



O'SULLIVAN'S

PUBLIC HOUSE

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

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.



Appetizers

- GUACAMOLE AND SALSA** \$11.95
Homemade Guacamole & Salsa served with Homemade Tortilla Chips
- MEDITERRANEAN HUMMUS** \$14.95
Homemade dip with Garlic, Olive Oil, Herbs and Paprika. Served with Grilled Pita, Cucumber, Celery, Carrots, Olives & Cherry Tomatoes
- SPINACH ARTICHOKE DIP**..... \$14.95
Topped with Melted Cheese and served with Grilled Pita
- MOZZARELLA STICKS** \$11.95
Six Mozzarella Sticks served with Homemade Marinara
- JALAPEÑO POPPERS** \$11.95
Six Poppers stuffed with Cheese & Jalapeños, and served with Ranch
- POTATO SKINS** \$13.95
Homemade Potato Skins topped with Bacon, Melted Cheese & Scallions and served with Sour Cream
- CHICKEN TENDERS & FRIES**..... \$15.95
Homemade Tenders served with Fries and Choice of BBQ, Buffalo, Ranch or Honey Mustard (sub different side \$1)
- SULLY'S SAMPLER PLATTER** \$18.95
Three of each: Jalapeño Poppers, Mozzarella Sticks, Chicken Tenders and Onion Rings served with Ranch, Honey Mustard and Marinara
- CHICKEN WINGS • DOZEN.....\$19.95 • HALF.....\$13.95**
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

- SHRIMP DEJONGHE**..... \$18.95
Five jumbo Shrimp sauteed in our Garlic-White Wine sauce, topped with Panko-Parmesan crust, and served with homemade Crostini
- SHRIMP BRUSCHETTA**..... \$17.95
Four Shrimp with Cherry Tomato, Cucumber, Garlic & Onion dressed with our Lemon Vinaigrette atop Homemade Crostini
- CEVICHE**..... \$17.95
Choice of Shrimp or Cod, Avocado, Jalapeño, Tomato, Onion & Cilantro served with Homemade Tortilla Chips
- CRAB CAKES**..... \$16.95
Two Crabs Cakes glazed with Balsamic, served on an Arugula Salad and with side of Chipotle Mayo
- LOADED FRENCH FRIES OR TOTS**..... \$14.95
Melted Cheese, Bacon and Scallions served with side of Ranch
- QUESADILLA** \$14.95
Filled with Chihuahua and Mozzarella Cheese, served with Homemade Salsa and Sour Cream. Add Chicken Tinga \$5, or Steak \$6
- FESTIVAL NACHOS** \$14.95
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 \$5, or Steak \$6.
- BONELESS WINGS • DOZEN.....\$19.95 • HALF....\$13.95**
With your Choice of Buffalo, BBQ, Sweet & Spicy, Mango-Habanero, Cilantro-Lime or Teriyaki.
Served with Celery & Carrots, and Bleu Cheese or Ranch

Sliders

- BURGER SLIDERS** \$16.95
Four Mini Burgers with American Cheese and Pickles on Mini Brioche buns. Served with your Choice of Side
- FILET SLIDERS**..... \$19.95
Four Grilled Filet Steaks topped with Arugula, Bleu Cheese Crumbles, Grilled Onions and Horseradish sauce. Served with your Choice of Side
- MAHI SLIDERS**..... \$18.95
Four Fresh Mahi pan seared to perfection, Homemade Cabbage Salad and Pesto on Mini Brioche Buns. Served with your Choice of Side

