



BREAKFAST BAR

- Shanty** 6
20oz Harp lager and gingerale
- Man-Mosa** 6
20oz Harp lager and fresh orange juice
- Mimosa** 4
Bubbles and fresh orange juice
- Peach Fizz** 7
Stoli Peachnik, cranberry, and fresh lime juice finished with bubbles
- Morning Glory** 7
Stoli Ohranj, triple sec, fresh muddled lime, fresh orange juice & a splash of Sierra Mist
- Bucket o' Hurt** 9
Four Pabst Blue Ribbon bottles served on ice with a carafe of tomato juice, Tabasco & fresh lime wedges

SPECIALS

- Almost Famous Irish Coffee** 6
Tullamore Dew Irish Whiskey, de Vere's Blend Roast Coffee & a generous dollop of fresh whipped Irish Cream
- de Vere's Bloody Mary** 5
Tito's vodka & house made Bloody Mary Mix with all the fixing's
- Bottomless Bottle Service** 9
Stay a while and share a bottle of bubbles & a carafe of OJ or Cranberry juice. When finished, just ask for another!

IRISH VEGETARIAN

- Warm Oatmeal** 5.5
Oats topped with seasonal fresh fruit & walnuts
- House Made Granola** 7.5
Toasted oats, coconut, almonds, syrup, your choice of milk or Chef's Choice yogurt, served with a side of seasonal fresh fruit
- Potato Heaven** 7.5
Breakfast potatoes, Dubliner & Jack cheeses, Gardenburger morsels, Serrano chili, tomato, red onion, chives and sour cream
- Crispy French Toast** 8.95
Dusted with powdered sugar, served with butter, syrup and seasonal fresh fruit

EGGS & SUCH

- Farmers Breakfast** 9.95
Potato pancake served with eggs* of choice, topped with chopped House made Irish bacon, American bacon, House made Irish bangers and jack cheese
- Two Egg Breakfast** 7.5
Two eggs* of your choice, served with breakfast potatoes and your choice of white or wheat toast, or de Vere's Irish Brown Bread
Add House Made Irish Bacon 2, American Bacon 2, House Made Irish Banger 2.5, or House Made Chicken Apple Sausage 3.5

Breakfast available Saturday & Sunday 9am—2pm

BENNEYS

- Salmon Benedict** 10.95
Smoked salmon served on sourdough with poached eggs*, topped with a whole grain mustard hollandaise*, served with breakfast potatoes
- Irish Bacon Benedict** 10.5
House made Irish bacon served on sourdough with poached eggs*, topped with a traditional hollandaise*, served with breakfast potatoes
- Corned Beef Benedict** 10.5
Corned beef served on rye with poached eggs* and sauerkraut, topped with a caraway seed hollandaise*, served with breakfast potatoes

ON THE SIDE...

- Seasonal Fresh Fruit** 3
- House Made Irish Bacon** 2
- House Made Irish Banger** 3.5
- Chicken Apple Sausage** 3.5
- American Bacon** 2
- House Made Black Pudding** 2
- House Made White Pudding** 2
- Breakfast Potatoes** 2.5
- One Egg** 1.5
- Whipped Cream** .5
- Toast** white, wheat or de Vere's Irish Brown Bread 1.5
- Hollandaise*** .75
Traditional, Caraway, or Whole Grain Mustard

Breakfast Burger 9.95

French toasted burger bun served with House made chicken apple sausage, over hard eggs*, House made Irish bacon and Irish cheddar, served with breakfast potatoes

Pork & Apricot Sausage Omelette 9.95

House made pork and apricot sausage, caramelized onions, tomato, goat cheese and rosemary, served with breakfast potatoes and your choice of white or wheat toast

Fry Up 11.95

Full Irish breakfast with eggs* of your choice, House made Irish bacon, House made Irish banger, sautéed tomato & mushroom, and House made black and white pudding, served with de Vere's Irish Brown Bread



*Consuming raw or undercooked food may increase your risk of foodborne illness *May contain raw or undercooked egg **May contain raw or undercooked protein

18% Service charge added to parties of eight or more // Split Plate \$2



We serve 20oz pints unless otherwise requested

Draught Beer...	14oz	20oz
Guinness	4.25	6
Harp	4.25	6
Smithwick's	4.25	6
Stella Artois	4.25	6
Bass	4.25	6
Boddington's	4.25	6
de Vere's Cider by Crispin	4.25	6
Hoegaarden	4.25	6
Paulaner Hefeweizen	4.25	6
Firestone Walker DBA	3.75	5
Eight Craft Specialties	AQ	AQ

Bottled Beer...

