

TRADE

DINNER MENU

TO START...

SEASONAL SOUP locally sourced 13

CRISPED BRUSSELS SPROUTS haba ero sausage, molasses, spiced pecans, goat cheese 13

VEGETARIAN LETTUCE WRAP tofu, crimini mushrooms, water chestnuts, infused soy 16

ROASTED BEET SALAD burrata cheese, hydro mache, pepitas, aged balsamic 15

ALBONDIGAS & POLENTA meatballs, 3 cheese polenta, enchilada sauce 16

BAJA CAESAR SALAD hearts of romaine, parmesan cheese, garlic croutons 15 add shrimp +12, chicken +8

SELECTION OF CALIFORNIA CHEESES & CHARCUTERIE fig jam, honeycomb, whole grain mustard, walnuts, grilled artisan bread 27

ENTR ES

ALMOND-CRUSTED LOCAL HALIBUT pee wee potatoes, seasonal vegetables, brandied lobster cream MP

PAN-SEARED SALMON* saut ed zucchini, eggplant, basil pesto 34

GARLIC-MARINATED MARY'S CHICKEN BREAST cilantro rice, street corn, tequila "adobada" demi 27

GRILLED KUROBUTA PORK TENDERLOIN* fingerling potatoes, seasonal vegetables, herb chimichurri 32

MAINE DIVER SCALLOPS* parsnip pur e, asparagus tips, hibiscus tamarind reduction 53

ANGUS FLAT IRON STEAK* yucca fries, wild mushrooms, roasted pepper "macha" salsa 44

DESSERTS

NO ARROZ CON LECHE CR ME BR L E fresh berries, chocolate swirl, turbinado sugar 13

HEAVENLY HASH "BROWNIE" raspberry coulis, salted caramel gelato, chantilly cream 13

PEANUT BUTTER MUD PIE vanilla bean, dulce de leche, chocolate drizzle 13

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*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
parties of 6 or more may be subject to 20% gratuity