Drink Specials

- MONDAY:** \$3 DOMESTICS, \$4 MALORT SHOT, \$5 COLDTIME TALLBOY
 - TUESDAY:** \$5 DRAFT PINTS & \$6 IMPERIALS
 - WEDNESDAY:** \$2 OFF MEXICAN BEER, \$2 OFF TEQUILA SHOTS
 - THURSDAY:** \$2 OFF WINE, \$3 MILLER PINT, \$5 COLDTIME PINT
 - FRIDAY:** \$5 ANTIHERO & TWO HEARTED PINTS
 - SATURDAY:** \$4 LABATTS/MOOSEHEAD, \$6 MIMOSA
 - SUNDAY:** \$6 BLOODY MARY, \$7 VRB, \$15 DOMESTIC BUCKET
- (Exclude Holidays/Holiday Seasons. Exceptions may apply)

Kids' Menu

\$7.00 Each with Choice of Side (Guests 12 years and under)

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| LIL' HUGHIE BURGER
Burger topped with your Choice of Cheese | "JIMMY MACK" N CHEESE
Homemade Macaroni and Cheese | CHICKEN NUGGETS
7 Chicken Nuggets | GRILLED CHEESE
Classic Grilled Cheese |
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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

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| <ul style="list-style-type: none"> MARENGO SALAD \$14.95
Mixed Spring Greens, Avocado, Bacon, Tomato, Cucumber, Bleu Cheese Crumbles and Scallions, tossed with our House Balsamic Vinaigrette BUFFALO CHICKEN SALAD \$17.95
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 \$17.95
Grilled Teriyaki Chicken with Romaine Lettuce, Carrot, Cucumber, Roasted Bell Pepper, Mandarin Orange and Chinese Noodles, tossed in our Sesame Dressing GULF GRILL SALAD..... \$19.95
Jumbo Grilled Shrimp, Artichoke Hearts, Cherry Tomatoes, Sliced Almonds, Raisins, Shredded Provolone over Romaine and Spring Mix, tossed in our Cilantro-Lime Dressing | <ul style="list-style-type: none"> SOUTHWEST SALAD \$14.95
Corn, Black Beans, Avocado, Bacon, Tomatoes, Tortilla Strips, Shredded Cheese over Mixed Greens with Cilantro-Lime Dressing CLASSIC CAESAR SALAD \$13.95
Romaine Lettuce, Tomato, Boiled Egg and Shaved Parmesan tossed in Caesar dressing, Topped with Homemade Croutons HOUSE SALAD \$9.95
Romaine, Tomato, Cucumber, Carrot, Onion, Croutons, Cheese SOUP DU JOUR..... \$7.95
Chef's Homemade Choice of the Day FRENCH ONION SOUP..... \$8.95
Homemade Broth with Seasoned Onions, Bread and Melted Swiss PUBLIC HOUSE CHILI \$8.95
Homemase with Jack Cheese, Scallions & Sour Cream |
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Entrees

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

STUFFED FILET \$28.95

Midwest Filet Mignon stuffed with Prosciutto & Provolone and grilled to perfection, glazed with our Balsamic Reduction, served with Grilled Asparagus and choice of Baked Potato or Twice Baked Potato

GRILLED RIBEYE \$32.95

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

GRILLED SALMON \$24.95

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

CANTINA TACOS \$18.95

Three JUMBO Tacos with Choice of 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.

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

BEER BATTERED FISH AND "CHIPS" \$19.95

Three pieces of Cod cooked to perfection in our Homemade Beer Batter, served with Coleslaw, Lemon. and choice of side

BEER BATTERED SHRIMP BASKET \$19.95

Six pieces of Shrimp cooked to perfection in our Homemade Beer Batter, served with Coleslaw, Lemon. Cocktail sauce, and choice of side

PARMESAN CRUSTED CHICKEN \$20.95

Served over Arugula, Cherry Tomato, Onion, Fresh Mozzarella, and Balsamic Glaze

BAKED MAC N CHEESE \$14.95

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

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, Fried Egg, Grilled Onions, Grilled Mushrooms for \$1.75. Add Bacon or Grilled Jalapeños for \$2.50

