'Tis Our Luck To Know Ya'

Sully's

IRISH PUB



www.sullysmedina.com

STARTERS

GUINNESS CHEESE DIP | $10
Infused with the rich flavor of Guinness. Served alongside our crispy Boxty Potatoes that perfectly complement the dip's warm, gooey texture

LOADED PULLED PORK WAFFLE FRIES | $15
Crisp waffle fries smothered in Guinness Cheese Dip, pulled pork, & drizzled with Guinness BBQ

PRETZEL BITES | $12
12 pretzel bites perfect for sharing! Served with Guinness Cheese Dip

BASKET O' CHIPS | $5
Our potato chips served with homemade French onion dip

CRISPY CAULIFLOWER | $12
Crispy battered cauliflower served with ranch dressing... or try it tossed in one of our wing sauces (add .50)

SWEET CORN NUGGETS | $12
Battered and deep-fried sweet corn. Served with horseradish dip

ST. PAT'S BOXTY | $17
Crispy boxty potatoes, corned beef, sauerkraut, & Swiss cheese. Served with horseradish dip

REUBEN EGG ROLLS | $14
Indulge in three hand-rolled egg rolls filled with savory shredded corned beef, tangy sauerkraut, & melted Swiss cheese. Served with a side of creamy 1000 Island dressing

CRAB CAKES | $17
Two homemade cakes are made with a combination of both claw meat & imitation crab. Served on top of our Boxty Potato cakes & drizzled with horseradish sauce

WHISKEY + HONEY MUSSELS | $19
One pound of Chilean Mussels steamed in a whiskey, butter, & honey broth with a splash of heavy cream
Add garlic bread +2.00

ANGRY MUSSELS | $22
One pound of Chilean Mussels with a butter & cream sauce with bacon, tomatoes, onions, & jalapenos
Add garlic bread +2.00

SULLY'S WINGS
6 WINGS | $10 12 WINGS | $18
Sauces: Hot, Hot Garlic Parm, Mild, Garlic-Parm, Guinness BBQ, Bourbon, Honey Garlic Rub, Cajun Rub

REUBEN FLATBREAD | $13
Warm pita, corned beef, melted swiss, sauerkraut and 1000 dressing

SOUPS

POTATO & LEEK
TOMATO BISQUE
CHILI
CUP | $6
BOWL | $14

CROCK OF GUINNESS ONION SOUP | $6
CUP OF IRISH BEEF STEW | $7

SALADS

All salads are served on a bed of Greenhouse Spring Mix

GALWAY SALMON SALAD | $18
Chopped wild-caught Atlantic salmon fillet, red onion, celery, & capers, drizzled with fresh lemon juice & olive oil

CHEF SALAD | $17
Ham, turkey, cucumber, egg, Swiss & Cheddar cheese, & diced tomatoes

DUBLIN COBB | $17
Corned beef, bacon, egg, Swiss cheese, sweet corn, black olives, & diced tomatoes

BUFFALO CHICKEN SALAD | $17
Buffalo chicken fingers, cheddar, celery & diced tomatoes

CHEESESTEAK SALAD | $17
Tender beef with sauteed peppers & onions & cheddar cheese

GREEK SALAD | $17
Seasoned lamb and beef, tomatoes, red onions, black olives and feta cheese

DRESSING CHOICES
Ranch, Chunky Bleu Cheese, 1000 Island, Balsamic Vinaigrette, Raspberry Vinaigrette, Greek Vinaigrette, Poppyseed, Honey Mustard, Light Italian, Caesar

SIDES

HOUSE SIDES | $4	PREMIUM SIDES | $6
Coleslaw	Side Salad
Garlic Mashed Potatoes	Onion Rings
Cabbage & Onions	Boxty
French Fries	Waffle Fries
Vegetable of the Day	Mac & Cheese
Applesauce	Cabbage & Noodles

BEVERAGES

Craft 42 Cola, Diet Coke, 7up, Dr. Pepper, Pink Lemonade, Cranberry Juice, Fresh-Brewed Iced Tea, Raspberry Iced Tea, Soda Water, Tonic, Root Beer, Gingerale, Coffee, Decaf Coffee, Hot Tea, Hot Chocolate, Whole Milk



*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SANDWICHES

Served with Sully's homemade chips & a pickle on marble rye unless otherwise noted

SULLY'S MEATLOAF SANDWICH | $17
Grilled meatloaf smothered with bbq sauce, Swiss cheese, & topped with two onion rings

CORNED BEEF SANDWICH | $16
Thinly sliced, tender & lean corned beef
Add Swiss cheese +.50

REUBEN SANDWICH | $18
Corned beef, Swiss, sauerkraut, 1000 island
Try it as a New Yorker with coleslaw instead of sauerkraut!

