

JAMES REPUBLIC



HAPPY HOUR

4 - 6pm

DRAFT BEER \$6

Rotating selection of local craft beer

WINE \$8

House Red

House White

HANDCRAFTED COCKTAILS \$8

The 36th Chamber w/ green tea infused vodka,
matcha, honey, almond milk

Black Swan w/ ford's gin, blueberry, lavender,
lemon, tonic

Pie in the Sky w/ tullamore dew irish whisky,
licor 43, apple, cinnamon, vanilla

Chupacabra w/ el jimador silver tequila,
grapefruit, lemon, agave, cayenne

Blinded by the Sun w/ cana brava rum, lychee,
lime

House Sangria w/ house vodka, seasonal fruit,
house rosé



**Join us Saturday & Sunday for
Bottomless Mimosas!**

\$20

*with purchase of entrée *90 mins*

Must begin between 10:30am-1:15pm

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BAR SNACKS

Specialty Fries – chef's choice 6

Bar wings – chef's choice 6

Marinated Castlevetrano & Kalamata Olives 6

Togarashi Popcorn 2

OYSTERS ON THE HALF SHELL

Market Oysters, *citrus mignonette, cocktail sauce, lemon*

(M-F 1ea, Sat-Sun 3ea)

CHEESE

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

Loma Alta, *cow, soft ripen, nutty undertones* 5

Point Reyes Toma, *cow, semi-hard, grassy tang* 5

Nicasio, *cow, washed-rind cheese, inspired by taleggio* 5

Bishop's Peak, *cow, hard, sweet and earthy* 5

Midnight Moon, *goat, firm, gouda-like, nutty and brown-buttery flavor* 5

House Made Ricotta, *cow, creamy and salty* 5

Humboldt Fog, *goat, soft ripened, tart and tangy, pepper notes* 5

MEATS

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

Prosciutto, *pork, earthy and rich* 6

Genoa Salami, *black and white peppercorns* 6

Bresaola, *beef, air-dried, lean, tender and salty* 6

ACCENTS

Fig Jam 3

Honeycomb 4

