



DINNER MENU

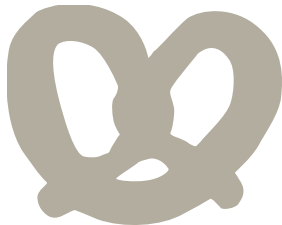
STARTING AT 4:30PM

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. HOWEVER, DURING NORMAL COOKING/KITCHEN PROCEDURES, FOODS MAY COME INTO CONTACT WITH ANY GIVEN ALLERGEN ON OUR SHARED KITCHEN EQUIPMENT OR FRYER OIL. **THEREFORE, WE CANNOT GUARANTEE THAT ANY SINGLE MENU ITEM IS COMPLETELY FREE OF ANY GIVEN ALLERGEN. 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 \$5 each

Served w/ House-Made Sweet and Spicy Mustard

To Share

Avocado Hummus

w/ Roasted Shishito Peppers \$13.25

Avocado Hummus Purée, Crushed Pistachios
Roasted Shishito Peppers, Extra Virgin Olive Oil
Pinch of Citrus Salt, Rustic Sourdough Wheat Toast

New Orleans Style BBQ Prawns \$14.75

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

Peach Habanero Chicken Wings \$11

Peach & Spicy Habanero Pepper Glaze

Cajun Fried Calamari \$14.50

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

Vodka Lemon Cured Salmon Crostini \$13.50

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

Truffle Parmesan Fries \$11

Hand-Cut Kennebec French Fries, Truffle EVOO
Fresh Parmesan, Garlic Aioli

Sweet Potato Fries \$9

Chipotle Sour Cream

Brussels Sprout Tacos \$13.50

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

Smoked Paprika Cauliflower Tacos \$13.50

Roasted Cauliflower, Smoked Paprika, Garlic
Cumin Roasted Carrots, Avocado Chickpea Puree
Jalapeño Tomatillo Salsa Verde, Soft Corn Tortillas

Ahi Tuna Poke Tacos \$13.50

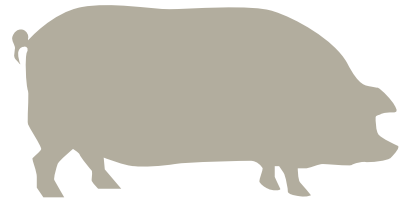
Ginger-Sesame-Soy Marinated Ahi Tuna
Crispy Wonton, Avocado Wasabi Mousse

Bacon Potato Nachos \$14

Bacon, Green Onion, Chipotle Sour Cream
Petaluma Creamery White Cheddar & Jack Cheese
Baked with House-Made Kennebec Potato Chips
Add Jalapeños \$1.25

Cowgirl Creamery Cheese Plate \$16

Mt. Tam Cowgirl Creamery Cheese & Prosciutto
House-Made Bacon-Onion Jam, Pickled Vegetables
Roasted Garlic, Olives, Rustic Grilled 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 \$11 or Half \$9

