

STARTERS

- ⚙️ **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
- ⚙️ **REPUBLIC 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



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

GREENS AND KETTLE

ADD GRILLED OR CRISPY CHICKEN FOR \$5

- ⚙️ **NORTHWEST SALAD \$13/7** Roasted Beets, goat cheese, shaved red onion, baby spinach, candied pecans and huckleberry vinaigrette
- KALE SALAD \$12/7** Baby kale, pretzel croutons, garlic confit, shaved lemon zest, Reggiano cheese and creamy garlic dressing
- WINTER SQUASH SALAD \$13/7** Bib lettuce, roasted squash, pickled onion, black pepper candied pepitas, shaved parm, tossed in a honey bacon vinaigrette
- ⚙️ **REPUBLIC CHILI \$8** Best chili in Idaho! Our made from scratch house chili, topped with pork belly, coriander chutney and pickled onions
- BUTTERNUT SOUP \$6** Topped with a maple drizzle and chile marshmallow

SANDWICHES

**CHOICE OF SEASONED FRIES, CRISPY SWEET POTATOS, QUINOA
OR, UPGRADE YOUR SIDE TO:**

HALF SALAD (\$3) REPUBLIC FRIES (\$3) GARLIC CHEESE FRIES (\$2)

- ⚙️ **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 **ADD BACON \$1**
- 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
- CHICKPEA BURGER \$14** Crispy quinoa walnut patty, basil aioli, pickled onions, cucumber, lettuce, chile sauce, goat cheese on a doughlicious bun **NEW!**
- OUR BHAN MI \$15** Slow Roasted Pork Shoulder, garlic spread, pickled carrot, cilantro, basil aioli, fresh shaved chilies, fresh cucumber and topped with crispy pork belly burnt ends **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
- ADOBADA MUSHROOM TACOS (3) \$15** Marinated **NEW!** mushrooms grilled, on corn/flour blend tortillas. Served with pickled onions, slaw, cilantro, charred pinappled sauce, pepitos and grated cojita cheese.
- SOUTHWEST MEATLOAF \$19** Topped with our house-made beer'merican cheese and served with green chie sweet potato hash, smoked chili ketchup, Mexican cheese and corn salsa. **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

KIDS MEALS \$5.99

SERVED WITH CHOICE OF SMALL FRIES, APPLESAUCE OR SWEET POTATOES

- CORN DOGS ON STICKS
- GRILLED CHEESE SAMMICH
- MAC & CHEESE (NO SIDE)
- FRIED CHICKEN PLATE
- SMALL CRISPY FISH 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

LOCAL CRAFT BEERS

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

COCKTAILS

SOFT DRINKS

- Coke, Diet Coke, Sprite, Barq's Root Beer,
- Iced Tea, Flavored Lemonades

SWEETS

- PORTER CHOCOLATE BROWNIE \$7** with salted caramel ice cream and fudge sauce
- PUMPKIN DONUTS \$7** with spiced candied walnuts, cinnamon caramel sauce and vanilla whipped cream
- SNICKERDOODLE ICE CREAM SANDWICH \$8** with black cherry ice cream, topped with an orange mallow fluff
- FROZEN PEANUT BUTTER PIE \$10** Oreo crust, topped with candied bacon and cocoa dusted peanuts and a banana creme anglaise caramel whipped cream