

# THE REPUBLIC ON GRAND

## BITES

GOAT CHEESE TERRINE .....	11
whipped goat cheese, roasted garlic, chive, Calabrian hot peppers, candied walnuts, crostini	
TRADITIONAL HUMMUS .....	8
chickpeas, tahini, lemon, EVOO, roasted garlic, pita, veggies	
AVOCADO FRIES .....	10
curry aioli, smoked paprika, lemons	

## FLATBREADS

LAGER ROASTED CHICKEN* .....	10
provolone, caramelized onions, roasted bell peppers	
GRAZIANO'S ITALIAN SAUSAGE* .....	12
provolone, Roma tomatoes, olive tapenade, fresh basil, Calabrian hot peppers	
ROASTED MUSHROOM .....	12
shiitake mushrooms, shallots, goat cheese spread, arugula, white truffle oil	

## BOARDS

CHEESE BOARD .....	14
rotating selection of local and European cheeses, roasted apples, parmesan crostini, cornichons, fruit mostarda, candied walnuts	
SALUMI & CHARCUTERIE* .....	17
artisan cured meats, cornichons, olives, pork rillettes, ale mustard, crisp baguette	
COMBINATION BOARD* .....	27
all of tonight's available cheese and meat selections	

## SALADS

serves two

GREEK CHICKEN SALAD .....	14
romaine lettuce, cucumbers, red peppers, roasted tomatoes, olives, feta, lemon grilled chicken, kale-pesto vinaigrette	
CHICKEN CAESAR SALAD .....	14
romaine lettuce, lemon grilled chicken, garlic croutons, parmesan crisp, grape tomatoes, homemade caesar dressing	

ASK ABOUT OUR WINE, BEER  
AND COCKTAIL OPTIONS.



## MINIS

with house chips

BACON JAM MINIS* .....	12
house blend of ground applewood bacon and ground beef, gorgonzola, bacon jam, lettuce, tomato, house-made pickles, comeback sauce, butter brioche	
ROAST BEEF BAGUETTE MINIS* .....	12
shaved roast beef, provolone, arugula, Calabrian hot peppers, baguette, jus	
TORTA CUBANA* .....	12
smoked pork loin, La Quercia prosciutto, shredded carnitas, gruyère, house pickles, mustard crema, rosemary focaccia	

## SWEETS

WARM CHOCOLATE BITES .....	9
molten center, dark chocolate butter crumble, vanilla bean espuma	
SALTED CARAMEL BUTTERCRUNCH COOKIES .....	5
two-piece salted caramel buttercrunch cookies	

## FEATURED HANDCRAFTED COCKTAILS

GRANDVIEW .....	12
Grey Goose, house-made berry puree, lemon juice, simple syrup, strawberry	
SHERMAN HILL .....	10
Templeton Rye Whiskey, bitters, aronia berry, simple syrup, orange & lemon juice, orange peel brulee	
THE LOCAL .....	12
Hendrick's Gin, Cointreau, ginger beer, lemon juice, fresh thyme, blueberries	
TRAVELER .....	10
Swell Vodka, simple syrup, aronia berry, lime juice, thyme, raspberries	
HOOK AND LADDER .....	14
Macallan 12, honey, bitters, simple syrup, orange peel brulee, smoked with hickory chips	
DES MOINES SKYLINE .....	10
Bacardi Mango, Chambord, passionfruit simple syrup, orange juice, lemon juice, orange peel	

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, poultry or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.