



DESSERTS

- Republic Red Velvet Cake** 9
4 layers of red velvet cake with vanilla butter cream frosting
& dark chocolate drizzle.
- Republic Chocolate Truffle Torte** 8
Flourless chocolate cake with an oreo® cookie crust
& accompanied by raspberry coulis.
- Raspberry & Cream Cheese Brownie Cake** 7
Served with raspberry sauce & whipped cream.
- Bailey's® Caramel Cheesecake** 9
Caramel liqueur cheesecake with an oreo® cookie crust,
drizzled with caramel sauce.
- Crème Brûlée** 6
Baked vanilla custard with a burnt sugar crust.
- Cookies 'N Cream Cake** 8
Devil's food chocolate cake with vanilla butter cream frosting,
crushed oreos® & dark chocolate drizzle.
- Häagen-Dazs® Ice Cream** 5
Vanilla or chocolate ice cream served with fresh whipped cream
& fresh mint.



AFTER DINNER DRINKS

DESSERT WINES

Osborne, Ruby Port Portugal	8
Heitz Ink, Grade Port Napa	9
Churchill's, 20 year Tawny Port Portugal	11
Renwood, Orange Muscat Amador County	8
Iniskillin, Cabernet Franc Niagra Peninsula	150 bottle
Coltibuona Grappa	6

SINGLE MALT / SCOTCH

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

COGNAC

Cognac
Courvoisier, VSOP
Hennessey, VSOP
Rémy Martin, XO



BAR FOOD

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 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 mixed greens & 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.



BAR FOOD

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**

8 oz burger topped with swiss cheese, green olive tapenade, bloody mary aioli & spring 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) 8 oz 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.

**HAPPY
HOUR**

Monday – Saturday,

4 pm to 7 pm

25% off all appetizers.



WHITE WINES (by the glass)

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 WINES (by the glass)

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
Kaiken, Ultra, Cabernet Sauvignon <i>Argentina</i>	11
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
Maipo, Malbec <i>Argentina</i>	9
Casillero del Diablo, Carménère <i>Chile</i>	9



COCKTAILS

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

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



COCKTAILS

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 and a salted rim.*

BLOOD ORANGE

*Vodka, fresh blood orange juice, Campari,
and grapefruit juice.*