



# JAMES REPUBLIC



## HAPPY HOUR

Mon through Fri 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

**Shivering Donkey** london mule w/ beefeater dry gin, pomegranate, allspice, lime, ginger

**Ginger Snap** lemon drop w/ blue ice vodka, house lemon-limecello, ginger, cardamom, vanilla

**Chupacabra** paloma w/ el jimador silver tequilla, grapefruit, lemon, agave, cayenne

**Two-fer** old fashioned w/ joshua brooks bourbon, coke syrup, fernet

**Strong Beach** long beach tea w/ vodka, gin, white rum, ancho chile reyes, jasmine, lemon, cran

### LOCAL DRAFT BEER \$5

**Smog City**, 'Lil Bo' Pilsner, 4.4%, Torrance, *malty and refreshing fruity hops*

### 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

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

**Marin Petite Truffle**, cow, rich and smooth triple crème speckled with truffle 5

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

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

### MEATS

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

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

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

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

**Salame Calabrese**, pork, light seasoning and spice 6

**Salame Sopressa**, pork, 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

### BELLS AND WHISTLES

**Smoked Olives** 3

**Honey Comb** 4

**Apple Butter** 3

**Pear Butter** 3

**Nectarine Jam** 3



## Handcrafted Cocktails \$13

**Bad Blood** gimlet w/ bummer and lazarus gin, pomegranate, lime, elderflower  
**Bananas in Pajamas** tiki w/plantation 2001 reserve rum, banana, cinnamon, lime  
**Big in Japan** sour w/ blue ice vodka, maraschino, jardesca, lime, kyoto grape cordial  
**May Contain Nuts** whiskey punch w/ russels 10 yr bourbon, cashew orgeat, all-spice  
**El Guapo** old fashioned w/ xicaru mezcal, ancho chile verde, cocoa bitters, grapefruit, cilantro  
**Magical Mystery Tour** gin&tonic w/ rosemary infused dry gin, lemon-lime-cello, fever tree tonic  
**The Vladimir** white russian w/ peanut infused blue ice vodka, espresso, vanilla, cardamom  
**Sorry Not Sorry** margarita w/ corralejo reposado, vanilla, cardamom, orange zest rim  
**Trapped in Paradise** dark n' stormy w/ goslings black seal rum, apple, ginger, sage  
**Dracary's** rusty nail w/ glenrothes single malt, drambuie, lavender, laphroig mist  
**Easy Does It** sazarac w/ overholt rye, herbsaint, fig syrup, montenegro amaro  
**Next Episode** sidecar w/ caymus vs cognac, kaffir lime, pear

## Sparkling, Rosé, and White by the glass

**Blanc de Blanc/Chenin Blanc**, Finke's Widow, Lodi, Ca, 2016 12/38  
**Blanc de Noir**, Rack & Riddle, Ca, nv 12/45  
**Blanc de Blanc**, Kokomo, Peters Vineyard, 2013 19/70  
**Rose of Granache**, Trail Marker, Eagle Point Ranch, Mendocino, Ca, 2016 14/52  
**Summer White Blend**, Folk Machine, 'White Light' Various California Sites, 2016 11/40  
**Trousseau Gris**, Wind Gap, Fanacchi-Food Road Vineyard, Russian river valley, Sonoma, Ca, 2016 12/50  
**Pinot Gris**, Willakenzie, 'Estate', Yamhill-Carlton, Or, 2015 14/52  
**Riesling/Muscat**, Brooks, 'Amycas', Willamette Valley, Or, 2016 13/48  
**Sauvignon Blanc**, Matanzas Creek, Sonoma, Ca, 2016 13/48  
**Sauvignon Blanc**, Galerie, 'Naissance', Napa Valley, Ca, 2014 17/60  
**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  
**Chardonnay**, Brewer-Clifton, 'Estate', Sta. Rita Hills, Ca, 2015 20/78

## Red by the glass

**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**, Domaine De La Cote, 'Bloom's Field', Lompoc, Ca 2013 26/98  
**Charbono**, Hobo Wines, 'Folk Machine', 2014, 13/48  
**California Rhone Blend**, Harrington, 'Sub Rosa', Various California Sites, 2013, 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 Sauvignon**, Brea, Margarita Vineyards, Paso Robles, Ca, 2013 15/58  
**Cabernet Sauvignon**, Stonestreet, 'Estate', Sonoma, Ca, 2013 20/78

## On Tap

**Smog City**, 'Lil Bo' Pilsner, 4.4%, Torrance, *malty and refreshing fruity hops* 8  
**Stone Brewing**, Vengeful Spirit, IPA, 7.3%, Escondido, Ca, *slightly juicy and unfiltered* 8  
**Barley Forge**, 'Don Perfecto', Belgian Style Witbier, 5.1%, Costa Mesa, *brewed with horchata spices* 7  
**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, *breadly, starchy malt with floral profile* 8  
**21<sup>st</sup> Amendment**, "Hell or Highwater" Watermelon Wheat Beer, 4.9%, San Fran, Ca, *light-bodied watermelon juice*  
**Angel City** "LAger," Lager, 4.8% Los Angeles, *grapefruit and honey, citrus zest* 6  
**Accoustic Ales**. 'Rock Out with your Vienna out', German Style Lager, 6%, San Diego, *all about the malt* 22oz 14  
**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  
**Barley Forge** "The Patsy" Coconut Rye Stout, 6.6% Costa Mesa, *coconut, roasty malts, chocolate and espresso* 7

# 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.