



JAMES REPUBLIC



HAPPY HOUR

4 - 6pm

Buck-a-Shuck \$1

Kumiai Oysters, tarragon mignonette, horseradish, lemon

* Pacific Oysters with a crisp saltiness and a sweet finish

HANDCRAFTED COCKTAILS \$8

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

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 tequila, grapefruit, lemon, agave, cayenne

Fancy Nancy french 75 w/ denizen rum, spiced pear brandy, rosemary, bubbles

LOCAL BEER \$6

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

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

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

LA Calling, Lager by Concrete Jungle, 16oz, 5%, Ventura, Ca, *hazy lager with grass notes*

WINE \$8

Collier Creek Pinot Noir

Collier Creek Chardonnay

BAR SNACKS

House-cut fries, mushroom mornay 6

Marinated Castlevetrano & Kalamata Olives 6

Togarashi Popcorn 2

CHEESE

Bellwether Carmody, cow, hard cheese (like cheddar), sonoma **5**

Cypress Grove Bermuda Triangle, goat, soft ripened, tart and tangy, pepper notes **5**

Point Reyes Blue, ultra-creamy texture, medium-strong blue mold flavor **5**

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★ **Alpha Tolman**, cow, semi-hard, buttery and nutty 5
★ **Point Reyes Toma**, cow, semi hard, grassy tang 5
★ **Barely Buzzed**, cow, hard, creamy and smooth with a coffee lavender rine 5
Midnight Moon, goat, firm, gouda-like, nutty and brown-buttery flavor 5
Mitica Sardo, sheep, hard, sharp and savory 5

MEATS

Sopressata Veneta, pork, spiced with fennel, herbs and wine 6
Salame Calabrese, pork, light seasoning and spice 6
La Quercia Prosciutto, pork, earthy and rich, norwalk, iowa 6
La Quercia Fennel Salame, mild and meaty with a touch of fennel 6

BELLS AND WHISTLES

Honeycomb 5

Fig Jam 3

Quince Paste 3

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

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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

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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