



## FOOD MENU

# STARTERS

### ROASTED AVOCADO NACHOS \$14

Potato chips, avocado, house beer cheese, goat cheese, charred corn salsa, Anaheim chiles, coriander chutney, pickled onion, fresh cilantro, & pickled jalapeno

### POPCORN CAULIFLOWER \$12

Crispy fried cauliflower tossed in local hot sauce & served with pickled carrots, topped with Brush Creek blue cheese & fresh cilantro

### REPUB FRIES \$12

Fries with our BBQ spice, chile sauce, garlic aioli, & topped with fresh cilantro, & Brush Creek blue cheese **ADD A FRIED EGG \$1**

### HIMALAYAN SEA SALT PRETZEL \$12

Served with our beer cheese sauce and beer mustard

### BELLY SNACKS \$11

Cured and slow-cooked pork belly, crisp-fried and tossed in maple powdered sugar, & served with chili aioli, pickled ginger, & topped with fresh cilantro

### CRISPY GARLIC DIP \$13

Roasted garlic whipped with cheese and sour cream, topped with crispy garlic, olive oil, cilantro, lemon zest and smoked black pepper, & served with fresh potato chips

### DEVEILED EGGS \$8

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

# THE GOODS

### REPUBLIC MAC AND CHEESE \$15

Twirly noodles tossed in our creamy beer-cheddar cheese sauce & topped with toasted bread crumbs, shaved parm and garlic confit  
**DIRTY MAC (+ \$4):** Braised pork belly and blue cheese mixed in, then topped with a fried egg

**FEELING CHILI? (+ \$4):** Top your mac with Republic Chili, pickled jalapenos, cilantro and pickled onions

### PASTRAMI FRIED RICE \$19

Kimchi, celery, chilies, togarashi, egg, fried garlic, chili sauce, & spicy mayo; topped with crispy pastrami glazed in Tso sauce

### REPUBLIC FISH AND CHIPS \$17

Pollock fried in our togarashi beer batter, served with fresh potato chips, ginger scallion tartar sauce, kimchi & sunomono carrots

### CRISPY CAULIFLOWER TACOS (3) \$16

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

### REPUB BOWL \$16

Chile marinated and grilled chicken, rice, sweet potatoes, avocado, cilantro and charred corn salsa, topped with our house mole sauce, pickled onions, grated cotija, & a fried egg

# KETTLE & GREENS

**ADD GRILLED OR CRISPY CHICKEN FOR \$5**

### NORTHWEST SALAD \$14/8

Roasted Beets, goat cheese, red onion, baby spinach, candied pecans and huckleberry vinaigrette

### MISO BLT SALAD \$14/8

Greens, miso vinaigrette, cherry tomatoes, green onions, mint, cilantro, seed mix, & pork belly croutons

### KALE SALAD \$13/8

Baby kale, pretzel croutons, garlic confit, shaved lemon zest, Reggiano cheese and creamy garlic dressing

### REPUBLIC CHILI \$9

Our house chili topped with pork belly, coriander chutney, pickled onions, cilantro, and pickled jalapenos

### CARROT SOUP \$7

Topped with cilantro sauce, toasted coconut and curry powder

# SANDWICHES

**SERVED WITH A CHOICE OF SEASONED FRIES, CRISPY SWEET POTATOES, HOUSE MADE KETTLE CHIPS, HALF SALAD (\$3), REPUB FRIES (\$3), OR GARLIC CHEESE FRIES (\$2)**

### REPUBLIC BURGER \$14

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

### BLUE BURGER \$15

Grilled WA beef with blue cheese, garlic aioli, candied bacon, bibb lettuce and roasted tomato. Served on a brioche bun with a side of house made pickles

### BACON MONTE CRISTO \$15

Battered & pan-fried grilled cheese & applewood bacon sandwich on sourdough with Dijon and raspberry jam **ADD A FRIED EGG \$1**

### TWICE FRIED CHICKEN SANDWICH \$15

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 jalapeno, & garlic aioli

### PASTRAMI \$16

Cured and slow smoked beef served on a Doughlicious hoagie with stone ground mustard, pickles, beer cheese sauce, marinated onion and herbs

**WE ADD A 20% AUTO GRATUITY TO PARTIES OF 6 OR MORE**

**MANAGER** Andrea Leveque

**CHEF** Lucas Chavez

**ASST. MANAGER** Abby Chapman

**SOUS CHEF** Cody Crouch



## DRINKS & DESSERT MENU

# SWEETS

### PORTER CHOCOLATE BROWNIE \$8

with salted caramel ice cream and house fudge sauce

### STRAWBERRY DONUTS \$8

Fried fresh and served with cream cheese frosting and Captain Crunch streusel

### BANANA PUDDING PARFAIT \$9

Served in a cold mug and layered with peanut butter caramel, honey whipped cream, banana and crumbled wafers

# REPUB LIBATIONS

### RED HUCKLEBERRY SANGRIA \$8

Red wine mixed with juices & served with fresh fruit **CARAFE \$22**

### WHITE SANGRIA - PEACH OR BLOOD ORANGE \$8

White wine mixed with juices & served with fresh fruit **CARAFE \$22**

### IDAHO MULE \$9

Vodka mixed with ginger beer, splash of triple berry puree, & lime

### MIMOSA \$8

Choice of blood orange, peach, or huckleberry, with sparkling wine & orange juice

### REPUB CHELADA \$7

Mexican lager mixed with house made spices, lime & salt

### BLOODY MARY \$8

Vodka mixed with tomato juice & house made blend of spices

### EXIT 5 \$9

Pink bubbles & gin mixed with honey syrup, rosewater, & a splash of lemon juice

### DIRTY DOG \$9

Vodka mixed with grapefruit, lime juice, jalapeno & honey, topped with soda water

### 1910 \$9

Gin, blood orange juice, honey syrup, orange zest, topped with lemonade & sprite

### PEACH PRESS \$8

Vodka, peach puree, topped with sprite, & soda water

# PACKAGED

**ASK YOUR SERVER FOR OUR CURRENT CELLAR SELECTION OF ROTATING CIDERS AND BARREL - AGED CRAFTS AND SOURS**

**BUD LIGHT  
COORS LIGHT  
RAINIER  
MICHELOB ULTRA  
MEXICAN LAGER**

**HEINEKEN  
MIX PACK SELTZERS  
DOMINGA MIMOSA SOUR  
HARD KOMBUCHA  
ROTATING DARK**

# DRINKS

**STRAW UPON REQUEST, ADD A FLAVOR FOR \$1**

**COKE  
DIET COKE**

**SPRITE  
BARQ'S ROOT BEER**

**LEMONADE  
ICED TEA**

# WINE

**ASK YOUR SERVER ABOUT FEATURED WINES**

## WHITE

### HOUSE WHITE \$7/26

Ste Chapalle, ID

### PINOT GRIS \$7/26

Canoe Ridge, Walla Walla, WA

### SAUVIGNON \$8/31

Esperit, France

### CHARDONNAY \$8/31

Waterbrook, Walla Walla, WA

### ROSE \$9/33

Jacques Bourguignon, France

### REISLING \$8/31

Silver Lake, WA

## RED

### HOUSE RED \$7/26

Ste Chapalle, ID

### CAB SAUV \$9/33

Bieler Family, CA

### BLEND \$10/35

C.M.S., Columbia Valley

### PINOT NOIR \$10/35

Pavette, CA

### SYRAH \$10/35

Barnard Griffin, Columbia Valley

### ZIN \$10/35

Cosentino Winery, CA

## SPARKLING

### PROSECCO \$7

Vega Medien, Spain

### PINK BUBBLES \$7

Vega Medien, Spain

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