

JAMES REPUBLIC

January 11, 2019



KUMIAI OYSTERS

tarragon mignonette, horseradish, lemon 3 each, 15 ½ dozen

KENNEBEC POMMES FRITES

grana padano, parsley, remoulade 6

FRIED CAULIFLOWER

labneh, charred eggplant, kalamata olives, zhoug 12

GRILLED ASPARAGUS

lemon gremolata, pecorino, olive tapenade aioli 12

HUMMUS

house made flat bread, cucumber, house pickles, za'atar 14

CAESAR

gem lettuce, sumac, red onion, grana padano, pita croutons 13

ROASTED BEET SALAD

arugula, frisee, burrata, pine nut, sherry pomegranate vinaigrette 12

STRANGOLAPRETI

garlic confit, tarragon oil, goat cheese crème fraiche, pistachios, grana padano 15

FETTUCCINE

house made pasta, shitake mushroom, chestnut, mushroom mornay, sherry reduction 17

SHORT RIB

pomme puree, roasted cipollini onion, fried sage 21

PORK SHANK OSSO BUCCO

Orange glazed fennel, pink radicchio, smoked rutabaga 20

PAN ROASTED QUAIL

parsnip, turnip, goose berry mustarda, aji amarillo 16

DUCK BREAST

crispy baby leek, roasted mushrooms, date, salsify tahini 28

BACON WRAPPED SQUAB

cilantro fried rice, fried garlic, mint salad 18

OCTOPUS

saltwater potato, cabbage kimchee, beet crème fraiche 21

SEARED SCALLOPS

baby kale, roasted cauliflower, roasted leeks, romesco, almonds, dill 22

MOROCCAN LAMB KAFTA

marinated bulgur tabbouleh, labneh, pickled cauliflower, pomegranate seeds, harissa, mint 17

MARY'S CHICKEN

roasted mushrooms, vaudovan cipollini, celery root, glazed carrot, maple mustard jus 21

FLAT IRON STEAK

bacon potato croquette, garbanzo beans, kale, fennel onion soubise, mojo sauce 30

THE SMOKING BUNS BURGER

smoked cheddar, applewood bacon, horseradish aioli, crispy onions, arugula 15

Build Your Board

CHEESE 5ea

Toma
Carmody
Bermuda Triangle
Alpha Tolman
Point Reyes Blue
Barely Buzzed
Midnight Moon
Mitica Sardo
Robiola

MEATS

Salame Calabrese 6
La Quercia Fennel Salame 6
Sopressata Veneta 6
La Quercia Prosciutto 6

BELLS AND WHISTLES

Marinated Olives 6
Quince Paste 3
Honeycomb 4

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Handcrafted Cocktails \$13

North of the Wall old fashioned w/ monkey shoulder blended, vanilla, cardamom

A Tale of Two Cities gin and tonic w/ sage infused gin, camus vs, lemon, fevertree tonic

Tropical Thunder dark 'n stormy w/goslings black rum, luxardo amaretto, pineapple, ginger beer

The Escalade cadillac margarita w/ el jimador, mandarin napoleon, charred fresno, lime, china-china float

Far and Away sour w/ westcork irish whiskey, pear brandy, lemon, turbinado syrup, egg white, pistachio

Boots with the Fur pomegranate martini w/ blue ice vodka, cardamaro, pomegranate, rosemary, lime

Christopher Oaxacan monte carlo w/corrалеjo reposado, joyas mezcal, benedictine, ancho chile, chocolate bitters

That'll Do Donkey brown derby w/buffalo trace, corbin cash sweet potato liqueur, grapefruit, maple syrup

The Big Apple manhattan w/ rittenhouse rye, laird's applejack, dolin sweet vermouth, apple bitters

The Fidel white russian w/ papas pilar dark rum, angostura amaro, espresso syrup, cream

Goodnight Vienna french 75 w/camus cognac, winter spices, lemon, rack & riddle brut

