



Served Family Style for Parties of 15 or Less // Served Buffet Style for Parties of 16 or More

Each platter serves 15 people

## APPETIZERS

**Smoked Salmon Plate** 120  
Fresh smoked salmon\*\* served with capers, lemon, whipped Irish butter and de Vere's Irish Brown Bread

**Pig Sliders** 48  
*(Limit one Platter)*  
Pulled pork sliders marinated in de Vere's barbeque sauce, crispy onions, and jack cheese

**Limerick Sliders** 64  
*(Limit one Platter)*  
Mini lamb burgers, served with Dubliner cheddar cheese, mixed greens and Serrano chili mayonnaise\*

**Cheese Board** 105  
Chef's choice of assorted cheeses, and assorted breads

**Chips and Dips** 38  
Traditional chips, served with Dublin dipping sauces

**Parnell's Potato Boats** 45  
Crispy potato skins, filled with Dubliner cheddar and House made Irish bacon, served with sour cream

**Chicken Strips** 45  
Battered and fried served with traditional chips and ranch

**Seasonal Fresh Fruit** 50  
Fresh seasonal fruit

**Irish Charcuterie** 105  
A selection of house made sausages and cured meats served with Chef's choice mustards and de Vere's Irish Brown Bread

## GREENS & SOUP

**Pub Salad** 60  
Mixed greens, carrots, tomato, cucumber, and caramelized onions, with balsamic vinaigrette

**Ploughman's Cobb Salad** 113  
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** 68  
Hearts of romaine, Parmesan cheese, fresh lemon, and croutons, tossed in Caesar dressing\*  
*With grilled chicken* 83

**Soup o' the Day** 53  
Served with de Vere's Irish Brown Bread

## AULD COUNTRY FAVORITES

**Granny's Shepherd's Pie** 105  
Ground beef and fresh vegetables in a rich gravy, topped with mashed potatoes, baked until golden brown

**Bangers & Mash** 105  
House made Irish bangers, onion and mushroom gravy, brown buttered turnips, carrots, and leeks, served with de Vere's champ potatoes

**Traditional Irish Stew** 75 / Substitute Lamb 100  
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

**Mac & Cheese** 75 / Full Monty 90  
Elbow macaroni and melted cheeses topped with baked bread crumbs

**Corned Beef & Cabbage** 120  
House made corned beef, served with cabbage and red potatoes and topped with Mom's parsley cream sauce

## ON THE SIDE

**Country Crisps** 30

**House made Slaw\*** 45

**Mashed Potatoes** 38

**Champ Potatoes** 38

**Colcannon Potatoes** 45

**Seasonal Veggies** 45

**de Vere's Irish Brown Bread** 30

## CLASSIC FARE

**Irish American Grilled Cheese** 45  
Melted Dubliner and American cheeses with tomato, served on sourdough  
*Add Irish bacon* 60

**Irish Bank B.L.T.** 53  
House made Irish bacon, lettuce, tomato, and mayonnaise\*, served on grilled sourdough

**Grilled Chicken Sandwich** 60  
Lemon herb marinated and grilled breast of chicken, American bacon, Serrano mayonnaise\*, goat cheese, red onion, and balsamic mixed greens, served on sourdough

**Rueben** 60  
Corned beef, melted Swiss cheese, and sauerkraut, grilled and served on rye with a zesty Russian dressing



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



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

Chef ~ Tarick Abukhdeir Chef ~ Wesley Nilssen

217 E Street, Davis, CA 95616 :: p530.204.5533 :: f530.231.6386 :: deverespub.com

## 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,<br>Kenwood Yulupa 187ml | /8     |

**Featured Wine**

AQ

## FOR THE CRAIC

|                            |    |  |
|----------------------------|----|--|
| <b>Wee Ginger</b>          | 6  | Jameson Irish whiskey, gingerale and Barrel Aged bitters served over ice   |
| <b>de Vere's Manhattan</b> | 8  | Buffalo Trace bourbon, Angostura bitters, and Carpano sweet vermouth stirred and served up with a maraschino cherry                                  |
| <b>Classic Martini</b>     | 10 | Leopold's gin, Dolin dry vermouth, stirred, and served in up with two olives   |
| <b>Pink Lady</b>           | 7  | Bombay Sapphire gin, Laird's Applejack, fresh lime juice and grenadine, shaken and served up   |
| <b>Powers Sour</b>         | 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 |
| <b>Buster Brown</b>        | 8  | Buffalo Trace bourbon, fresh lemon juice, simple syrup, and Regan's orange bitters, shaken and served over ice                                       |
| <b>Irish Beautiful</b>     | 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 |     |



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## WHISKEY DINNER PACKAGES

*Due to the configuration of the Pub, these dinners are limited to a maximum of fifteen people. Prices vary due to selection and availability of our whiskey collection*

*Choose from...*

### INITIATION

#### *12 years and younger whiskeys*

A four course dinner paired with four whiskeys to enjoy as you learn about this incredible beverage. Our chef creates the menu specifically for the types of whiskeys you wish to experience. You can choose from our large selection of over 160 whiskey, bourbon, scotch, and Irish whiskey. You may choose one type of whiskey to focus on or one of each throughout the courses of your meal.

