

SULLIVAN'S PUBLIC HOUSE

Sullivan's Award-Winning Chili

Ground beef, ground pork, bacon, red and green peppers, kidney and black beans, molasses, brown sugar and diced chilis *G*

Potato Leek

crème fraiche, scallions *G V*

Sullivan's Chowder

cod, clams, bacon, potato, cream, thyme

Roasted 'Sprouts and Flowers'

roasted Brussel sprouts and cauliflower tossed with bacon, fresh herbs and late harvest marinated heirloom tomatoes *G V**

Mac & Beer Cheese

Smithwick's beer cheese, rasher, corkscrew noodles *V**

Smithwick's Beer and Cheddar Cheese Dip

with oven baked pretzel bites *V*

Irish Layered Crisps (A 'Lad' Favorite!)

Sullivan's potato chips, Jameson BBQ pulled pork, Irish cheddar cheese, scallions, and sour cream

Boneless Wings

traditional Hot, Jameson BBQ, or Carolina Gold sauce

Rueben Egg Rolls

Corned beef, Swiss cheese, and Sauerkraut wrapped as an eggroll served with 1000 Island dressing

Avocado Cucumber Salad

mixed field greens, fresh avocado, onions, cucumbers, feta cheese, tomatoes, champagne vinaigrette *G V*

Goat Cheese Salad

Mixed greens, fried goat cheese, seasonal berries, walnuts, and champagne vinaigrette

Caesar

chopped romaine greens, freshly grated parmesan, house-made croutons, creamy Caesar dressing *G* V*

Sullivan's Garden

mixed greens, cucumbers, tomatoes, carrots *G V*

*Herb Vinaigrette, Ranch, Champagne Vinaigrette, Caesar, Bleu Cheese, 1000 Island
Add: Grilled Chicken Scottish Salmon*

G= Gluten Free, V= Vegetarian, *= Optional

Fish Tacos

IPA battered cod, lettuce, pico de gallo, spicy remoulade in flour tortillas

BBQ Pork Sliders

Three Jameson BBQ shredded Pork sliders with coleslaw and white cheddar cheese, served with chips

The Sullivan's or Classic Burger

Dry-aged Angus half pound beef patty topped with white cheddar, bacon, lettuce, tomato, onion, & Jameson steak sauce, served with house-made fries

Go Blue! Burger

8oz angus ground beef burger-seasoned with a Cajun kick, bleu cheese crumbles, topped with lettuce, tomato and onion on a brioche bun, served with fries

Chicken Club

grilled chicken breast with white cheddar cheese, bacon, lettuce, tomato, and mayonnaise, served with crisps

Irish Dip

premium corned beef sandwich with white cheddar cheese, on top of our brioche bun, served with Guinness au jus dipping sauce and crisps

Classic Reuben

piled sliced corned beef with Swiss cheese, thousand island dressing, sauerkraut, on marbled Rye bread and crisps

Fish & Chips

Beer-battered cod, served with 'chips', coleslaw, and tartar sauce. Choose another dipping sauce: pink sauce or curry ketchup *G**

Shepherd's Pie

This Shepherd's Pie is straight from Jerry's mother's recipe collection! Ground Angus beef, carrots, turnips, peas, whipped mash & herbs

Scottish Salmon

Pan Seared fresh catch Scottish Salmon, braised cabbage, champ potatoes, whiskey-cream sauce *G*

Bangers & Mash

One of the most traditional Irish fares! House-made sausages served with whipped potatoes and brown gravy

Chicken Pot Pie

A piping hot pie filled with tender chicken pieces, carrots, peas, and cream sauce, all baked in a flakey pie crust

True Irish Bacon & Cabbage

What 'bacon and cabbage' is back home! Braised pork & cabbage, with whipped mashed potatoes and whiskey cream sauce *G*

Consuming undercooked meats or eggs may increase your risk of foodborne illness.

