

## BEER & OTHER WET THINGS

### ALE

OMISSION PALE ALE(GLUTEN FREE), 5.8% BOTTLE	5.75
WACHUSETT BLUEBERRY ALE, 4.5% DRAFT	6.00

### CIDER

DOWNEAST CIDER, 5.1%, DRAFT	5.50
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### DOUBLE IPA

RAGGED ISLAND CITRA, 8% DRAFT (12 oz)	6.50
ALCHEMIST, HEADY TOPPER, 8%, 16oz CAN	10.00
NEW BELGIUM VODOO RANGER, (Imperial IPA) 9%, CAN	7.00
SIERRA NEVADA FANTASTIC HAZE, (Imperial IPA), 9%, CAN	7.00

### IPA

FIDDLEHEAD, 6.2% DRAFT	7.00
FOUNDERS ALL DAY IPA, 4.7%, 16 oz CAN	6.50
GREY SAIL CAPTAIN'S DAUGHTER, 8.5% DRAFT (12 oz)	7.00
HEAVY SEAS LOOSE CANNON, 7.25% DRAFT	6.00
HEAVY SEAS TROPICANNON, 7.25% CAN	6.50
WORMTOWN BE HOPPY, 6.5% DRAFT	6.50
ALCHEMIST, FOCAL BANGER, 7% 16oz CAN	10.00
SEIRRA NEVADA HAZY LITTLE THINGS, 6.7% DRAFT	6.50
WACHUSETT WALLY, 7% DRAFT	6.50
WHALERS EAST COAST IPA, 6.5% DRAFT	6.75
PROCLAMATION TENDRIL, 7% DRAFT	8.00
REMNANT HANG TIME NEIPA, 6.5% CAN	9.00
TRUE NORTH SEASON OF THE WITCH, 5.9%	6.50

### LAGER

BUD, 5%, BOTTLE	4.00
BUD LIGHT, 4.2%, DRAFT OR BOTTLE	4.00

COORS LIGHT, 4.2% BOTTLE	4.00
CORONA, 4.6% BOTTLE	5.00
KONA LONGBOARD, 4.6% DRAFT	6.00
MICHELOB ULTRA, 4.2% BOTTLE	4.50
MILLER LITE, 4.2% BOTTLE	4.00
NARRAGANSETT LAGER, 5%, DRAFT	4.00
WEIHENSTEPHAN FESTBIER, 5.8%, DRAFT	6.50

### PALE ALE

WHALERS RISE, 5.5% DRAFT	7.00
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### PUMPKIN

HALF MOON POSITIVELY PUMPKIN, 6%, CAN	5.50
DOWNEAST PUMPKIN BLEND CIDER, 5.1% DRAFT	6.00
UFO PUMPKIN, 5.9%, CAN OR DRAFT	5.50

### STOUT

GUINNESS, 4.2% DRAFT(20 oz)	7.50
YOUNG'S DOUBLE CHOCOLATE STOUT 5.2% DRAFT	6.00

### WHEAT

GREY SAIL HAZY DAY, 4% DRAFT	7.00
BLUE MOON, 5.4%, DRAFT	6.00

### ODD DUCKS

LOYAL CRANBERRY, 9% CAN	9.00
LOYAL HALF & HALF, 9% CAN	9.00
LOYAL LEMONADE, 9% CAN	9.00
TRULY WILD BERRY, 5% CAN	6.00

### HARD KOMBUCHA

STRAINGE BEAST GINGER, LEMON, HIBISCUS, 7%, DRAFT(12 oz)	7.50
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# SULLIVAN'S PUBLIC HOUSE

— PAWTUCKET RI —  
EST 2011

## COCKTAILS

SLAMBERRY LEMONADE	8.00
Your choice of 888 blueberry or raspberry vodka & lemonade	
RED OR WHITE SANGRIA	7.75(GLASS) 15.00(PITCHER)
SWEENEY'S HURRICANE PUNCH	7.75
An island favorite w/ rum and fresh juices.	
THE GINARITA	10.00
Milagro silver, triple sec, sour mix & fresh lime	
888 CRANBERRY COSMOPOLITAN	12.00
ICED IRISH COFFEE	10.00
Jameson Irish whiskey & Baileys w/ whipped cream	
MOSCOW MULE	10.00
Tito's vodka & ginger beer.	
DARK & STORMY	10.00
Thomas Tew rum & ginger beer	
HOT SPICED APPLE CIDER	9.00
Hot cider, aromatics & spiced rum.	

**GINA STRONG** 12.00

This is our signature margarita w/ a little mango twist. It's dedicated to our beloved employee battling Leukemia. \$4 of every margarita purchased through the end of the year will go towards helping Gina through this tough time. Thank you for your support!

