

OPEN	Mon - Fri @ 11AM	CLOSE	Sun - Tues @ 12AM	phone	web	de Vere's Irish Pub
	Sat & Sun @ 9AM		Wed - Sat @ 2AM	530.204.5533	deverespub.com	217 E St, Davis, CA 95616

WHISKEY TASTERS
1 OZ POURS

IRISH

JAMESON BLACK BARREL 7
Unlike the rest of our range, the bourbon barrels undergo an additional charring. It delivers the signature smoothness of Jameson Original with enhanced spice, nutty notes, vanilla sweetness and sherry fruit.

TYRCONNELL 7
Single Malt Whiskey. Distilled in the old Irish tradition. Sweet and crisp with orchard fruits and a malty character. Dry and grassy finish with a little spice.

SCOTCH

BRUICHLADDICH ISLAY BARLEY 8
Islay Unpeated Single Malt Scotch. A slow distillation gently coaxes the oils and flavour compounds from the barley. Fresh, fruit notes, orange peel, rich creamy notes.

GLENFIDDICH 15YR 9
Single Malt Speyside Scotch. Aged in European oak sherry casks and new oak casks, mellowed in our unique Solera Vat. Sweet heather honey and vanilla fudge combined with rich dark fruits.

SPRING BANK 12 YR CASK STRENGTH 13
Speyside Blended Scotch. Full and rich nose with herbal notes. Citrusy palate. Soft spicy smoke and a palpable chewiness. Finishes medium with chewy spiced oak.

BOURBON | RYE | AMERICAN

WHISTLE PIG RYE 10
Straight Rye Bourbon. A 100-proof, straight rye whiskey, aged for at least ten years through a unique double-barrel process. Full-bodied and rich on the palate.

HIGH WEST CAMPFIRE 8
A blend of Scotch, bourbon and rye whiskeys. Rye, cinnamon, sultanas, peat.

JAPANESE

THE HAKUSHU 12YR 8
Single Malt. Toasted barley, seed & nut loaf, chopped almonds and a little bit of barrel char. Fruit on the palate, but still rich, herbaceous and grassy.

DESSERTS

CRISPY BREAD PUDDING 7
Gunther's Salted Caramel Ice Cream & Jameson Caramel Sauce

DARK CHOCOLATE POT DE CRÈME 6
Irish Cream, Fresh Berries

WARM PEAR CRUMBLE CAKE 7
Gunther's Vanilla Ice Cream, Irish Cream

WHITE

PINOT GRIGIO *Geyser Peak - California 2014* 7.25/27
SAUVIGNON BLANC *Michael David - California 2014* 8/30
CHARDONNAY *Rex Goliath - California* 7/26
CHARDONNAY *Hess - California 2013* 9/34
SPARKLING *Kenwood Yulupa - Sonoma* NA/8

RED

PINOT NOIR *Meiomi - California 2014* 11/38
ESSENTIAL RED *Bogle - California 2013* 8/30
ZINFANDEL *7 Deadly Zins - Lodi 2013* 9/34
CABERNET *Louis Martini - Sonoma 2013* 9/34
SOMMELIER SELECTION CABERNET
Raymond - North Coast 2013 11/38

× ENJOY NO CORKAGE FEE WHEN YOU BYOB ×

MON-FRI **HAPPY HOUR** 3:00-6:00PM

DAILY CHEF'S CHOICE TACO 2

PUB CHIPS Traditional Chips, Mushroom-Onion Gravy, Sharp Cheddar 5

APPLE & IRISH BACON SALAD GF
Romaine, Arugula, Granny Smith Apples, Dried Cranberries, Honey Roasted Pecans, Bleu Cheese, Apple-Maple Vinaigrette 7

BEER CHEESE NACHOS GF sans beer cheese
Crisps, Pimento Beer Cheese, Green Onion, Serrano Chili, Diced Chicken, Sriracha 6

FRIED PICKLES Zesty Sauce 5

BUTTERED PRETZEL Pimento Beer Cheese, Whole Grain Mustard 6

½ THIS N' THAT Assorted Cheeses, Cured Meats*, Preserves, Olives, Fruit, Crackers, Irish Brown Bread 9

CORNED BEEF TATER TOTS Sour Cream, Russian Dressing, Green Onions 5

DRINKS

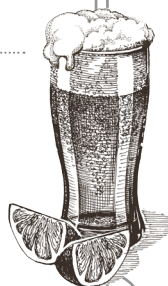
\$1 OFF Large 20oz Pints* & All Wines

\$5 House Spirits & Jameson	\$6 All House Cocktails	\$15 Draft Pitchers*
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*excludes craft / seasonal / nitrogen beers

Introducing **THE BARREL PROJECT**

Buy any rotating craft beer & add a shot of Tullamore Dew for \$3



*GF = Gluten Free

WHISKEY / WINE / DESSERTS / HAPPY HOUR