



STARTERS

ROASTED AVOCADO NACHOS \$18

Potato chips, avocado, house beer cheese, goat cheese, charred corn salsa, Anaheim chiles, coriander chutney, pickled onion, fresh cilantro, & pickled jalapeño

POPCORN CAULIFLOWER \$14

Crispy fried cauliflower tossed in local hot sauce & served with pickled cauliflower topped with blue cheese, lemon Zest & fresh cilantro

BELLY SNACKS \$16

Crispy fried pork belly and brussel sprouts tossed in maple sugar, with chile mayo, & spicy chile sauce
add a fried egg \$1

CLASSIC PUB PRETZEL \$13

Soft pretzel baked golden brown with garlic butter and sea salt. Served with creamy cheese sauce with whole grain mustard

DOUBLE COOKED CHICKEN WINGS \$17

Slow cooked until tender, then crispy fried and tossed in your choice of sauce. Served with pickled and fresh veggies.

(Sauces: Hot Sauce, Sweet Hot, Korean Honey Butter, Garlic-Parmesan Rub, or Sriracha)

DEVILED EGGS \$10

Beer mustard whipped yolk, chile sauce, seed mix, candied bacon, & green onion

THE GOODS

MAC & CHEESE \$24

Curly noodles tossed in a creamy garlic-cheese sauce then baked until golden brown.
(choose your adventure)

Cheeseburger: Grilled WA beef, American cheese, potato chip topping, republic sauce, bacon, marinated onion & fried pickles

Dirty mac: Blue cheese then topped with a fried egg

add pork belly +\$3

Feeling chili?: Top your mac with Republic Chili, pickled jalapeños, cilantro, & pickled onions

Extra Cheezy: Add a little extra creaminess and cheese with a bread crumb-cheese crust.

CHICKEN CONFIT & DUMPLINGS \$25

Creamy roast chicken soup with roasted carrots, brussel sprouts, parsnips, onions and celery in a cast iron skillet topped with biscuit dumplings and slow cooked bone-in chicken. Topped with herbs

BRAISED BONELESS SHORT RIBS \$32

Slow cooked beef short ribs in Laughing Dog beer until tender. Served with corn-cheddar grits, crispy brussel sprouts & green chile-garlic crunch

REPUBLIC FISH & CHIPS \$20

Hand battered Alaskan white fish, fried in our tagarashi beer batter, served with fresh potato chips, ginger scallion tartar sauce, kimchi & pickled cauliflower

CRISPY CAULIFLOWER TACOS (3) \$19

Sweet chili glazed cauliflower, topped with cilantro slaw, pickled onions, garlic aioli & sesame seeds; served on warm corn/flour blend tortillas

REPUB SHRIMP BOWL \$23

Herb marinated and grilled wild shrimp cooked with winter squash, onions, brussel sprouts, in a house made green curry broth with jasmine rice, fresh herbs, coconut, & fried pickled chilies.

Sub grilled chicken or crispy cauliflower for no charge

FOOD MENU

KETTLE & GREENS

add grilled or fried chicken for \$7

NORTHWEST SALAD \$18/10

Baby spinach tossed in a huckleberry vinaigrette with roasted beets, goat cheese, red onions & toasted walnuts

FALL COBB SALAD \$18/10

Chopped gem lettuce topped with blue cheese vinaigrette, blue cheese, candied bacon, walnuts, roasted winter squash, pickled brussel sprouts, soy marinated hard boiled egg, & green onions.

GEM CEASAR SALAD \$18/10

Baby gem lettuce tossed in creamy miso-garlic dressing and topped with garlic confit, shaved lemon zest, Reggiano cheese & tagarashi spice.

REPUBLIC CHILI \$15

Our house chili topped with corn bread croutons, coriander chutney, pickled onions, cilantro, & pickled jalapeños

SANDWICHES

Served with a choice of seasoned fries, crispy sweet potatoes, house made kettle chips, half salad (\$4), Repub Fries (\$4), or garlic cheese fries (\$3)

REPUBLIC BURGER \$19

Grilled NW beef with house made American cheese, shaved onions, bibb lettuce, beer mustard and Republic Sauce, served on a brioche bun with a side of house made pickles

add bacon +\$3 | add avocado +\$3

CHAMPIONSHIP JALAPEÑO POPPER BURGER \$20

Grilled NW beef stuffed with charred onion cream cheese, fried pickled jalapeños & crispy bacon served on a toasted brioche bun

(First Place Crave 2023 Burger smackdown! 🏆)

BLUE BURGER \$20

Grilled WA beef with blue cheese, garlic aioli, candied bacon, bibb lettuce and roasted tomato. Served on a brioche bun with a side of house made pickles

