

## BAR BITES

### If you go

**Pub Republic:** 3120 Lakeville Highway (near South McDowell Boulevard), Petaluma. (707) 782-9090. [www.pubrepublicusa.com](http://www.pubrepublicusa.com). 11:30 a.m.-1 a.m. Monday-Friday, 9 a.m.-1 a.m. Saturday-Sunday.

## Pub Republic: Fine craft beer selection, wine on tap, good pub grub, happy hour deals



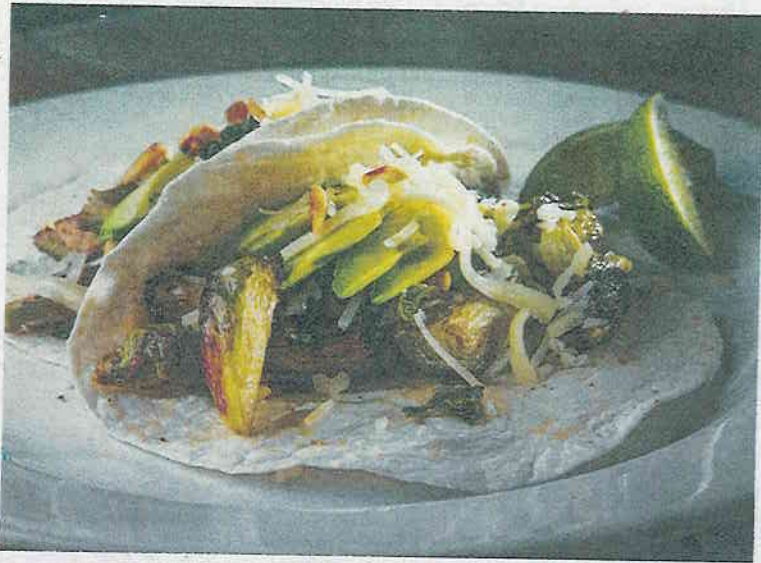
Pub Republic isn't co-owner Mark Edwards' first rodeo. He opened Ghiringhelli Pizzeria Grill & Bar and used to own Finnegan's, both in Novato. Now, he has partnered with co-owner Jory Bergman, a former HR specialist who appreciates craft beer.

It seems to be a successful union, because the joint keeps busy, packing its two dining rooms and bar with customers eager for pub grub like a trio of bleu cheese bacon burger sliders (\$10) or beer-battered fish 'n' chips (\$14), served alongside a dozen beers on tap and periodic live music.

**The vibe:** It's pretty in a "new Petaluma" way, trimmed in plank floors, expanses of blond wood, soaring open-rafter ceilings and a dramatic accent wall of kiwi green. By day, it's bright with natural sunlight; by night, it's dark-lit and sophisticated.

**The crowd:** Anyone old enough to drink beer, from guys in baseball caps to folks in business attire.

**Best seat:** The bar is well spaced from the front dining area, with its own feisty buzz. Sit in the middle for the best view of the chalkboard listing of specialty beers. Or head straight to the beer garden outside, which offers creek views and umbrella-shaded tables.



**Top:** Bartender Derek O'Connell pours a craft beer from among a dozen on tap at Pub Republic. **Above:** Tacos stuffed with crispy Brussels sprouts, garlic, cheeses, avocado, more. **Right:** Potato nachos with a Heroine IPA from 101 North Brewing Co.



**Killer app:** Fun is the name of the game, with tacos stuffed with crispy Brussels sprouts, garlic, toasted almonds, cheeses and avocado (\$8), nachos of bacon and chipotle sour cream over house-made potato chips (\$9), and a half-pound burger (\$12) rubbed with black coffee and paprika.

**Signature drink:** Most everyone has a beer mug or bottle in hand, ranging from rotating selections of craft beer on tap like the potent 8 percent alcohol Double IPA Hop Stoopid from Lagunitas Brewing (\$5/pint, \$7 for 23 oz.) to Rogue Double Dead Guy Ale (\$6/bottle). In a nod to trend, there's also gluten-free beer, including Widmer Brothers Omission Pale Ale (\$4.50).

**Also on tap:** Wines are limited to 13 choices, but they're all available by the glass as well as bottle. California favorites mostly rule.

**Bonus:** Happy hour runs 3 to 6 p.m. Monday through Friday and features \$5 wines, \$4 drafts and \$3 bottled beers, plus a beer tasting of four 4-ounce pours for \$4. Food discounts include \$4 truffle fries and \$3 burger sliders.

— Carey Sweet, [food@sfbchronicle.com](mailto:food@sfbchronicle.com)