## WINE

CUPCAKE PINOT GRIGIO	7.00
CUPCAKE SAUV BLANC	7.00
KJ CHARDONNAY	9.75
MCMANIS PINOT NOIR	8.50
MEZZACORONA CABERNET	7.00
MEZZACORONA CHARD	7.00
WOODBIDGE MERLOT	7.00
WOODBIDGE WHITE ZIN	7.00
SLOW PRESS CABERNET	8.50

BOURBON  
Bullit Proof  
Four Roses Small Batch  
Knob Creek  
Makers Mark

CORDIALS  
Baileys  
Disaronno Amaretto  
Frangelico  
Jagermeister  
Kahlua  
Sambuca  
Sour Apple  
Southern Comfort  
St. Germain

RUM  
Bacardi Superior  
Captain Morgan

Malibu  
Thomas Tew  
SCOTCH  
Bunnahabhain  
Dewars  
Johnnie Walker Black

TEQUILLA  
Milagro Silver  
Patron Silver

VODKA  
Absolut Citron  
Ketel One  
Stoli Valnilla  
Triple 8  
Triple 8 Blueberry  
Triple 8 Cranberry  
Triple 8 Raspberry  
Tito's

GIN  
Bombay Sapphire  
Hendricks

WHISKEY  
Bushmills  
Cabin Fever Maple  
Crown Royal  
Glendalough  
Jack Daniels  
Jack Daniels Fire  
Jameson  
Jameson Caskmates IPA  
Jameson Caskmates Stout  
Screwball Peanut Butter  
Sons of Liberty (single malt)  
Sons of Liberty Battle Cry (single malt)

## DON'T FORGET YOUR GEAR!!

T-SHIRTS  
SWEATSHIRTS  
BASEBALL CAPS  
WOOL HATS  
STICKERS  
PINT GLASSES

### MONDAY

\$2 TACOS

DINE IN ONLY

YOUR CHOICE:

GROUND BEEF  
SHREDDED PORK  
SHREDDED CHICKEN

ALL COME W./ CHEESE,  
LETTUCE & TOMATO  
ON FLOUR SHELL

### TUESDAY

DON'T FEEL LIKE  
COOKING TONIGHT?

NO WORRIES, WE  
GOT YOU COVERED.

LET US DO THE  
COOKING FOR YOU

DINE IN (HAVE  
YOU ENJOYED  
OUR PATIO YET?)  
OR TAKE OUT

### WEDNESDAY

PINT NIGHT

GET A PINT OF OUR  
FEATURED BEER  
AND GET A PINT  
GLASS TO TAKE  
HOME

### THURSDAY

CHEESECAKE!!!

WE ALL LOVE  
CHEESECAKE

BE THE FIRST TO  
GET A SLICE OF  
BIG MIKE'S  
CHEESECAKE

EVERY  
THURSDAY  
WE ROLL OUT A  
NEW FLAVOR

GET IT BEFORE  
IT'S GONE

### FRIDAY

THE WEEK IS  
FINALLY OVER!!

NOW COME IN  
AND GRAB A  
PINT(OR 2) AND  
SOME DELICIOUS  
FOOD.

YOU DESERVE  
IT!!

### SATURDAY

10-2  
BRUNCH

FEATURING  
OUR FAMOUS  
\$8

32 oz PITCHERS  
OF  
MIMOSA'S &  
BLOODY MARY'S

FULL MENU ALL  
DAY

### SUNDAY

10-2  
BRUNCH

\$5 BURGER  
NIGHT  
3pm-9pm  
DINE IN ONLY

GET ONE OF OUR  
BURGERS W/  
AMERICAN  
CHEESE & SHOE-  
STRING FRIES  
FOR JUST \$5

## STARTERS

**RUEBEN EGGROLL** Hand-rolled & stuffed w/ corned beef, sauerkraut & fresh cabbage. Served w/ Russian dressing. 12

**CHIPS & DIP** House made chips w/ French onion dip 7

**WINGS** Lightly fried jumbo wings tossed in your choice of sauce: BBQ, Buffalo, buff-a-que, teriyaki or Cajun. Served w/ your choice of blue cheese or ranch dressing. 12

**SULLIVAN'S POUTINE** Steak fries topped w/ creamy cheese blend & our bacon demi glace. 12

**CHICKEN FINGERS** Marinated in our very own sauce for 12 hours then lightly fried. Served w/ your choice of bbq, ranch, blue cheese or honey mustard. 9 small/16 large

**TOSSED FINGERS** Our house tenders tossed in your choice of buffalo, bbq, buff-a-que, teriyaki or Cajun. Served w/ a side of blue cheese or ranch. 10 small/17 large

