

FEED THE PEOPLE



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Gustenance

DRUNKEN WINGS \$9/\$15

Choose six or twelve Brew Republic wings braised in 6 gallons of Patriot 212 Helles Lager overnight then quickly double fried and coated in one of our signature sauces: King of Wing 9.9 (Buffalo), Spicy House BBQ Old Bay, Sweet Chili, or Plain.

Pairs well with our Vanguard Irish Red Ale.

REPUBLIC NACHOS \$14

Tortilla chips stacked high with creamy Patriot 212 infused beer cheese, tomatoes, onions, sour cream, and jalapeños. Add chicken (\$3) or pork (\$4) Pairs well with our Vanguard Irish Red Ale.

LOADED TOTS \$12

Crispy fries tossed with Chef James' Old Bay topped with Patriot 212-infused beer cheese, bacon, scallions, drizzled with sour cream. Add chicken (\$3) or pork (\$4)

CRISPY BRUSSELS \$9

Fried chopped Brussel sprouts tossed in Chef James' Old Bay withs smoked chili ranch and soy vinegar mix.

CHICKEN BITES \$12

Tossed in choice of house made sweet chili. ranch or blue cheese with scallions, cilantro. mint, and sesame seed.

SMOKED 212 WURST \$14

Juicy applewood smoked pork bratwurst braised in our Patriot 212 lager and served on a toasted roll with spicy brown mustard. Add Sauerkraut (\$1).

Pairs well with our Patriot 212 Helles Lager.

CAESAR SALAD \$11

Crisp romaine lettuce tossed with parmesan cheese, croutons, and Caesar dressing. Add marinated chicken (\$3) or shrimp (\$5)

SMASH BURGER \$17

Seasoned all beef single smashed patty sandwiched between two slices of American cheese, pickles, caramelized onions, shredded lettuce, cut tomato, and on a potato bun with house sauce.

SOFT PRETZELS \$9

Soft pretzels lightly salted served with Patriot 212-infused beer cheese and/or spicy mustard.

FISH TACOS S15

Fried cod, with homemade cabbage slaw, chipotle aioli, and house pico! Yum? Add Chips for \$2

GRILLED SHRIMP SKEWERS \$18

Eight Atlantic shrimp seasoned with Chef's signature spice blend and cooked to perfection served with butter and fresh cilantro lime cabbage slaw.

Pairs well with our Virginia IPA (VAIPA)



BROWNIE SUNDAE

Warm brownie with vanilla ice cream and fudge.

APPLE CRISP

Apple crisp with vanilla ice cream and caramel sauce.



BURGER & FRIES

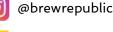
CHEESE OUESADILLA

CHICKEN BITES & FRIES



@brewrepublicbeer













After nearly 9 years of operations, the dream of a new nation of beer – for the people, by the people – is coming to an end. Our landlord is forcing us out, and given the high costs of relocating and the distressed nature of the brewery and restaurant industries, we've decided that it's best to shut down and close.

Get it on your calendar: We having a **big weekend-long-almost-nine-years-closing party July 25-27** to honor you and the journey we've all been on together. Our last day open to the public will be Sunday, July 27. Between now and then, we plan to operate normally and will have all kinds of specials and fun in store before our last weekend – although there may be some hiccups here and there; we ask for your forgiveness and understanding in advance. **We'll have food, fun, alcohol, and A LOT of beer we need to get rid of** – so stop by, eat, drink and be merry while celebrating 9 years of the Republic.

On Friday, July 25, we're planning our last **karaoke night** -- and it might just be the biggest and most unforgettable of all. On Saturday, July 26, **Mixed Greens** will return to the Brew Republic stage for a live music set. And finally, on our last day, we'll be bringing back one of the BR stage originals -- **Nick Coons** -- to close out the weekend and, well, the Republic itself. He's been with us from the beginning, so we're stoked that he's going to help us close things up.

It's going to be an epic closing weekend -- mark your calendars and plan to be there all weekend long. **Get your** free tickets now! Use the QR code below.



Get tickets here:

