



## LOUNGE MENU

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### APPETIZERS

- 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** 15  
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** 10  
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.
- Asian Beef Kabob\*** 12  
3 grilled skewers of asian-marinated rib eye & cherry tomato. Served with a coconut curry dipping sauce.
- Steamed Mussels\*** 15  
Steamed fresh mussels in white wine, garlic, basil, sun dried tomato & finished with butter.
- Ginger King Crab Dip** 15  
Served with salted edamame pods & crispy wonton strips.



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### SANDWICHES

Served with steak fries.

#### **Republic Burger\*** **9**

½ lb Certified Angus Beef® served on a kaiser roll with lettuce, tomato & onion on the side.

Add bacon crumbles... \$1

#### **Republic Cheese Burger\*** **10**

½ lb Certified Angus Beef® served on a kaiser roll with lettuce, tomato & onion on the side with your choice of cheese: american, cheddar, bleu or swiss

Add bacon crumbles... \$1

#### **Roasted Rib Eye Sandwich\*** **12**

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

#### **Crab Cake Burger\*** **15**

½ lb Certified Angus Beef® with cajun spices, topped with a crab cake, served on a kaiser roll with fresh tomato, mixed greens & avocado aioli

## DRAUGHT BEER

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**Blue Moon®** Belgian White

**Guinness®** Irish Stout

**New Castle®** Brown Ale

**New Glarus Brewing Co.®** Spotted Cow

**Samuel Adams®** Boston Lager

**Seasonal Draught**

**Smithwick's®** Irish Ale

**Stella Artois®** Pale Lager



## WINES (by the glass)

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### WHITE

<b>14 Hands, Chardonnay</b> <i>Washington</i>	<b>9</b>
<b>Valley of the Moon, Pinot Blanc</b> <i>Sonoma</i>	<b>9</b>
<b>Inacayal, Pinot Grigio</b> <i>Argentina</i>	<b>9</b>
<b>Drylands, Sauvignon Blanc</b> <i>New Zealand</i>	<b>10</b>
<b>Columbia Winery, Gewurztraminer</b> <i>Washington</i>	<b>9</b>
<b>Kung Fu Girl, Riesling</b> <i>Washington</i>	<b>9</b>
<b>Mumm 'M' Split, Sparkling (187ml)</b> <i>Napa</i>	<b>10</b>

### RED

<b>Cono Sur, Pinot Noir</b> <i>Chile</i>	<b>9</b>
<b>Cooper Hill, Pinot Noir</b> <i>Oregon</i>	<b>11</b>
<b>Raymond 'R' Series, Merlot</b> <i>California</i>	<b>9</b>
<b>Liberty School, Cabernet Sauvignon</b> <i>Paso Robles</i>	<b>9</b>
<b>Joel Gott, 815, Cabernet Sauvignon</b> <i>California</i>	<b>13</b>
<b>Barossa Valley, E Minor, Shiraz</b> <i>Australia</i>	<b>9</b>
<b>Cline, Ancient Vine, Zinfandel</b> <i>California</i>	<b>9</b>
<b>Maipo, Malbec</b> <i>Argentina</i>	<b>9</b>
<b>Casillero del Diablo, Carménère</b> <i>Chile</i>	<b>9</b>



## COCKTAILS \$9

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### **Republic**

Stoli razberi,<sup>®</sup> rosso champagne,  
blue curaçao & cranberry.

### **Adam's Street**

Stoli strasberi,<sup>®</sup> peach schnapps,  
rosso champagne, pineapple juice  
& fresh strawberry.

### **Downtown**

Midori,<sup>®</sup> malibu,<sup>®</sup> pineapple juice;  
a chambord<sup>®</sup> layer & a jägermeister<sup>®</sup> float.

### **Black Tie**

Vodka, olive juice & a float  
of blavod<sup>®</sup> with olives.

### **Salted Caramel**

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

### **Pistachio Martini**

Vodka, orange liqueur, pistachio syrup & white chocolate liqueur,  
shaken & served up.

### **Moscow Mule**

Hangar one<sup>®</sup> kaffir lime vodka & spicy ginger beer  
over ice with fresh squeezed lime.

### **Republic Sangria**

A party favorite; a mélange of wine, fresh fruit juices  
& liqueurs served with macerated fruit over ice.



## AFTER DINNER DRINKS

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### DESSERT WINES

<b>Osborne, Ruby Port</b> Portugal	8
<b>Heitz Ink, Grade Port</b> Napa	9
<b>Churchill's, 20 year Tawny Port</b> Portugal	15
<b>King Estate, Pinot Gris Vin Glacé</b> Oregon	10
<b>Coltibuona</b> Grappa	7

### SINGLE MALT / SCOTCH

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

### COGNAC

**Courvoisier, VSOP**  
**Hennessey, VSOP**  
**Rémy Martin, XO**