



SMALL PLATES

Served after 4pm

Soup o' the Day 3.5/5
Served with de Vere's Irish Brown Bread
Add a Small Pub Salad 2.5

Smoked Salmon Plate 13.95
Fresh smoked salmon** served with capers, lemon, Kerrygold whipped Irish butter and de Vere's Irish Brown Bread

Pig Sliders 9.5
Three pulled pork sliders marinated in de Vere's barbeque sauce, crispy onions, and jack cheese, served with House made coleslaw*

Limerick Sliders 12.75
Three mini lamb burgers, served with Dubliner cheddar cheese, mixed greens and Serrano chili mayonnaise*

This n' That 13.95
Chef's choice of assorted cheeses, cured meat**, and fruit served with de Vere's Irish Brown Bread

Mac & Cheese 9.5
Add peas & red onion 1.5
Add Irish bacon bits 1
Add American bacon bits 1
Full Monty... Irish bacon & peas 2

GREENS

*Add House made Irish bacon 1, American bacon 1, avocado .75, 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*

AULD COUNTRY FAVORITES

Granny's Shepherd's Pie 6.95/12.95
Ground beef and fresh vegetables in a rich gravy, topped with mashed potatoes, baked until golden brown
Add a fried egg .75*

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*

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 & white pudding, served with de Vere's Irish Brown Bread

Bangers & Mash 8.95/13.95
House made Irish bangers, onion and mushroom gravy, brown buttered turnips, carrots, and leeks, served with de Vere's champ potatoes

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

Pub Chips 4.95
Traditional chips, served with House made mushroom gravy & melted sharp cheddar cheese
Add a fried egg .75*
Add a slab of American Bacon 1
Add a slab of Irish Bacon 1

Daily Special A.Q.

FOOD PHILOSOPHY

Did you know that we make most of our food in house? We butcher our own meats, brine our Irish bacon, stuff sausages, double grind our burgers, & bake our Irish Brown Bread. We have a commitment to quality that would make our granny proud.

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 1, American bacon 1, or Avocado .75

Original de Vere's Burger* 9
House-ground chuck burger**, mayonnaise*, tomato, red onion and leaf greens
Add Sautéed Mushrooms .5
Add Cheese .5 *Bleu, Dubliner, Swiss or Jack*
Add Avocado .75
Add a fried egg .75*
Add American Bacon 1
Add Irish Bacon 1

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 1, Avocado .75 or extra American bacon 1

Reuben 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*

Irish Bank B.L.T. 9.95
House made Irish bacon, lettuce, tomato, and mayonnaise* served on grilled sourdough
Add a fried egg .75*
Add Avocado .75
Add American Bacon 1

HALF SANDWICH COMBO 6.95

Served M-F 11am-4pm
Choose any sandwich
Excludes Original de Vere's Burger

ON THE
SIDE

Traditional Chips 3.5
Country Crisps 2
House made Slaw* 3
Mashed Potatoes 2.5
Champ Potatoes 2.5
House made Irish Banger 3.5

House made Irish Bacon 2
House made Black Pudding 2
House made White Pudding 2
Seasonal Veggies 3
1/4 Loaf de Vere's Irish Brown Bread 3
1/2 Loaf de Vere's Irish Brown Bread 6



Help us before
you Yelp us

SCANLIFE

We serve 20oz pints unless otherwise requested

FOR THE CRAIC

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
Crispin Cider	4.25	6
Hoegaarden	4.25	6
Olympia	2	3
Paulaner Hefeweizen	4.25	6
Firestone Walker DBA	3.75	5

SIX SPECIALTY CRAFTS 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
Delirium Tremens	.750	14
Rotating Specialty Beer	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

TRY OUR NEW
CRAFT BEER
SELECTION

WE WILL FEATURE
SIX SPECIALLY
SELECTED ROTATING
CRAFT BEERS

CHECK BACK OFTEN
AS THEY ROTATE
FREQUENTLY

ALMOST FAMOUS IRISH COFFEE 7

*Our signature drink
and an age old recipe.*

*Tullamore Dew Irish
whiskey, locally
roasted de Vere's
Blend coffee,
and a generous
dollop of fresh
whipped cream*

WEEKLY LINE UP

Monday

Trivia 7-9pm

Tuesday

Whiskey Society 5-8pm

Wednesday

Craft Beer Night
Coming Soon

Saturday & Sunday

Brunch 9am-2pm. Enjoy \$9
Bottomless Mimosa Bottle Service
Watch live EPL Football

Sunday

Live Traditional Session Music 4-7pm
\$2 Kids Meals after 4pm
Happy Hour Beverages All Day

Fish Taco(s) 2

de Vere's cornmeal battered fresh fillet delivered daily, served on a corn tortilla, with chipotle aioli and topped with a cabbage & cilantro lime mix

Deep Fried Pickles 4

Served with a zesty sauce

Chips & Dips 4

Traditional chips with Dublin dipping sauces

Pub Chips 4

Traditional chips with House made mushroom gravy and melted sharp cheddar

\$3 SIPS

Bottles :: Budweiser, Bud Light, Coors Light & Pabst Blue Ribbon
Draught :: Firestone Walker DBA & Paulaner Hefeweizen

HAPPY HOUR

Served 3:30 - 6:30 M-F Only

House Made Irish Bangers 4

Served with de Vere's Irish Brown Bread and stone ground mustard

Chicken Strip(s) 5

Battered and fried, served over a bed of traditional chips, and a side of ranch

Newport Nachos 5

Crispy red potatoes, Dubliner & jack cheese, Serrano chili, tomato, red onion, chives and sour cream
Add House made Irish Bacon 1
Add a fried egg* .75

\$4 SIPS

House Spirits
House Red & White Wine
Wee Ginger 4 / Big Ginger 8
(Jameson & Gingerale)

1/2 Order Fish n' Chips* 6

de Vere's beer battered fish fillet served over traditional chips, and House made tartar sauce*

1/2 Order This n' That 7

Chef's choice of assorted cheeses, cured meat**, and fruit served with de Vere's Irish Brown Bread

1/2 Order Smoked Salmon Plate 7

Fresh smoked salmon** served with capers, lemon, Kerrygold whipped Irish butter and de Vere's Irish Brown Bread

\$12 PITCHERS

All Draught Beer
Except Guinness, Boddington's & all specialty craft beers



*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 parties of eight or more // Split Plate \$2

Head Chef ~ Wesley Nilssen

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