

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
- CRISPY GARLIC DIP \$12** Roasted garlic, whipped with cheese and sour cream. Topped with crispy garlic, olive oil, lemon zest and smoked black pepper. Served with fresh potato chips **NEW!**

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
- WINTER SALAD \$13/7** Bib lettuce, crispy sweet potato, pickled onion, candied pepitas, shaved parm, candied bacon and marinated cabbage, tossed in a honey bacon vinaigrette
- KALE SALAD \$12/7** Baby kale, pretzel croutons, garlic confit, shaved lemon zest, Reggiano cheese and creamy garlic dressing
- ⚙️ **REPUBLIC CHILI \$8** Our made from scratch house chili, topped with pork belly, coriander chutney and pickled jalapenos
- CARROT SOUP \$6** Topped with cilantro sauce, toasted coconut, and curry powder

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 with a side of house-made pickles
- 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 with a side of house-made pickles
- ⚙️ **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 brioche bun, served as your choice of either Southern or Korean style...
SOUTHERN STYLE: Beer mustard, house made pickles and slaw
KOREAN STYLE: Korean honey butter, kimchi, pickled jalapeno, and garlic aioli
- PASTRAMI \$15** Cured and slow-smoked beef, served on a Doughlicious hoagie with stone ground mustard, pickles, beer cheese sauce, marinated onion and herbs **NEW!**



**IN POST FALLS' HISTORIC
1910 SAMUEL YOUNG HOUSE**
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⚙️ = HOUSE SPECIALTY

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** Kimchi, celery, onions, carrots, chilies, Togarashi, egg, fried garlic, chili sauce, and chile mayo. Topped with glazed pork belly
- 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
- ⚙️ **CRISPY CAULIFLOWER TACOS (3) \$15** Sweet chili glazed cauliflower, topped with cilantro slaw, pickled onions, garlic aioli and sesame seeds. Served on warm corn/flour blend tortillas
- 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.

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



REPUBLIC
KITCHEN + TAPHOUSE

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REPUBLIC LIBATIONS

- THE 1910 \$9** Gin, blood orange juice, honey syrup, orange zest, topped with lemonade and Sprite
- RED HUCKLEBERRY SANGRIA \$8 / \$22 CARAFE** Red wine mixed with juices and served with fresh fruit
- WHITE SANGRIA: PEACH OR BLOOD ORANGE \$8 / \$22 CARAFE** White wine mixed with juices and served with fresh fruit
- IDAHO MULE \$8** Vodka mixed with gingerbeer, a splash of triple berry puree, and lime
- EXIT #5 \$9** Pink Bubbles and gin, mixed with honey syrup, rosewater, and a splash of lemon juice
- MIMOSA \$8** Choice of blood orange, peach or huckleberry, with sparkling wine and orange juice
- REPUB CHELADA \$7** Mexican lager mixed with housemade spices, lime and salt
- BLOODY MARY \$8** Vodka mixed with tomato juice, and a houemade blend of spices
- DIRTY DOG \$9** Vodka mixed with grapefruit, lime juice, jalapeno and honey, topped with soda water
- CUCUMBER PRESS \$8** Vodka, fresh cucumber, mint, topped with Sprite and soda water

LOCAL CRAFT BEER

FIND ALL OF OUR CURRENT DRAFT BEERS ON THE UNTAPPD APP

Ask for our current selection of rotating Ciders and all-Northwest Craft Beers

GROWLER FILLS

BEST PRICE IN POST FALLS!

32oz \$10 64oz \$20

NORTHWEST WINES

Ask for our selection of sparkling, red and white wines

SOFT DRINKS

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

FLAVORED LEMONADES

Huckleberry, Raspberry, Strawberry, Cherry, Mango, Peach

SWEETS

- PORTER CHOCOLATE BROWNIE \$7** with salted caramel ice cream and house fudge sauce
- ORANGE DONUTS \$7** fried fresh and served with cream cheese frosting, caramel sauce and toasted coconut
- FROZEN PEANUT BUTTER PIE \$10** Oreo crust, topped with candied bacon and cocoa dusted peanuts and a banana creme anglaise caramel whipped cream