

REPUBLIC BREWING CO.

LOCALLY SOURCED, CAREFULLY CRAFTED

603.836.3188 • 72 Old Granite Street, Manchester, NH 03101 • republicbrewingcompany.com

FOOD MENU

Locally sourced, carefully crafted

STARTERS

REPUBLIC HANDCUT FRIES

Aleppo. Herbs. Capers. Lemon aioli.

\$9.00

RBC NACHOS

Corn chips. Black beans. Jalapeño. Pico. Cilantro. Cheddar. Monterey. Cotija. House sour cream. Add roasted Fowl Territory Farm chicken +3 or slow-braised Kellie Brook Farm pork +4.

\$15.00

HUMMUS

Chips. Tahini. Aleppo.

\$8.00

KALE CAESAR

Curly kale. Vegan cashew caesar. Pinenut parmesan.

\$9.00

LOCAL GREENS

Local greens. Tomato. Cucumber. Onion. White balsamic vinaigrette.

\$9.00

FALAFEL MEZZE

Hummus. Crispy chickpea. Cucumber. Feta. Tomato. Red onion. Mint. Kalamata. Red charmoula. Baharat spice. Pita.

\$9.00

TACOS

ISLAND CHICKEN

Braised local chicken. Mango salsa. Jamaican jerk aioli. Avocado. Radish. Cilantro.

\$16.00

PORK BIRRIA

Braised Kellie Brook Farm pork birria. Jalapeño. Red onion. 3 cheese blend. Cilantro. Salsa verde.

\$17.00

BOSTON-LANDED FISH

Poblano remoulade. Red charmoula. Pico de gallo. Napa cabbage. Radish. Cilantro.

\$16.00

BLACK BEAN

Avocado. Chili aioli. Pickled onion. Cilantro. Radish.

\$13.00

CRISPY CAULIFLOWER

Cabbage slaw. Vegan cashew crema. Avocado.

\$15.00

ADD FRIES TO ANY TACO

A side of hand-cut fries added to any taco order.

\$4.00

PLATES

MEDITERRANEAN STEAK SALAD

\$27.00

Grilled Little Brook Farm steak. Local greens. Cucumber. Tomato. Red onion. Red charroula. Mint. Kalamata olive. Baharat. Feta. Crispy chickpea.

FALAFEL FRIED COD

\$24.00

Boston-landed cod, falafel crusted. Hand-cut fries. House slaw. Roasted poblano remoulade.

ON BRIOCHE

RBC LITTLE BROOK FARM BEEF BURGER

\$19.00

2 grass-fed patties. Vermont cheddar. Lemon aioli. Brioche. LTO. Hand-cut fries.

RBC VEGGIE BURGER

\$15.00

House-made vegan patty. Vermont cheddar. Chili aioli. Pickled onion. LTO. Hand-cut fries.

MAUI PORK

\$19.00

Kellie Brook Farm pork. Charred pineapple roasted red pepper chutney. Napa cabbage. Kimchi aioli.

SZECHUAN CHICKEN SANDWICH

\$18.00

Crispy fried chicken. Sweet & spicy Szechuan sauce. House slaw. Cucumber. Mint. Chili aioli. Hand-cut fries.

SUNDAY SPECIAL

WHITE MASA AREPA

\$13.00

Verde salsa. Seared arepas. Cotija. Pickled onion. Scrambled local egg. Jalapeño. Cilantro.

KIDS

KIDS GRILLED CHEESE

\$9.00

Brioche. Cheddar, mozzarella, jack. Fries.

ON TAP

BEERS ON TAP

HAZY LITTLE THING

\$7.00

Juicy and hazy with tropical fruit aromas.

ALLAGASH WHITE

\$7.00

Refreshing Belgian-style wheat beer with coriander and orange peel.

GUINNESS DRAUGHT

\$8.00

The iconic Irish stout. Smooth, creamy, roasted.

MODELO ESPECIAL

\$6.00

Crisp and refreshing pilsner-style lager.

