

THE
REPUBLIC
ON GRAND

• BAR & BITES •



GET SOCIAL!

f TheRepublicOnGrand

 TheRepublicOnGrand



therepublicongrand.com

HAPPY HOUR

MONDAY – THURSDAY | 4PM – 6PM

ALL DRAFT BEER

- 5 -

GLASS OF HOUSE WINE

- 6 -

CRAFT COCKTAILS

- 7 -

TRAVELER

SHERMAN HILL

BEE'S KNEES

DSM SKYLINE

MONTHLY FEATURED COCKTAIL

FOOD

- 10 -

AVOCADO FRIES

COAT CHEESE TERRINE

HUMMUS

FLATBREADS



BEERS

DRAFTS

BELL'S TWO HEARTED ALE - MI	8
American IPA - 7.0%	
BIG GROVE BREWERY EASY EDDY - IA	8
Hazy IPA - 6.0%	
TOPPLING GOLIATH DOROTHY'S - IA	7
California common-style lager - 5.5%	
BACKPOCKET SLINGSHOT - IA	8
Dunkel lager - 5.3%	
SURLY FURIOUS - MN	7
American IPA - 6.7%	
EXILE RUTHIE - IA	7
American pale lager - 5.2%	
LOST COAST TANGERINE WHEAT - CA	8
Classic balanced wheat - 5.2%	
SEASONAL ROTATION	8

CRAFT COCKTAILS

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

SEASONAL COCKTAILS

KING LOUIS XIV	12
The Botanist Gin, Chambord, lemon juice, simple syrup, egg white	
SAN JOAQUIN VALLEY MARGARITA	10
1800 Silver, Ancho Reyes Verde Chile Poblano Liqueur, Cointreau, lime juice, lemon juice, agave syrup, Fresno peppers	
RIVERWALK	10
Larceny Bourbon, lemon juice, simple syrup, house-made berry purée, mint	
FARMER'S MERCADO	12
Espolon Reposado, Vida Mezcal, agave syrup, angostura bitters, orange peel	
THE MIDWAY	10
Ciroc mango, lime juice, simple syrup, mint	

BEERS

BOTTLES

AMSTEL LIGHT.....	5.5
ANGRY ORCHARD.....	5.5
BLUE MOON.....	5.5
BOULEVARD WHEAT.....	5.5
BUD LIGHT.....	4.5
BUDWEISER.....	4.5
COORS LIGHT.....	4.5
CORONA.....	5.5
HEINEKEN.....	5.5
HEINEKEN 0.0 NA.....	4.5
LEFT HAND NITRO MILK STOUT.....	6
MICHELOB ULTRA.....	4.5
MILLER LITE.....	4.5
MODELO ESPECIAL.....	5.5
O'DOUL'S NA.....	4.5
PEACE TREE BLONDE FATALE.....	6
SAMUEL ADAMS BOSTON LAGER.....	5.5
STELLA ARTOIS.....	6

CANS

GUINNESS STOUT.....	6
TOPPLING GOLIATH PSEUDO SUE.....	7
WEST O COCO CHOCOLATE STOUT.....	6
WHITE CLAW.....	6

WINE

BUBBLES

	GLASS	BOTTLE
FREIXENET ICE	9	34
Cuvée Cava Spain		
LA MARCA	10	38
Prosecco Italy		
FREIXENET CORDON NEGRO	9	34
Brut Spain		
GLORIA FERRER	13	50
Brut California		
BLANC DE BLEU	11	42
Brut California		
JCB NO° 21	12	46
Brut France		
AMELIA	14	54
Brut Rosé France		
SANTA MARGHERITA		64
Prosecco Italy		
AYALA		97
Brut Champagne France		
VEUVE CLICQUOT		100
Brut Champagne France		
PALMER & CO.		140
Brut Champagne France		
BOLLINGER SPECIAL CUVÉE		180
Brut Champagne France		
DOM PÉRIGNON		200
Brut Champagne France		
BOLLINGER LA GRANDE ANNÉE		250
Brut Champagne France		

