

# STARTERS

- ⚙️ **ROASTED AVOCADO NACHOS \$13** Potato crisps, avocado, house beer cheese, goat cheese, charred corn salsa, Anaheim chiles, coriander chutney, pickled onion and pickled jalapeno
- ⚙️ **POPCORN CAULIFLOWER \$11** Crispy fried cauliflower, tossed in local red pepper sauce, served with pickled carrots, and topped with Brush Creek blue cheese
- ⚙️ **REPub FRIES \$11** Extra crispy fries with our house BBQ spice, local red pepper sauce, garlic aioli and Brush Creek blue cheese **ADD A FRIED EGG \$1**
- EL HEFE' CLAMS \$16** Fresh clams, steamed in Hefeweisen beer, garlic confit, herbs and onions. Served with fresh garlic bread and preserved oranges **NEW!**
- ⚙️ **HIMALAYAN SEA SALT PRETZEL \$11** Warm, house-made pretzel, served with our beer cheese sauce and beer mustard
- BELLY SNACKS \$10** Cured and slow-cooked pork belly, crisp-fried and tossed in maple powdered sugar, served with chili aioli and pickled ginger
- BLACK & BLEU DIP \$12** Caramelized onions, Brush Creek Bleu Cheese and spices, whipped with cream cheese. Served warm with grilled bread and fried pickled chilies **NEW!**



**IN POST FALLS' HISTORIC  
1910 SAMUEL YOUNG HOUSE**  
(208) 457-3610 [www.repub.pub](http://www.repub.pub)  
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⚙️ = HOUSE SPECIALTY

# GREENS AND KETTLE

**ADD GRILLED OR CRISPY CHICKEN FOR \$5, OR GRILLED STEAK FOR \$6**

- ⚙️ **NORTHWEST SALAD \$13/7** Roasted Beets, goat cheese, shaved red onion, baby spinach, candied pecans and huckleberry vinaigrette
- GRAINS & GREENS \$13/7** Bibb lettuce, marinated grains, crispy lentils, marinated onions, pickled carrots and herb vinaigrette
- KALE SALAD \$12/7** Baby kale, pretzel croutons, garlic confit, shaved lemon zest, Reggiano cheese and creamy garlic dressing
- ⚙️ **REPUBLIC CHILI \$8** Best chili in Idaho! Our made from scratch house chili, topped with pork belly, coriander chutney and pickled onions
- CURRY CARROT SOUP \$6** Curried carrots, pureed and topped with coconut cream and chili oil

# SANDWICHES

**SERVED WITH CHOICE OF  
SEASONED FRIES – CRISPY SWEET POTATO SALAD – QUINOA  
OR, UPGRADE YOUR SIDE (\$2):  
HALF SALAD – REPub FRIES – GARLIC CHEESE FRIES**

- ⚙️ **REPUBLIC BURGER \$13** Grilled WA Beef with house-made American cheese, shaved onions, bibb lettuce, beer mustard and Republic sauce, served on a brioche bun
- BRUSH CREEK BLUE BURGER \$14** Grilled WA Beef with Brush Creek blue cheese, garlic aioli, bacon chutney, bibb lettuce and roasted tomato, served on a brioche bun
- ⚙️ **BACON MONTE CRISTO \$14** Battered, then pan-fried grilled cheese and applewood bacon sandwich on sourdough, with Dijon and raspberry jam **ADD A FRIED EGG \$1**
- ⚙️ **TWICE FRIED CHICKEN SANDWICH \$14** Extra crispy, double-fried chicken on a soft Hawaiian bun, served as your choice of either Southern or Korean style...  
**SOUTHERN STYLE:** Beer mustard, sweet pickles and house slaw  
**KOREAN STYLE:** Korean honey butter, green apple kimchi, pickled jalapeno, and garlic aioli
- AVOCADO SANDWICH \$14** Fresh avocado, fried goat cheese, basil aioli, roasted tomato, bibb lettuce and balsamic on whole wheat **NEW!**
- OUR'B'QUE \$15** Slow-roasted pork shoulder, amber beer BBQ sauce, fried pickled chilies, garlic aioli, and asparagus slaw **NEW!**