ROTATING TAPS

HEADY TOPPER

Legendary Vermont DIPA. Tropical, dank, unfiltered.

\$10.00

PLINY THE ELDER

West Coast double IPA. Floral, piney, balanced bitterness.

\$10.00

SQUARE

GENERAL

REPUBLIC HANDCUT FRIES

Aleppo. Herbs. Capers. Lemon aioli.

RBC NACHOS

Corn chips. Black beans. Jalapeño. Pico. Cilantro. Cheddar. Monterey. Cotija. House sour cream.

HUMMUS

Chips. Tahini. Aleppo.

KALE CAESAR

Curly kale. Vegan cashew caesar. Pinenut parmesan.

LOCAL GREENS

Local greens. Tomato. Cucumber. Onion. White balsamic vinaigrette.

FALÁFEL MEZZE

Hummus. Crispy chickpea. Cucumber. Feta. Tomato. Red onion. Mint. Kalamata. Pita.

ISLAND CHICKEN TACOS

Braised local chicken. Mango salsa. Jamaican jerk aioli. Avocado. Radish. Cilantro.

PORK BIRRIA TACOS

Braised pork birria. Jalapeño. Red onion. 3 cheese blend. Cilantro. Salsa verde.

BOSTON-LANDED FISH TACOS

Poblano remoulade. Red charroula. Pico de gallo. Napa cabbage. Radish. Cilantro.

BLACK BEAN TACOS

Avocado. Chili aioli. Pickled onion. Cilantro. Radish.

CRISPY CAULIFLOWER TACOS

Cabbage slaw. Vegan cashew crema. Avocado.

ADD FRIES TO ANY TACO

A side of hand-cut fries added to any taco order.

MEDITERRANEAN STEAK SALAD

Grilled steak. Local greens. Cucumber. Tomato. Red onion. Red charroula. Feta.

FALAFEL FRIED COD

Boston-landed cod, falafel crusted. Hand-cut fries. House slaw. Roasted poblano remoulade.

RBC LITTLE BROOK FARM BEEF BURGER

2 grass-fed patties. Vermont cheddar. Lemon aioli. Brioche. LTO. Hand-cut fries.

RBC VEGGIE BURGER

House-made vegan patty. Vermont cheddar. Chili aioli. Pickled onion. LTO. Hand-cut fries.

MAUI PORK

Kellie Brook Farm pork. Charred pineapple chutney. Napa cabbage. Kimchi aioli.

SZECHUAN CHICKEN SANDWICH

Crispy fried chicken. Sweet & spicy Szechuan sauce. House slaw. Cucumber. Mint. Chili aioli. Fries.

WHITE MASA AREPA

Verde salsa. Seared arepas. Cotija. Pickled onion. Scrambled local egg. Jalapeño. Cilantro.

KIDS GRILLED CHEESE

Brioche. Cheddar, mozzarella, jack. Fries.

HAZY LITTLE THING

Sierra Nevada. New England IPA. Juicy and hazy with tropical fruit aromas.

ALLAGASH WHITE

Allagash Brewing. Witbier. Refreshing with coriander and orange peel.

GUINNESS DRAUGHT

Guinness. Irish Dry Stout. Smooth, creamy, roasted.

MODELO ESPECIAL

Grupo Modelo. Mexican Lager. Crisp and refreshing pilsner-style lager.

HEADY TOPPER

The Alchemist. American Double IPA. Tropical, dank, unfiltered.

PLINY THE ELDER

Russian River Brewing. American Double IPA. Floral, piney, balanced bitterness.

HARP

harp lager

\$9.00

\$15.00

\$8.00

\$9.00

\$9.00

\$9.00

\$16.00

\$17.00

\$16.00

\$13.00

\$15.00

\$4.00

\$27.00

\$24.00

\$19.00

\$15.00

\$19.00

\$18.00

\$13.00

\$9.00

\$7.00

\$7.00

\$8.00

\$6.00

\$10.00

\$10.00

\$10.00

