

DRAFTS

MICHELOB ULTRA 9.75 St. Louis, MO 4.1% ABV 10 IBU	SURLY FURIOUS IPA 9.75 Minneapolis, MN 6.7% ABV 99 IBU
BUD LIGHT 8.75 St. Louis, MO 4.2% ABV 6 IBU	STONE IPA 10.75 Escondido, CA 7.7% ABV 75 IBU
COORS LIGHT 8.75 Golden, CO 4.2% ABV 10 IBU	BENT PADDLE SEASONAL 9.75 Duluth, MN Varies
STELLA ARTOIS 10.75 Belgium 5% ABV 25 IBU	LIFTBRIDGE SEASONAL 9.75 Stillwater, MN Varies
BLUE MOON BELGIAN WHITE ALE 9.75 Golden, CO 5.4% ABV 9 IBU	CENTRAL WATERS SEASONAL 9.75 Amherst, MN Varies
FULTON LONELY BLONDE 9.75 Minneapolis, MN 4.8% ABV 29 IBU	SUMMIT SEASONAL 9.75 St. Paul, MN Varies
KONA BIG WAVE GOLDEN ALE 9.75 Kona, HI 4.4% ABV 21 IBU	SOCIABLE CIDER SEASONAL 9.75 Minneapolis, MN Varies
SIERRA NEVADA HAZY LITTLE THING IPA 9.75 Chico, CA 6.7% ABV 40 IBU	LEINENKUGEL'S SEASONAL SHANDY 9.75 Chippewa Falls, WI Varies
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	NEW BELGIUM VODOO RANGER IMPERIAL IPA 12oz 9 Asheville, NC 9% ABV IBU 70
BUDWEISER 16oz 9 St. Louis, MO 5% ABV 12 IBU	TRULY WILD BERRY HARD SELTZER 12oz 9 Boston, MA 5% ABV
CORONA EXTRA 16oz 10.75 Mexico 4.6% ABV 19 IBU	ANGRY ORCHARD HARD CIDER 12oz 9 Walden, NY 5% ABV
MODELO ESPECIAL 16oz 10.75 Mexico 4.4% ABV 18 IBU	SUN CRUISER VODKA ICED TEA 12oz 9 Boston, MA 4.5% ABV
HEINEKEN 16oz Can 10.75 Netherlands 5% ABV 23 IBU	SIERRA NEVADA TRAIL PASS NON-ALC IPA 12oz 9 Chico, CA <0.5% ABV 35 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 Prosecco Italy Vibrant on the palate with flavors of ripe citrus, fresh peaches, lemon, green apples and grapefruit	14	22	56
CANYON ROAD Pinot Grigio California Hints of green apple, citrus, white peach and floral blossom	9.25	15	37
MÉTIER BY DELILLE CELLARS Sauvignon Blanc Columbia Valley, WA A medley of fruit on the nose, with tree fruit, citrus, and pineapple	13	20	52
CLINE SEVEN RANCHLANDS Chardonnay Sonoma County, CA Alluring with plenty of ripe fruit aromatics and flavors of apple, lemon, pineapple and a hint of apricot	11.50	18	46

Reds

SEAGLASS Pinot Noir Santa Barbara, CA Delicate aromas hint at the bright red cherry and strawberry flavors on the palate. Beautifully balanced with vibrant acidity	13	20	52
SYCAMORE LANE Merlot California Soft and ripe with blackberry, vanilla and baking spices	9.25	15	37
GREENWING Cabernet Sauvignon Columbia Valley, WA Bing cherry, plum and red tea leaf, complemented by subtle nuances of vanilla bean, clove and earthy notes	14	22	56
SARDÓN Red Blend Castilla y Leon, Spain Fresh, floral and light on the nose with pronounced notes of raspberries and red forest fruits	13	20	52

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BREAKFAST CLASSICS

ENDS AT 10:30AM

- BREKKI BURGER*** 24
Premium beef patty, crispy bacon, fried egg, American, lettuce and Sriracha ketchup on toasted brioche, served with tater tots
- REPUBLIC CLASSIC*** ● 19.25
Choice of crispy bacon or sausage and two eggs any style, served with choice of multi-grain or sourdough toast and tater tots
- SUNRISE GRILLED CHEESE** ● 20
Choice of crispy bacon, ham or sausage, scrambled eggs and American on grilled sourdough, served with tater tots
- FRENCH TOAST** ● 19.50
Strawberries and powdered sugar, served with choice of crispy bacon or sausage and maple syrup
- HUEVOS RANCHEROS*** ● 18.50
Crispy corn tortillas topped with scrambled eggs, queso fresco, avocado, refried black beans and salsa roja, served with tater tots
ADD PORK CARNITAS 4.50
- SPINACH & FETA OMELET** ● 18.50
Eggs, feta, sautéed spinach, tomatoes and onions, served with tater tots
- AVOCADO TOAST** ● 16.50
Smashed avocado, crispy bacon and marinated grape tomatoes on multi-grain toast, served with tater tots
ADD AN EGG ANY STYLE* 1.50
- BREAKFAST BURRITO** ● 21
Crispy bacon, sausage, scrambled eggs, Monterey Jack-cheddar blend and tater tots wrapped in a warm flour tortilla
- SWEET HEAT SUNRISE SANDWICH*** 20
Crispy chicken, crispy bacon, fried egg, American and hot honey drizzle on toasted brioche, served with tater tots
- ## STARTERS

