

REPUBLIC

MSP

BREAKFAST ENDS AT 11:00AM

ADD TATER TOTS +4.25

BREAKFAST BURRITO 17

Choice of crispy bacon or sausage, scrambled eggs, cheddar, salsa on a flour tortilla served with tater tots

BREAKFAST CLASSICS

FRENCH TOAST 17

Crispy bacon, butter, real maple syrup

REPUBLIC CLASSIC* 17

Choice of crispy bacon or sausage, eggs scrambled or fried served with tater tots

HUEVOS RANCHEROS* 16.45

Slow-roasted pork, queso fresco, avocado, refried beans, pico de gallo, hollandaise, corn tortillas

REPUBLIC MUSHROOM FRITTATA 16 ●

Egg, goat cheese, roasted mushroom served with a side salad

HAM, EGG & CHEDDAR SANDWICH 16.45

Served with tater tots

BREAKFAST COCKTAILS

KETEL ONE CHIPOTLE HABANERO MARY 16.49

Ketel One vodka, Demitri's® All Natural Chipotle-Habañero mix with puréed chipotle peppers and habanero chilies for serious heat!

WHEATLEY CHILIES & PEPPERS MARY 16.49

Wheatley vodka, Demitri's® All Natural Chilies & Peppers mix, Worcestershire, lemon juice, celery seed and horseradish

STARTERS

SWEET SRIRACHA SHRIMP 17.25

Crispy shrimp, sriracha mayo, sesame seeds, cilantro, shredded cabbage

PULLED PORK NACHOS 16.50

House slow-roasted pork, beer-spiked cheese sauce, queso fresco, pico de gallo, scallions, BBQ sauce, house-made tortilla chips

BAVARIAN PRETZEL 10.50

Warm pretzel with beer-spiked Surly cheddar & chili dip

CHEESE CURDS 14.25 ●

Fried cheese curds and yum yum sauce

TRIO OF DIPS 12

Beer-spiked Surly cheddar cheese dip, guacamole, pico de gallo, house-made tortilla chips

SOUP OF THE DAY

Cup 6 ● | Bowl 8.50

SALADS

CHICKEN CAESAR SALAD 19

Grilled chicken, Parmesan, croutons, romaine, Caesar dressing

ROASTED BEET SALAD 17 ●●

Baby spinach, arugula, roasted beets, goat cheese, Craisins, candied pecans, cranberry vinaigrette

CUSTOMER FAVORITES

● Vegetarian ● ≤600 Calories

A 4.5% hospitality charge will be added to all guest checks. This surcharge is not a gratuity payable directly to staff.

*Consuming raw or undercooked MEATS, POULTRY, seafood, shellfish, or EGGS may increase your RISK of foodborne illness.

Please inform your server if you have a food allergy and speak to a manager. Our dishes are prepared in an area where products containing wheat, eggs, milk, fish, shellfish, tree-nuts, peanuts, soybeans, sesame and sulfites are also prepared. We cannot guarantee that menu items are allergen free and we encourage our customers with food allergies to make safe and informed choices.

REPUBLIC

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SUB FRIES, TATER TOTS OR SIDE CAESAR SALAD +3
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MAINS

BEER-BATTERED FISH & CHIPS 19.95

Served with fries, napa slaw, tartar sauce

GRILLED TAJIN CHICKEN BOWL 19.50

Marinated chicken, cilantro rice, black beans, roasted corn, guacamole, pico de gallo, Mexican crema

CHICKEN TENDERS 18.65

Served with fries

PULLED PORK QUESADILLA 17.50

House slow-roasted pork, queso fresco, pico de gallo, guacamole, chipotle sour cream

TACOS

SERVED ON FLOUR TORTILLAS WITH OUR HOUSE-MADE TORTILLA CHIPS

ADD GUACAMOLE +2

FISH TACOS 17.50

deep fried cod, queso fresco, pico de gallo, napa slaw, chipotle vinaigrette,

SLOW ROASTED PORK TACOS 17.50

pork shoulder, guacamole, napa slaw, chipotle sour cream

SHRIMP TACOS 17.50

Crispy shrimp, sriracha mayo, shredded cabbage, green onions, cilantro

HANDHELDS

SERVED WITH HOUSE-MADE CHIPS

BACON CHEESEBURGER* 18.65

Premium beef patty, crispy bacon, cheddar, caramelized onions on brioche

HONEY-JALAPEÑO CHICKEN SANDWICH 18.25

Fried chicken with honey-jalapeño slaw

VEGGIE BURGER 17 ●

Chipotle black bean patty, lettuce, tomato, red onion on brioche

C.B.L.T.* 18.25

Grilled chicken breast, crispy bacon, cheddar, lettuce, tomato on toasted ciabatta

