

JAMES REPUBLIC

Date: _____



VEGGIES

KENNEBEC POMMES FRITES

grana padano, parsley, garlic aioli 5

CRISPY SHISHITO & PADRON PEPPERS

spicy soy, togarashi, mango 7

EGGPLANT DIP

calabrian chiles, heirloom tomatoes, green olive tapenade, ricotta salata 10

GREEK STYLE SALAD

feta, smoked olives, walnuts, parsley yogurt 10

PICKLED CHERRY AND PLUM SALAD

baby kale, onion crisps, goat cheddar, basil & balsamic vinaigrette 10

WEISER BABY BEETS

green garlic puree, burrata, pinenut brittle, market citrus, pea greens 10

TOMATO BISQUE

basil crème fraiche, petite grilled cheese 8

CRISPY BRUSSEL SPROUTS

nuoc cham, cauliflower, crushed pepitas, scallions, cilantro, 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

SWEET CORN AND RICOTTA RAVIOLI

stuffed patty pan squash, elote, brown butter 14

FISH

KUMIAI OYSTERS

cucumber mignonette, pomegranate each 3, ½ dozen 15

SALMON TARTARE

avocado mousse, togarashi potato chips, cucumber, spicy mayo 11

CHARRED OCTOPUS

black pepper sauce, apricot, yucca, grilled kale, hot sauce vinaigrette 19

GRILLED SWORDFISH

yogurt marinade, heirloom bean stew, green harissa 19

WILD KING SALMON

crushed potato confit, green garlic, horseradish buerre blanc, zucchini gremolata 23

SPICY VIETNAMESE MUSSELS

ginger, sambal, lemongrass, cilantro broth 14

MEAT

SMOKED RABBIT ANDOUILLE SAUSAGE

summer zucchini ratatouille, pearl onion, peppers, corn, basil & mint 16

CRISPY PORK BELLY

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

TURMERIC BRAISED LAMB

wrapped in swiss chard, baby carrots, ras al hanout, currants, herbed yogurt 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



Build Your Board

CHEESE 5ea

Bellwether Carmody
Bellwether San Andreas
Bellwether Pepato
Bleating Heart Tommette
Bleating Heart Buff Bleu
Marin Petite Crème
Marin Petite Truffle
Humboldt Fog
Purple Haze
Cowgirl Creamery Red Hawk
Cowgirl Creamery Mt. Tam
Cowgirl Creamery Pierce Point
House Made Ricotta

MEATS

Chicken Mortadella 4
Smoked Fish Dip 5
Duck & Bacon Terrine 5
Country Pork Pate 5
Chicken Liver Mousse 5
Salame Finocchiona 6
La Quercia Prosciutto 6
La Quercia Speck 6
La Quercia Coppa 6
Beef Tongue Pastrami 4

BELLS AND WHISTLES

Buttermilk Biscuits 2
Smoked Olives 3
Honeycomb 4
Apple Butter 3
Pear Butter 3
Peach jam 3
Mango Jam 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

No Tan Lines gimlet w/ #209 gin, tangerine, earl grey tea, lime
Cash Me Outside mule w/ park vs cognac, st. germain, ginger beer, thyme, lemon
Bae Watch, martini w/ blue ice vodka, fresh watermelon juice, habanero, lime, tajin
Boots with the Furr cosmo w/ blue ice vodka, pomegranate, amaro, lime, rosemary
El Guapo old fashioned w/ xicaru mezcal, ancho chile verde, cocoa bitters, grapefruit, cilantro
Here Comes Trouble boulevardier w/ elijah craig barrel strength, rhubarb amaro, cherry, dolin blanc, smoke
The Redcoats are Coming pimm's cup w/ bummer&lazarus gin, pimms #1, mixwell dandelion tonic, cucumber cubes
HoDor penicillin w/ great king st blended scotch, kumquat, cream sherry, lavender, cassis, egg white
Swipe Right tiki w/ denizen rum, crusoe spiced rum, house made horchata, strawberry
Sorry Not Sorry margarita w/ corralejo reposado, vanilla, cardamom, orange zest rim