DOUBLE BACON.L.T \$21

Smokey applewood bacon and slow cooked, crispy pork belly with smoked mayo, roasted tomato, & lettuce on toasted sourdough bread

add a fried egg +\$1 | add avocado +\$3

FRIED CHICKEN SANDWICH \$19

Extra crispy double fried chicken served on a brioche bun

Southern Style: Beer mustard, creamy garlic, house made pickle & slaw

Korean Style: Tossed in Korean honey butter and topped with kimchi, pickled jalapeño, & garlic aioli

CHEF Lucas Chavez

MANAGER Andrew Bloomer

SOUS CHEF Michele Rodriguez

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of food borne illness, especially if you have certain medical conditions. Automatic %20 gratuity applied to parties of six or more



DRINKS & DESSERTS

WINE

SPARKLING

CAVA \$11/37
Vega Median, Spain

PINK BUBBLES \$11/37
Veuve Devienne, France

MIMOSA \$12
Sparkling Wine, Orange Juice & Your Choice of Blackberry, Hibiscus, or Blood Orange

RED

HOUSE RED \$11/37
Ste. Chapelle, ID

CABERNET SAUVIGNON \$12/37
Cano Sur, Chile

RED TABLE, RED BLEND \$13/37
Townshend, WA

PINOT NOIR \$14/47
Golden West, WA

THE JACK GRENACHE \$13/39
Columbia Valley, OR

WHITE

HOUSE WHITE \$10/31
Rapido, Italy

PINOT GRIS \$12/36
Chemistry Pinot Gris, Willamette Valley, OR

SAUVIGNON BLANC \$14/46
Kamusha, South Africa

CHARDONNAY \$12/37
Angeline, CA

ROSE \$12/43
Bonino Verde, Portugal

ON TAP

Ask your server for current tap list.
We serve 100% local or Northwest craft beers.
Tap selection changes weekly

SWEETS

WARM CHOCOLATE TRUFFLE CAKE \$11
Coffee whipped cream & dark chocolate sauce with an almond cookie

CAST IRON BROWN BUTTER PEAR COBBLER \$11
Brown butter roasted pears topped with a biscuit and baked until golden.
Served with warm caramel and white chocolate ice cream.

PUMPKIN BASQUE CHEESECAKE \$13
Spiced whipped cream, pumpkin caramel, cheesecake & streusel layered together.

COCKTAILS \$14

RED BERRY SANGRIA
Red wine mixed with juices & served with fresh fruit. Carafes available

BLOOD ORANGE SANGRIA
White wine mixed with juices & served with fresh fruit. Carafes available

STRANGE BREW
Gin, Falerum, Pineapple, Lemon, Rotating IPA

THE SOUR REPUBLIC
Whiskey, Honey, Lemon, Orange & Aquafaba

MICHELADA
Mexican Cerveza, Clamato, House Spice blend & Shrimp-Lime Garnish, Tajin

THE BIRDS AND THE BEES
Gin, Hibiscus-Agave Syrup, Orange Blossom, & Soda

THE 1910
Vodka, Blood Orange, Honey, Soda & Lemon

IT'S A MARGARITA
Flybird's Agave Wine Margarita with salt & lime.
*add Blackberry, or Blood Orange \$2

BLACKBERRY BASIL DROP
Vodka, Blackberry Basil Syrup, Citrus, Sugar

ORANGE HOP-SICLE
Rotating IPA, Cointreau, Bitters

BEGGAR'S BANQUET
Bourbon, maple, lemon, Rotating Lager

THE OLE' PB&J
Peanut butter stout, raspberry liqueur, short bread cookie

PACKAGED

ask your server for our current cellar selection of rotating
ciders and barrel - aged crafts and sours

BUD LIGHT
COORS LIGHT
RAINIER

MODELO ESPECIAL
MICHELOB ULTRA
CURRENT SELTZER

HARD KOMBUCHA
ROTATING DARK CAN
HEINEKEN N/A

HAPPY HOUR

**\$6 DRAFT BEER
& HOUSE WINE**

\$5 REPUBLIC SNACKS

GARLIC CHEESE FRIES

Crispy fries topped with garlic aioli, garlic confit, & shaved parmesan

DEVILED EGGS (2)

Beer mustard whipped yolk, chile sauce, seed mix, candied bacon, & green onion

POPCORN CAULIFLOWER

Crispy fried cauliflower tossed in a local hot sauce and served with pickled cauliflower, topped with blue cheese & fresh cilantro

CAULIFLOWER TACOS (1)

Sweet chili glazed cauliflower, topped with cilantro slaw, pickled onions, garlic aioli & sesame seeds. Served on warm corn/flour blend tortillas

\$7 REPUBLIC SNACKS

HALF NW SALAD

Baby spinach tossed in a huckleberry vinaigrette with roasted beets, goat cheese, red onions & toasted walnuts