GUINNESS BATTERED COD SANDWICH | $17
A crispy cod fillet on a brioche bun with American cheese and tartar sauce, served with French fries and coleslaw

PULLED PORK SANDWICH | $17
Pulled pork on a brioche bun topped with coleslaw, onion rings, cheddar, & drizzled with Guinness BBQ Sauce

BACON MAC GRILLED CHEESE | $16
Parmesan crusted Texas toast, American cheese, crumbled bacon, mac and cheese

SULLY'S CHEESESTEAK | $17
Seasoned steak, sautéed mixed peppers & onions in a hoagie roll & topped with melted provolone cheese

ROSIE'S CHICKEN CORDON BLEU | $17
Fried chicken breast with ham, Swiss, & honey mustard, on a brioche bun

TURKEY RACHEL | $16
Turkey, Swiss, & coleslaw

GYRO | $15
Gyro seasoned beef and lamb on a warm pita with tzatziki, tomatoes, lettuce & red onion

SALMON BURGER | $17
A wild-caught Alaskan salmon patty on a brioche bun, drizzled with bourbon sauce & topped with crisp lettuce

TURKEY REUBEN | $16
Turkey, Swiss, sauerkraut, & 1000 Island

WRAPS

Served with Sully's homemade chips & a pickle. Your choice of flour or spinach tortilla

LEPRECHAUN WRAP | $15
Mixed bell peppers, onions, & mushrooms sautéed in balsamic dressing with lettuce & diced tomatoes in a spinach tortilla

SULLY'S CLUB WRAP | $15
Ham, turkey, & bacon rolled up with lettuce, tomato, & mayo

CHICKEN BACON RANCH WRAP | $16
Grilled chicken, bacon, lettuce, parmesan, & ranch dressing

STEAK WRAP | $17
Our famous cheese steak sandwich spiced up & made into a wrap with pepper jack cheese, jalapenos, mixed bell peppers, & onions

COUNTY CLARE CHICKEN WRAP | $16
Sautéed chicken, onion & mushrooms cooked in balsamic dressing, served with Swiss cheese & lettuce

BUFFALO CHICKEN WRAP | $16
Crispy chicken fingers tossed in buffalo sauce with cheddar, celery, diced tomatoes, & lettuce

BURGERS

7oz fresh, never frozen, Angus beef. Served with Sully's homemade chips & a pickle on a brioche bun unless otherwise noted

Gluten-free buns available upon request +3.00

Add cheese, grilled mushrooms, grilled onions +.50 each
Add bacon +1.00

Cheeses: American, Swiss, Provolone, Cheddar, Pepperjack

Substitute a fried chicken breast for no additional charge. Substitute a Salmon Burger +2.00

SULLY'S BURGER | $16
Topped with lettuce, tomato, & onion

SULLY'S DOUBLE STACKED | $21
Two of our patties cooked-to-order, topped with lettuce, tomato, & onion

BBQ LOVERS | $18
Smothered in Guinness BBQ sauce, cheddar, & topped with two onion rings

BACONY GOODNESS | $18
Topped with loads of bacon & Guinness cheese dip

SULLY'S MELT BURGER | $18
Burger meets grilled cheese: American & Provolone cheese, served on parmesan-crusted Texas toast

BRUNCH BURGER | $18
Candied bacon, fried egg, cheddar, & sriracha mayo

ANGRY LEPRECHAUN | $18
Bacon, candied jalapenos, pepper jack, & sriracha mayo

SIDE SUBSITITUTIONS

Coleslaw, Garlic Mashed Potatoes, Cabbage & Onions, French Fries, Veggie of the Day, Applesauce
+2.00

Side Salad, Onion Rings, Boxty, Waffle Fries, Mac & Cheese, Cabbage & Noodles, Cup of Soup (Potato, Tomato, Chili)
+3.00

