



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

Magic Carpet Ride french 75 w/ blue ice vodka, genepy de alpes, jasmine bubbles

Ramble in the Bramble bramble w/ beefeater gin, rosemary, honey, lemon, cassis

Care Bear Stare mule w/ joshua brooks bourbon, cynar, lemon, ginger beer

Despacito old fashioned w/ el jimador silver, chamomile cordial, lemon zest

Havana Daquiri w/ denizen rum, lime, mexican coke syrup

LOCAL DRAFT BEER \$5

St. Archer, White Ale, witbier, 5%, San Diego, *tart, spicy and fruity flavor*

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

Marin Petite Crème, cow, elegant triple crème, rich and smooth, marin 5

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

Cypress Grove Humbolt Fog, goat, , soft ripened and aged, buttermilk cream, herbaceous and citrusy, humboldt 5

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

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

Cowgirl Creamery Pierce Point, cow, herbal and savory flavors that balance the tangy brightness 5

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

MEATS

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

Smoked Fish Dip, smoked fish, shallots, celery, parsley, smoked paprika, house made! 5

Country Pork Pate, terrine of pork, country spice and mousse 5

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

Chicken Liver Mousse, liver, chicken, light and mild seasonings 5

Spicy Salame Cotta, pork, light seasoning and spice 6

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

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

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

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

Beef Tongue Pastrami, house made! 4

BELLS AND WHISTLES

Smoked Olives 3

Honey Comb 4

Cranberry Tartare 2

Peach Jam 2

Apple Butter 3

Pear Butter 3

Peach Jam 3

Beer Mustard 3

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Handcrafted Cocktails \$13

Cash Me Outside mule w/ park vs cognac, st. germain, ginger beer, thyme, lemon
Boots with the Furr cosmo w/ blue ice vodka, pomegranate, amaro, lime, rosemary
Here Comes Trouble boulevardier w/ templeton rye 6yr, rhubarb amaro, cherry, dolin blanc, smoke
The Redcoats are Coming pimm's cup w/ bummer&lazarus gin, pimms #1, mixwell dandelion tonic, cucumber cubes
Radio Raheem manhattan w/ russel reserve 10yr bourbon, Montenegro amaro, crème yvette, chinese spices
Hodor penicillin w/ great king st blended scotch, kumquat, cream sherry, lavender, cassis, egg white
El Guapo old Fashioned w/ xicaru mezcal, ancho chile verde, cocoa bitters, grapefruit, cilantro
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
Bae Watch, martini w/ blue ice vodka, fresh watermelon juice, habanero, lime, tajin
No Tan Lines gimlet w/ #209 gin, tangerine, earl grey tea, lime

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, Berardo/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, 'Popfuij', Unfiltered Pilsner, 5%, San Pedro, *malty and refreshing fruity hops* 8
St. Archer, White Ale, witbier, 5%, San Diego, *tart, spicy and fruity flavor* 8
Stone, Tangerine Express, IPA, 6.7% Escondido, *citrusy, fruity, hoppy* 8
Modern Times, 'Black House' Coffee Roasty Stout, 5.8%, San Diego, *a full blown coffee 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

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