

BREAKFAST ENDS AT 11:00AM

BREAKFAST BURRITO 1

Served on a flour tortilla with scrambled eggs, choice of bacon or sausage, cheddar, salsa, side of tater tots

BREAKFAST CLASSICS

FRENCH TOAST 16.50

Crispy bacon, butter, real maple syrup

ADD TATER TOTS +4

REPUBLIC CLASSIC* 16

Scrambled or fried eggs, tater tots, choice of sausage or bacon

HUEVOS RANCHEROS* 15.50

Slow roasted pork, avocado, queso fresco, hollandaise, refried beans, pico de gallo, corn tortilla

ADD TATER TOTS +4

REPUBLIC MUSHROOM FRITTATA 15 •

Eggs, roasted mushrooms, goat cheese, side salad

ADD TATER TOTS +4

HAM, EGG & CHEDDAR SANDWICH 16

ADD TATER TOTS +4

BREAKFAST COCKTAILS

HABANERO CHIPOTLE MARY 16.49

Ketel One vodka, Demitri's® All Natural Chipotle-Habañero mix with puréed chipotle peppers and habanero chilies for serious heat!

CHILIES & PEPPERS MARY 16.49

Wheatley vodka, Demitri's® All Natural Chilies & Peppers mix, Worcestershire, lemon juice, celery seed and horseradish

STARTERS

SWEET SRIRACHA SHRIMP 17

Crispy shrimp, sriracha mayo, sesame seeds, cilantro, shredded cabbage

PULLED PORK NACHOS 16.50

House roasted pulled pork, beer spiked cheese sauce, queso fresco, pico de gallo, scallions, BBQ sauce, corn chips

BAVARIAN PRETZEL 9.50

Warm pretzel with beer-spiked Surly cheddar & chili dip

CHEESE CURDS 13.50

Fried cheese curds and yum yum sauce

TRIO OF DIPS 12

Beer-spiked Surly cheddar cheese dip, guacamole, pico de gallo, tortilla chips

SOUP OF THE DAY

Cup 6 • | Bowl 8.50

SALADS

CHICKEN CAESAR SALAD 18.50

Grilled chicken, Parmesan, croutons, romaine, Caesar dressing

ROASTED BEET SALAD 16 • •

Baby spinach, arugula, roasted beets, goat cheese, Craisins, candied pecans, cranberry vinaigrette

CUSTOMER FAVORITES

Vegetarian

■ ≤600 Calories

A 4% hospitality charge will be added to all guest checks. This surcharge is not a gratuity payable directly to staff.



SUB FRIES, TATER TOTS OR SIDE CAESAR SALAD +3

MAINS

BEER-BATTERED FISH & CHIPS 19.50

Beer-battered cod with fries, napa slaw, tartar sauce

GRILLED TAJIN CHICKEN BOWL 19

Marinated chicken, cilantro rice, black beans, roasted corn, guacamole, pico de gallo, Mexican crema

CHICKEN TENDERS 18.50

Served with fries

PULLED PORK QUESADILLA 16.50

House roasted pulled pork, queso fresco, pico de gallo, guacamole, chipotle sour cream

TACOS

SERVED WITH OUR HOUSE-MADE TORTILLA CHIPS

ADD GUACAMOLE +2

FISH TACOS 17.50

deep fried cod, queso fresco, pico de gallo, napa slaw, chipotle vinaigrette, flour tortillas

SLOW ROASTED PORK TACOS 16.50

pork shoulder, guacamole, napa slaw, chipotle sour cream, flour tortillas

SHRIMP TACOS 16.50

Crispy shrimp, sriracha mayo, shredded cabbage, green onions, cilantro, flour tortillas