~ **Cocktails** ~

Smoked Fashion

Our house Original

Paddy Irish whiskey infused with orange marmalade, brandied cherries, chocolate bitters, smoked with Irish peat

Sully's Margarita

1800 Silver tequila, orange liqueur, lime juice, splash orange juice, cinnamon-sugar, or salt rim

Classic Mojito

Bacardi rum, simple syrup, soda water, muddled mint & limes
(try pineapple or strawberry)

White Cosmo

Boru Irish Vodka, white cranberry juice, splash of orange liqueur, lemon squeeze, berry icicle

Pom Fizz

Tanqueray Gin, Canton ginger liqueur, pomegranate juice, dash of lemon juice, topped with soda water

Moscow Mule

Tito's Vodka, Motor City ginger beer, muddled limes

Cucumber G&T

Hendrick's Gin, tonic water, cucumber, mint

~ **Wine** ~

Chardonnay, Hess, Monterey

Moscato, Terra D'Oro, California

Pinot Grigio, Chateau Grand Traverse, Traverse City

Sauvignon Blanc, 13 Celsius, Marlborough

Rose, Seaglass, Monterey

Cabernet Sauvignon, Cigar Box, Central Coast

Merlot, 14 Hands, Columbia Valley

Pinot Noir, Mark West, California

Red Blend, 7 Moons, California

Draft Beer

	<i>Origin</i>	<i>ABV</i>
Guinness	IRE	4.2%
Smithwick's	IRE	4.5%
Alaskan Amber	AK, USA	5.3%
Harp	IRE	4.5%
Magners Cider	IRE	4.5%
Sam Adams Seasonal	WI, USA	5.2%
Revolution Anti-Hero	IL, USA	6.7%
IPA		
Bell's Two Hearted	MI, USA	7%
Cheboygan Blood Orange	MI, USA	5.7%
Wheat Ale		
Shiner Cheer 🍷	TX, USA	5.4%
Miller Lite	WI, USA	4.2%
Kilkenny Cream Ale	IRE	4.6%

Make it an Irish 20oz. for \$1.25

Bottles & Cans

Stella Artois	BEL	5.2%
Bud Light	USA	4.2%
Budweiser	USA	5.0%
Coors Light	USA	4.2%
White Claw	USA	5.0%
Labatt Blue	CAN	4.0%
Labatt Light	CAN	4.0%
Magners Pear	IRE	4.5%
Michelob Ultra	USA	4.1%
Modelo Especial	MEX	4.4%
Heineken Zero	NL	N/A
Guinness Zero	IRE	N/A

Brunch Menu

Buttermilk Pancakes

served with syrup and choice of bacon or sausage

Sourdough French Toast

sprinkled with brown sugar, syrup, and choice of bacon or sausage

Corned Beef Hash

fried corned beef & potatoes with peppers, chili sauce, fried egg and sourdough toast *G**

Morning Sandwich

brioche bun with bacon, fried egg, cheddar cheese, with hash browns

Breakfast Plate

two eggs your way, choice of bacon or sausage, hash browns and side of toast

Sullivan's Eggs Benedict

poached eggs, rasher, & Hollandaise on sourdough toast with hash browns

Sullivan's or Classic Burger

Dry-aged Angus half pound burger, Guinness marbled cheddar, bacon, lettuce, tomato, onion, & Jameson steak sauce, house-made fries

Chicken Club

grilled chicken breast with white cheddar cheese, bacon, lettuce, tomato, and mayonnaise, served with crisps

Irish Dip

premium corned beef sandwich with white cheddar cheese, on top of our brioche bun, served with Guinness au jus dipping sauce and crisps

Turkey Reuben

sliced turkey breast with Swiss cheese, thousand island dressing, sauerkraut on seeded Rye bread and crisps

Avocado Cucumber Salad

mixed field greens, fresh avocado, cucumbers, feta cheese, tomatoes, champagne vinaigrette *G V*

Caesar

chopped romaine greens, freshly grated parmesan, house-made croutons, creamy Caesar dressing *G* V*

Sullivan's Garden

mixed greens, cucumbers, tomatoes, carrots *G V*

Dressings: Herb Vinaigrette, Ranch, Champagne Vinaigrette, Caesar, Bleu Cheese, Thousand Island

Ask your server about menu items that are cooked to order.

Consuming undercooked meats or eggs may increase your risk of foodborne illness.