



O'SULLIVAN'S

PUBLIC HOUSE

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

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
- SHRIMP CEVICHE**..... \$14.95
Homemade with Fresh Shrimp, Avocado, Jalapeño, Tomato, Onion & Cilantro served with Homemade Tortilla Chips
- MEDITERRANEAN HUMMUS** \$12.95
Homemade dip with Garlic, Olive Oil, Herbs and Paprika. Served with Grilled Pita, Cucumber, Celery, Carrots, Olives & Cherry Tomatoes
- CRAB CAKES**..... \$14.95
Two Crabs Cakes glazed with Balsamic, served on an Arugula Salad and with side of Chipotle Mayo
- SPINACH ARTICHOKE DIP**..... \$12.95
Topped with Melted Cheese and served with Grilled Pita
- 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
Four Grilled Filet Steaks topped with Arugula, Melted Bleu Cheese Crumbles, Grilled Red Onions and Creamy Horseradish sauce. Served with your Choice of Side
- QUESADILLA** \$12.95
Filled with Chihuahua and Mozzarella Cheese, served with Homemade Salsa and Sour Cream. Add Chicken Tinga \$5, or Steak \$6
- 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
- ELOTES** \$10.95
Sweet Corn off the Cob with Mayo, Butter, Parmesan, Fresh Lime & Cayenne
- MOZZARELLA STICKS** \$9.95
Six Mozzarella Sticks served with Homemade Marinara
- JALAPEÑO POPPERS** \$9.95
Six Poppers stuffed with Cheddar Cheese & Jalapeños and served with Ranch
- POTATO SKINS** \$11.95
Homemade Potato Skins topped with Bacon, Melted Cheese & Scallions and served with Sour Cream
- LOADED FRENCH FRIES OR TOTS** \$11.95
Topped with Melted Cheese, Bacon and Scallions and served with side of Ranch
- CHICKEN TENDERS & FRIES**..... \$13.95
Homemade Tenders served with Fries and Choice of BBQ, Buffalo, Ranch or Honey Mustard (sub different side \$1)
- FESTIVAL NACHOS** \$13.95
Homemade Tortilla Chips topped with Melted Cheese, Homemade Pico de Gallo, Pickled Jalapeños, Queso Fresco, and Sour Cream and Salsa on the side. Add Chicken Tinga or Carnitas \$5, Steak \$6.
- CHICKEN WINGS • DOZEN.....\$18.95 • HALF.....\$12.95**
Jumbo Wings with your Choice of Buffalo, BBQ, Sweet & Spicy, Mango-Habanero, Cilantro-Lime or Teriyaki. Served with Celery & Carrots, and Bleu Cheese or Ranch
- BONELESS WINGS • DOZEN.....\$18.95 • HALF....\$12.95**
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

\$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

Drink Specials

MONDAY: \$3 DOMESTICS, \$4 MALORT SHOT

TUESDAY: \$2 OFF DRAFT PINTS & IMPERIALS

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

O'SULLIVAN'S PUBLIC HOUSE

Burgers

Served with your choice of side (sub Baked Potato, Twice Baked Potato, Soup du Jour, or House Salad for \$3, Chili or French Onion for \$4)
Add Pretzel Bun, Extra Cheese, Grilled Onions, Grilled Mushrooms for \$1.50. Add Bacon or Grilled Jalapeños for \$2.50

THE "HUGH" BURGER \$13.95

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

BISON BURGER..... \$15.95

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

JALAPEÑO BURGER \$16.95

Our Hugh Burger topped with Avocado, Bacon, Jalapeño Peppers, Grilled Onions, Cilantro, Pepper Jack Cheese and Sweet N Spicy sauce on a Pretzel Bun

PATTY MELT \$13.95

Our Hugh Burger with 3 slices of American Cheese and Grilled Onions served on Grilled Light Rye

Entrees

Add Soup du Jour or House Salad to any entree for \$3. Add Chili or French Onion for \$4

PETITE FILET \$25.95

6oz Midwest Filet grilled to perfection, topped with House Au Jus, served with Grilled Asparagus, and Choice of Baked or Twice Baked Potato.

Make it Surf & Turf: Add three jumbo Grilled Shrimp \$8

GRILLED RIBEYE \$28.95

12oz Midwest Ribeye served with Grilled Asparagus, and Choice of Baked or Twice Baked Potato

GRILLED SALMON \$20.95

8oz of Atlantic Salmon grilled to perfection, topped with Lemon Butter sauce, served with Grilled Asparagus and Choice of Baked or Twice Baked Potato

STEPH'S GRILLED PORK CHOPS \$18.95

Two Bone-In Chops grilled with a Spicy Rub, topped with Grilled Onions & Bell Peppers, and served with Grilled Asparagus

SEARED AHI TUNA..... \$20.95

6oz of Fresh Ahi seared to perfection glazed with Balsamic and served on an Arugula Salad

BEER BATTERED FISH AND "CHIPS" \$18.95

Three Pieces of Beer Battered Cod served with your Choice of Side, Coleslaw, Tartar sauce and Lemon

CANTINA TACOS..... \$18.95

Three JUMBO Tacos with Choice of Carnitas, Steak, Chicken Tinga, Shrimp or Fish topped with Pico de Gallo, Avocado, Queso Fresco on a Corn Tortilla with Homemade Rice & Beans, Sour Cream and Salsa.

