



# FOOD MENU

## STARTERS

### ROASTED AVOCADO NACHOS \$17

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

### POPCORN CAULIFLOWER \$14

Crispy fried cauliflower tossed in local hot sauce & served with pickled cauliflower topped with blue cheese, lemon Zest & fresh cilantro

### BELLY SNACKS \$16

Crispy fried pork belly and brussel sprouts tossed in maple sugar, with chile mayo, & spicy chile sauce  
add a fried egg \$1

### CLASSIC PUB PRETZEL \$12

Soft pretzel baked golden brown with garlic butter and sea salt. Served with creamy cheese sauce with whole grain mustard

### DOUBLE COOKED CHICKEN WINGS \$16

Slow cooked until tender, then crispy fried and tossed in your choice of sauce. Served with pickled and fresh veggies.  
(Sauces: Hot Sauce, Sweet Hot, Korean Honey Butter, Garlic-Parmesan Rub, or Sriracha)

### DEVILED EGGS \$9

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

## THE GOODS

### MAC & CHEESE \$24

Curly noodles tossed in a creamy garlic-cheese sauce then baked until golden brown.  
(choose your adventure)

**Cheeseburger:** Grilled WA beef, American cheese, potato chip topping, republic sauce, bacon, marinated onion & fried pickles

**Dirty mac:** Blue cheese then topped with a fried egg

add pork belly +\$3

**Feeling chili?:** Top your mac with Republic Chili, pickled jalapeños, cilantro, & pickled onions

**Extra Cheezy:** Add a little extra creaminess and cheese with a bread crumb-cheese crust.

### CHICKEN CONFIT & DUMPLINGS \$24

Creamy roast chicken soup with roasted carrots, brussel sprouts, parsnips, onions and celery in a cast iron skillet topped with biscuit dumplings and slow cooked bone-in chicken. Topped with herbs

### BRAISED BONELESS SHORT RIBS \$31

Slow cooked beef short ribs in Laughing Dog beer until tender. Served with corn-cheddar grits, crispy brussel sprouts & green chile-garlic crunch

### REPUBLIC FISH & CHIPS \$19

Hand battered Alaskan white fish, fried in our tagarashi beer batter, served with fresh potato chips, ginger scallion tartar sauce, kimchi & pickled cauliflower

### 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 SHRIMP BOWL \$22

Herb marinated and grilled wild shrimp cooked with winter squash, onions, brussel sprouts, in a house made green curry broth with jasmine rice, fresh herbs, coconut, & fried pickled chilies.

Sub grilled chicken or crispy cauliflower for no charge

## KETTLE & GREENS

add grilled or fried chicken for \$6

### NORTHWEST SALAD \$17/9

Baby spinach tossed in a huckleberry vinaigrette with roasted beets, goat cheese, red onions & toasted walnuts

### FALL COBB SALAD \$17/9

Chopped gem lettuce topped with blue cheese vinaigrette, blue cheese, candied bacon, walnuts, roasted winter squash, pickled brussel sprouts, soy marinated hard boiled egg, & green onions.

### GEM CEASAR SALAD \$17/9

Baby gem lettuce tossed in creamy miso-garlic dressing and topped with garlic confit, shaved lemon zest, Reggiano cheese & tagarashi spice.

### REPUBLIC CHILI \$14

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

## SANDWICHES

Served with a choice of seasoned fries, crispy sweet potatoes, house made kettle chips, half salad (\$4), Repub Fries (\$4), or garlic cheese fries (\$3)

### REPUBLIC BURGER \$17

Grilled NW 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

add bacon +\$3 | add avocado +\$3

### CHAMPIONSHIP JALAPEÑO POPPER BURGER \$18

Grilled NW beef stuffed with charred onion cream cheese, fried pickled jalapeños & crispy bacon served on a toasted brioche bun

(First Place Crave 2023 Burger smackdown! 🏆)

### 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

### DOUBLE BACON.L.T \$20

Smokey applewood bacon and slow cooked, crispy park belly with smoked mayo, roasted tomato, & lettuce on toasted sourdough bread

add a fried egg +\$1 | add avocado +\$3

### 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 jalapeño, & garlic aioli

CHEF Lucas Chavez  
MANAGER Andrew Bloomer

SOUS CHEF Michele Rodriguez

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of food borne illness, especially if you have certain medical conditions. Automatic %20 gratuity applied to parties of six or more



