



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.



To Share

Avocado Hummus \$12

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

Blue Cheese & Bacon Burger Sliders \$12.75

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

Truffle Parmesan Fries \$11

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

Sweet Potato Fries \$9

Chipotle Sour Cream

Bacon Potato Nachos \$14

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

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

Crispy Chicken Soft Tacos \$13.50

Fried Chicken Dusted w/Cajun Spices, Lime
Avocado Jalapeño Sauce, Lime Yogurt Slaw
Chipotle Sour Cream, Flour Tortillas

Slow Roasted Pork Tacos \$12.50

Pineapple Jalapeño Relish, Lime Yogurt Slaw
Avocado Jalapeño Sauce, Flour Tortillas

Grilled Steak Tacos \$14.50

Marinated Sirloin Steak, Piquillo Peppers
Cilantro, Avocado Jalapeño Sauce, Garlic
Caramelized Red Onion, Soft Corn Tortillas

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

Napa Crunch Salad

Full \$12.75 or Half \$10.75

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 \$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 Yellow Beets, Arugula

Warm Goat Cheese Croquette

Toasted Almond, Fresh Mint, Citrus Vinaigrette

Sandwiches

Pub Reu-Public \$15.50

Slow-Cooked Corned Beef, Thin-Sliced Pastrami

Swiss Cheese, Sauerkraut, Russian Dressing

Toasted Marble Rye Bread, w/ Hand Cut Fries

Grilled Ahi Sandwich \$16.50

Avocado Wasabi Mousse, Arugula, Tomato, Sprouts

Served on a Soft Bun w/ Sweet Potato Fries

Grilled Chicken Club Sandwich \$15

Grilled Chicken, Avocado, Crispy Bacon

Petaluma Creamery Smoked Pepper Jack Cheese

Lettuce Tomato, Garlic Aioli

on Sliced Sourdough w/ Mixed Green Salad

Soups N' Such

Daily Seasonal Soups Cup \$6 or Bowl \$8

Add a Warm Soft Parmesan Pretzel \$5

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 4:30p



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

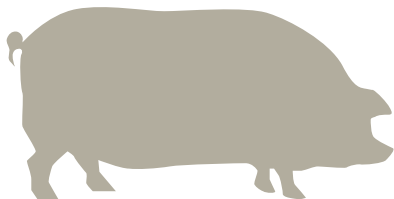
Mushrooms, Truffle Aioli, Arugula

Smoked Cheddar Chicken Burger \$15.50

House Ground Petaluma Chicken, Garlic Aioli
Caramelized Onions, Bacon Jam, Smoked Cheddar

Veggie Burger \$15

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



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

Large Plates

Fish & Chips \$17

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

Chicken & Truffle Mushroom Hash \$17

Grilled Chicken Breast, Asparagus, Parmesan
Cremini Mushrooms, Crispy Truffle Potatoes
Caramelized Onions, Lemon White Wine Sauce

Stout Braised Beef Shepherd's Pie \$18

Beef Stew, Slowly Braised w/ Stout Beer
Chopped Brussels Sprouts, Carrots, Peas, Onions
Baked w/Whipped Mashed Potatoes & 2 Cheeses
½ Order Served w/Mixed Green Salad \$14.50

House-Made Meatloaf \$16.50

Beef & Pork Meatloaf, Crispy Onion Strings
Creamy Mashed Potatoes, Roasted Carrots
Maple Bourbon Bacon Gravy

Mac & Cheese \$13.50

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

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.