$12.95	Served with Celery & Carrots, and Bleu Cheese or Ranch
Filled with Chihuahua and Mozzarella Cheese, served with Homemade Salsa and Sour Cream. Add Chicken Tinga \$5, or Steak \$6	BONELESS WINGS • DOZEN\$18.95 • HALF\$12.95
SULLY'S SAMPLER PLATTER\$16.95 Three of each: Jalapeño Poppers, Mozzarella Sticks, Chicken Tenders and Onion Rings served with Ranch, Honey Mustard and Marinara	With your Choice of Buffalo, BBQ, Sweet & Spicy, Mango-Habanero, Cilantro-Lime or Teriyaki. Served with Celery & Carrots, and Bleu Cheese or Ranch
Kids Menu	Drink Specials
\$6.00 Each with Chaice of Side	MONDAY: 63 DOMESTICS 64 MAI OPT SHOT



\$6.00 Each with Choice of Side

"JIMMY MACK" N CHEESE

Homemade Macaroni and Cheese

CHICKEN NUGGETS

7 Chicken Nuggets

GRILLED CHEESE

Classic Grilled Cheese

LIL' HUGHIE BURGER

4oz. Burger topped with your Choice of Cheese

HOT DOG

Classic Hot Dog

MONDAY: \$3 DOMESTICS, \$4 MALORT SHOT TUESDAY: \$2 OFF DRAFT PINTS & IMPERIALS

Homemase with Jack Cheese, Scallions & Sour Cream

WEDNESDAY: \$4 MEXICAN BEER, \$5 PATRON SILVER SHOT THURSDAY: \$2 OFF ABSOLUT TALL & WINE BY THE GLASS FRIDAY: \$2 OFF ANTIHERO & TWO HEARTED PINTS SATURDAY: \$4 LABATTS/MOOSEHEAD, \$6 MIMOSA SUNDAY: \$6 BLOODY MARY, \$15 DOMESTIC BUCKET

(Exclude Holidays/Holiday Seasons. Exceptions may apply)

Soups & Salads

All Entree Salads are served with fresh bread. Soup du Jour is served with Westminster crackers Add to your Salad: Chicken \$5 • Steak \$6 • Shrimp or Salmon \$10

MARENGO SALAD\$13.95	BUFFALO CHICKEN SALAD\$16.95
Mixed Spring Greens, Avocado, Bacon, Tomato, Cucumber, Bleu Cheese Crumbles and Scallions, tossed with our House Balsamic Vinaigrette	Chicken Tenders tossed in spicy Buffalo sauce on top of Romaine Lettuce, Tomato, Bleu Cheese Crumbles and Scallions tossed in Bleu
GULF GRILL SALAD\$18.95	Cheese Dressing
Jumbo Grilled Shrimp, Artichoke Hearts, Cherry Tomatoes, Sliced Almonds, Raisins, Shredded Provolone over Romaine and Spring Mix, tossed in our Cilantro-Lime Dressing	SESAME CHICKEN SALAD
SOUTHWEST SALAD\$13.95	our Sesame Dressing
Corn, Black Beans, Avocado, Bacon, Tomatoes, Tortilla Strips, Shredded Cheese over Mixed Greens with Cilantro-Lime Dressing	HOUSE SALAD\$8.95 Smaller version of Abby's Garden Salad. Choice of Dressing
CLASSIC CAESAR SALAD\$12.95	SOUP DU JOUR\$6.95
Romaine Lettuce, Tomato, Boiled Egg and Shaved Parmesan tossed in Caesar dressing, Topped with Homemade Croutons	Chef's Homemade Choice of the Day
	FRENCH ONION SOUP\$7.95
ABBY'S GARDEN SALAD\$12.95	Homemade Broth with Seasoned Onions, Bread and Melted Swiss
Romaine Lettuce, Tomato, Cucumber, Carrot, Red Onion, Homemade Croutons and Shredded Cheese, tossed with Ranch Dressing	PUBLIC HOUSE CHILI\$7.95