**NACHOS** Fresh fried tortilla chips topped w/ beer cheese sauce, jalapenos, salsa, scallions & sour cream. 12  
ADD: Guinness chili, pulled pork or grilled chicken / 4

**PRETZEL BITES** Baked pretzel bites served w/ our beer cheese sauce. 10

**FRIES** 5sm / 7lg

**STEAK FRIES** 6sm / 8lg

**BUFFALO FRIES** 7sm / 9lg

**SWEET POTATO TOTS** 7sm / 9lg

Add cheese, bacon or chili to any of the fries for 1.25sm/2.50lg each

**GUINNESS CHILI & CHIPS** 8  
A cup w/ pepper jack cheese & served w/ a side of tri color tortilla chips

**MOZZARELLA STICKS** w/ marinara 8

**BUFFALO MOZZARELLA STICKS** w/ blue cheese 9

### YOUNG DUBLINERS

Choice of Grilled Cheese, Chicken Fingers or Mac & Cheese  
Served w/ French Fries 6. (KIDS 10 & UNDER)

# SULLIVAN'S PUBLIC HOUSE

PAWTUCKET RI  
EST 2011

## SIGNATURE BURGERS

Angus Steak Burger\*, Chicken Breast, Quinoa Burger, Fried Chicken

**BLACK BEAN QUINOA**  
Topped w/ Pepper Jack & Avocado 13

**PUB BURGER\***  
Bourbon bacon jam, gruyere, sautéed onions & bacon. 15

**PATTY MELT\***  
Swiss & grilled onions on grilled Rye 14

**BLACKENED BLUE BURGER\***  
Blackened Cajun seasoning, crumbled blue cheese & bacon. 15

**LOADED BURGER\***  
American, bacon, bbq sauce, sautéed onions & mushrooms. 16

**M.O.S. \***  
Sautéed mushrooms, drunken onions & Swiss 14

**THE NETFLIX & CHIL-I \***  
Chili & Beer cheese sauce 14

**THE BREAKFAST \***  
Fried egg, American, bacon 15

**HERE PIGGY PIGGY \***  
Cheddar, pulled pork, bacon & bbq 16

### SIDE CHOICES:

Shoestring fries, house made potato chips, mashed potatoes, coleslaw, broccoli

MAKE IT STEAK FRIES FOR / 1

ADD A PREMIUM SIDE FOR / 2

side garden, side Caesar, buffalo fries, sweet potato tots

Mac & Cheese / 3 ADD CAJUN SEASONING TO YOUR FRIES /1

## BUILD YOUR OWN BURGER

1. CHOOSE YOUR BURGER
2. CHOOSE YOUR CHEESE
3. CHOOSE YOUR TOPPING(S)
4. CHOOSE YOUR BREAD
5. CHOOSE YOUR SIDE

### BURGERS 11.00

Angus Steak Burger\*, Chicken Breast, Quinoa Burger

### CHEESE

American .75, Pepper Jack 1.00, Swiss 1.00, Gruyere 1.50

Aged Irish Cheddar 1.50, Blue Cheese Crumbles 1.50

### ADDITIONS

Caramelized Onions 1.00, Sautéed Onions 1.00,

Raw Onions .50, Chili 1.50, Fried Egg 1.50, Avocado Slices 1.50,

Pulled Pork 1.50, Hickory Bacon 2.00,

Mushrooms 1.00, Lettuce and Tomato (No Charge)

### SAUCES 1.00

BBQ, Bleu Cheese, Ranch, Russian, Buffalo, Buff-a-que,

Beer Cheese, Salsa, Sour Cream, Chipotle Ranch

### BREAD

Broiche Roll, Sour Dough, Rye, Wheat, Pretzel Roll 1.00

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please notify your server of any known food allergies

## STAR ATTRACTIONS

- BANGERS & MASH** 11  
5 Irish bangers on a bed of Guinness drunken onions, mashed potatoes & bacon demi glace
- FISH & CHIPS** 17  
Steak fries, coleslaw & tartar sauce
- FISH TACOS** 12  
3 Tacos filled w/ lightly battered & fried cod, pepper jack, red cabbage, tomatoes, sour cream & salsa
- MAC & CHEESE** 13  
Our creamy 4 cheese blend served over shells. Topped with Parmesan Panko Breadcrumbs.
- Additions for \$1 ea  
Buffalo sauce, sautéed mushrooms, peppers, onions, jalapenos, blue cheese crumbles, broccoli
- Add a protein for \$4 ea:  
Bacon, grilled chicken or pulled pork
- SHEPHERD'S PIE** 13  
A mix of roasted corn, lean ground beef & secret spices. Simmered bacon demi glace & topped w/ mashed potatoes
- LOADED SHEPHERD'S PIE** 17  
Our shepherd's pie topped w/ cheddar, bacon & scallions
- CHICKEN FINGER PLATTER** 14  
Small order of chicken fingers w/ your choice of 2 regular sides, & your choice of dipping sauce.
- Toss it in buffalo, teriyaki, bbq, cajun or buff-a-que for \$1 more.
- SIDE CHOICES:**
- Shoe string fries, house made potato chips, mashed potatoes, coleslaw, broccoli
- MAKE IT STEAK FRIES FOR / 1
- ADD A PREMIUM SIDE FOR / 2
- side garden, side Caesar, buffalo fries, sweet potato tots
- Mac & Cheese / 3
- ADD CAJUN SEASONING TO YOUR FRIES / 1

