REPUBLIC KITCHEN & TAPHOUSE

STARTERS

ROASTED AVOCADO NACHOS $18
Jalapeño chips, avocado, beer cheese, feta, charred-corn salsa, coriander chutney, pickled red onion, cilantro, & pickled jalapeño

POPCORN CAULIFLOWER $15
Crispy fried cauliflower tossed in local hot sauce & served with pickled cauliflower topped with blue cheese, & fresh cilantro

BELLY SNACKS (GF) $18
Crispy pork belly and Brussels sprouts tossed in maple sugar, with chili-mayo, chives, garlic scapes, & spicy chile sauce.
| add a fried egg $1

CLASSIC PUB PRETZEL $13
Fried soft pretzel sprinkled with sea salt. Served with beer-cheese sauce, stone-ground mustard, and ginger

DOUBLE COOKED CHICKEN WINGS (8) $17
Cured, slow-smoked, and then fried. Choose BBQ spice, sweet hot, salt & pepper, buffalo, or honey butter.

CHICKEN FRIED JO JO'S $14
Battered and crispy fried Idaho potato wedges tossed in sea salt and pepper, served with fry sauce and spicy chile sauce

DEVILED EGGS $10
Beer mustard, whipped yolk, chile sauce, seed mix, candied bacon, & green onion

THE GOODS

CRISPY CAULIFLOWER TACOS (3) $19
Sweet chili-glazed rice flour fried cauliflower, topped with cilantro slaw, pickled red onions, garlic aioli, sesame seeds, & cilantro. Served on warm corn and flour blend tortillas

REPUBLIC FISH & CHIPS $22
Hand-battered NW whitefish, ginger-scallion tartar, house kimchi, citrus-brined cauliflower, and choice of side

GRILLED MEATLOAF $26
Slow-smoked meatloaf baked with zesty bbq sauce, served on crispy potato salad dressed in honey mustard and topped with fried onions and pickled jalapeños

BLACKENED SALMON $26
Spice-seared salmon served with Braeburn apple slaw, red pepper jam, cilantro-lime rice, chili aioli, fried Brussels sprouts & pickled jalapeños

REPUB CHICKEN MOLE $23
Grilled chicken in a slow-cooked chile-peanut mole sauce over steamed rice with pickled red onions, feta, shaved jalapeños, fresh cilantro, red chile jam, egg, corn salsa, and topped with avocado
| sub grilled pork belly or crispy cauliflower for no charge

MAC & CHEESE $22
Curly noodles tossed in a creamy garlic-cheese sauce, then baked until golden brown
PICK YOUR ADVENTURE:
Cheeseburger $27: Grilled WA beef, American cheese, potato chip topping, republic sauce, bacon, marinated onion & fried pickles
Chili Mac +$5: Add housemade chili, pickled jalapeños, cheddar cheese, green onions, sour cream, and cilantro
| add pork belly +$5

KETTLES & GREENS

NORTHWEST SALAD (GF) $18/10
Baby spinach tossed in wild berry vinaigrette, topped with roasted beets, feta, pickled red onions & toasted walnuts

COBB SALAD (GF) $20/12
Shredded gem lettuce tossed in blue cheese vinaigrette, topped with blue cheese, mustard, brined hard-boiled egg, applewood-smoked bacon, green onion, avocado, and fried onions

REPUBLIC CHILI (GF) $15/8
Our house chili made with braised beef, chorizo, beans, chilies & braised lentils topped with cornbread croutons, crema, cheddar cheese, pickled onions, cilantro, & pickled jalapeños

GREEN CURRY CHICKEN & RICE SOUP (GF) $12/8
Housemade green curry with braised chicken, jasmine rice, onions, cilantro, chilies, Brussels sprouts, coconut milk, sweet potatoes and jalapeños

SANDWICHES

side choices:seasoned fries, sweet potatoes salad, house-made jalapeño chips, choice of half salad ($4), Repub Fries ($4), or garlic cheese fries ($3)

REPUBLIC BURGER $20
Grilled NW beef, house American cheese, shaved red onions, bibb lettuce, stone-ground mustard, and house fry sauce. Served on a brioche bun with a side of pickles. | add bacon +$3 | add avocado +$3

CHAMPIONSHIP JALAPEÑO POPPER BURGER $20
Grilled NW beef stuffed with charred onion cream cheese, fried pickled jalapeños, charred jalapeÑos & crispy bacon served on a toasted brioche bun
(FIRST PLACE CRAVE BURGER SMACKDOWN!)

