



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

BRUSSEL-BELLY SNACKS \$14

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

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

DEVILED 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

SKIRT STEAK \$19

Grilled and sliced. Served with baked potato croquettes, bacon braised greens, roasted chile butter, charred onion.

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

THAI BUTTERNUT SALAD \$16/9

Shredded butternut squash, peppers, peanuts, onion, cilantro, mint, lime shaved brussel sprouts & chilies in a mango vinaigrette

KALE SALAD \$16/9

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

REPUBLIC CHILI \$14

Our house chili topped with corn bread croutons, coriander chutney, pickled onions, cilantro, and 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