

## DRAFTS

**MICHELOB ULTRA** 9.75  
St. Louis, MO | 4.1% ABV | 10 IBU

**BUD LIGHT** 8.75  
St. Louis, MO | 4.2% ABV | 6 IBU

**COORS LIGHT** 8.75  
Golden, CO | 4.2% ABV | 10 IBU

**STELLA ARTOIS** 10.75  
Belgium | 5% ABV | 25 IBU

**BLUE MOON**  
**BELGIAN WHITE ALE** 9.75  
Golden, CO | 5.4% ABV | 9 IBU

**FULTON LONELY BLONDE** 9.75  
Minneapolis, MN | 4.8% ABV | 29 IBU

**KONA BIG WAVE**  
**GOLDEN ALE** 9.75  
Kona, HI | 4.4% ABV | 21 IBU

**SIERRA NEVADA**  
**HAZY LITTLE THING IPA** 9.75  
Chico, CA | 6.7% ABV | 40 IBU

**BELL'S TWO HEARTED IPA** 9.75  
Kalamazoo, MI | 7% ABV | 60 IBU

## BOTTLES & CANS

**MILLER LITE** 16oz 9  
Milwaukee, WI | 4.2% ABV | 10 IBU

**BUDWEISER** 16oz 9  
St. Louis, MO | 5% ABV | 12 IBU

**CORONA EXTRA** 16oz 10.75  
Mexico | 4.6% ABV | 19 IBU

**MODELO ESPECIAL** 16oz 10.75  
Mexico | 4.4% ABV | 18 IBU

**HEINEKEN** 16oz Can 10.75  
Netherlands | 5% ABV | 23 IBU

**GUINNESS** 14.9oz 10.75  
Ireland | 4.2% ABV | 45 IBU

**CASTLE DANGER**  
**CREAM ALE** 16oz 10.75  
Two Harbors, MN | 5.5% ABV

**FAT TIRE AMBER ALE** 12oz 9  
Fort Collins, CO | 5.2% ABV | 22 IBU

## WINES

### Sparkling & Whites



#### BENVOLIO

14 22 56

**Prosecco** | Italy

Vibrant on the palate with flavors of ripe citrus, fresh peaches, lemon, green apples and grapefruit

#### CANYON ROAD

9.25 15 37

**Pinot Grigio** | California

Hints of green apple, citrus, white peach and floral blossom

#### MÉTIER BY DELILLE CELLARS

13 20 52

**Sauvignon Blanc** | Columbia Valley, WA

A medley of fruit on the nose, with tree fruit, citrus, and pineapple

#### CLINE SEVEN RANCHLANDS

11.50 18 46

**Chardonnay** | Sonoma County, CA

Alluring with plenty of ripe fruit aromatics and flavors of apple, lemon, pineapple and a hint of apricot

### Reds



#### SEAGLASS

13 20 52

**Pinot Noir** | Santa Barbara, CA

Delicate aromas hint at the bright red cherry and strawberry flavors on the palate. Beautifully balanced with vibrant acidity

#### SYCAMORE LANE

9.25 15 37

**Merlot** | California

Soft and ripe with blackberry, vanilla and baking spices

#### GREENWING

14 22 56

**Cabernet Sauvignon** | Columbia Valley, WA

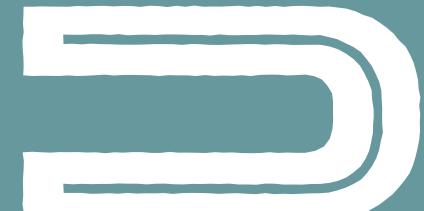
Bing cherry, plum and red tea leaf, complemented by subtle nuances of vanilla bean, clove and earthy notes

#### SARDÓN

13 20 52

**Red Blend** | Castilla y Leon, Spain

Fresh, floral and light on the nose with pronounced notes of raspberries and red forest fruits



★ MPILS

## BREAKFAST

ENDS AT 10:30AM

### BREAKFAST BURRITO

18.75

Bacon, sausage, scrambled eggs, cheese and tater tots wrapped in a warm flour tortilla

ADD TATER TOTS 4.50

### BREAKFAST CLASSICS

#### FRENCH TOAST

19.25

Topped with strawberries and powdered sugar, served with choice of bacon or sausage and maple syrup

#### REPUBLIC CLASSIC\*

19.25

Choice of bacon or sausage, two eggs any style and choice of multi-grain or sourdough toast, served with tater tots

#### HUEVOS RANCHEROS\*

18.50

Crispy corn tortillas topped with eggs, avocado, queso fresco, refried black beans and salsa roja, served with tater tots

ADD PORK CARNITAS 4.50

#### SPINACH & FETA OMELET

18

Eggs, feta, sautéed spinach, tomatoes and onions, served with tater tots

#### AM GRILLED CHEESE

18.50

Choice of sausage, ham or bacon, scrambled eggs and American on sourdough toast, served with tater tots

## STARTERS

### FIRECRACKER SHRIMP

19.25

Crispy shrimp tossed in firecracker sauce, topped with seaweed salad, fresno peppers and sesame seeds

### PULLED PORK NACHOS

18.50

Pork carnitas, queso, guacamole, sour cream, pico de gallo, jalapeños and cilantro on house-fried tortilla chips