ROSÉ

BONTERRA	8	30
Rosé California		
SUMMER WATER	10	38
Rosé California		
FLEUR DE MER	13	50
Rosé France		

WINE

WHITES

	GLASS	BOTTLE
RISATA	8	30
Moscato d'Asti Italy		
STARLING CASTLE	11	42
Riesling German		
CASTELLO DEL POGGIO	8	30
Pinot Grigio Italy		
JOEL GOTT	11	42
Pinot Gris Oregon		
WHITEHAVEN	12	46
Sauvignon Blanc New Zealand		
MASON CELLARS	12	46
Sauvignon Blanc Napa Valley		
MARTÍN CÓDAX	10	38
Albarino Spain		
CAYMUS CONUNDRUM	10	38
White Blend California		
MER SOLEIL SILVER	9	34
Unoaked Chardonnay Monterey County		
DECOY	10	38
Chardonnay Sonoma County		
DAOU	12	46
Chardonnay California		
ORIN SWIFT MANNEQUIN		100
Chardonnay California		

WINE

REDS

	GLASS	BOTTLE
ELOUAN	12	46
Pinot Noir Oregon		
J VINEYARDS	14	54
Pinot Noir California		
DOÑA PAULA ESTATE	10	38
Malbec Argentina		
CHLOE	9	34
Merlot California		
OLD VINE RED	10	38
Red Blend California		
LOCATIONS "CA"	12	46
Red Blend California		
LOCATIONS "I"	12	46
Red Blend Italy		
LOCATIONS "E"	12	46
Red Blend Spain		
LOCATIONS "F"	12	46
Red Blend France		
ORIN SWIFT ABSTRACT		100
Red Blend California		
IMAGERY	10	38
Cabernet Sauvignon California		
LOUIS M. MARTINI	12	46
Cabernet Sauvignon Sonoma County		
ROBERT MONDAVI		70
Cabernet Sauvignon Napa Valley		

BOURBONS

Sip on your bourbon, smoked - \$2

BASIL HAYDEN'S
BLANTON'S
BOOKER'S SINGLE BARREL
BUFFALO TRACE
BULLEIT
CEDAR RIDGE
EAGLE RARE
ELIJAH CRAIG
EVAN WILLIAMS SINGLE BARREL
FOUR ROSES SMALL BATCH
GEORGE REMUS
HUDSON BABY
IOWA DISTILLERY CO.
IOWA LEGENDARY RYE BLACK
IOWA LEGENDARY RYE WHITE
KNOB CREEK
LARCENY
MAKER'S MARK
MINOR CASE RYE
REBEL YELL
WILD TURKEY RARE BREED
WOODFORD RESERVE

FLIGHTS

BOURBON FLIGHT.....	14
Knob Creek, Larceny, Cedar Ridge – something old, something new, something local	
BUBBLES FLIGHT.....	10
La Marca Prosecco, Freixenet Cordon Negro Brut, Gloria Ferrer Brut – sip your way through Italy, Spain and California, cheers!	
ROSÉ FLIGHT.....	12
Bonterra, Summer Water, Fleur De Mer – rosé the day away	
RED WINE FLIGHT.....	12
Take your taste buds on an around the world adventure with the Locations wine flight, featuring red blends from California, Italy and Spain	

BITES

COAT CHEESE TERRINE	13
Whipped goat cheese, roasted garlic, chives, Calabrian hot peppers, candied walnuts, crostini	
TRADITIONAL HUMMUS	13
Chickpeas, tahini, lemon, extra virgin olive oil, roasted garlic, pitas, veggies	
AVOCADO FRIES	13
Curry aioli, smoked paprika, lemon wedge	
AHI TUNA TATAKI	15
Ginger-soy marinade, seared tuna, red miso spicy mayonnaise, edamame	