# THE GOODS

- ⚙️ **REPUBLIC MAC AND CHEESE \$14** Twirly noodles tossed in our creamy beer-cheddar cheese sauce, then topped with toasted bread crumbs, shaved parm and garlic confit  
**GET DIRTY MAC, ADD \$4:** Add braised pork belly and Brush Creek Blue Cheese mixed in, then topped with a fried egg  
**FEELING CHILI? ADD \$4:** Top your mac with Republic Chili, cheddar cheese, pickled jalapenos and pickled onion
- PORK BELLY FRIED RICE \$18** Sunny egg, kimchi, pickled carrots, asparagus, chilies, togarashi, chili sauce, and basil aioli **NEW!**
- ⚙️ **REPUBLIC FISH N' CHIPS \$16** Rockfish fried in our Togaroshi beer batter, served with fresh potato chips, ginger scallion tartar sauce, kimchi and Sunomono carrots
- ⚙️ **CURRY CAULIFLOWER TACOS (3) \$15** Grilled marinated cauliflower atop warm corn tortillas, red pepper sauce, coriander chutney slaw, yogurt sauce, cilantro, marinated red onion and pickled jalapenos
- NORTHWEST MEATLOAF \$19** Stuffed with our house-made beer'merican cheese and served with our own amber beer BBQ sauce, Republic Mac & Cheese, pickled chilies and charred carrot **NEW!**

# KIDS MEALS \$6

SERVED WITH CHOICE OF SMALL FRIES, APPLESAUCE OR SWEET POTATOES

**GRILLED CHEESE SAMMICH**

**MAC & CHEESE (NO SIDE)**

**FRIED CHICKEN PLATE**



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## NORTHWEST WINES

### SPARKING WINE

Prosecco Ruffino, Italy \$7 (small bottle)

Pink Bubbles Ruffino Rose, Italy \$7 (small bottle)

### WHITE WINE

Townshend Sauv Blanc, Washington \$24 bottle

Ryan Patrick Chardonnay, Washington \$24 bottle

Sawtooth Pinos Gris, Idaho \$28 bottle

Ryan Patrick Rose, Washington \$28 bottle

Regio Moscato, California \$28 bottle

### RED WINE

Ste Chapelle Love Idaho, Idaho \$28 bottle

Barrel Press Red Blend, Washington \$32 bottle

Saviah Cellars The Jack Cab Sauv, Washington \$36 bottle

Townshend Purple Table Merlot Blend, Washington \$32 bottle

King Estate Inscription Pinot Nior, Oregon \$32

Deutsch Family, Cigar Zin, California \$40 bottle

Casa Smith Sangiovese, Washington \$44 bottle

Marchesi del Salento Primitivo, Italy 30 bottle (FEATURED)

## LOCAL CRAFT BEER

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Find all of our current draft beers on the [UNTAPPD App](#)

Ask for our current selection of craft beers and ciders To Go!

Icicle Brewing Dark Persuasion German Chocolate Cake Stout

Crabbies Ginger Beer, Schilling Excelsior Imperial Cider

Budweiser, Bud Light, Coors Light, Kokanee,

Rainier, Michelob Ultra, Modelo

## GROWLER FILLS

**BEST PRICE IN POST FALLS!**

32oz \$10

64oz \$20

## SOFT DRINKS

Coke, Diet Coke, Sprite, Barq's Root Beer,

Iced Tea, Flavored Lemonades

## SWEETS \$7

**PORTER CHOCOLATE BROWNIE WITH SALTED CARAMEL ICE CREAM AND FUDGE SAUCE**

**PUMPKIN DONUTS WITH SPICED SWEET CREAM AND CIDER CARAMEL DIPPING SAUCE**

**CHAI CHEESECAKE WITH CRANBERRY SAUCE**