DOUBLE COOKED CHICKEN WINGS

Slow cooked until tender, then crispy fried and tossed in your choice of sauce. Served with pickled and fresh veggies. (Sauces; Hot Sauce, Sweet Hot, Korean Honey Butter, Garlic-Parmesan Rub, Sriracha or Ranch Rub)

MINI MAC AND CHEESE

Twirly noodles tossed in beer cheese sauce & topped with potato chip bread crumbs

NACHOS

Potato chips, house beer cheese, goat cheese, charred corn salsa, Anaheim chiles, coriander chutney, pickled onion, fresh cilantro, & pickled jalapeño

\$10 REPUBLIC SNACKS

THE PATTY MELT

Grilled NW beef with grilled onions, pickles, house made American cheese & Republic Sauce, served on a toasted sourdough

THE CHICKEN

Crisp fried chicken thigh tossed in buffalo hot sauce with sweet pickles and shaved onions. Served on a brioche bun with garlic aioli

CLASSIC PUB PRETZEL

Soft pretzel baked golden brown with garlic butter and sea salt. Served with creamy cheese sauce with whole grain mustard.

BEER & WINE

ROTATING TAPS

Ask your server for current tap list.
We serve 100% local or
Northwest craft beers.
Tap selection changes weekly

WINE \$6

HOUSE RED

Ste Chapalle, ID

HOUSE WHITE

Rapido, Italy

All Day

**32OZ REFILL \$14
64OZ REFILL \$24**

**BEST GROWLER FILL-UP PRICES
IN POST FALLS**

**GROWLER
REFILS**

208.457.3610 / WWW.REPUB.COM



KIDS MENU

\$8.99

Includes choice of small fries,
applesauce or sweet potatoes

Choice of Soda: \$2

FISH & CHIPS

Crispy Fish served with dipping sauce
of choice

GRILLED CHEESE SAMMICH

American and Cheddar Cheese melted
between 2 pieces of butter grilled sourdough

KIDS BURGER

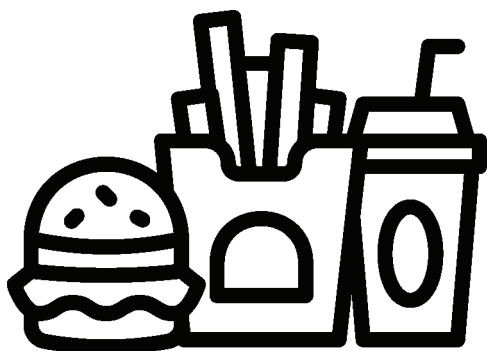
grilled WA beef with American cheese and
secret burger sauce served on a brioche bun

FRIED CHICKEN PLATE

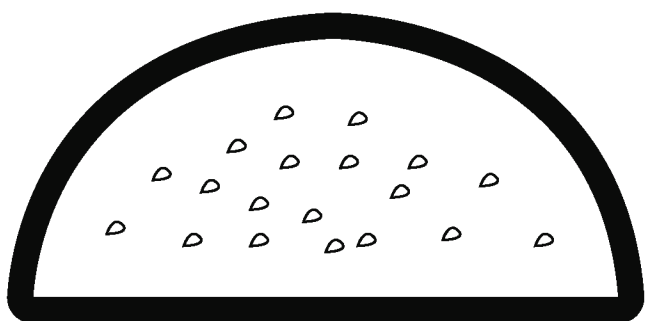
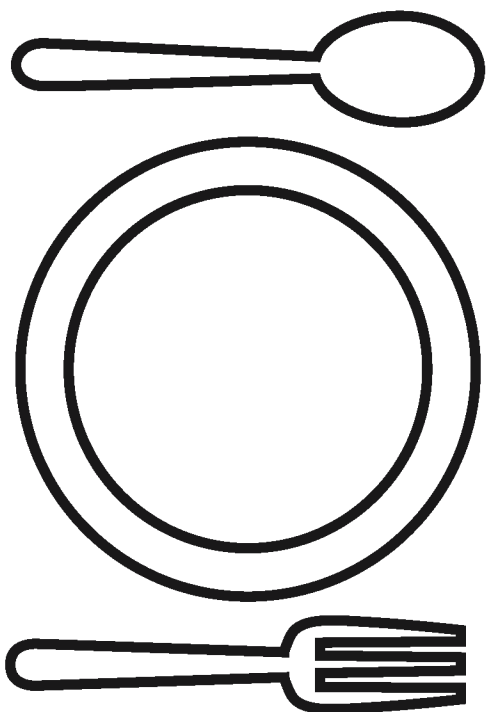
Crispy Chicken Tenders served with dipping
sauce of choice

MAC & CHEESE (No side)

twirly noodles tossed creamy cheese sauce
and topped with cheddar cheese



WHAT'S ON YOUR PLATE?



**LETTUCE? CHEESE? GUMMY WORMS?
CREATE YOUR PERFECT BURGER!**