

PUB PACKAGES

*We feature the highest quality draught beer, bottled beer, wine, whiskeys, scotch other spirits and specialty cocktails.
We have the ability to customize the beverage portion of your event to fit any budget or occasion.
Please choose one of these Pub Beverage options to pair with your food option.*

OPTION I

\$4 Beer & Wine

Fourteen ounce import & domestic draught, bottled beer, and house red & white wine

OPTION II

\$5 Beer, Wine & House Well Alcohol

Fourteen ounce import & domestic draughts, twenty ounce domestic draughts, bottled beer, house red & white wine, and house well brand liquors.

Specialty bottled beer excluded

OPTION III

\$6 Big Timer

All draught beer served in twenty ounce pints, a selection of our red and white wines, call liquors, i.e. Stolichnaya, Tanqueray, Flor de Cana Rum, Jack Daniel's, Jameson, Crown Royal, etc. Specialty bottled beer excluded

OPTION IV

Beverage Tickets

Host purchases and distributes a predetermined number of tickets to their guests to use as payment for beverages. Beverage ticket prices vary depending on bar selection

OPTION V

Bracelet

Open bar featuring import and domestic draught and bottled beer, house red and white wines, and all brand liquors. We will supply your guests with bracelets that allow them to purchase any beverage. If you require any restrictions, we will be happy to help in any way possible.

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
Magners Irish Cider	4.25	6
Hoegaarden	4.25	6
Paulaner Hefeweizen	4.25	6
Firestone Walker DBA	3.75	5
Two Rotating Seasonal	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 Irish Cider	20oz	6
New Belgium Abbey	12oz	4
New Belgium Trippel	12oz	4
Delirium Tremens	.750	14
Sierra Nevada Harvest	24oz	11
Rotating Specialty Beer	Varies	AQ

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

Wee Ginger	6
Jameson Irish whiskey, gingerale and Barrel Aged bitters served over ice	
de Vere's Manhattan	8
Buffalo Trace bourbon, Angostura bitters, and Carpano sweet vermouth stirred and served up with a maraschino cherry	
Classic Martini	10
Leopold's gin, Dolin dry vermouth, stirred, and served in up with two olives	
Pink Lady	7
Bombay Sapphire gin, Laird's Applejack, fresh lime juice and grenadine, shaken and served up	
Powers Sour	7
John Powers Irish Whiskey shaken with honey syrup and fresh lemon juice, served over ice with a splash of soda water and a dash of Angostura Bitters	
Buster Brown	8
Buffalo Trace bourbon, fresh lemon juice, simple syrup, and Regan's orange bitters, shaken and served over ice	
Irish Beautiful	10
Kilbeggan Irish whiskey and Irish Mist, served in a snifter	

ALMOST FAMOUS IRISH COFFEE 7

*Age old recipe and our signature drink.
Tullamore Dew Irish whiskey, de Vere's Blend Roast coffee, and a generous dollop of fresh whipped Irish cream*

WEEKLY LINE UP

Monday

Industry Night 9-close

Tuesday

Whiskey Society 5-8pm

Saturday & Sunday

de Vere's Breakfast Club -
Watch live EPL Football

Saturday & Sunday

Brunch 9am-2pm
Enjoy Bottomless Mimosas

Sunday

Live Traditional Session Music 4-7pm
Trivia 7-9pm

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
Llanllyer Sparkling Water	3
de Vere's Blend Roast Coffee	2.5
Hot Tea:	3
Chamomile or Irish Breakfast	

Featured Wine

AQ



**Consuming raw or undercooked food may increase your risk of foodborne illness*

***May contain raw or undercooked egg*

18% Service charge added to final bill // Price shown does not include tax or service charge

Chef ~ Tarick Abukhdeir Chef ~ Wesley Nilssen

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