THE "HUGH" BURGER \$15.95

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. Add 1/2lb Patty \$6

BISON BURGER \$17.95

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. Add 1/2lb Patty \$7

JALAPEÑO BURGER \$18.95

Our Hugh Burger topped with Avocado, Bacon, Jalapeño Peppers, Grilled Onions, Cilantro, Pepper Jack Cheese and Sweet N Spicy sauce on a Pretzel Bun. Add 1/2lb Patty \$6

PATTY MELT \$16.95

Our Hugh Burger with 3 slices of American Cheese and Grilled Onions served on Grilled Light Rye. Add 1/2lb Patty \$6

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 \$15.95

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 \$15.95

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

CHICKEN CAESAR WRAP \$15.95

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

TURKEY CUCUMBER WRAP \$15.95

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 \$1.75. Add Bacon or Grilled Jalapeños for \$2.50

PHILLY CHEESESTEAK \$19.95

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

LOU'S GRILLED CHEESE \$13.95

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

GRILLED CHICKEN \$15.95

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 \$17.95

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

O'SULLIVAN'S STEAK \$19.95

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

BLACKENED SHRIMP PO' BOY \$19.95

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

CLASSIC REUBEN \$16.95

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

CORNED BEEF \$16.95

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

TURKEY CLUB \$15.95

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

Sides

FRENCH FRIES \$7.95

SWEET POTATO FRIES \$7.95

ONION RINGS \$7.95

TATER TOTS \$7.95

RICE AND BEANS \$7.95

COLESLAW \$7.95

CHIPS \$7.95

FRUIT \$7.95

Dessert

CHOCO-FLAN \$9.95

Classic Vanilla Flan layered on top of Chocolatey Cake, served with Vanilla Ice Cream & Chocolate Syrup