LE BLEU BURGER $20
Grilled WA beef with blue cheese, garlic aioli, candied bacon, bibb lettuce, French'd onions, whole grain mustard, and roasted tomato. Served on a brioche bun with a side of house-made pickles

DOUBLE BACON.L.T $21
Smoky applewood bacon and slow-cooked, crispy pork belly with smoked mayo, slow-roasted tomato, & lettuce on toasted sourdough bread
| add a fried egg +$1 | add avocado +$3

FRIED CHICKEN SANDWICH (choose your adventure) $20
Southern Hot Chicken: garlic aioli, buffalo sauce, slaw, and pickles on the side. Served on a brioche bun
Korean: honey-butter, house kimchi, pickled jalapeños, & garlic aioli. Served on a brioche bun

MEATLOAF SANDWICH $20
Smoked meatloaf, sliced and grilled, then topped with beer BBQ sauce, house-made American cheese, and fried onions on grilled sourdough bread with smoky aioli and slaw

Big'n Idaho Baked Potato $15
Classic baked potato rubbed sea salt and pepper roasted in olive oil topped with butter, sour cream, chives and shredded cheddar.

Upgrade your earth baby...

Not Chos +$7: nacho stuffed potato with American cheese sauce, pickled jalapeños, green onions, shredded cheddar, goat cheese and chili seasoning
Cheeseburg +$9: grilled Idaho beef with 10,000 island sauce, fried onions and topped with house American cheddar
Chili Stuffed +5: Add housemade chili, sour cream, shredded cheddar, green onions, cilantro, and pickled jalapeños
Korean spice +8: crispy pork belly drizzled with Korean honey butter chile sauce, jalapeños, and kimchi.
| add pork belly burnt ends +$7

HEAD CHEF: LUCAS CHAVEZ MANAGER: ANDREW BLOOMER SOUS CHEF: KHAI JOHNSON

*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 & THINGS

WINE

SPARKLING

Cava Brut $11/32
Flama d'Or, Spain

SPARKLING ROSE $11/32
La Bella, Italy

MIMOSA $13
Sparkling Wine, Orange Juice & Your Choice of Blackberry, Hibiscus, or Blood Orange

RED

HOUSE RED $11/32
Ste. Chapelle, ID

CABERNET SAUVIGNON $12/37
Cono Sur, Chile

SANGIOVESE $14/47
Rolling Hills, WA

PINOT NOIR $13/42
Lapis Luna, CA

WHITE

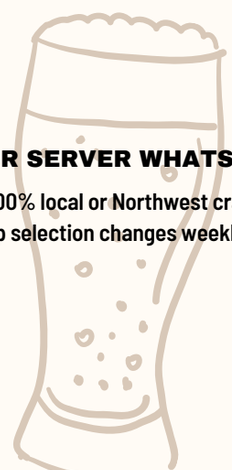
HOUSE WHITE $11/32
Alta Villa, Pinot Grigio, Italy

CHARDONNAY $12/37
Lapis Luna, CA

SAUVIGNON BLANC $14/47
Mohua, New Zealand

ROSE OF SYRAH $12/37
Holensinsky, ID

VINHO VERDE $12/37
Serea, Portugal



ASK YOUR SERVER WHATS ON TAP

We serve 100% local or Northwest craft beers.
Tap selection changes weekly

DON'T FORGET ABOUT YOUR PUP!

Puppy Patty $5

SWEETS

CHURRO DONUT $10
Fried donut tossed in cinnamon and sugar, served with Mexican hot chocolate sauce and vanilla ice cream

CAST IRON DOUBLE CHOCOLATE BROWNIE $11
Fudgy brownie cooked in a cast-iron pan, served with porter beer-chocolate sauce, chocolate ice cream, and vanilla whipped cream cheese

FRENCH APPLE CRISP (GF) $11
Roasted Washington apples with cinnamon and spice topped with a brown butter crumble topping, caramel, and frozen cinnamon whipped cream

COCKTAILS $14.00

RED BERRY SANGRIA
Red wine mixed with juices & served with fresh fruit. Carafes available for $25

WHITE BLOOD SANGRIA
White wine mixed with blood-orange juice & served with fresh fruit. Carafes available for $25

FIZZY MADRAS
Party Animal Vodka, Cranberry, Orange, Lime, & Soda

HUGO 75
Gin, Elderflower Liquor, Lemon, Simple-Syrup, Champagne

HEMINGWAY DAIQUIRI
White Rum, Lime, Grapefruit, Maraschino Liqueur

BIRDS AND BEES
Gin, Hibiscus-Agave Syrup, Lemon, & Soda

EXTRA SHOT
Vodka, Double Espresso Liquor, Bailey's, Cream, Coffee Beans

PICANTE
Tequila Blanco, Muddled Jalapeño, Cointreau, Lime

BLACKBERRY-BASIL DROP
Party Animal Vodka, Blackberry Basil Syrup, Simple Syrup, Lime

OLD FASHIONED
Bourbon, angostura bitters, sugar, orange-peel, cherry

JAM JAR
House jam, gin, lime, soda

TO BE OR NOT TO BEE
Whiskey, honey, lemon, ginger beer

PACKAGED

ask your server for our current cellar selection of rotating canned and bottled beverages

MILLER HIGH LIFE
COORS LIGHT
COORS BANQUET
MODELO ESPECIAL
MICHELOB ULTRA

SUN CRUISER VODKA TEA
ROTATING SELTZER SELECTION
ROTATING N/A BEER SELECTION
ROTATING BARREL AGE SELECTION
BOOTCRAFT: HARD KOMBUCHA