

VEGGIES

KENNEBEC POMMES FRITES

grana padano, parsley, garlic aioli 5

GREEK STYLE SALAD

feta, smoked olives, walnuts, parsley yogurt 10

LACINATO KALE SALAD

pickled cranberries, pomegranate, ricotta salata, sherry shallot vinaigrette 10

CASTELFRANCO RADICCHIO CAESAR

cara cara oranges, shaved fennel, walnuts, pecorino, anchovy & caper dressing 10

SUNCHOKE SOUP

roasted pumpkin, pepitas, chives, pumpkin seed oil, crispy shallots 7

CRISPY BRUSSEL SPROUTS

frisee, mustard crème fraiche, hazelnut, sixty minute egg 11

KIMCHEE FARRO FRIED RICE

swiss chard, local egg, spicy aioli, cashew butter, scallion 14

GRILLED CAULIFLOWER STEAK

red quinoa, almond, blistered tomato, fine herbs, lemon oil 15

FISH

KUMIAI OYSTERS

cucumber mignonette, pomegranate each 3, ½ dozen 15

LOCAL YELLOWTAIL LECHE DE TIGRE

lime, jalapeno, cilantro, sweet potato chips 11

CHARRED OCTOPUS

artichoke, chorizo, salsify puree, smoked paprika vinaigrette, preserved meyer lemon 19

BLACK COD EN PAPILOTE

artichoke, fingerlings, flowering broccoli, charred allium vin, caviar crème fraiche 25

MEAT

FOIE GRAS PARFAIT

foie gras mousse, strawberry, pickled mustard seed, puffed amaranth granola 16

SMOKED RABBIT ANDOUILLE GUMBO

beluga lentils, okra, peppers, green onion 15

CRISPY PORK BELLY

green papaya salad, cucumber, mint, thai basil, dried shrimp, fresno chiles 15

OXTAIL CAVATELLI

dececcio broccoli, enoki mushroom, pecorino 16

ARROZ CON POLLO

saffron, shishito peppers, fresno chiles, sofrito, crackling skin 14

GRASS FED BURGER

fiscalini white cheddar, onion jam, fancy sauce, house pickles 13
add an egg in a basket bun 3

ASPEN RIDGE RIBEYE

crispy brussel sprouts & cauliflower, pearl onions, nuoc cham, crushed pepitas, brown butter, baby carrots, romesco 28

Build Your Board

CHEESE 5ea

Bellwether Carmody
Bellwether San Andreas
Bellwether Pepato
Bleating Heart Tommette
Bleating Heart Buff Blue
Cypress Grove Humboldt Fog
Cypress Grove Purple Haze
Cowgirl Creamery Red Hawk
Cowgirl Creamery Mt. Tam
Cowgirl Creamery Devil's Gulch
House Made Ricotta
Redwood Hill Terra
Redwood Hill Bucheret

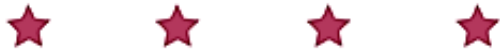
MEATS

Chicken Mortadella 4
Smoked Fish Dip 5
Country Pork Pâté 5
Duck & Bacon Terrine 5
Salame Finocchiona 6
Salame Calabrese 6
La Quercia Prosciutto 6
La Quercia Speck 6
La Quercia Coppa 6

BELLS AND WHISTLES

Buttermilk Biscuits 2
Smoked Olives 3
Honeycomb 4
Pear Butter 2
Cranberry Tartare 2
Strawberry Jam 2
Guava Jelly 3
Passionfruit Jam 3
Beer Mustard 3
Apple Butter 3





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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, amaro, 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, blood orange, dolin blanc
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

Sparkling, Rosé, and White by the glass

Sparkling Chenin Blanc, WKND, Clarksburg, 2015 12/38
Blanc de Blanc, Rack & Riddle, California, nv 12/45
Brut – Vintage, Argyle, Willamette Valley, Or, 2013 16/60
Rose, ‘Summer Water’, Santa Barbara County, Ca, 2015 13/50
Pinot Blanc, Brooks, Willamette Valley, Or, 2015 11/38
Pinot Gris, Balo Vineyards, Anderson Valley, 2013 12/46
‘Almost Dry’ Riesling, Montinore Estate, Willamette, Or 12/40
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, 2014 18/66
Nebbiolo, ‘Observable Distractions’, Paso Robles, 2013 10/38
Malbec, Peirano Estate, Lodi, California, 2013 11/42
Barbera, ‘Fiddletown Cellars’, Amador, Ca, 2013 15/58
Italian Red Blend, Idlewild, ‘The Bird’, Mendocino, 2015, 14/50
Carignan, Pax Mahle, Testa Vineyard, Mendocino, 2015 14/50
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

Brouwerij West, ‘Popfuji’, Unfiltered Pilsner, 5%, San Pedro, *malty and refreshing fruity hops* 8
Barley Forge, ‘Head Case’ West Coast IPA, 7.6%, Costa Mesa, *Straight forward, fruity & hoppy* 8
Pizza Port Brewing, ‘Chronic Ale’ American Amber, 4.95%, Solana Beach, *fruit meets grassy bitterness* 8
Stone Brewing, ‘Xocoveza’, Winter Spiced Mocha Stout, 8.1%, Escondido, *cocoa, coffee, and spice* 9

Craft Brews

Bear Republic, ‘Double Aught’, Pilsner, 5%, Cloverdale, Ca, *citrusy, slightly hoppy, & refreshing*, 6
Avery Brewing ‘White Rascal’, Belgian White Ale, 5.6%, Boulder, Co, *banana, clove, and citrus* 6
Stone, Citrusy Wit, 5.3%, Escondido, *zesty, citrusy, limey* 6
Saint Archer Pale Ale, 5.5% San Diego, *aromatic hops, bright citrus and pine* 6
Stone, ‘Ripper’ Pale Ale, 5.6%, Escondido, *floral, tropical, & juicy* 6
Ale Smith Indian Pale Ale, 7.25%, San Diego, *fresh pine and tropical fruit with complex hops* 7
Bear Republic, ‘Café Racer 15’, Double IPA, 9.75%, Cloverdale, Ca, *generously hoppy and malty* 9
Brouwerij West, ‘Mor Mor’, Quad, 12.5%, San Pedro, *cardamom, fruitcake, & anise* 12
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

JAMES REPUBLIC



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.