



LUNCH MENU

11:30AM - 4:30PM MONDAY - FRIDAY

2PM - 4:30PM SATURDAY & SUNDAY

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/ Sweet and Spicy Mustard

TAKE OUT?

Order Online, or Download the App!
www.pubrepublicUSA.com
Text PUBREPUBLIC to 33733

To Share

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 \$12.50

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 \$13.50

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

Juliened 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

Daily Seasonal Soups Cup \$5 or Bowl \$7

Add a Warm Soft Parmesan Pretzel \$4



LIVE MUSIC CALENDAR

www.pubrepublicUSA.com/calendar

Sandwiches

Pub Reu-Public \$14

Slow-Cooked Corned Beef, Thin-Sliced Pastrami

Swiss Cheese, Sauerkraut, Russian Dressing

Toasted Marble Rye Bread, Served w/ Hand Cut Fries

Sonoma Italian \$14.75

Marinated Artichoke/Pepperoncini Tapenade

Mild Coppa, Prosciutto, Salami, Provolone Cheese

With Garlic Aioli on Soft Ciabatta Bread

Served w/ Mixed Green Salad

Hawaiian Slow Roasted Pork Sandwich \$14

Soy Ginger Cilantro Lime Sauce

Grilled Pineapple Relish

Jicama & Red Cabbage Slaw, on a Fresh Baked Bun

Served w/ Sweet Potato Fries

Grilled Ahi Sandwich \$16

Avocado Wasabi Mousse, Arugula, Tomato, Sprouts

Served on a Soft Bun w/ Sweet Potato Fries

Arugula Pesto Grilled Chicken Sandwich \$14.50

Free-Range Petaluma Chicken Breast

Provolone Cheese, Greens, Tomato

On a Soft Ciabatta Roll, w/ Mixed Green Salad

Buttermilk Fried Chicken Sandwich \$14

Free-Range Petaluma Chicken Breast

Chipotle Sour Cream, Signature Coleslaw

Served on a Soft Bun 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



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

TRY AN ITTY-BITTY LUNCH BEER?

Ask About Our Rotating Taps
Craft Brew Flights ★ Four 5oz Pours \$7



Large Plates

Fish & Chips \$16.50

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

Guinness Braised Beef Shepherd's Pie \$17

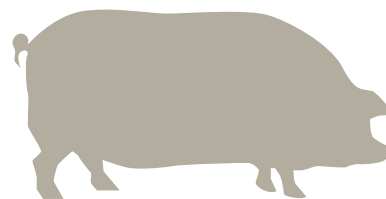
Beef Stew, Slowly Braised w/ Guinness Stout
Chopped Brussels Sprouts, Carrots, Peas, Onions
Baked w/Whipped Mashed Potatoes & 3 Cheeses
½ Order Served w/Mixed Green Salad \$13.50

Sonoma Bangers & Mash \$15.50

Beer-Braised Artisan Sausages
Caramelized Onions
Mashed Potatoes, Andouille Gravy, Fried Onions

Mac & Cheese \$12.50

Organic Spring Hill White Cheddar & Jack
Cheesy Bread Crumbs
w/ Bacon Add \$2



CATERING AN EVENT?

Ask About Our Catering Options
info@pubrepublicUSA.com

DINE WITH US AGAIN SOON

Happy Hour Mon-Fri 3pm – 6pm
Brunch Sat/Sun 10am – 2pm
Dinner Every Day Starting at 4:30pm