

<b>OPEN</b>	Mon - Fri @ 11AM Sat & Sun @ 9AM	<b>CLOSE</b>	Sun - Tues @ 12AM Wed - Sat @ 2AM	phone 916.231.9947	web deverespub.com	de Vere's Irish Pub 1521 L Street Sacramento, CA 95814
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**WHISKEY TASTERS**

**IRISH**

**KNAPPOGUE CASTLE 12YR** 8  
Single Malt Irish Whiskey. Made exclusively from malted barley. Flavours of lemon, fresh apples, candied fruits and delicate spices.

**TYRCONNELL PORT** 10  
Single Malt Irish Whiskey. Aged in American oak and finished in Port wood, a great balance with lots of jammy thickness.

**SCOTCH**

**OBAN 14YR** 10  
Highland Single Malt Scotch. Full-blooded fruity malt with a whiff of heather and more than a hint of smoke. Long, smooth-sweet finish with oak-wood, dryness and a grain of salt.

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

**LAGAVULIN 16YR** 12  
Islay Single Malt Scotch. A massive peat-smoke that's typical of southern Islay - but also offering richness and a dryness.

**BOURBON | RYE | AMERICAN**

**FOUR ROSES SINGLE BARREL** 8  
Kentucky Straight Bourbon. Beautifully balanced and smooth as silk, this is sweet, rich and potent with very appealing menthol notes, precious woods and delicious spices.

**NOAH'S MILL SMALL BATCH** 9  
Kentucky Bourbon. Aged for 15 years. It's mashed with a high proportion of corn, and bottled by hand. Vanilla, red fruit sweetness and woody old oak.

**JAPANESE**

**HIBIKI HARMONY** 9  
Blended Whiskey. The whiskies are drawn from five different types of cask, including American white oak casks, Sherry casks and Mizunara oak casks. Wafts of honey, orange, a herbaceous touch or two and light oak.

**1 OZ POURS**

**DESSERTS**

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

**BERRIES & CREAM** 7  
Fresh Seasonal Berries, Angel Food Cake, Fromage Blanc, Whipped Cream

<sup>1</sup>Served raw or undercooked or contain raw or undercooked ingredients  
<sup>2</sup>Consuming raw or undercooked food may increase your risk of foodborne illness

**WINE**

**WHITE**

**PINOT GRIGIO** *Geyser Peak - California 2014* 7.25 / 27

**SAUVIGNON BLANC** *Michael David - California 2014* 8 / 30

**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

**CABERNET** *Louis Martini - Sonoma 2013* 9 / 34

× ENJOY NO CORKAGE FEE WHEN YOU BYOB ×

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

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

**BEER STEAMED MUSSELS** Red Onion, Tomato-Beer Broth, Grilled Sourdough 8

**BEER CHEESE NACHOS** *GF sans beer cheese*  
Crisps, Pimento Beer Cheese, Red & Green Onion, Serrano Chili, Diced Free-Range Chicken, Sriracha 6

**FRIED PICKLES** Zesty Sauce 5

**BUTTERED PRETZEL** Pimento Beer Cheese, Whole Grain Mustard 6

**½ THIS N'THAT** Assorted Cheeses<sup>1</sup>, Cured Meats<sup>1</sup>, Preserves, Olives, Fruit, Crackers, Irish Brown Bread 9

**ASPARAGUS FLATBREAD** Arugula, Red Onion, Laura Chenel Chèvre Goat Cheese, Lemon Vinaigrette, Buckeye Creek Olive Oil 6

**SMOKED PAPRIKA HUMMUS** Grilled Focaccia Flatbread, Laura Chenel Chèvre Goat Cheese 6

**DRINKS**

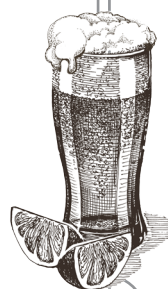
**\$1 OFF** Large 20oz Pints\* & All Wines

**\$5**  
House Spirits & Jameson

**\$6**  
All House Cocktails

**\$15**  
Draft Pitchers\*

\*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**