Sparkling, Rosé, and White by the glass

Blanc de Blanc/Chenin Blanc, Finke's Widow, Lodi, Ca, 2016 12/38
Blanc de Blanc, Rack & Riddle, Ca, nv 12/45
California Champagne, McIntyre, 'L'Homme Qui Ris', Santa Lucia Highlands, Ca, nv 20/72
Rose, Inizi, 'High Jump' Italian Blend, Mendocino, Ca, 2016 14/52
Summer White Blend, Folk Machine, 'White Light' Various California Sites, 2016 11/40
Pinot Gris, Balo Vineyards, Anderson Valley, Ca, 2013 12/46
Pinot Gris, Willakenzie, 'Estate', Yamhill-Carlton, Or, 2015 14/52
Riesling/Muscat, Brooks, 'Amycas', Willamette Valley, Or, 2016 13/48
'Almost Dry' Riesling, Montinore Estate, Willamette, Or, 2015 12/40
Semillon, Wei Chi, Luchsinger Vineyard, Lake County, Ca, 2014 14/50
Sauvignon Blanc, Capture, Lake & Sonoma County, Ca, 2014 13/48
Albarino, Field Thoery, Andrus Island Vineyard, Lodi, Ca 2015 13/48
Chardonnay, Pence Ranch, Santa Barbara, Ca, 2014 16/60
Chardonnay, Ryme, Weeks Vineyard, Sonoma Coast, Ca, 2013 18/68

Red by the glass

Carignan/Zin Blend, Martha Stouman, 'Post Flirtation', Mendocino/Contra Costa County, Ca, 2016 13/50
Pinot Noir, Ransom 'Jigsaw', Willamette Valley, Or, 2013 13/48
Pinot Noir, Stephen Ross, 'Estate', Edna Valley, Ca, 2014 16/60
Pinot Noir, Windracer, Anderson Valley, Ca, 2012 20/92
Pinot Noir, Dragonette, Radian Vineyard, Santa Rita Hills, 2014, 26/98
Nebbiolo, Harrington, Benardo/Luna Matta Vineyard, Paso Robles, Ca, 2014 16/60
Malbec, Peirano Estate, Lodi, Ca, 2013 12/42
Barbera, 'Fiddletown Cellars', Amador, Ca, 2013 15/58
Sangiovese, Pietra Santa, 'Estate', Cienega Valley, Ca, 2012 13/46
Cabernet Franc, Lo-Fi, Coquelicot Vineyard, Santa Ynez, Ca, 2015 14/48
Cabernet Sauvignon, Brea, Margarita Vineyards, Paso Robles, Ca, 2013 15/58
Cabernet Sauvignon, Stonestreet, 'Estate', Sonoma, Ca, 2013 20/90
Syrah, Jelly Roll, Vecino Vineyards, Potter Valley, Mendocino, Ca, 2015 13/44

On Tap

Brouwerij West, 'Popfuji', Unfiltered Pilsner, 5%, San Pedro, *malty and refreshing fruity hops* 8
Barley Forge, 'Don Perfecto', Belgian Style Witbier, 5.1%, Costa Mesa, *brewed with horchata spices* 7
Stone Brewing, Tangerine Express, IPA, 6.7% Escondido, *citrusy, fruity, hoppy* 8
Modern Times, 'Black House' Oatmeal Stout, 5.8%, San Diego, *a full blown coffee beer experience, for summer* 9

Craft Brews

Trumer, pilsner, 4.8%, Berkeley, Ca., *light malt, mild yeast, crisp earthy hops and peppery spice* 6
Stone Brewing, 'who you calling Wussie', Pilsner, 5.8%, Escondido, Ca, *breadly, starchy malt with floral profile* 8
Anderson Valley, "G&T Gose", Sour, 4.2%, Boonville, CA. *botanical flavors of Lemon peel, Juniper and Lemon grass* 6
Mother Earth, "Cali Creaming", Vanilla Cream Ale, 5.0%, Vista, Ca, *like drinking cream soda* 6
21st Amendment, "Hell or Highwater" Watermelon Wheat Beer, 4.9%, San Fran, Ca, *light-bodied watermelon juice*
Maui Brewing Co. 'Bikini Blonde', Lager, 5.2% Maui, HI, *clean, crisp and refreshing* 6
Angel City "LAger," Lager, 4.8% Los Angeles, *grapefruit and honey, citrus zest* 6
Brouwerij West, Saison Extra, 'Can Conditioned', 6.0%, San Pedro, Ca, *crisp, spicy, yeasty* 16oz 9
Saint Archer Pale Ale, 5.5% San Diego, *aromatic hops, bright citrus and pine* 6
Ale Smith IPA, 7.25%, San Diego, *fresh pine and tropical fruit with complex hops* 7
Avery Brewing, 'Ellies', Brown Ale, 5.5%, Boulder, Co, *caramel, roasted hops, coffee* 6

Coffee

Lord Windsor Drip Certified Organic Kilaktik Coopertive, Tenejapa, Chiapas, MX 3
Stumptown 'Hairbender' Espresso 4
Stumptown Original Cold Brew 5
Stumptown Sparkling Ginger Citrus Cold Brew 4

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