BOARDS

CHEESE BOARD	18
Rotating selection of local and European cheeses, roasted apples, parmesan crostini, cornichons, fruit mostarda, candied walnuts	
SALUMI & CHARCUTERIE*	21
Artisan cured meats, cornichons, olives, home-made 'Nduja, ale mustard, crisp baguette	
COMBINATION BOARD*	37
All of tonight's available cheese and meat selections	

FLATBREADS

LAGER ROASTED CHICKEN*	14
Provolone, caramelized onions, roasted bell peppers	
GRAZIANO'S ITALIAN SAUSAGE*	14
Provolone, Roma tomatoes, olive tapenade, fresh basil, Calabrian hot peppers	
ROASTED MUSHROOM	14
Shiitake mushrooms, shallots, goat cheese spread, arugula, white truffle oil	

*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.

MAINS

MISO GRILLED NORWEGIAN SALMON*	34
Sesame jasmine rice, broccolini, chili threads, yuzu	
CAVATELLI AND VEGETABLES	17
Asparagus, pea pods, baby carrots, grape tomatoes, sweet corn, basil pesto, chives	
<i>Add Chicken – 6</i>	

SALADS

CHICKEN CAESAR SALAD	15
Romaine lettuce, grilled chicken, garlic croutons, parmesan crisps, grape tomatoes, home-made Caesar dressing	
SOUTHWEST CHICKEN CAESAR SALAD	16
Roasted corn and black beans, bacon, bell peppers, romaine, grilled chicken, garlic croutons, grape tomatoes, avocado, home-made Caesar dressing	
AHI TUNA SALAD	17
Organic spring mix, red peppers, edamame, chives, sesame seeds, red onions, shredded carrots, cashews, seared chilled ahi tuna, sesame-hoisin vinaigrette [substitute grilled chicken upon request]	
PEPPERED SALMON SALAD	17
Organic spring mix, pepper-grilled Norwegian salmon, balsamic vinaigrette, parmesan, crostini, goat cheese, red onions, grape tomatoes	
CHARRED APPLE SALAD	15
Organic spring mix, Fuji apple, La Quercia prosciutto, pickled onion, chives, Frisian Farms Iowa smoked gouda, spicy pecans, balsamic vinaigrette	
OCTOPUS SALAD	17
Grilled and fried baby octopus, togarashi soy dressing, wakame seaweed salad, arugula, curry aioli, red Fresno peppers	

*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.

MINIS

BACON AVOCADO GRILLED CHICKEN*	14
Grilled chicken, gruyère, sliced avocado, bacon, lettuce, tomatoes, pesto mayonnaise, brioche rolls	
TORTA CUBANA*	13
Smoked pork loin, La Quercia prosciutto, shredded carnitas, gruyère, house-made pickles, mustard crema, rosemary focaccia	
BACON JAM MINIS*	16
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*	13
Shaved roast beef, provolone, arugula, Calabrian hot peppers, baguette, au jus	
ADOBO STREET TACOS*	12
White corn tortillas, adobo chicken, adobo sauce, queso fresco, diced onions, red Fresno peppers, cilantro, lime	
MAHI MAHI TACOS*	13
White corn tortillas, grilled mahi mahi, mango pico di gallo, cilantro, lime	
CARNITAS TACOS*	12
White corn tortillas, pork carnitas, pickled onions, avocado, queso fresco, cilantro, lime, tomatillo salsa	

SWEETS

WARM CHOCOLATE BITES	9
Molten center, dark chocolate butter crumble, vanilla bean espuma	
CRÈME BRÛLÉE ST-GERMAIN FLIGHT	9
Original elderflower liqueur, dark chocolate, raspberry	
IRON SKILLET BUTTERMILK POUND CAKE	9
Rum white chocolate sauce, fresh berries, caramelized pineapple, vanilla bean compote	

ASK YOUR SERVER ABOUT OUR MONTHLY FEATURES AND SUNDAY BRUNCH!

*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.