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About Sully's

IRELAND'S PUBLIC HOUSES HAVE A RICH TRADITION OF HOSPITALITY, SERVING AS WELCOMING HUBS WHERE FOLKS GATHER TO REVEL IN CONVERSATION, DELECTABLE FARE, LIBATIONS, AND THE SWEET STRAINS OF MUSIC. THESE CHERISHED ESTABLISHMENTS HAVE, OVER TIME, BECOME THE BEATING HEART OF THEIR COMMUNITIES—A PLACE WHERE LIFE IS CELEBRATED. IN MEDINA, WE'VE SKILLFULLY TRANSPORTED THIS ENCHANTING IRISH ESSENCE TO OUR VERY OWN ESTABLISHMENT. WE'VE TAKEN AN AGED MACHINE SHOP & TRANSFORMED IT INTO A HAVEN IMBUED WITH THE TIMELESS CHARM & WARMTH FOUND IN IRELAND'S BELOVED PUBS. OUR WALLS ARE ADORNED WITH AGED PLASTER, OUR CEILING ADORNED WITH RUSTIC TIN, & OUR WOODWORK HAND-FINISHED IN OAK. WE'VE ADORNED THE SPACE WITH PERIOD LIGHT FIXTURES & MEMORABILIA SOURCED DIRECTLY FROM THE HEART OF ERIN. IN THE HEART OF DOWNTOWN MEDINA, WE'VE WOVEN A TOUCH OF IRELAND'S MAGIC.

AT SULLY'S, WE TAKE IMMENSE PRIDE IN BEING ONE OF OHIO'S MOST AUTHENTIC IRISH PUBS. IF YOU ONLY FREQUENT IRISH PUBS ONCE A YEAR, IT MIGHT SEEM THEY ALL OFFER THE SAME EXPERIENCE. HOWEVER, SHOULD YOU BECOME A REGULAR VISITOR AT SULLY'S, YOU'LL SWIFTLY DISCOVER THAT THE MAGIC RESIDES IN THE METICULOUS DETAILS. WHETHER IT'S THE SUBLIME TASTE OF A FLAWLESSLY POURED GUINNESS, THE CULINARY DELIGHTS THAT PAY HOMAGE TO OUR IRISH HERITAGE WHILE EMBRACING AMERICAN FLAVORS, THE DAILY CAMARADERIE WITH OUR DEDICATED STAFF, OR THE ENCHANTING MELODIES OF LIVE MUSIC PERFORMED ON FRIDAY AND SATURDAY NIGHTS—HERE, THE REVELRY EXTENDS FAR BEYOND MARCH 17.

IN THE HEART OF SULLY'S, YOU'LL FIND THE EMBODIMENT OF "CRAIC," THAT UNIQUELY IRISH BRAND OF MERRIMENT. AT SULLY'S, THE "CRAIC" IS NOT JUST AN IDEA; IT'S A LIVING, BREATHING ENTITY—ONE THAT ENSURES THE MERRIMENT NEVER CEASES. COME & EXPERIENCE THE MIGHTY "CRAIC" THAT THRIVES AT SULLY'S.

'Tis Our Luck To Know Ya'!

Thank you for choosing Sully's!

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ENTREES

IRISH BEEF STEW | $18

Tender pieces of beef, slow-cooked with carrots, celery, potatoes, rutabaga, sweet corn, baby peas, & onions, in our homemade beef gravy, finished with the essence of Guinness. Served with a side salad

SULLY'S SPECIALTY MEATLOAF DINNER | $21

Two slices of our famous meatloaf smothered in brown gravy. Served with garlic mashed potatoes & our vegetable of the day



CORNED BEEF & CABBAGE | $23

Thinly sliced, lean corned beef served with garlic mashed potatoes & sautéed cabbage & onions



GUINNESS BATTERED HADDOCK | $25

One large (10-12oz) Wild-Caught Atlantic Haddock Fillet coated in Sully's own Guinness Batter. Served with French Fries & Coleslaw

PARMESAN CRUSTED CHICKEN BREAST | $19

A ranch-marinated chicken breast topped with parmesan-panko bread crumbs that are toasted to perfection. Served with our vegetable of the day & garlic mashed potatoes

GLAZED GRILLED SALMON | $25

6 oz Wild-Caught Atlantic Salmon Fillet, coated with a hard cider, apricot preserves, & wildflower honey glaze. Accompanied by a side of our vegetable of the day & garlic mashed potatoes



CHILI MAC | $20

Mac and cheese topped with our homemade chili, Guinness Cheese Dip, fried corn nuggets and fried jalapeno slices. Served with garlic bread



SULLY-STYLE SHEPHERD'S PIE | $19

We take our famous Irish beef stew & top if off with garlic mashed potatoes. Served with a side salad

CHICKEN POT PIE | $20

A classic dish as good as Grandma used to make. We slowly roast Potatoes, Peas, Corn, Carrots and Chicken in a cream sauce, layer it on top of our Garlic Mashed Potatoes, and then top it off with puff pastry. Served with a Side Salad

ASK YOUR SERVER ABOUT OUR SPECIALS!