HANDHELDS

SERVED WITH HOUSE-MADE CHIPS

BACON CHEESEBURGER 18.50

Premium beef, cheddar, bacon, caramelized onions on a brioche bun

HONEY-JALAPEÑO CHICKEN SANDWICH 18

Fried chicken with honey-jalapeño slaw

VEGGIE BURGER 15.50 •

Chipotle black bean patty, lettuce, tomato, red onion on a brioche bun

C.B.L.T. 18

Grilled Chicken, Bacon, Lettuce, Tomato, melted cheddar, toasted ciabatta roll

PULLED PORK SANDWICH 16.50

House slow roasted pulled pork, slaw, BBQ sauce on a brioche bun

B.E.L.T.* 16.50

Bacon, fried egg, lettuce, tomato, mayo, toasted white bread

TURKEY CLUB 17

Turkey, bacon, Swiss, cheddar, lettuce, tomato, mayo. wheat toast

CUSTOMER FAVORITES

Vegetarian

■ ≤600 Calories

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BEER & WINE MENU

DRAFI

MICHELOB ULTRA 8.50

St. Louis, MO | ABV: 4.1% | IBU: 10

BUD LIGHT 8.50

St. Louis, MO | ABV: 4.2% | IBU: 6

COORS LIGHT 8.50

Golden, CO | ABV: 4.2% | IBU: 10

BLUE MOON BELGIAN WHITE ALE 9.50

Golden, CO | ABV: 5.4% | IBU: 9

STELLA ARTOIS 9.99

Belgium | ABV: 5% | IBU: 25

FULTON LONELY BLONDE 9.50

Minneapolis, MN | ABV: 4.8% | IBU: 29

FAIR STATE COOPERATIVE

ROSELLE HIBISCUS SOUR 120Z 9.50

Minneapolis, MN | ABV: 5.7% | IBU: 19

CENTRAL WATERS BREWING

MUDPUPPY PORTER 9.50

Amherst, WI | ABV: 5.6% | IBU: 50

BENT PADDLE ESB 9.50

Duluth, MN | ABV: 5.6% | IBU: 32

SURLY FURIOUS IPA 9.50

Minneapolis, MN | ABV: 6.7% | IBU: 99

SIERRA NEVADA HAZY LITTLE THING IPA 9.50

Chico, CA | ABV: 6.7% | IBU: 40

LAGUNITAS IPA 10.50

Petaluma, CA | ABV: 6.2% | IBU: 51

STONE DELICIOUS IPA 10.50

Escondido, CA | ABV: 7.7% | IBU: 75

LIFT BRIDGE FARM GIRL SAISON 9.50

Stillwater, MN | ABV: 5.5% | IBU: 12

SUMMIT BREWING CO. SEASONAL 9.50

St. Paul, MN | varies



BOTTLED/CANNED

MILLER LITE 160z 8.75

Milwaukee, WI | ABV: 4.2% | IBU: 10

BUDWEISER 160Z 8.75

St Louis, MO | ABV: 5% | IBU: 12

CORONA EXTRA 8.75

Mexico | ABV: 4.6% | IBU: 19

GUINNESS 8.75

Ireland | ABV: 4.2% | IBU: 45

SIERRA NEVADA PALE ALE 160z 10.25

Chico, CA | ABV: 5.6% | IBU: 38

ANGRY ORCHARD HARD CIDER 8.75

Walden, NY | ABV: 5%

TRULY HARD SELTZER 120Z 8.75

Boston, MA | ABV: 5%

SPARKLING

MIONETTO BRUT PRESTIGE SPLITS 13.00

WHITE WINE

CANYON ROAD PINOT GRIGIO 9.00 / 14.25

WILLIAM HILL CHARDONNAY 11.00 / 17.50

KIM CRAWFORD

SAUVIGNON BLANC 12.50 / 20.00

RED WINE

SYCAMORE LANE MERLOT 9.00 / 14.25

LOUIS M. MARTINI

CABERNET SAUVIGNON 11.50 / 18.25

MURPHY-GOODE PINOT NOIR 13.50 / 21.50