



LOUNGE MENU

APPETIZERS

Savory Donut Holes 12

Shredded beef stuffed donut holes with pan gravy, red chili mango chutney, micro greens & ground bacon.

Mini Sliders 12

Asian style bbq beef sliders with napa-radish slaw on homemade ginger, buttermilk biscuits.

Tuna & Avocado Tartare* 15

Raw ahi tuna tossed with jalapeno vinaigrette, topped with avocado slices, served with wonton crisps & cilantro-lime crème fraîche.

Bacon Wrapped Sea Scallops* 15

3 sea scallops wrapped with applewood smoked bacon & served with maple-jack glaze.

Jumbo Lump Crab Cakes 12

2 jumbo crab cakes served on a bed of mixed greens with avocado aioli & sweet chili sauce.

Jumbo Shrimp Cocktail 11

5 jumbo shrimp served with horseradish chili sauce.

Bruschetta 9

Freshly made bruschetta mix served on top of crostini with fresh mozzarella.

Seasonal Artisan Cheese Plate 15

5 award-winning, wisconsin cheese samples with grapes, apple slices, toasted walnuts & lavosh crackers.

Warm Herbed Goat Cheese 10

Served with roast garlic cloves & crostini.

Gingered King Crab Dip 15

Served with salted edamame pods & wonton strips.



LOUNGE MENU

SANDWICHES

Served with steak fries.

Republic Burger* **8**

½ lb black angus burger served on a kaiser roll with lettuce, tomato & onion on the side.

Add cheese... \$1 Add bacon crumbles... \$1

Cajun Crab Cake Burger* **15**

½ lb cajun rubbed black angus burger topped with a jumbo crab cake, mixed greens, tomato, avocado aioli & served on a kaiser roll.

Bloody Mary Burger* **10**

½ lb burger topped with swiss cheese, green olive tapenade, bloody mary aioli & mixed greens on a kaiser roll.

Roasted Rib Eye Sandwich* **12**

6 oz rib eye, sautéed mushrooms, onions, swiss cheese & au jus on the side. Served on ciabatta.

The Chophouse One Pounder* **17**

(2) ½ lb burgers dusted in a hickory-molasses char crust, topped with swiss, american, bacon, mushrooms, onions & chophouse sauce on a kaiser roll.

Seared Tuna Sandwich* **17**

6 oz seared ahi tuna with napa-radish slaw & pickled ginger sour cream on ciabatta.





WINES (by the glass)

WHITE

14 Hands, Chardonnay <i>Washington</i>	8
Kim Crawford, Unoaked Chardonnay <i>New Zealand</i>	11
Inacayal, Pinot Grigio <i>Argentina</i>	8
Joel Gott, Sauvignon Blanc <i>California</i>	10
Drylands, Sauvignon Blanc <i>New Zealand</i>	10
Loredona, Riesling <i>Monterey</i>	8
Kung Fu Girl, Riesling <i>Washington</i>	9
Michel Torino, Torrontés <i>Argentina</i>	10
Mumm 'M' Split, Sparkling (187ml) <i>Napa</i>	10

RED

Cono Sur, Pinot Noir <i>Chile</i>	8
Saintsbury, Garnet Pinot Noir <i>Carneros</i>	11
Raymond 'R' Series, Merlot <i>California</i>	8
Liberty School, Cabernet Sauvignon <i>Paso Robles</i>	9
Casa Lapostolle, Cabernet Sauvignon <i>Chile</i>	14
Barossa Valley, E Minor, Shiraz <i>Australia</i>	8
Cline, Ancient Vine, Zinfandel <i>California</i>	8
Maipe, Malbec <i>Argentina</i>	9
Casillero del Diablo, Carménère <i>Chile</i>	9



COCKTAILS \$8

Republic

Stoli razberi,[®] rosso champagne,
blue curaçao & cranberry.

Adam's Street

Stoli strasberi,[®] peach schnapps,
rosso champagne, pineapple juice
& fresh strawberry.

Downtown

Midori,[®] malibu,[®] pineapple juice;
a chambord[®] layer & a jägermeister[®] float.

Red Velvet

Vodka, frangelico[®] & godiva white[®]
chocolate liqueur in a red chocolate swirled glass.

Black Tie

Vodka, olive juice & a float
of blavod[®] with olives.

Republic Bellini \$11

Mumm napa[®] sparkling wine with your choice of
fruits juices: white peach, black currant, kiwi, blueberry,
or framboise liqueur.



COCKTAILS \$8

Brazilian Bombshell

Açai vodka and cachaça muddled with lime & sugar;
over ice with a splash of soda.

Tantric Jam

Mandarin vodka, black currant & kiwi juice;
over ice with a float of peach liqueur.

Cucumber Cooler

Muddled cucumber and mint with hendrick's® gin,
apple juice & cranberry juice over ice.

Blueberry Muffin

Vodka, vanilla schnapps & crème de cacao
with fresh blueberry juice.

Salted Caramel

Caramel, butterscotch schnapps, kahlua® & bailey's®;
with a squeeze of orange & a salted rim.

Blood Orange

Vodka, fresh blood orange juice, campari®,
& grapefruit juice.



AFTER DINNER DRINKS

DESSERT WINES

Osborne, Ruby Port	8
<i>Portugal</i>	
Heitz Ink, Grade Port	9
<i>Napa</i>	
Churchill's, 20 year Tawny Port	11
<i>Portugal</i>	
Renwood, Orange Muscat	8
<i>Amador County</i>	
Coltibuona	6
<i>Grappa</i>	

SINGLE MALT / SCOTCH

Dalmore	Macallan
<i>10 yr, Highland</i>	<i>12 yr, Highland</i>
Glenlivet	Macallan
<i>12 or 18 yr, Speyside</i>	<i>18 yr, Highland</i>
Glenmorangie	Oban
<i>10 yr, Highland</i>	<i>14 yr, Highland</i>
Laphroaig	Talisker
<i>10 yr, Islay</i>	<i>10 yr, Isle of Skye</i>

COGNAC

Courvoisier, VSOP
Hennessey, VSOP
Rémy Martin, XO