BEVERAGES

Craft 42 Cola, Diet Coke, 7up, Dr. Pepper, Pink Lemonade, Cranberry Juice, Fresh-Brewed Iced Tea, Raspberry Iced Tea, Soda Water, Tonic, Root Beer, Gingerale, Coffee, Decaf Coffee, Hot Tea, Hot Chocolate, Whole Milk

Note: We take food allergies and dietary restrictions very seriously and do our absolute best to avoid cross-contamination. However, please be aware that all food is prepared in a shared kitchen where major allergens such as Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame are also handled. Despite our best efforts, we cannot guarantee that any item is completely free of allergens. If you have a severe allergy, please inform our staff so we can take extra precautions.

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DESSERTS

CRÈME BRULEE | $8
Vanilla custard, caramelized sugar

BAILEY'S CHEESECAKE | $10
Bailey's-infused cheesecake, chocolate ganache, oreo crust

TULLAMORE DEW BREAD PUDDING | $8
Rich flavors of bread, whiskey, and a creamy custard, served warm with a Tullamore Dew Caramel Sauce & topped with whipped cream

PEANUT BUTTER BROWNIE | $10
A harmonious blend of rich, intense chocolate & the nutty, salty sweetness of peanut butter. Served warm, topped with chocolate ganache & whipped cream

SPECIALTY COFFEES

THE ORIGINAL IRISH COFFEE | $10
Tullamore Dew Irish Whiskey, sugar, & coffee are mixed and topped off with hand-shaken whipped cream

SULLY'S HOUSE SPECIALTY | $12
Tullamore Dew Honey Irish Whiskey & coffee served in a green sugar-rimmed coffee mug. All topped off with whipped cream & a drizzle of both Bailey's Irish Cream and Kahlua

IRISH CREAM COFFEE | $10
Bailey's Irish Cream, Kahlua, & coffee. topped off with whipped cream

DRAFT BEERS

All drafts are served in 20-ounce Imperial Pints



GUINNESS STOUT | 4.2% ABV | $8
SMITHWICK'S ALE | 4.5% ABV | $8
HARP LAGER | 4.2% ABV | $8
SULLY'S IRISH RED | 7.3% ABV | $7
STELLA ARTOIS (16.9 OZ) | 5% ABV | $7
MAGNERS IRISH CIDER | 4.5% ABV | $8

BLACK & TAN | $8
Made with Guinness and Smithwick's for an all-Irish version

SULLY'S SIN | $8
Sully's Irish Red and Magners

HALF & HALF | $8
Guinness and Harp

BLACK VELVET | $8
Guinness and Magners

SNAKEBITE | $8
Harp and Magners

Scan for full draft list

WINES



HOUSE WHITES
GLASS $7 | BOTTLE $24
Moscato | Chardonnay | Pinot Grigio

HOUSE REDS
GLASS $7 | BOTTLE $24
Cabernet Sauvignon | Pinot Noir | Merlot

COCKTAILS

LEPRECHAUN MARTINI | $14
Malibu coconut rum, melon liqueur, & pineapple juice

ESPRESSO MARTINI | $14
Voudoux Vodka, Kahlua and espresso syrup

BLARNEY KISS | $12
Tullamore Dew Irish Whiskey, peach Schnapps, ginger ale, & orange juice with a splash of grenadine for a drink deliciously satisfying

BLUEBERRY LEMONADE | $12
A fruity cocktail with blueberry vodka, 7UP, & pink lemonade

CRAN-RASPBERRY SPRITZER | $12
Voudoux Vodka, black raspberry liqueur, cranberry juice and 7UP

IRISH MULE | $12
Tullamore Dew Irish Whiskey, lime juice, freshly muddled lime & ginger beer are combined for an Irish twist on a popular drink

COOKIE BUTTER MARTINI | $14
RumChata, Voudoux Vodka, cream and cookie butter syrup

BOTTLES AND CANS

BLUE HERON BREWERY HAZY WIFE, HAZY LIFE
BLUE MOON
BREW DOG ELVIS JUICE AF (NON-ALCOHOLIC IPA)
BUD LIGHT
BUDWEISER
COORS LIGHT
CORONA
CORONA LIGHT
GREAT LAKES DORTMUNDER
GUINNESS ZERO (NON-ALCOHOLIC)
HIGH NOON (FLAVORS VARY)
LABATT BLUE
MICHELOB ULTRA
MICHELOB ULTRA ZERO (NON-ALCOHOLIC)
MILLER LITE
SUNCRUISER
WHITE CLAW (FLAVORS VARY)
YUENGLING