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Draft Pint

ALARMIST LE JUS
HAZY IPA ~ CHICAGO, IL.....\$8

BELL'S TWO HEARTED
IPA ~ KALAMAZOO, MI.....\$7

BLUE MOON
BELGIAN-STYLE WITBIER ~ GOLDEN, CO.....\$7

MILLER LITE
LIGHT PILSNER ~ MILWAUKEE, WI.....\$5

REVOLUTION ANTI-HERO
IPA ~ CHICAGO, IL.....\$7

REVOLUTION COLD TIME
PREMIUM LAGER ~ CHICAGO, IL.....\$6.5

STELLA ARTOIS
BELGIAN PILSNER ~ ST. LOUIS, MO.....\$7

ROTATING HANDLES
ASK STAFF ABOUT OUR CURRENT SELECTION

Draft Imperial

GUINNESS IRISH DRY STOUT.....\$8

HARP IRISH LAGER.....\$8

SMITHWICK'S IRISH RED ALE.....\$8

HALF & HALF (GUINNESS & HARP).....\$8

BLACK & TAN (GUINNESS & SMITHWICK'S).....\$8

BLACK & BLUE (GUINNESS & BLUE MOON).....\$8

Crafts

*LOCALLY BREWED

ALLAGASH WHITE WHITE ALE....\$7.50

DESCHUTES BLACK BUTTE PORTER.....\$6.50

***GOOSE ISLAND 312 WHEAT ALE**.....\$6.50

KONA BIG WAVE GOLDEN ALE.....\$6

KONA LONGBOARD LAGER.....\$6

LAGUNITAS IPA IPA.....\$6.50

LAGUNITAS SUMPIN' SUMPIN' IPA.....\$7.50

***MAPLEWOOD CHARLATAN APA**.....\$8.50

***MAPLEWOOD SON OF JUICE HAZY IPA**.....\$9

NEW HOLLAND DRAGON'S MILK STOUT.....\$9

***NOON WHISTLE COZMO PALE ALE**.....\$6.50

***NOON WHISTLE SMACK SOUR**.....\$7

***REVOLUTION FIST CITY PALE ALE**.....\$6.50

***REVOLUTION PILS PILSNER**.....\$6.50

***REVOLUTION COLD TIME LAGER**....\$6.50

SAM ADAM'S BOSTON LAGER....\$6.50

SULLIVAN'S IRISH GOLD GOLDEN ALE....\$7.50

SULLIVAN'S MALTINGS RED ALE....\$7.50

SULLIVAN'S MARBLE DRY STOUT \$7.50

SHORT'S LOCAL'S LITE PILSNER \$6

SHORT'S PSYCHEDELIC CAT GRASS IPA.....\$7

3 FLOYD'S GUMBALLHEAD WHEAT....\$7.50

3 FLOYD'S ZOMBIE DUST PALE ALE....\$8.50

Domestics

BUD LIGHT.....\$4.75

BUDWEISER.....\$4.75

COORS BANQUET.....\$4.75

COORS LIGHT.....\$4.75

MGD.....\$4.75

MICHELOB ULTRA.....\$4.75

MILLER HIGH LIFE.....\$4.75

MILLER LITE.....\$4.75

OLD STYLE.....\$4.75

PBR.....\$4.75

SCHLITZ.....\$4.25

ROLLING ROCK.....\$4.25

Imports

AMSTEL LIGHT.....\$5

BECK'S.....\$5

CORONA.....\$6

CORONA LIGHT.....\$6

CORONA PREMIER.....\$6

DELIRIUM TREMENS

BELGIAN STRONG ALE.....\$11

DOS EQUIS ESPECIAL.....\$6

DOS EQUIS AMBAR.....\$6

HACKER-PSCHORR.....\$7.50

HEINEKEN.....\$6

HEINEKEN LIGHT.....\$6

LABATT'S BLUE 160Z.....\$6.50

MODELO ESPECIAL.....\$6

MODELO NEGRA.....\$6

MOOSEHEAD.....\$5.50

PACIFICO.....\$6

PERONI.....\$6.50

RED STRIPE.....\$5.50

STIEGL RADLER.....\$7.50

TECATE.....\$6

VICTORIA.....\$6

N/A

GUINNESS ZERO N/A STOUT....\$7.50

PERONI ZERO N/A PILSNER....\$6.50

RUN WILD N/A IPA....\$6.50

FREE WAVE N/A HAZY IPA...\$6.50

PELLEGRINO MINERAL WATER....\$6.50

REDBULL ENERGY DRINK....\$5.50

THIRST MUTILATOR HOP SELTZER...\$5.50

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

DEEP EDDY LEMON VODKA, ORANGE LIQUEUR, CRANBERRY, FRESH LIME

MOSCOW MULE.....\$11

DEEP EDDY VODKA, GINGER BEER, FRESH LIME

MARGARITA.....\$11

CORAZON BLANCO, ORANGE LIQUEUR, FRESH LEMON & LIME

Bubbles

MUMM NAPA BRUT

NAPA, CALIFORNIA, BRUT.....\$11/\$40

MUMM NAPA BRUT ROSE

NAPA, CALIFORNIA, BRUT ROSE \$11/\$40

Rose

BIELER PERE SABINE

AIX, ROSE.....\$11/\$40

Whites

MEZZACORONA

VENEZIA, PINOT GRIGIO.....\$10/\$36

CHATEAU ST. MICHELLE

WASHINGTON, CHARDONNAY.....\$10/\$36

BRANCOTT ESTATE

MARLBOROUGH, SAUVIGNON\$10/\$36

Reds

CLOUDVEIL

OREGON, PINOT NOIR.....\$10/\$36

JOSH

CALI', CABERNET SAUVIGNON.....\$10/\$36

ALTOS DEL PLATA

MENDOZA, MALBEC.....\$10/\$36

Ciders & Seltzers

ANGRY ORCHARD NY CIDER....\$6.50

MAGNERS IRISH CIDER....\$6.50

STRONGBOW ENGLISH CIDER....\$7.50

CARBLISS VODKA RTD COCKTAIL...\$6.50

WHITE CLAW HARD SELTZER....\$6.50

SUNCRUISER HARD ICED TEA....\$6

Updated: 11/01/2024