Sparkling, Rosé, and White by the glass

Chardonnay, Kieu Hoang, Napa Valley, Ca, 2015 13/48

Chardonnay, Pence Ranch, Santa Barbara, Ca, 2016 16/60

Summer White Blend, Folk Machine, 'White Light' Various California Sites, 2017 11/40

Sauvignon Blanc, Kieu Hoang, Napa Valley, Ca, 2017 13/48

Rosé de Grenache, Haut Vol, Cote de Provence, France, 2017 11/40

Gewurztraminer, Banyan, Monterrey County, Ca, 2017 11/40

Brut, Rack & Riddle, Ca, nv 12/45

Champagne Brut, Moet, France, nv 35/175

Red by the glass

Pinot Noir, Byron, 'Nielson', Santa Barbara County, Ca, 2014 12/44

Pinot Noir, Kieu Hoang, Napa Valley, Ca, 2014 19/72

Cabernet Sauvignon, Brea, Margarita Vineyard, Paso Robles, Ca, 2016 15/58

Zinfandel, Edmeades, Mendocino County, Ca, 2014 12/44

Barbera, Fiddletown Cellars, Amador, Ca, 2015 15/58

Malbec, Peirano Estate, Lodi, Ca, 2016 12/42

From Our Cellar by the bottle

Sauvignon Blanc (Orange Wine), Piedrasassi, 'Dohmeyer Vineyard', Ballard Canyon, Ca, 2012 50

Sauvignon Blanc, Dragonette Cellars, 'Vogelzang Vineyard', Santa Ynez Valley, Ca, 2012 60

Chardonnay, Gran Moraine, Yamhill-Carlton, Willamette Valley, Or, 2015 90

Chardonnay, Stonestreet 'Upper Barn Vineyard', Alexander Valley, Sonoma, Ca, 2013 105

Cabernet Sauvignon, Stonestreet 'Rockfall Vineyard', Alexander Valley, Sonoma, Ca, 2010 165

On Tap

Buena Ventura, Dry-hopped Lager by Concrete Jungle, 16oz, 5.4%, Los Angeles, Ca, *unfiltered, citra, amarillo dry hops* 8

Black House, Coffee Stout by Modern Times, 16oz, 5.8%, San Diego, Ca, *notes of coffee and oats with malty finish* 8

Mind Haze, IPA by Firestone, 16oz, 6.2%, Marina del Rey, Ca, *a tropical and juicy hazy IPA* 9

Golden Monkey, Belgian Tripel by Victory, 12oz, 9.5%, Pennsylvania, *hint of banana and pineapple* 8

Craft Bottles & Cans

Pilsner by Firestone, 12oz, 5.3%, "Pivo", Marina del Rey, Ca, *dry-hopped and crispy* 6

Pilsner by North Coast, 12oz, 4.7%, "Scrimshaw", Fort Bragg, Ca, *subtle hops, crisp, dry finish* 6

Lager by Mission, 12oz, 4.2%, "California Craft Lager", San Diego, Ca, *balance of malt and hop, crisp with dry finish* 6

Session IPA by Frogtown, 16oz, 4.7%,  **@James_Republic** "Feather It In", Los Angeles, Ca, *light and crispy with mild hops* 9

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IPA by Alesmith 12oz, 7.25%, San Diego, Ca, *fresh pine and tropical fruit with complex hops* 7
Amber Ale by Anderson Valley, 12oz, 5.8% 'Boont' Boonville, Ca, *caramel, floral and spicy hops, smooth* 7
Imperial Stout by Stone, 12oz, 8.1%, 'Xocoveza' San Diego, Ca, *inspired by Mexican hot chocolate* 10

Coffee

Lord Windsor Drip Certified Organic Kilaktik Cooperative, Tenejapa, Chiapas, MX 3
Stumptown 'Hairbender' Espresso 4
Stumptown Bottled Cold Brew 5
Specialty barista drinks available

Voss Sparkling and Still 6

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