PULLED PORK NACHOS ● 18.50
Pork carnitas, queso, guacamole, sour cream, pico de gallo, jalapeños and cilantro on house-fried tortilla chips

WINGS 20
Choice of chipotle BBQ or Buffalo sauce, served with celery sticks and blue cheese dip

CHEESE CURDS ● 16
Battered curds served with house-made ranch

LOADED HUMMUS ● 15
Chickpea hummus, feta, cucumbers, grape tomatoes, Kalamata olives and red onions, topped with olive oil, parsley and mint, served with naan bites

LOADED FRIES ● 14
Topped with bacon, Monterey Jack-cheddar blend and scallions, served with house-made ranch

BAVARIAN PRETZEL BITES ● 14
Sprinkled with everything bagel seasoning, served with beer cheese, grain mustard and gherkins

SOUP OF THE DAY
Cup 8.50 | Bowl 11

FIRECRACKER SHRIMP 19.25
Crispy shrimp tossed in firecracker sauce, topped with seaweed salad, Fresno peppers and sesame seeds

MAINS

- BEER-BATTERED FISH & CHIPS** 26
Served with fries, buttermilk slaw, tartar sauce and lemon wedge
- PULLED PORK QUESADILLA** 21
Pork carnitas, Monterey Jack-cheddar blend and grilled peppers & onions, served with pico de gallo, salsa, sour cream and house-fried tortilla chips
- CHICKEN TENDERS** 20
Served with fries and choice of buttermilk ranch, BBQ sauce or honey mustard
- SOUTHWESTERN STEAK BOWL** 23
Grilled skirt steak, cheese, black beans, lime rice, avocado, pico de gallo, cilantro and crispy tortilla strips with chipotle ranch dressing
- ## HANDHELDS

SERVED WITH HOUSE-MADE CHIPS
SUB FRIES, TATER TOTS OR SIDE CAESAR SALAD 3.25
SUB A VEGGIE PATTY FOR NO CHARGE | ADD CRISPY BACON 4.50

- CRISPY RANCH CHICKEN WRAP** 22
Crispy chicken tenders, Monterey Jack-cheddar blend, lettuce, tomato and buttermilk ranch dressing wrapped in warm flour tortilla
- HONEY BACON SWISS CHICKEN SANDWICH** 22.50
Grilled chicken, bacon, Swiss, lettuce, tomato and honey mustard on toasted brioche
SUB CRISPY CHICKEN 1
- BACON CHEESEBURGER*** 22.75
Premium beef patty, bacon, cheddar, lettuce, tomato, onions, pickles, mustard and mayo on toasted brioche

- MUSHROOM SWISS BURGER** 21.75
Premium beef patty, Swiss, sautéed mushrooms & onion mix, lettuce, tomato, onions and garlic mayo on toasted brioche
- CLASSIC CLUB** 20
Shaved smoked turkey & ham, crispy bacon, cheddar, Swiss, lettuce, tomatoes and chive mayo on toasted sourdough
- PULLED PORK SANDWICH** 19.50
Slow-cooked pulled pork, chopped slaw and BBQ sauce on toasted brioche
- BELLA CAPRESE** ● 18
Mozzarella, Parmesan, tomato, basil and balsamic glaze on grilled white toast
ADD GRILLED CHICKEN 7 | CRISPY CHICKEN 8
- BREKKI BURGER*** 24
Premium beef patty, crispy bacon, fried egg, American, lettuce and Sriracha ketchup on toasted brioche, served with tater tots
- HOT HONEY CHICKEN** 20
Crispy chicken, lettuce, bread & butter pickles, hot honey drizzle and mayo on toasted brioche

TACOS

- SERVED ON CORN TORTILLAS WITH OUR HOUSE-MADE TORTILLA CHIPS**
ADD GUACAMOLE 3
- SHRIMP TACOS*** 21
Seared shrimp, queso fresco, salsa roja, onions, cilantro and lime wedge
- FISH TACOS** 24
Lightly-battered cod, pineapple salsa, cabbage slaw, lime crema, fresh cilantro and lime wedge
- SLOW ROASTED PORK TACOS** 20
Pork carnitas, queso fresco, onions, cilantro, salsa roja and lime wedge

SALADS & BOWLS

- CRISPY CHICKEN BLT** 21.75
Crispy bacon, Monterey Jack-cheddar blend, avocado, cucumbers and grape tomatoes on romaine with house-made ranch
SUB SHRIMP OR STEAK 2
- ROASTED BEET** ● ● 18.50
Roasted beets, goat cheese, oranges, red onions and candied walnuts on mixed greens with apple cider vinaigrette
ADD GRILLED CHICKEN 7 | CRISPY CHICKEN 8 | SHRIMP OR STEAK 9
- CHICKEN CAESAR** ● 21.50
Grilled chicken, Parmesan and croutons on romaine with Caesar dressing and lemon wedge
SUB CRISPY CHICKEN 1
- SHRIMP & AVOCADO BOWL** 24
Seared shrimp, avocado, beans & corn salsa, pineapple pico de gallo and crema drizzle on a bed of cilantro-lime rice

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 soda water
- 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 soda water
- 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.