O'SULLIVAN'S PUBLIC HOUSE

Bungers

· · · · · · · · · · · · · · · · · · ·	le (sub Soup du Jour or House Salad for \$3, Chili or French Onion for \$4) shrooms for \$1.50. Add Bacon or Grilled Jalapeños for \$2.50
THE "HUGH" BURGER\$13.95	JALAPEÑO BURGER\$16.95
Half-pound Burger topped with Lettuce, Tomato, Onion, Pickles and your choice of American, Cheddar, Swiss, Provolone, Bleu or Pepper Jack Cheese on a Brioche Bun	Our Hugh Burger topped with Avocado, Bacon, Jalapeño Peppers, Grilled Onions, Cilantro, Pepper Jack Cheese and Sweet N Spicy sauce on a Pretzel Bun
BISON BURGER\$15.95	PATTY MELT
Half-pound 100% Grass-fed Burger topped with Lettuce, Tomato, Onion, Pickles and your choice of American, Cheddar, Swiss, Provolone, Bleu or Pepper Jack Cheese on a Brioche Bun	Our Hugh Burger with 3 slices of American Cheese and Grilled Onions served on Grilled Light Rye
Ent	nees
Add Soup du Jour or House Salad t	o any entree for \$3. Add Chili or French Onion for \$4
PETITE FILET\$25.95	SEARED AHI TUNA\$20.95
6oz Midwest Filet grilled to perfection, topped with House Au Jus, served with Grilled Asparagus, and Choice of Baked or Twice Baked Potato.	6oz of Fresh Ahi seared to perfection glazed with Balsamic and served on an Arugula Salad
Make it Surf & Turf: Add three jumbo Grilled Shrimp \$8	BEER BATTERED FISH AND "CHIPS"\$18.95
GRILLED RIBEYE	Three Pieces of Beer Battered Cod served with your Choice of Side, Coleslaw, Tartar sauce and Lemon
or Twice Baked Potato	CANTINA TACOS\$18.95
GRILLED SALMON\$20.95	Three JUMBO Tacos with Choice of Carnitas, Steak, Chicken Tinga,
8oz of Atlantic Salmon grilled to perfection, topped with Lemon Butter sauce, served with Grilled Asparagus and Choice of Baked or Twice	Shrimp or Fish topped with Pico de Gallo, Avocado, Queso Fresco on a Corn Tortilla with Homemade Rice & Beans, Sour Cream and Salsa.
STEPH'S GRILLED PORK CHOPS\$18.95	BAKED MAC N CHEESE \$13.95
Two Bone-In Chops grilled with a Spicy Rub, topped with Grilled Onions &	A la carte. Add Mushrooms \$1.50, Bacon \$4.00 or Chicken \$5.00
Bell Peppers, and served with Grilled Asparagus	aps
Served with your Choice of Side (sub Soup du Jou	r or House Salad for \$3, Chili or French Onion for \$4)
SPICY CHICKEN WRAP\$13.95	CHICKEN CAESAR WRAP\$13.95
Choice of Breaded or Grilled Chicken tossed in Buffalo sauce with Lettuce, Tomato, Red Onion , Avocado, Bleu Cheese Crumbles and Bleu	Grilled & Diced Chicken with Lettuce, Tomato and Shaved Parmesan tossed in Caesar Dressing
Cheese Dressing	TURKEY CUCUMBER WRAP\$13.95
SOUTHWEST WRAP	Honey-roasted Turkey with Lettuce, Tomato, Red Onion, Avocado, Cucumber, Cheddar Cheese and House Vinaigrette
	wiches
Served with your Choice of Side (sub Soup du Jo	ur or House Salad for \$3, Chili or French Onion for \$4) Cheese for \$1.50. Add Bacon or Grilled Jalapeños for \$2.50
PHILLY CHEESESTEAK\$17.95	O'SULLIVAN'S STEAK\$17.95
Thinly Sliced Ribeye topped with Melted Provolone Cheese, Peppers, Grilled Onions, Mushrooms and Spicy Mayonnaise on French Bread	Grilled Ribeye topped with Grilled Onions, Mushrooms and Melted Provolong cheese on French Garlic Bread
LOU'S GRILLED CHEESE\$12.95	BLACKENED SHRIMP PO' BOY\$18.95
An American Classic kicked up with Sliced Avocado, Tomatoes, Extra Crispy Bacon and Roasted Jalapeños on Grilled White Bread	Jumbo Shrimp, Lettuce, Tomato, Red Onions, Avocado and Chipotle Mayonnaise on French Bread
GRILLED CHICKEN\$14.95	CLASSIC REUBEN\$14.95
House-marinated Chicken Breast grilled to perfection, Lettuce, Tomato and Mayonnaise on French Bread.	Thinly Sliced Corned Beef, Kraut, Swiss cheese and Thousand Island Dressing on Grilled Light Rye
Have it Blackened or Tossed in Buffalo, BBQ or Teriyaki for \$1.00	CORNED BEEF\$14.95
CHIPOTLE CHICKEN ON PITA\$16.95	Extra-Loaded Thinly Sliced Corned Beef and Swiss cheese on Grilled
House-marinated Chicken Breast grilled to perfection, Lettuce, Tomato, Onion, Avocado, Pepper Jack cheese and Chipotle Mayonnaise	Light Rye TURKEY CLUB\$14.95
Sides	Honey-roasted Turkey Breast, Bacon, Lettuce, Tomato and Mayonnaise on Grilled White Bread

