



## DINNER MENU

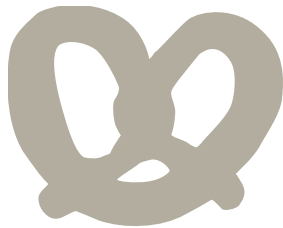
STARTING AT 4:30PM

WHENEVER POSSIBLE, WE USE ORGANIC AND NATURAL INGREDIENTS DIRECT FROM LOCAL SOURCES.

We are Team Pub Republic.

IF YOU NEED ASSISTANCE, ANY OF OUR TEAM MEMBERS WILL HAPPILY TAKE CARE OF YOU.

WE WOULD LOVE TO TRY TO ACCOMMODATE ANY SPECIAL DIETARY NEEDS ON REQUEST. SOME MENU ITEMS MAY CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDER-COOKED MEATS, EGGS, SEAFOOD AND SHELLFISH MAY INCREASE RISK OF FOOD BORNE ILLNESSES.



Warm Soft Pretzel

Fresh Baked Parmesan \$4 each

Served w/ House-Made Sweet and Spicy Mustard

## To Share

### Avocado Hummus \$12

Avocado Hummus Purée, Crushed Pistachios  
Roasted Shishito Peppers, Extra Virgin Olive Oil  
Pinch of Citrus Salt, Rustic Sourdough Wheat Toast  
Add Julienned Spanish Chorizo \$2

### Peach Habanero Chicken Wings \$10

Peach & Spicy Habanero Pepper Glaze

### New Orleans Style BBQ Prawns \$14.50

House-Made Fig Garlic Butter Sauce  
Creole Seasoning, Served over Rustic Toast

### Cajun Fried Calamari \$13.50

Cerignola Green Olives, Smokey Tomato Sauce  
Fresh Parmesan, Lemon, Cajun Spice

### Vodka Lemon Cured Salmon Crostini \$12.50

House-Cured Salmon, Creamy Goat Cheese  
Capers, Preserved Lemon, Shaved Red Onion  
Served on Grilled Rustic Wheat Crostini

### Blue Cheese & Bacon Burger Sliders \$12

Pt. Reyes Blue Cheese, Caramelized Onions  
Bacon, Roasted Garlic Aioli

### Truffle Parmesan Fries \$10

Hand-Cut Kennebec French Fries  
Fresh Parmesan, Garlic Aioli

### Sweet Potato Fries \$8

Chipotle Sour Cream

### Brussels Sprout Tacos \$12.50

Crispy Brussels Sprouts, Sautéed w/Garlic  
& White Wine, Toasted Almonds, 3 Cheese Blend  
Flour Tortilla, Avocado, Lime

### Ahi Tuna Poke Tacos \$12.50

Ginger-Sesame-Soy Marinated Ahi Tuna  
Crispy Wonton, Avocado Wasabi Mousse

### Ceviche Seafood Tacos \$12.50

Fresh Cod, Prawns  
Serrano Chili, Avocado, Cilantro & Lime Marinade  
Corn Tortilla, Onion, Cucumber, Cilantro

### Bacon Potato Nachos \$12

Bacon, Green Onion, Chipotle Sour Cream  
Petaluma Creamery White Cheddar & Jack Cheese  
Baked with House-Made Kennebec Potato Chips  
Add Pulled Pork \$3 or Jalapeños \$1

### Charcuterie Plate \$13

Mild Coppa & Prosciutto, Pickled Vegetables  
Pepperoncini Artichoke Tapenade  
House-Made Sweet & Spicy Mustard  
Served w/ Rustic Grilled Sourdough Wheat Toast

### Cheese Plate \$15

Cowgirl Creamery and other Local Dairies  
House-Made Jam, Roasted Garlic, Olives  
Seasonal Fruit, Arugula, Citrus Vinaigrette  
Served w/ Rustic Grilled Sourdough Wheat Toast

## Salads

Add to any Salad:

**GRILLED FREE-RANGE CHICKEN \$5**

**GRILLED GRASS-FED STEAK \$6**

**GRILLED AHI \$9 GRILLED SALMON \$7**

### Pub Caesar

**Full \$10 or Half \$8**

Chopped Hearts of Romaine  
Fresh Parmesan, Garlic Herb Croutons  
House-Made Caesar Dressing