## DRINKS & DESSERTS

### WINE

#### SPARKLING

**CAVA \$10/36**  
Vega Median, Spain

**PINK BUBBLES \$10/36**  
Veuve Devienne, France

**MIMOSA \$11**  
Sparkling Wine, Orange Juice & Your Choice of Blackberry, Hibiscus, or Blood Orange

#### RED

**HOUSE RED \$10/36**  
Ste. Chapelle, ID

**CABERNET SAUVIGNON \$11/38**  
Cono Sur, Chile

**RED TABLE, RED BLEND \$12/38**  
Townshend, WA

**PINOT NOIR \$13/46**  
Golden West, WA

**THE JACK GRENACHE \$12/38**  
Columbia Valley, OR

#### WHITE

**HOUSE WHITE \$9/30**  
Rapido, Italy

**PINOT GRIS \$11/36**  
Chemistry Pinot Gris, Willamette Valley, OR

**SAUVIGNON BLANC \$13/46**  
Kamusha, South Africa

**CHARDONNAY \$11/36**  
Angeline, CA

**ROSE \$12/42**  
Bonino Verde, Portugal

### ON TAP

Ask your server for current tap list.  
We serve 100% local or Northwest craft beers.  
Tap selection changes weekly

### SWEETS

**WARM CHOCOLATE TRUFFLE CAKE \$10**  
Coffee whipped cream & dark chocolate sauce with an almond cookie

**CAST IRON BROWN BUTTER PEAR COBBLER \$10**  
Brown butter roasted pears topped with a biscuit and baked until golden.  
Served with warm caramel and white chocolate ice cream.

**PUMPKIN BASQUE CHEESECAKE \$12**  
Spiced whipped cream, pumpkin caramel, cheesecake & streusel layered together.

### COCKTAILS \$14

**RED BERRY SANGRIA**  
Red wine mixed with juices & served with fresh fruit. Carafes available

**BLOOD ORANGE SANGRIA**  
White wine mixed with juices & served with fresh fruit. Carafes available

**STRANGE BREW**  
Gin, Falernum, Pineapple, Lemon, Rotating IPA

**THE SOUR REPUBLIC**  
Whiskey, Honey, Lemon, Orange & Aquafaba

**MICHELADA**  
Mexican Cerveza, Clamato, House Spice blend & Shrimp-Lime Garnish, Tajin

**THE BIRDS AND THE BEES**  
Gin, Hibiscus-Agave Syrup, Orange Blossom, & Soda

**THE 1910**  
Vodka, Blood Orange, Honey, Soda & Lemon

**IT'S A MARGARITA**  
Flybird's Agave Wine Margarita with salt & lime.  
\*add Blackberry, or Blood Orange \$2

**BLACKBERRY BASIL DROP**  
Vodka, Blackberry Basil Syrup, Citrus, Sugar

**ORANGE HOP-SICLE**  
Rotating IPA, Cointreau, Bitters

**BEGGAR'S BANQUET**  
Bourbon, maple, lemon, Rotating Lager

**THE OLE' PB&J**  
Peanut butter stout, raspberry liqueur, short bread cookie

### PACKAGED

ask your server for our current cellar selection of rotating ciders and barrel - aged crafts and sours

BUD LIGHT  
COORS LIGHT  
RAINIER

MODELO ESPECIAL  
MICHELOB ULTRA  
CURRENT SELTZER

HARD KOMBUCHA  
ROTATING DARK CAN  
HEINEKEN N/A

# HAPPY HOUR

**\$6 DRAFT BEER  
& HOUSE WINE**

## \$5 REPUBLIC SNACKS

### GARLIC CHEESE FRIES

Crispy fries topped with garlic aioli, garlic confit, & shaved parmesan

### DEVILED EGGS (2)

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

### POPCORN CAULIFLOWER

Crispy fried cauliflower tossed in a local hot sauce and served with pickled cauliflower, topped with blue cheese & fresh cilantro

### CAULIFLOWER TACOS (1)

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

## \$7 REPUBLIC SNACKS

### HALF NW SALAD

Baby spinach tossed in a huckleberry vinaigrette with roasted beets, goat cheese, red onions & toasted walnuts

### DOUBLE COOKED CHICKEN WINGS

Slow cooked until tender, then crispy fried and tossed in your choice of sauce. Served with pickled and fresh veggies. (Sauces; Hot Sauce, Sweet Hot, Korean Honey Butter, Garlic-Parmesan Rub, Sriracha or Ranch Rub)

### MINI MAC AND CHEESE

Twirly noodles tossed in beer cheese sauce & topped with potato chip bread crumbs

### NACHOS

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

## \$10 REPUBLIC SNACKS

### THE PATTY MELT

Grilled NW beef with grilled onions, pickles, house made American cheese & Republic Sauce, served on a toasted sourdough

### THE CHICKEN

Crisp fried chicken thigh tossed in buffalo hot sauce with sweet pickles and shaved onions. Served on a brioche bun with garlic aioli

### CLASSIC PUB PRETZEL

Soft pretzel baked golden brown with garlic butter and sea salt. Served with creamy cheese sauce with whole grain mustard.

## BEER & WINE

### ROTATING TAPS

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### WINE \$6

HOUSE RED  
Ste Chapalle, ID  
HOUSE WHITE  
Rapido, Italy

**All Day**

32OZ REFILL \$14  
64OZ REFILL \$24

BEST GROWLER FILL-UP PRICES  
IN POST FALLS

**GROWLER  
REFILS**

208.457.3610 / WWW.REPUB.COM

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