Budweiser	...3
Bud Light	...3
Coors Light	...3
Corona	...4
Newcastle	...4
Pabst Blue Ribbon	...3
Sierra Nevada Pale Ale	...3.75
Becks N.A.	...3

Specialty Beer Bottles and Tins...

Magners Cider	20oz	6
New Belgium Abbey	12oz	4
New Belgium Trippel	12oz	4
Delirium Tremens	.750	14
Sierra Nevada Harvest	24oz	11

Wine...

Chardonnay, Hess	7.5/28
Sauv Blanc, Michael David	7/26
Pinot Grigio, Geyser Peak	5.5/20
Pinot Noir, Bogle	7/26
Barbera, Montevina	6/20
Cabernet, Louis Martini	8/30
Port, Fonseca Ruby	10/
Sparkling,	
Kenwood Yulupa 187ml	/8

GREENS

Add House made Irish bacon 2, or American bacon 2, avocado 1.5, grilled chicken breast 3, or smoked salmon** 4

Pub Salad 4/7

Mixed greens, carrots, tomato, cucumber, and caramelized onions, with balsamic vinaigrette

Ploughman's Cobb Salad 7.5

Chopped romaine, grilled chicken, house made Irish bacon, cucumber, tomato, red onion, egg, avocado, and blue cheese crumbles, with ranch or blue cheese dressing

Green Street Caesar Salad 4.5/7.5

Hearts of romaine, Parmesan cheese, fresh lemon, and croutons, tossed in Caesar dressing*

CLASSIC FARE

Served with Soup, Traditional Chips or Country Crisps
Substitute a Pub Salad or Caesar* 2.5
Substitute a Gardenburger at no additional charge

Irish American Grilled Cheese 7

Melted Dubliner and American cheeses with tomato, served on your choice of bread

Add house made Irish bacon 2, or American bacon 2, or Avocado 1.5

Original de Vere's Burger 9.5

House-ground chuck burger**, mayonnaise*, tomato, red onion and leaf greens

Add Sautéed Mushrooms 1

Add Cheese 1 Bleu, Dubliner, Swiss or Jack

Add Avocado 1.5

Add a fried egg* 1.5

Add American Bacon 2

Add Irish Bacon 2

Lunch available Saturday & Sunday 11am-4pm

AULD COUNTRY FAVORITES

Granny's Shepherd's Pie 8.95/12.95

Ground beef and fresh vegetables in a rich gravy, topped with mashed potatoes, baked until golden brown and served with your choice of a Pub, Caesar or Chef's Daily Soup

Add a fried egg* 1.5

Fish n' Chips 7.95/12.95

de Vere's beer battered fresh filets delivered daily, served with traditional chips and a side of house made tarter sauce*

Traditional Irish Stew 6.95/11.5

Tender beef braised in Irish whiskey, slowly cooked with onions, carrots, celery, potatoes, fresh rosemary and thyme, served with de Vere's Irish Brown Bread

Soup o' the Day 3.5/5

Served with de Vere's Irish Brown Bread

Add a Small Pub Salad 2.50

Grilled Chicken Sandwich 9.75

Lemon herb marinated and grilled breast of chicken, American bacon, Serrano mayonnaise*, goat cheese, red onion, and balsamic mixed greens, served on your choice of bread

Add house made Irish bacon 2, Avocado 1.5 or extra American bacon 2,

Rueben 9.75

Corned beef, melted Swiss cheese, and sauerkraut, grilled and served on rye with a zesty Russian dressing

Add a fried egg* 1.5

WEEKLY LINE UP

Monday

Trivia 7-9pm

Monday—Thursday

Weekday Wine & Dine

1/2 off featured bottles of wine

Tuesday

Whiskey Society 5-8pm

Saturday & Sunday

de Vere's Breakfast Club -

Watch live EPL Football

Saturday & Sunday

Brunch 9am-2pm. Enjoy \$9 Bottomless

Mimosa Bottle Service

Sunday

Live Traditional Session Music 4-7pm

Happy Hour Beverages All Day

Beverages

Pepsi	2.5
Diet Pepsi	2.5
Sierra Mist	2.5
Dr. Pepper	2.5
Mountain Dew	2.5
Lemonade	2.5
Fresh Brewed Iced Tea	2.5
Gatorade (Lemon Lime)	2.5
Schweppes Gingerale	2.5
Red Bull	4
Cranberry Juice	3/4
Orange Juice	3/4
Apple Juice	3/4
Grapefruit Juice	3/4
Tomato Juice	3/4
Milk	2/3
Still Bottled Water	3
Ilanllyer Sparkling Water	3
de Vere's Blend Roast Coffee	2.5
Hot Tea:	3

Chamomile or Irish Breakfast



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Head Chef - Wesley Nilssen