PICK ONE FROM EACH COURSE

FIRST

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

BELLY SNACKS
Crispy fried pork belly and brussel sprouts. tossed in maple sugar, with chile mayo, seasonal vegetables, & spicy chile sauce

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

SECOND

FRIED CHICKEN SANDWICH
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

REPUBLIC BURGER
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

CRISPY CAULIFLOWER TACOS (2)
Sweet chili glazed cauliflower, topped with cilantro slaw, pickled onions, garlic aioli & sesame seeds; served on warm corn/flour blend tortillas

THIRD

BROWN BUTTER OLD FASHIONED DONUT
Classic glazed donut, cooked in brown butter, served warm, then topped with vanilla bean ice cream & sea salt

PUMPKIN SPICE CHEESECAKE
Pumpkin spice whipped cream, pumpkin caramel, cheesecake & crushed candied pecans

BEER FLOAT (21+ only)
Porter beer with salted caramel ice cream

WINE

Rolling Hills Vineyard Sangiovese, Walla Walla WA, 2021 +$33