**Add Grilled Chicken \$5 Add Anchovies \$2**

### Mixed Organic Greens Salad

**Full \$10 or Half \$8**

Cherry Tomatoes, Radish  
Spiced Candied Roasted Almonds  
Citrus Vinaigrette

### Candied Pecan & Pear Salad

**Full \$12 or Half \$10**

Mixed Greens, Candied Pecans, Asian Pears  
Shaved Parmesan Cheese  
Sweet & Hot Mustard Vinaigrette

### Arugula Pistachio Salad

**Full \$12 or Half \$10**

Arugula, Mixed Greens, Avocado  
Fresh Seasonal Fruit, Pickled Fennel  
Toasted Pistachios, Creamy Balsamic Dressing

### Napa Crunch Salad

**Full \$12 or Half \$10**

Shaved Napa Cabbage, Baby Kale  
Julienned Purple Cabbage, Candied Almonds  
Cilantro, Crispy Wonton Strips  
Cilantro Lime Yogurt Dressing

**Add Fresh Grilled Ahi Tuna \$9**

### Iceberg Wedge Salad \$11.50

Iceberg Lettuce, Crumbled Bacon  
Cherry Tomato, Shaved Red Onion  
House-Made Pt. Reyes Blue Cheese Dressing

**Add Grass-Fed Grilled Steak \$6**

### Roasted Beet & Warm Goat Cheese Salad \$13.50

Red and Yellow Beets, Arugula  
Warm Goat Cheese Croquette  
Toasted Almond, Fresh Mint, Citrus Vinaigrette

## Soups N' Such

Cup \$5 or Bowl \$7

**Daily Seasonal Soups**

**Add a Warm Soft Parmesan Pretzel \$4**



## BURGER AND A BEER?

Ask About Our Rotating Taps



## Burgers

### ½ lb ALL NATURAL GRASS-FED ANGUS BEEF

Served on a Freshly Baked Soft Burger Bun  
w/ Tomato and Organic Greens  
and Hand Cut Kennebec French Fries

### Build Your Own Burger \$12.75

*Choice of Cheese:*

Swiss, Cheddar, Pepper Jack, Blue Cheese  
Goat, Or Provolone \$.99

Petaluma Creamery Smoked Pepper Jack or  
Smoked Cheddar \$2.50

*Additional Choices:*

Jalapeños, Mushrooms, Avocado,  
Caramelized Onions  
Roasted Garlic, Hickory Smoked Bacon \$.99

**Gluten-Free Bun Available \$2**

**Substitute Grilled Free-Range Chicken on Any Burger**

### Pub Burger \$14.75

Caramelized Onions, Swiss Cheese, Garlic Aioli  
On a Soft Sourdough Pub Bun

### Jalapeño Burger \$15

Jalapeños, Avocado  
Petaluma Creamery Smoked Pepper Jack  
Jalapeño-Pickle Aioli

### Wine Country Cowgirl Burger \$17

Cowgirl Creamery Mt. Tam Triple Cream Cheese  
Roasted Garlic, Bacon Onion Jam  
Arugula, Balsamic Reduction

### BBQ Pork Belly Crunch Burger \$16.50

All-Natural BBQ Glazed Burger Patty  
BBQ Spice Rub, BBQ Braised Pork Belly  
Petaluma Creamery Smoked Cheddar Cheese  
Crunchy House-Made Kennebec Potato Chip Stack

### Blue Cheese & Bacon Burger \$16

Pt. Reyes Blue Cheese  
Bacon, Grilled Onion, Garlic Aioli

### Trappist Monk Burger \$16

Beer Hops & Malt Rub, Crispy Shallots  
Petaluma Creamery Smoked Cheddar Cheese  
Roasted Garlic Aioli

### Chipotle Burger \$16

Cheddar, Bacon, Crispy Onion Strings  
Chipotle Sour Cream

### Truffle Burger \$16

Mushrooms, Truffle Aioli, Arugula

### Veggie Burger \$14.50

House-Made Vegan Chickpea Patty w/ Herbs & Garlic  
Pickled Onion, Avocado, Sprouts  
Vegan Green Goddess Dressing  
*Vegan Ciabatta Bread Available on Request*