20% gratuity is added to groups of 6 persons or more

POTATO PANCAKES......\$5.95

RICE AND BEANS.....\$5.95

COLESLAW\$5.95

CHIPS.....\$5.95

FRENCH FRIES\$5.95 **SWEET POTATO FRIES\$5.95**

ONION RINGS\$5.95

TATER TOTS\$5.95

POTATO WEDGES......\$5.95

Draft Pint
ALARMIST LE JUS HAZY IPA ~ CHICAGO, IL\$7.5
BELL'S TWO HEARTED IPA ~ KALAMAZOO, MI\$6.5
BLUE MOON BELGIAN-STYLE WITBIER ~ GOLDEN, CO\$6.5
MILLER LITE LIGHT PILSNER ~ MILWAUKEE, WI\$4
REVOLUTION ANTI-HERO IPA ~ CHICAGO, IL\$6.5
STELLA ARTOIS BELGIAN PILSNER ~ LEUVEN, BELGIUM\$7.5
ROTATING HANDLES ASK ABOUT OUR CURRENT SELECTION
Draft Imperial
GUINNESS IRISH DRY STOUT\$7.5
HARP IRISH LAGER\$7.5
SMITHWICK'S IRISH RED ALE\$7.5
HALF & HALF (GUINNESS & HARP)\$7.5
BLACK & TAN (GUINNESS & SMITHWICK'S)\$7.5
BLACK & BLUE (GUINNESS & BLUE MOON)\$7.5

Crafts **ALLAGASH WHITE** WHITE ALE....\$7 BELL'S LIGHT HEARTED SESSION IPA......\$6 **DESCHUTES BLACK BUTTE PORTER.....\$6** GOOSE ISLAND 312 WHEAT ALE*.....\$6 LAGUNITAS IPA IPA*.....\$6 LAGUNITAS SUMPIN' SUMPIN' IPA*.....\$7 MAPLEWOOD CHARLATAN APA*......\$8 MAPLEWOOD SON OF JUICE HAZY IPA*.....\$8 **NEW HOLLAND DRAGON'S MILK** BARREL-AGED STOUT, 11%ABV.......\$9 **NOON WHISTLE COZMO PALE ALE*.....\$6 NOON WHISTLE FUZZY SMACK** PEACH SOUR*.....\$7 **REVOLUTION FIST CITY** PALE ALE*.....\$6 **REVOLUTION PILS PILSNER*......\$6** SAM ADAM'S BOSTON LAGER....\$6 3 FLOYD'S GUMBALLHEAD WHITE WHEAT....\$7

