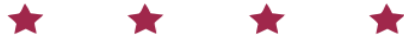


JAMES REPUBLIC

BREAKFAST



FROM THE BAKERY

CINNAMON ROLL 5
COFFEE CAKE 3.5
APRICOT SUMMER MUFFIN 3.5
BANANA 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 WAFFLES 9

peaches, whipped cream

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

MAITAKE MUSHROOM AND KALE QUICHE

farm eggs, gruyère, leeks, truffle oil, petite salad 10

CORNED BEEF HASH

kennebec potatoes, pickled peppers, pasilla crème fraiche, sunny side eggs 12

CALI SCRAMBLE

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

BREAKFAST BURRITO

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

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, banana, blueberry, orange, cocoa nib, almond slivers, almond butter, coconut, agave, bee pollen 8

CHIA SEED PUDDING

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



FROM OUR BARISTA

'HAIRBENDER' BY STUMPTOWN

mexican mocha 5
espresso 4
latte 5
honey vanilla latte 5
lavender latte 5
caramel latte 5
macchiato 4
cappuccino 4
americano 4
au lait 4
matcha 4
soy milk .5
almond milk .5
'oatly' oat milk .5

STUMPTOWN COLDBREW

organic original 5
coconut cream & sugar 5
sparkling ginger citrus 4

LORD WINDSOR

mexican light roast 3

REFRESHMENTS&JUICE

virgil's real cola 4
virgil's root beer 4
blue sky lemon-lime soda 5
topo chico sparkling soda 5
sparkling pellagrino 5
aqua panna 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

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
Grenache, Harrington, Cedar Lane Vineyard, Arroyo Secco, Ca, 2014 15/58
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

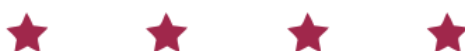
On Tap

Brouwerij West, 'Popfuij', 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, *bready, 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

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.