

JAMES REPUBLIC



FROM THE BAKERY

CINNAMON ROLL 5
COFFEE CAKE 3.5
APPLE CRANBERRY MUFFIN 3.5
BANANA BRAN MUFFIN 3.5
COOKIES 2
HOUSEMADE GRANOLA BAR 2.5

BREAKFAST TREATS

DAILY BREAD

with butter 2.5
add house made jam 1

ROASTED GRANOLA

greek yogurt, market berries 7

STEEL CUT OATMEAL

walnut, cinnamon, sweet cream, brown sugar, raisins 7

FARMER'S MARKET FRUIT BOWL 7

LIEGE STYLE WAFFLE

cranberry & pecan compote, pumpkin spiced whipped cream 9

FARM EGGS

HARD BOILED EGG 2.5

TWO EGGS any style 5

EGG SANDWICH

fried eggs, fiscalini white cheddar, hobb's bacon, fancy sauce 7

MOLE VERDE CHILAQUILES

two eggs, cotija, crème fraîche, scallions, cilantro 8

BREAKFAST BURRITO

crispy potato, habanero sausage, peppers & onions, farm egg, fiscalini white cheddar, avocado 9

SANTA MARIA SKILLET

24 hour brisket, smoky pinto beans, sunny side egg 14

CALI SCRAMBLE

farm eggs, roasted peppers, avocado, spinach, goat cheddar, dill crème fraîche, scallion 11

BREAKFAST SIDES

PROVENCAL POTATOES 4

HOBB'S SMOKED BACON 5

CHICKEN AND KALE SAUSAGE 5

HABANERO MAPLE SAUSAGE 5

KIMCHI PANCAKE

cilantro aioli, scallions 5

FROM THE JUICEBAR

AVOCADO

avocado, banana, honey, oats, soy milk 6

GREEN MACHINE

apple, celery, kale, lemon juice, orange juice, spinach 6

FRUIT AND OATS

seasonal fruit, honey, oats, soy milk 6

ACAI BOWL

almond milk, pomegranate, cocoa nib, granola, coconut, banana 8

CHIA SEED PUDDING

valrhona cocoa powder, soy milk, coconut flake, crushed almonds, pomegranate 7

FROM OUR BARISTA

featuring lord windsor coffee
hot or cold

drip coffee 3
mexican mocha 5
espresso 4
latte 5
fall spice latte 5
honey vanilla latte 5
caramel latte 5
macchiato 4
cappuccino 4
americano 4
au lait 4
soy milk .5
almond milk .5

virgil's soda 4
boylan's soda 5
spindrift sparkling soda 5

pressed orange juice 4
pressed grapefruit juice 4

We proudly serve a large array of local artisan products. Organic is important to us, but more importantly, we believe in all natural products without the use of steroids or growth hormones, and responsibly raised animals. We embrace the idea of localism to strengthen our community as well as our preference for products and practices that are sustainable. Consuming raw or undercooked meats, seafood, poultry or eggs increases the likelihood for foodborne illness, especially if you are pregnant or have certain medical conditions.



Sparkling, Rosé, and White by the glass

Prosecco, Scarpetta, Friuli, Italy, nv 10/36
Blanc de Blanc, Rack & Riddle, California, nv 12/45
Champagne, Aubert Et Fils, Brut, Epernay, France, nv 19/76
Rose, Miraval, Cotes de Provence, Jolie-Pitt & Perrin, France, 2015 13/50
Pinot Gris, Balo Vineyards, Anderson Valley, 2013 12/46
'Almost Dry' Riesling, Montinore Estate, Willamette, Or 12/40
White Rhone Blend, 'L'Ingenué', Naggiar Vineyard, Sierra Foothills, 2012 11/40
Semillon, Wei Chi, Luchsinger Vineyard, Lake County, Ca, 2014 14/50
Sauvignon Blanc, Capture, Lake & Sonoma County, 2014 13/48
Sauvignon Blanc, Galerie, 'Naissance', Napa Valley 2014 17/60
Chardonnay, Peay Vineyards, 'Cep', Sonoma Coast, Ca, 2014 16/60
Chardonnay, Sandhi, Santa Barbara, Ca 2013 17/62

Red by the glass

Pinot Noir, Ransom 'Jigsaw', Willamette Valley, Or 2013 13/48
Pinot Noir, Harrington, Central Coast, Ca, 2015 15/54
Pinot Noir, E16, Bowland Ranch Vineyard, Bennett Valley, Ca 18/66
Nebbiolo, 'Observable Distractions', Paso Robles, 2013 10/38
Barbera, 'Fiddletown Cellars', Amador, Ca, 2013 15/58
Red Blend, Inizi, 'Hi-Jump', Foxhill & Gina's Vineyards, Mendocino, 2014 14/50
Carignan, Pax Mahle, Testa Vineyard, Mendocino, 2015 14/50
Malbec, Peirano Estate, Lodi, California, 2013 11/42
Cabernet Franc, Lo-Fi, Coquelicot Vineyard, Santa Ynez, Ca 2015 14/48
Cabernet Sauvignon, Brea, Margarita Vineyards, Paso Robles, 2013 15/58
Cabernet Sauvignon, Stonestreet, 'Estate', Sonoma, 2013 20/90
Syrah, Stage Left Cellars, Watch Hill Vineyard, Santa Barbara, 2010 15/56

On Tap

Smog City, "Little Bo Pils" German Pilsner, 4.4% Los Angeles, *crisp, moderately hoppy, sweet bitterness* 8
Barley Forge, "Grandpa Tractor" German Lager, 5%, Costa Mesa, *northern brew, hints of cinnamon, vanilla* 8
Stone Brewing, "Delicious IPA", West Coast IPA, 7.7% Escondido, *hops, citrus, lemon grass* 9
Pizza Port Brewing, "Chronic Ale" American Amber, 4.95%, Solana Beach, *fruit meets grassy bitterness* 8

Craft Brews

Trumer Pilsner, 4.8% Berkeley, *german style, crisp lemon zest, subtle hops, refreshing and smooth* 6
Angel City "LAger," Lager, 4.8% Los Angeles, *grapefruit and honey, citrus zest* 6
Saint Archer Pale Ale, 5.5% San Diego, *aromatic hops, bright citrus and pine* 6
Bear Republic "Racer 5" Indian Pale Ale, 7.5% Escondido, *golden, well hopped, demands your attention* 7
Anderson Valley "Boont" Amber Ale, 5.8% Boonville, *caramel, floral and spicy hops, smooth* 7
Barley Forge "The Patsy" Coconut Rye Stout, 6.6% Costa Mesa, *coconut, roasty malts, chocolate and espresso* 7
Black House "Modern Times" Coffee Stout, 5.8% San Diego, *roasted barley, pale chocolate, and midnight wheat* 9
The Bruery "Autumn Maple" Belgian Brown Ale, 10% Placentia, *fresh autumn spices, molasses, fallen maple leaf* 24

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