


JAMES REPUBLIC

BREAKFAST



BREAKFAST TREATS

ROASTED GRANOLA 
greek yogurt, berries, 9

STEEL CUT OATMEAL 
walnut, cinnamon, whipped cream, brown sugar, raisin 8

CINNAMON FRENCH TOAST
mixed berries, powdered sugar, maple syrup 11


FARMER'S MARKET FRUIT BOWL 8

FARMEGGS

HARD BOILED EGG 3

TWO EGGS any style 6

CROISSANT SANDWICH 
choice of bacon or sausage, eggs, farm greens, smoked cheddar, chipotle herb aioli 11

CALI SCRAMBLE 
avocado, farm eggs, peppers, greens, goat cheese, dill crème fraiche, scallion 12

BREAKFAST BURRITO
avocado, potato, spicy pork sausage, peppers, onions, farm egg, cheese 11

BREAKFAST SIDES

MULTI GRAIN OR WHITE TOAST 3
w/ butter
add house made jam 1

PROVENCAL POTATOES 6

BEELER'S UNCURED SMOKED BACON 6

CHICKEN AND KALE SAUSAGE 6

SPICY BREAKFAST PORK SAUSAGE 6

FROM THE JUICEBAR

AVOCADO
avocado, banana, honey, oats, soy milk 7

GREEN MACHINE 
apple, celery, kale, lemon juice, orange juice, cucumber, spinach 7

STRAWBERRY & BANANA
seasonal fruit, almond butter, honey, oats, soy milk 7

ACAI SMOOTHIE
almond milk, banana, blueberry, almond butter, coconut, cocoa nibs, bee pollen 7



FROM OUR BARISTA

'HAIRBENDER' BY STUMPTOWN

espresso 4
latte 5
peppermint mocha 5
mexican mocha 5
mocha 5
honey vanilla latte 5
caramel latte 5
lavender latte 5
chai latte 5
london fog tea latte 5
macchiato 4
cappuccino 4
americano 4
au lait 4
hot chocolate 4
sub soy milk .5
sub almond milk .5

STUMPTOWN COLDBREW

holler mountain 5

LORD WINDSOR

mexican light roast 3

REFRESHMENTS & JUICE

 @James_Republic



We proudly serve a large array of local artisan products. Organic is important to us, but more importantly or growth hormones, and responsibly raised animals. We embrace the idea of localism to strengthen practices that are sustainable. Consuming raw or undercooked meats, seafood, poultry or eggs increases pregnant or have certain medical conditions



QUICK ITEM:

JR FAVORITE.



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

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* 8

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

Hazy River, IPA by Frogtown Brewing, 16oz, 7.2%, Los Angeles, Ca, *a hazy and fruity, mouthwatering IPA* 9

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

Craft Bottles & Cans

Pilsner by North Coast, 12oz, 4.7%, "Scrimshaw", Fort Bragg, Ca, *sublte 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%, "Feather It In", Los Angeles, Ca, *light and crispy with mild hops* 9

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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