### APPRENTICE

#### *12 years and older whiskeys*

This four course dinner will be created by our chef for you and your guests based upon your specific whiskey requests. After you suggest to us the styles of whiskey you wish, we will hand select from our middle and upper tier whiskeys to create an unbelievable experience that will be paired from the glass to the plate for your enjoyment.

### DISTILLERS

#### *Special whiskeys*

This five course meal brings together our Chef's best creations paired with our finest whiskeys. We will assist you in choosing from our top shelf, allocated, and extremely rare whiskeys to create an unforgettable experience for you to share with your guests.

To plan your event, please contact:  
Banquet Coordinator  
p 530.204.5533 f 530.231.6386  
davisbqt@deverespub.com



## BANQUET INFORMATION

de Vere's Irish Pub is the perfect location for special events, business meetings and celebratory group dining. Our fun, lively and casual pub atmosphere is complete with coffered ceilings, a wooden bar imported from Ireland, family paintings and photos, and personal family heirlooms. If you are celebrating a special occasion, please contact our Banquet Coordinator to ensure a great experience in our families' pub. de Vere's Irish Pub is able to accommodate a wide variety of special events, from small semi-private parties of 15 guests, to an entire buyout.

## ACCOMMODATIONS

### Library

Our Library is cozy, complete with a fireplace, library, television, and three custom couches. It's perfect for an informal sit down living room lunch or dinner and can accommodate up to 15 people at three coffee tables. We can also host a cocktail hour style reception complete with a buffet for up to 20 people. The Library is also ideal for a business meeting. It is semi-private and open to the public at all times. We have had great success with events in the Library and guests who are not a part of the event are respectful and don't interrupt.

### Auld Pub Snug

Our Auld Pub Snug is perfect for semi-private meetings, cocktail hour style, or dining events. It is located at the right rear of the pub near the kitchen and across from the library. The Auld Pub Snug seats up to 20 people at five tables.

### Banquet Room

Our Banquet Room is perfect for those who would like a private space. It is located at the very rear of the pub and is perfect for your private event, business meeting, presentation, cocktail hour, or dining event. The Banquet Room can accommodate a party of 32 people at eight tables, or up to 40 people for a cocktail hour style reception. The Banquet Room requires a reservation fee of \$100 that is non refundable and does not go towards food or beverages.

### Entire Pub

The Entire Pub can host your party up to 200 people and is based on availability. This option is perfect for a cocktail hour style reception with passed appetizers and/or buffet. The buffet is located at the front of the pub at a large communal table. Formal, sit down meals can be served at separated tables as family style or plated utilizing a limited menu that is chosen prior to the event.

## EVENT STYLES

### Cocktail Hour Reception

Cocktail Hour Receptions are great for casual events, after hour mixers, retirement, or birthday celebrations. Choose from our plentiful selection of appetizers and fresh displayed platters. This event style keeps your guests mingling and on their feet. Approximately 6-8 pieces per person provides a light reception, while 10-12 pieces per person feels more like a meal.

### Buffet Style

Let the ease of buffet style dining make your event even easier to plan with our wide range of buffet style dinners. This option is excellent for those who are curious to try many of our authentic Irish dishes. Please contact our Banquet Coordinator for suggested menu ideas.

### Family Style Dinners

Choose family style dishes suited to your guests. Family style dinners bring you together over delicious food and good company. Children are welcome to enjoy the event until 10 pm.

### Menu

To ensure the success of your event, your style of event and menu selections must be confirmed at least one week in advance. Sit down family style lunches or dinners are available. Prices do not include service charge or tax. Please contact our Banquet Coordinator to customize your Pub Package selections.

### Beverages

Our bar features imports and domestic draft and bottled beer, red and white wines, and brand liquors. We offer over 80 different whiskey, bourbon, scotch and Irish whiskey. If you require any restrictions, we will be happy to help in any way possible. Please see the Pub Packages for our bar menu offerings.

### Guest Attendance

Proper planning and staffing is required to provide you with the unique service you deserve. A guaranteed guest attendance must be finalized 72 hours prior to the event.

### Food and Beverage Minimum

There is a minimum food and beverage charge to reserve each of the semi-private areas. The food and beverage minimum varies based on date, time, room and availability, but will be no less than \$250. If your bill does not reach the agreed food and beverage minimum (prior to tax and service charge), we will automatically add a room charge to make up the difference. Minimum may not be met by ordering food to-go or gift cards. Every situation is unique; please contact the Banquet Coordinator for more details.

### Payment

Payment in full is due at the close of your event. All fees are subject to an 18% service charge as well as applicable sales tax. de Vere's Irish Pub accepts cash, Visa, MasterCard, and American Express. We apologize, but we are unable to accept personal checks. We are able to split the final bill up to four ways.

### Corkage & Desserts

We do not charge corkage on wine, though we do charge a \$1.50 per person fee for any dessert brought by a guest to their event. Hard alcohol may be presented as a gift, but may not be opened in the pub, and any guest who does will be asked to leave without a refund.

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