



JAMES REPUBLIC



HAPPY HOUR

4-6pm

BUCK-A-SHUCK OYSTERS \$1

Kumiai, cucumber pomegranate mignonette, cocktail sauce, lemon

*Pacific Oysters with a crisp saltiness and a sweet finish.

HANDCRAFTED COCKTAILS \$7

Party Popper french 75 w/ blue ice vodka, st george spiced pear, cinnamon, bubbles

Storm Trooper dark & stormy w/ goslings black seal rum, angostura amaro, ginger, lime

Nuthin' but a G-Thang gimlet w/ beefeater london dry gin, pumpkin spice, lemon

Ay Chihuahua old fashioned w/ el jimador blanco, mezcal, ancho chile, black walnut

The Day After Tomorrow whiskey sour w/ joshua brooks bourbon, rosemary honey, lemon, egg white

LOCAL DRAFT BEER \$5

Pizza Port Brewing, "Chronic Ale" American Amber, 4.95%, Solana Beach, *fruit meets grassy bitterness*

CHEESE

Bellwether Carmody, cow, hard cheese (like cheddar), sonoma 5

Bellwether San Andreas, sheep, semi-firm, sharp and salty, sonoma 5

Bellwether Pepato, sheep, semi firm, spicy and peppery, sonoma 5

Bleating Heart Tommette, cow, semi-firm, firm buttery tang, thornton ranch, marin 5

Bleating Heart Buff Blue, we like big buffs and we cannot lie, water buffalo milk, thornton ranch, marin 5

Cypress Grove Purple Haze, goat, fresh soft cheese, floral and creamy, humboldt 5

Cowgirl Creamery Mt. Tam, cow, triple cream, organic, delicate and buttery, sonoma 5

Cowgirl Creamery Red Hawk, cow, triple cream, organic, funky and rich, sonoma 5

House Made Ricotta, cow, creamy and salty, james republic kitchen 5

Redwood Hill Bucheret, goat, semi-soft cheese, dense but buttery and complex, sonoma 5

Redwood Hill Terra, goat, soft cheese, robust and earthy, sonoma 5

MEATS

Chicken Liver Mousse, house made in the james republic kitchen! 5

Chicken Mortadella, house made in the james republic kitchen with chicken! 4

Duck & Bacon Terrine, hobbs bacon, produced in the james republic kitchen! 5

Country Pork Pâté, another james republic production! 5

Creminelli Salame Finocchiona, pork, fennel-infused, salt lake city 6

Creminelli Salame Calabrese, pork, signature slow curing, slightly spicy like pepperoni, salt lake city 6

La Quercia Prosciutto, pork, earthy and rich, norwalk, iowa 6

La Quercia Coppa Picante, pork, spicy, herbal and smoky, norwalk, iowa 6

La Quercia Speck, pork, apple smoked prosciutto, norwalk, iowa 6

BELLS AND WHISTLES

Smoked Olives 3

Honey Comb 4

Cranberry Tartare 2

Strawberry Jam 2

Guava Jelly 3

Apple Butter 3

Pear Butter 2

Peach Jam 3

Beer Mustard 3

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.



Handcrafted Cocktails \$13

Torch Bearer sour w/ xicaru mezcal, sage, ginger, allspice, lime
Boots with the Furr cosmo w/ blue ice vodka, pomegranate, amaro, lime, rosemary
Ask Your Pharmacist gin & tonic w/ blade gin, cynar, mixwell dandelion tonic, sage, lime
North of the Wall old fashioned w/ glenrothes vintage reserve single malt, vanilla, cardamom
Still Cool for the Summer margarita w/ el jimador blanco, cucumber, aloe vera, pineapple serrano shrub
Who's Your Poppy negroni w/ barbary coast agricole rum, california grand poppy liqueur, black walnut, vanilla
Jack Skellington manhattan w/ joshua brooks bourbon, corbin cash sweet potato, fall spice, gran classico liqueur
Interview with the Vampire sangria w/ st george terror gin, mulled wine, carpano bianco, blood orange
The Devil Drinks Guava tiki w/ denizen white rum, guava, goslings black seal rum, lemon, egg white
Peppy Leprechaun iced irish coffee w/ tullamore dew, amaro, coffee stout reduction, cocoa
Oddjob goldrush w/ old overholt rye, cream sherry, szechuwan honey, yuzu, thai basil

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
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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