### BAVARIAN PRETZEL BITES

13

Sprinkled with everything bagel seasoning and served with beer cheese, grain mustard and gherkins

### CHEESE CURDS

15.50

Battered curds served with house-made ranch

### CHIPPERS & DIP

14

Caramelized onion dip served with house-made chips

### SOUP OF THE DAY

Cup 7.50 | Bowl 10

## SALADS

### CHICKEN CAESAR

21.50

Grilled chicken, Parmesan and croutons on romaine with Caesar dressing and a lemon wedge

### ROASTED BEET

18.50

Roasted beets, goat cheese, oranges, red onions and candied walnuts on mixed greens with apple cider vinaigrette

## MAINS

### BEER-BATTERED FISH & CHIPS

26

Served with fries, buttermilk slaw, tartar sauce and a lemon wedge

### SOUTHWESTERN STEAK BOWL

22

Grilled skirt steak, cheese, black beans & lime rice, avocado, pico de gallo, cilantro and crispy tortilla strips with chipotle ranch dressing

### CHICKEN TENDERS

20

Served with fries and choice of buttermilk ranch, BBQ sauce or honey mustard

### PULLED PORK QUESADILLA

19

Pork carnitas, cheese and grilled peppers & onions, served with pico de gallo, salsa, sour cream and house-fried tortilla chips

## TACOS

SERVED ON CORN TORTILLAS WITH OUR HOUSE-MADE TORTILLA CHIPS

ADD GUACAMOLE 2.50

### FISH TACOS

20

Lightly-battered cod, pineapple salsa, cabbage slaw, lime crema, fresh cilantro, lime wedge

### SLOW ROASTED PORK TACOS

18.50

Pork carnitas, queso fresco, onions, cilantro, salsa roja and lime wedge

### SHRIMP TACOS\*

20

Seared shrimp, queso fresco, salsa roja, onions, cilantro and a lime wedge

## HANDHELDs

SERVED WITH HOUSE-MADE CHIPS

SUB FRIES, TATER TOTS OR SIDE CAESAR SALAD 3.25

SUB A VEGGIE PATTY FOR NO CHARGE

### BACON CHEESEBURGER\*

22

Premium beef patty, bacon, cheese, lettuce, tomato, onion, pickles, mustard and mayo on toasted brioche

### HONEY BACON SWISS CHICKEN SANDWICH

22

Grilled chicken, bacon, cheese, lettuce, tomato and honey mustard on toasted brioche

### CRISPY RANCH CHICKEN WRAP

22

Crispy chicken tenders, cheese, lettuce, tomato and buttermilk ranch dressing wrapped in a warm flour tortilla

### PULLED PORK SANDWICH

19.25

Slow-cooked pulled pork, chopped slaw and BBQ sauce on toasted brioche

### CLASSIC CLUB

20

Shaved smoked turkey & ham, bacon, cheddar, Swiss, lettuce, tomatoes and chive mayo on toasted sourdough

SUB FRIES, TATER TOTS OR SIDE CAESAR SALAD 3.25

## COCKTAILS

### HOUSE BLOODY MARY

17.25

Wheatley vodka, Demitri's® Classic Mary mix, celery, lime, olive and salt rim

### OLD FASHIONED BLOODY MARY

18.25

Elijah Craig bourbon, Demitri's® Classic Mary mix, Angostura bitters, hickory smoked black lava sea salt rim

### TACO TIME BLOODY MARY

18.25

Don Julio Blanco tequila, Demitri's® Classic Mary mix, Tex-Mex spiced agave cone, taco seasoned rim so it always tastes like Tuesday!

### PINEAPPLE MINT MIMOSA

13.50

Sparkling wine and pineapple juice, garnished with mint

### BELLINI SPRITZ

17.25

Ketel One vodka, crème de peach, peach purée and orange juice, topped with sparkling wine and club soda

### BLACKBERRY BRAMBLE

17.25

Aviation gin, blackberry purée, lemon juice, mint leaves and soda water

### CRANBERRY MULE

17.25

Tito's Handmade vodka, cranberry juice, ginger and lime, topped with soda water

### LA PALOMA

17.25

Tres Agaves Organic 100% de Agave Blanco tequila, grapefruit juice, ginger syrup and club soda

### PORTS & PIRATES

17.25

Appleton Estate 8yr rum, Captain Morgan Original Spiced rum, triple sec, lime juice and orgeat syrup

### PATRÓN ESPRESSO MARTINI

18.25

Patrón XO Cafe, Licor 43, Amaro Montenegro liqueur and coffee

### PASSION FRUIT MARGARITA

18.25

Don Julio Blanco tequila, orange liqueur, passion fruit purée and lime & cranberry juices

## ZERO PROOF

### PASSIONATE PUNCH

13

Seedlip Grove 42, passion fruit purée and cranberry & apple juice

### MATCHA MOCKITO

8.25

Matcha simple syrup, lime and mint, topped with soda water

## CUSTOMER FAVORITES

\*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

Please inform your server if you have a food allergy and speak to a manager. Our dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree-nuts, peanuts, soybeans, sesame and sulfites are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices.