



FOOD MENU

STARTERS

ROASTED AVOCADO NACHOS \$16

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

POPCORN CAULIFLOWER \$13

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

REPUB FRIES \$15

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 \$14

Served with our beer cheese sauce and beer mustard

BELLY SNACKS \$14

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, & smoked black pepper. Served with fresh potato chips

DEVEILED EGGS \$9

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

THE GOODS

REPUBLIC MAC AND CHEESE \$17

Twirly noodles tossed in our creamy beer-cheddar cheese sauce & topped with toasted bread crumbs, shaved parm, & garlic confit
DIRTY MAC (+ \$5): 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

MEATLOAF MOCO \$22

Hawaiian style meatloaf glazed with plum bbq sauce. Served on a bed of pineapple fried rice with crispy pickled jalapenos & a fried egg

REPUBLIC FISH AND CHIPS \$19

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

CRISPY CAULIFLOWER TACOS (3) \$17

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

REPUB BOWL \$17

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

SPLIT ANY ENTREE FOR \$4

KETTLE & GREENS

ADD GRILLED OR CRISPY CHICKEN FOR \$5

NORTHWEST SALAD \$16/9

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

WATERMELON SALAD \$16/9

Sweet watermelon with fresh cherry tomatoes, basil, marinated onion, toasted almonds, chèvre, red wine vinaigrette, & honey

KALE SALAD \$16/9

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

REPUBLIC CHILI \$12

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

CURRY TOMATO SOUP \$10

Topped with herbs and chile oil

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 \$17

Grilled WA beef with house made American cheese, shaved onions, bibb lettuce, beer mustard & Republic Sauce, served on a brioche bun with a side of house made pickles

SUB IMPOSSIBLE BURGER \$1

PB&J BURGER \$18

Grilled WA beef with thai style peanut butter sauce, jalapeno jelly, basil aioli, pickled chilies & cilantro on a toasted brioche bun

SUB IMPOSSIBLE BURGER \$1

BLUE BURGER \$18

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 **SUB IMPOSSIBLE BURGER \$1**

BACON MONTE CRISTO \$18

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

TWICE FRIED CHICKEN SANDWICH \$17

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

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

MANAGER Andrew Bloomer

CHEF Lucas Chavez

SOUS CHEF Andy Sulham



DRINKS & DESSERT MENU

WINE

ASK YOUR SERVER ABOUT FEATURED WINES

WHITE

HOUSE WHITE \$7/26

Vino, Columbia Valley, WA

PINOT GRIS \$7/26

Canoe Ridge, Walla Walla, WA

SAUVIGNON BLANC \$12/42

Kumusha, South Africa

CHARDONNAY \$8/31

Waterbrook, Walla Walla, WA

ROSE \$9/33

Jacques Bourguignon, France

RED

HOUSE RED \$7/26

Ste Chapalle, ID

CAB SAUV \$9/33

Rickshaw WA, CA

BLEND \$10/35

The Frivoler, Columbia Valley

MONTEPULCIANO D'ABRUZZO \$11/38

Italy

MERLOT \$8/30

Stellar Organics Merlot, South Africa

SPARKLING

BUBBLES \$7

Vega Medien, Spain

PINK BUBBLES \$8/31

Veuve Devienne, France

MOSCATO \$8/31

Gemma Di Luna, Italy

SWEETS

PORTER CHOCOLATE BROWNIE \$9

With salted caramel ice cream and house fudge sauce

STRAWBERRY RHUBARB DONUTS \$9

Fried fresh and served with Milk Crumble and Strawberry Coulis

COCONUT CREAM PIE \$10

Toasted coconut meringue with whipped cream and coconut flakes

DRINKS

STRAW UPON REQUEST, ADD A FLAVOR FOR \$1

COKE

DIET COKE

SPRITE

BARQ'S ROOT BEER

LEMONADE

ICED TEA

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

MODELO

HEINEKEN N/A

CURRENT SELTZER

HARD KOMBUCHA

ROTATING DARK CAN

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