*LOCALLY BREWED

O'SULLIVAN'S IS AVAILABLE YEAR-ROUND FOR PRIVATE PARTIES, BIRTHDAYS, REUNIONS OR ANY SPECIAL DAY. FOR ADDITIONAL INFORMATION, PLEASE INQUIRE WITH DATE, TIME AND PARTY SIZE FOR AVAILABILITY VIA OSULLIVANSPUBLICHOUSE@GMAIL.COM

3 FLOYD'S ZOMBIE DUST PALE ALE....\$8

Domestics BUD LIGHT......\$4.50 BUDWEISER......\$4.50 COORS BANQUET......\$4.50 COORS LIGHT......\$4.50 MGD......\$4.50 MICHELOB ULTRA......\$4.50 MILLER HIGH LIFE.....\$4.50 OLD STYLE.....\$4 PBR......\$4.50 SCHLITZ......\$4

ROLLING ROCK......\$4

Imports AMSTEL LIGHT......\$5 BECK'S......\$5 CORONA......\$5 CORONA LIGHT......\$5.50 CORONA PREMIER......\$5.50 **DELIRIUM TREMENS** BELGIAN STRONG ALE.....\$11 DOS EQUIS ESPECIAL......\$5.50 **DOS EQUIS AMBAR......\$5.50** HACKER-PSCHORR......\$7 **HEINEKEN......\$5.50** HEINEKEN LIGHT......\$5.50 LABATT'S BLUE......\$5 MODELO ESPECIAL......\$5.50 **MODELO NEGRA......\$5.50 PACIFICO......\$5.50 PERONI......\$6.50 RED STRIPE......\$5.50** STIEGL RADLER......\$7

Ciders. Seltzers 8 Hard Kombucha ANGRY ORCHARD NEW YORK CIDER..\$6 MAGNER'S IRISH CIDER. 1607 \$7

TECATE......\$5.50

VICTORIA.....\$5.50

MAGNER'S IRISH CIDER, 160Z.....\$7
STRONGBOW
ENGLISH DRY CIDER, 160Z....\$7
WHITE CLAW HARD SELTZER.....\$6
HIGH NOON VODKA SELTZER.....\$7

LUNA BAY HARD KOMBUCHA.....\$7

Cocktails OLD FASHIONED.....\$13

KNOB CREEK BOURBON, ANGOSTURA
AROMATIC & ORANGE BITTERS,
CANE SUGAR, GIANT ICE CUBE

MANHATTAN......\$13
BULLEIT RYE, ANGOSTURA AROMATIC
& ORANGE BITTERS, SWEET VERMOUTH

COSMO.....\$12 ABSOLUT CITRON, ORANGE LIQUEUR, CRANBERRY, LIME

MOSCOW MULE.....\$11 TITO'S VODKA, GINGER BEER, LIME

MARGARITA.....\$11
CORAZON BLANCO, ORANGE LIQUEUR,
SWEET & SOUR, LIME

Bubbles

LUCIEN ALBRECHT CREMANT D'ALSACE, BRUT......\$10/\$40

GERARD BERTRAND CREMANT DE LIMOUX, BRUT ROSE \$10/\$40

Rose Wine

BIELER PERE SABINE AIX, ROSE......\$10/\$40

White Wine

MEZZACORONA PINOT GRIGIO......\$9/\$36

CHATEAU ST. MICHELLE CHARDONNAY......\$9/\$36

IL CAMPION
SAUVIGNON.....\$9/\$36

Red Wine

CLOUDVEIL PINOT NOIR......\$9/\$36

JOSH CABERNET SAUVIGNON....\$9/\$36

ALTOS DEL PLATA MALBEC......\$9/\$36

MA

KALIBER N/A LAGER......\$6
GUINNESS ZERO N/A STOUT....\$7
RUN WILD N/A IPA....\$6
UPSIDE DAWN N/A GOLDEN ALE...\$6
PELLEGRINO MINERAL WATER....\$6

Updated: 02/24/2023