## SALADS

- CAESAR** 7 / 10  
Romaine, croutons, Parmesan
- GARDEN** 6 / 9  
Mixed greens, garden vegetables & your choice of dressing
- ADD A PROTEIN TO ANY SALAD / 4  
Grilled chicken, Fried chicken
- BUFFALO CHICKEN** 15  
Mixed greens, red onion, tomatoes, blue cheese crumbles & buffalo chicken tenders.  
Served w/ blue cheese dressing
- SALAD DRESSING CHOICES**  
Blue Cheese, Ranch, Honey Mustard, House Vinaigrette, Russian, Caesar

## Wraps

- BUFFALO CHICKEN / 13**  
Lightly fried chicken tossed in buffalo sauce, lettuce, tomato & blue cheese dressing
- SOUTHWEST CHICKEN / 14**  
Cajun grilled chicken, red pepper, pepper jack cheese, avocado slices & a chipotle ranch sauce
- CHICKEN CAESAR / 13**  
Grilled chicken, romaine lettuce, Caesar dressing, croutons & shaved parmesan cheese

## IF THERE'S STILL ROOM

- PEANUT BUTTER EXPLOSION CAKE**  
Peanut butter frosting layered in between rich chocolate cake 7
- WARM CHOCOLATE CHIP COOKIE PIE**  
House made chocolate chip cookie pie warmed up and topped w/ whipped cream & chocolate sauce. 5

## SPECIALS

- CHICKEN PARM** 14  
Lightly fried chicken breast topped w/ our marinara sauce & mozzarella cheese. Served on a grilled ciabatta roll w/ garlic butter & w/ your choice of side.
- SPIN DIP** 10  
A blend of spinach, artichokes & cheese. Served w/ a side of tortilla chips.
- GREEK SALAD** 14  
Mixed greens, feta cheese, kalamata olives, red onion, tomatoes, Greek dressing & grilled chicken.
- GREEK WRAP** 14  
Our Greek salad in a wrap, served w/ your choice of side.
- CHICKEN CAPRESE** 15  
Grilled chicken breast, basil pesto, fresh mozzarella & tomatoes on a ciabatta roll. Served w/ your choice of side.
- OLD BAY HOT WINGS** 12  
Served w/ celery & your choice of dipping sauce.

## BETWEEN THE BREAD

- RUEBEN** 14  
Corned beef, sauerkraut, Swiss & Russian on grilled rye.
- PULLED PORK** 12  
Pulled pork on a bed of coleslaw, topped w/ bbq sauce. Served on a brioche roll.
- THE MESSY HOT** 14  
Pulled pork topped w/ pepper jack, buff-a-que sauce & jalapenos. Served on grilled sour dough.
- BLT** 13  
Half a pound of bacon, lettuce, tomato & mayo on toasted wheat bread.
- ULTIMATE GRILLED CHEESE** 10  
Gruyere, American, tomatoes & bacon on grilled sour dough.
- FRENCH DIP** 15  
Shaved roast beef, Guinness drunken onions & Swiss on grilled sour dough. Served w/ a side of au jus.
- BUTTERMILK FRIED CHICKEN** 14  
Topped w/ pepper jack, bacon, avocado & honey mustard.
- BUFFALO CHICKEN** 13  
Fried chicken breast, buffalo sauce, lettuce, tomato & blue cheese dressing.
- FISH SANDWICH** 10  
A filet of fried haddock w/ lettuce, tomato & tartar on a brioche bun.
- CAPE COD RUEBEN** 12  
Fried piece of haddock on grilled rye w/ Russian, sauerkraut & Swiss.
- EAST SIDER** 15  
Roast beef, cheddar, grilled red onion & tiger sauce on grilled sourdough.

### SIDE CHOICES:

Shoe string fries, house made potato chips, mashed potatoes, coleslaw, broccoli

MAKE IT STEAK FRIES FOR / 1

ADD A PREMIUM SIDE FOR / 2

,side garden, side Caesar, buffalo fries, sweet potato tots

Mac & Cheese \$3

ADD CAJUN SEASONING TO YOUR FRIES.....\$1