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 \$11 or Half \$9

Cherry Tomatoes, Radish

Spiced Candied Roasted Almonds

Citrus Vinaigrette

Arugula Pistachio Salad

Full \$12.75 or Half \$10.75

Arugula, Mixed Greens, Avocado

Fresh Seasonal Fruit, Pickled Fennel

Toasted Pistachios, Creamy Balsamic Dressing

Iceberg Wedge Salad \$12.50

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 Chioggia Beets, Arugula

Warm Goat Cheese Croquette

Toasted Almond, Fresh Mint, Citrus Vinaigrette

Soups N' Such

Cup \$6 or Bowl \$8

Daily Seasonal Soups

Add a Warm Soft Parmesan Pretzel \$5

Large Plates

Fish & Chips \$17

Beer Battered Fresh Local Cod

Caper, Pickle, Roasted Garlic Tartar Sauce

Hand-Cut Kennebec Fries, Signature Coleslaw

Blackened Salmon \$20

Spice Rub, Sautéed Spinach, Fingerling Potatoes

Grilled Onions, Cherry Tomatoes, Bacon Vinaigrette

Brick Chicken & Brussels Sprout-Bacon Hash \$23

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 \$22

Free Range Boneless Half Chicken, Cajun Seasoning

Creamy Mashed Potatoes, Roasted Carrots

Maple Bourbon Bacon Gravy

Pork Tenderloin \$22

Brined All Natural Pork Tenderloin

Apple Bacon Chutney, Creamy Mashed Potatoes

Whole Grain Mustard Cream Sauce

Arugula, Red Wine Vinaigrette

Grilled Rib Eye Steak \$28

All Natural Grass-Fed 12oz Steak

Smoked Paprika Cauliflower

Roasted Garlic Compound Butter

Mashed Potatoes

Stout Braised Beef Short Ribs \$25

Creamy Polenta, Stout Au Jus

Roasted Carrots, Crispy Onion Strings

Stout Braised Beef Shepherd's Pie \$18

Beef Stew, Slowly Braised w/ Stout

Chopped Brussels Sprouts, Carrots, Peas, Onions

Baked w/Whipped Mashed Potatoes & 2 Cheeses

½ Order Served w/Mixed Green Salad \$14.50

Pub Reu-Public Sandwich \$15.50

Slow-Cooked Corned Beef, Thin-Sliced Pastrami

Swiss Cheese, Sauerkraut, Russian Dressing

Toasted Marble Rye Bread, Hand Cut 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

Pub Burger \$15.50

Caramelized Onions, Swiss Cheese, Garlic Aioli
On a Soft Sourdough Pub Bun
Add Bacon \$1.25

Wine Country Cowgirl Burger \$17.50

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

BBQ Pork Belly Crunch Burger \$17

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 \$16.50

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

Trappist Monk Burger \$16.50

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

Chipotle Burger \$16.50

Applewood Smoked Bacon, Crispy Onion Strings
Petaluma Creamery Smoked Pepper Jack Cheese
Chipotle Sour Cream
Add Jalapeños \$1.25

Truffle Burger \$16.50

Mushrooms, Truffle Aioli, Arugula

Smoked Cheddar Chicken Burger \$15.50

House Ground Petaluma Chicken, Caramelized
Onions, Bacon Jam, Smoked Cheddar, Mixed
Greens, Garlic Aioli, Soft Brioche Bun, French Fries

Veggie Burger \$15

House-Made Vegan Garlic & Herb Chickpea Patty
Pickled Onion, Avocado, Sprouts
Vegan Green Goddess Dressing
Vegan Sourdough Wheat or Lettuce Wrap
on Request



BURGER AND A BEER?

Ask About Our Rotating Taps

Build Your Own Burger \$13.75

Choice of Cheese:

Swiss, Cheddar, Pepper Jack, Blue Cheese
Or Provolone \$1.25
Petaluma Creamery Smoked Pepper Jack, Goat
Or Smoked Cheddar \$2.50

Additional Choices:

Jalapeños, Mushrooms, Avocado
Caramelized Onions
Roasted Garlic, Hickory Smoked Bacon \$1.25

Gluten-Free Bun Available \$2

Substitute a Veggie Patty, Lettuce Wrap, or
Grilled Free-Range Chicken on Any Burger

Sides

BACON MAC 'N CHEESE \$11

BRUSSELS SPROUTS \$7

BRUSSELS SPROUT-BACON HASH \$8

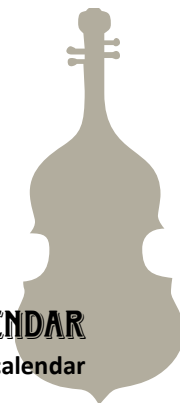
Seasonal Vegetable Side \$7

Roasted Garlic Cauliflower \$7

Crispy Parmesan Broccoli \$7

HOUSE-MADE SEASONED POTATO CHIPS \$5

SMALL FRIES OR SWEET POTATO FRIES \$5



LIVE MUSIC CALENDAR

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