BAKED MAC N CHEESE \$13.95

A la carte. Add Mushrooms \$1.50, Bacon \$4.00 or Chicken \$5.00

Wraps

Served with your choice of side (sub Baked Potato, Twice Baked Potato, Soup du Jour, or House Salad for \$3, Chili or French Onion for \$4)

SPICY CHICKEN WRAP \$13.95

Choice of Breaded or Grilled Chicken tossed in Buffalo sauce with Lettuce, Tomato, Red Onion, Avocado, Bleu Cheese Crumbles and Bleu Cheese Dressing

SOUTHWEST WRAP \$13.95

Grilled & Diced Chicken with Lettuce, Tomato, Red Onion, Corn, Avocado, Shredded Cheese and Chipotle Mayonnaise

CHICKEN CAESAR WRAP \$13.95

Grilled & Diced Chicken with Lettuce, Tomato and Shaved Parmesan tossed in Caesar Dressing

TURKEY CUCUMBER WRAP..... \$13.95

Honey-roasted Turkey with Lettuce, Tomato, Red Onion, Avocado, Cucumber, Cheddar Cheese and House Vinaigrette

Sandwiches

Served with your choice of side (sub Baked Potato, Twice Baked Potato, Soup du Jour, or House Salad for \$3, Chili or French Onion for \$4)

Add Pretzel Bun, Grilled Onions, Grilled Mushrooms or Cheese for \$1.50. Add Bacon or Grilled Jalapeños for \$2.50

PHILLY CHEESESTEAK..... \$17.95

Thinly Sliced Ribeye topped with Melted Provolone Cheese, Peppers, Grilled Onions, Mushrooms and Spicy Mayonnaise on French Bread

LOU'S GRILLED CHEESE \$12.95

An American Classic kicked up with Sliced Avocado, Tomatoes, Extra Crispy Bacon and Roasted Jalapeños on Grilled White Bread

GRILLED CHICKEN \$14.95

House-marinated Chicken Breast grilled to perfection, Lettuce, Tomato and Mayonnaise on French Bread.

Have it Blackened or Tossed in Buffalo, BBQ or Teriyaki for \$1.00

CHIPOTLE CHICKEN ON PITA \$16.95

House-marinated Chicken Breast grilled to perfection, Lettuce, Tomato, Onion, Avocado, Pepper Jack cheese and Chipotle Mayonnaise

O'SULLIVAN'S STEAK..... \$17.95

Grilled Ribeye topped with Grilled Onions, Mushrooms and Melted Provolone cheese on French Garlic Bread

BLACKENED SHRIMP PO' BOY \$18.95

Jumbo Shrimp, Lettuce, Tomato, Red Onions, Avocado and Chipotle Mayonnaise on French Bread

CLASSIC REUBEN \$14.95

Thinly Sliced Corned Beef, Kraut, Swiss cheese and Thousand Island Dressing on Grilled Light Rye

CORNED BEEF \$14.95

Extra-Loaded Thinly Sliced Corned Beef and Swiss cheese on Grilled Light Rye

TURKEY CLUB..... \$14.95

Honey-roasted Turkey Breast, Bacon, Lettuce, Tomato and Mayonnaise on Grilled White Bread

Sides

FRENCH FRIES \$5.95

SWEET POTATO FRIES \$5.95

ONION RINGS \$5.95

TATER TOTS \$5.95

POTATO PANCAKES..... \$5.95

RICE AND BEANS..... \$5.95

COLESLAW \$5.95

CHIPS..... \$5.95

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

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.....\$6.5

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

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

*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

O'SULLIVANSPUBLICHOUSE@GMAIL.COM

Domestics

BUD LIGHT.....\$4.25

BUDWEISER.....\$4.25

COORS BANQUET.....\$4.25

COORS LIGHT.....\$4.25

MGD.....\$4.25

MICHELOB ULTRA.....\$4.25

MILLER HIGH LIFE.....\$4.25

MILLER LITE.....\$4.25

OLD STYLE.....\$4

PBR.....\$4.25

SCHLITZ.....\$4

ROLLING ROCK.....\$4

Imports

AMSTEL LIGHT.....\$5

BECK'S.....\$5

CORONA.....\$5.50

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

TECATE.....\$5.50

VICTORIA.....\$5.50

Ciders, Seltzers & Hard Kombucha

ANGRY ORCHARD NEW YORK CIDER..\$6

MAGNER'S IRISH CIDER, 16OZ.....\$7

STRONGBOW

ENGLISH DRY CIDER, 16OZ....\$7

WHITE CLAW VODKA SELTZER.....\$7

HIGH NOON VODKA SELTZER.....\$7

LUNA BAY HARD KOMBUCHA.....\$8

Cocktails

OLD FASHIONED.....\$12

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

MANHATTAN.....\$12

BULLEIT RYE, ANGOSTURA AROMATIC & ORANGE BITTERS, SWEET VERMOUTH

COSMO.....\$11

ABSOLUT CITRON, ORANGE LIQUEUR, CRANBERRY, LIME

MOSCOW MULE.....\$10

DEEP EDDY VODKA, GINGER BEER, LIME

MARGARITA.....\$10

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

VENEZIE, PINOT GRIGIO.....\$9/\$36

CHATEAU ST. MICHELLE

WASHINGTON, CHARDONNAY.....\$9/\$36

IL CAMPION

MARLBOROUGH, SAUVIGNON.....\$9/\$36

Red Wine

CLOUDVEIL

OREGON, PINOT NOIR.....\$9/\$36

JOSH

CALI', CABERNET SAUVIGNON.....\$9/\$36

ALTOS DEL PLATA

MENDOZA, MALBEC.....\$9/\$36

N/A

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: 04/07/2023