## Large Plates

### Fish & Chips \$16.50

Beer Battered Fresh Local Cod  
Caper, Pickle, Jalapeño Tartar Sauce  
Hand-Cut Kennebec Fries, Signature Coleslaw

### Blackened Salmon \$19

Spice Rub, Sautéed Spinach, Fingerling Potatoes  
Grilled Onions, Cherry Tomatoes, Bacon Vinaigrette

### Sautéed Gulf Shrimp Jambalaya Pasta \$20

Blackened Gulf Shrimp, Braised Chicken  
Andouille Sausage, Tomato, Red & Green Bell Peppers  
Linguine Pasta, Cajun Trinity Sauce

### Brick Chicken & Brussels Sprout-Bacon Hash \$22

Free Range Boneless Half Chicken  
Fresh Brussels Sprouts, Thick Cut Bacon, and  
Fingerling Potato Hash  
White Wine Lemon Shallot Sauce

### Buttermilk Fried Chicken & Mashed Potatoes \$21

Free Range Boneless Half Chicken, Cajun Seasoning  
Creamy Mashed Potatoes  
Red Eye Andouille Sausage Gravy

### Pork Tenderloin w/Sweet Potato Gratin

#### Pomegranate Gastrique \$22

Brined All Natural Pork Tenderloin  
Creamed Spinach & Sweet Potato Gratin  
(Sautéed Spinach & Sweet Potatoes, Garlic & Shallot  
Béchamel, Parmesan & Panko Crust)

### Manhattan Cut Grilled New York Steak \$25

All Natural Grass-Fed Steak  
Smoked Paprika Garlic Butter Compound  
Roasted Garlic Cauliflower, Mashed Potatoes

### Grilled Sirloin Steak \$21

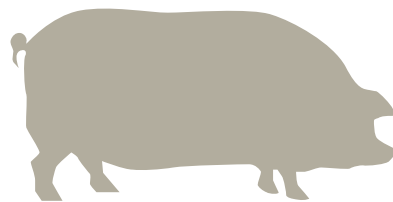
All Natural Grass-Fed Steak  
House-Made Chimichurri  
Oven-Roasted Shishito Peppers  
Grilled Polenta Cake w/ Melted Petaluma Creamery  
White Cheddar & Jack Cheeses

### Stout Braised Beef Short Ribs \$24

Boneless Short Ribs, Seasonal Vegetable, Crispy Onion  
Whole Grain Mustard Mashed Potatoes

### Guinness Braised Beef Shepherd's Pie \$17

Beef Stew, Slowly Braised w/ Guinness Stout  
Chopped Brussels Sprouts, Carrots, Peas, Onions  
Baked w/Whipped Mashed Potatoes & 3 Cheeses  
*½ Order Served w/Mixed Green Salad \$13.50*



## Sides

### BACON MAC 'N CHEESE \$10

BRUSSELS SPROUTS \$6

BRUSSELS SPROUT-BACON HASH \$7

*Seasonal Vegetable Side \$6*

Roasted Garlic Cauliflower \$6

Crispy Parmesan Broccoli \$6

HOUSE-MADE SEASONED POTATO CHIPS \$4

SMALL FRIES OR SWEET POTATO FRIES \$4

## Sandwiches

### Pub Reu-Public \$14

Slow-Cooked Corned Beef, Thin-Sliced Pastrami  
Swiss Cheese, Sauerkraut, Russian Dressing  
Toasted Rye Bread, Served w/ Hand Cut Fries

### Arugula Pesto Grilled Chicken Sandwich \$14.50

Free-Range Petaluma Chicken Breast  
Provolone Cheese, Greens, Tomato  
On a Soft Ciabatta Roll  
Served w/ Mixed Green Salad

### Fresh Vegetable Sandwich \$14

Sprouts, Tomato, Avocado, Cucumber, Onion  
Petaluma Creamery Smoked Pepper Jack  
w/ Garlic Aioli on Whole Wheat Bread  
Served w/ Sweet Potato Fries



LIVE MUSIC CALENDAR

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