PULLED PORK SANDWICH 17.50

House slow-roasted pulled pork, slaw, BBQ sauce on brioche

B.E.L.T.* 17.50

Bacon, fried egg, lettuce, tomato, mayo, on white toast

TURKEY CLUB 17.50

Smoked turkey, bacon, Swiss, cheddar, lettuce, tomato, mayo on wheat toast

CUSTOMER FAVORITES

● Vegetarian ● ≤600 Calories

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DRAFTS

MICHELOB ULTRA 8.50
St. Louis, MO | 4.1% ABV | 10 IBU

BUD LIGHT 8.50
St. Louis, MO | 4.2% ABV | 6 IBU

COORS LIGHT 8.50
Golden, CO | 4.2% ABV | 10 IBU

STELLA ARTOIS 9.99
Belgium | 5% ABV | 25 IBU

BLUE MOON BELGIAN WHITE ALE 9.50
Golden, CO | 5.4% ABV | 9 IBU

FULTON LONELY BLONDE 9.50
Minneapolis, MN | 4.8% ABV | 29 IBU

KONA BIG WAVE GOLDEN ALE 9.50
Kona, HI | 4.4% ABV | 21 IBU

FAIR STATE COOPERATIVE ROSELLE

HIBISCUS SOUR 9.50
Minneapolis, MN | 5.7% ABV | 18 IBU

CENTRAL WATERS MUDPUDDY PORTER 9.50
Amherst, WI | 5.6% ABV | 50 IBU

SIERRA NEVADA HAZY LITTLE THING IPA 9.50
Chico, CA | 6.7% ABV | 40 IBU

BELL'S TWO HEARTED IPA 9.50
Kalamazoo, MI | 7% ABV | 60 IBU

SURLY FURIOUS IPA 9.50
Minneapolis, MN | 6.7% ABV | 99 IBU

STONE DELICIOUS IPA 10.50
Escondido, CA | 7.7% ABV | 75 IBU

SUMMIT SEASONAL 9.50
St. Paul, MN | Varies

SOCIABLE CIDER SEASONAL 9.50
Minneapolis, MN | Varies

LEINENKUGEL'S SEASONAL SHANDY 9.50
Chippewa Falls, WI | Varies

BOTTLES & CANS

MILLER LITE 16OZ 8.75
Milwaukee, WI | 4.2% ABV | 10 IBU

BUDWEISER 16OZ 8.75
St. Louis, MO | 5% ABV | 12 IBU

CORONA EXTRA 16OZ 10.35
Mexico | 4.6% ABV | 19 IBU

MODELO ESPECIAL 16OZ 10.35
Mexico | 4.4% ABV | 18 IBU

HEINEKEN 16OZ CAN 10.35
Netherlands | 5% ABV | 23 IBU

CASTLE DANGER CREAM ALE 16OZ 10.35
Two Harbors, MN | 5.5% ABV

SIERRA NEVADA PALE ALE 16OZ 10.35
Chico, CA | 6.7% ABV | 40 IBU

SUMMIT BREWING EXTRA PALE ALE 16OZ 10.35
St. Paul, MN | 5.1% ABV

FAT TIRE AMBER ALE 12OZ 8.75
Fort Collins, CO | 5.2% ABV | 22 IBU

NEW BELGIUM VODOO RANGER

IMPERIAL IPA 12OZ 8.75
Asheville, NC | 9% ABV | 70 IBU

TRULY WILD BERRY HARD SELTZER 12OZ 8.75
Boston, MA | 5% ABV

ANGRY ORCHARD CRISP APPLE

HARD SELTZER 12OZ 8.75
Walden, NY | 5% ABV

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★ MPLS ★

COCKTAILS

KETEL ONE

CHIPOTLE HABANERO MARY 16.49

Ketel One vodka, Demitri's® All Natural Chipotle-Habañero mix with puréed chipotle peppers and habanero chilies for serious heat!

WHEATLEY

CHILIES & PEPPERS MARY 16.49

Wheatley vodka, Demitri's® All Natural Chilies & Peppers mix, Worcestershire, lemon juice, celery seed and horseradish

PINEAPPLE MINT MIMOSA 13

Sparkling wine and pineapple juice, garnished with mint

BELLINI SPRITZ 16.49

Ketel One vodka, crème de peach, peach purée and orange juice, topped with sparkling wine and club soda

LYNCHBURG LEMONADE 16.49

Jack Daniel's Tennessee whiskey, triple sec, sour mix and Starry

CRANBERRY MULE 16.49

Tito's Handmade vodka, cranberry juice, ginger and lime, topped with soda water

LA PALOMA 16.49

Tres Agaves Organic 100% de Agave Blanco tequila, grapefruit juice, ginger syrup and club soda

MEZCAL MANHATTAN 17.49

Bosscal Joven mezcal, Casamigos Añejo tequila and Antica Formula sweet vermouth with a dash of orange and Angostura bitters

MOUNT FUJI 17.49

Toki Suntory whisky and apple purée topped with club soda

ESPRESSO MARTINI 16.49

Tito's Handmade vodka and Caffè Borghetti Espresso liqueur, garnished with espresso beans

WINES

Sparkling & Whites



BENVOLIO

13 20.50 52

Prosecco | Italy

Vibrant on the palate with flavors of ripe citrus, fresh peaches, lemon, green apples and grapefruit

CANYON ROAD

9 14.25 36

Pinot Grigio | California

Hints of green apple, citrus, white peach and floral blossom

GIESEN

12.50 20 50

Sauvignon Blanc | Marlborough, NZ

Lemon, grapefruit and passion fruit with hints of grassy, dried herb aromas

CLINE SEVEN

RANCHLANDS

11 17.50 44

Chardonnay | Sonoma County, CA

Alluring with plenty of ripe fruit aromatics and flavors of apple, lemon, pineapple and a hint of apricot

Reds



MURPHY-GOODE

13.50 21.50 54

Pinot Noir | California

A perfect balance between vibrant dark fruit character and bright acidity with notes of vanilla and intense black cherry aromas and flavors

SYCAMORE LANE

9 14.25 36

Merlot | California

Soft and ripe with blackberry, vanilla and baking spices

SUBSTANCE

ELEMENTAL

11.50 18.25 46

Cabernet Sauvignon | Columbia Valley, WA

Black cassis, pipe tobacco and black cherry saturates the mouth, followed by dark plum and earthy notes for a tremendous finesse-filled finish

SARDÓN

12.50 20 50

Red Blend | Castilla y Leon, Spain

Fresh, floral and light on the nose with pronounced notes of raspberries and red forest fruits