

Bottomless Brunch

11am - 4pm

1.5 Hours of bottomless Bellini and flavored Mimosa.
With an additional purchase of a Main or Share Plate

\$25*

per person
*+20% gratuity added

Shared Plates

Appetizers Antojitos

Short Rib or Mushroom Empanadas 	14
home made short rib-potato or mushroom chorizo (impossible meat), served with aji verde and aioli	
Guacamole serves 2 	19
jalapeño, avocado, cilantro, garlic, onion, mixed chips, lime	
Tuna Arepa	23
tuna, pepper, onion, tomato, parmesan cheese, dill, lemon, cucumber, avocado, corn masa, aji verde	
Cauliflower or Chicken Wings 	15 19
cauliflower or chicken, spicy mango BBQ sauce, vegan ranch	
Iberico Chicharron	19
crispy Iberico pork belly with a piña-tamarind glaze, ranch	
Sunflower Salad	13
mixed greens, toasted sunflower seeds, grape, crouton, caesar dressing, apple, parmesan cheese	
Watermelon Gazpacho (available vegan) 	14
watermelon, bell pepper, cucumber, basil, feta, prune & cherry tomatoes, balsamic vinaigrette	

Ceviche yucca and plantain chips

Nikkei Volcán	27
spicy tuna, lime, avocado, daikon, onion, mango, cilantro, salsa	
Langostinos (available vegan) 	26
shrimp, cilantro, mango, shaved onions, red pepper, cocktail sauce, lime, avocado	
Ceviche Mixto	29
strip bass, shrimp, octopus, leche tigre, cilantro, clams, lime, calamari, onion, aji amarillo, salsa pica, watermelon radish	
Sushi & Oysters	
Avocado Sashimi 	17
avocado, miso-wasabi-chipotle glaze, truffle, jalapeño	
Oysters 6 Pieces	21
beausoleil oysters, gochujang cocktail sauce, lemongrass mignonette with sherry vinegar	
Tuna tataki	22
tuna steak seared with sesame seeds, mango salad, ponzu	

Mains

Corn Waffles and Chicken Cachapas	28
corn waffle, chicharrón de pollo, panela syrup, berries	
Colombian Eggs Benedict	26
poached eggs, ground chicken, handmade corn-arepas, mozzarella, avocado emulsion, fries, hollandaise sauce	
Açaí Bowl 	19
açaí, oat milk, granola, flax seeds, honey, mixed berries, sliced banana, coconut flakes	
French Toast Torrijas (add bacon/turkey bacon +3)	22
bread toasted in batter, mixed fruits & berries, maple syrup, whipped cream	
Churrasco Frites (add egg +2)	39
skirt steak, hand cut fries, lemongrass-chimichurri, side salad	
Avocado Toast (add egg +2, smoked salmon +6) 	21
sourdough bread, vegan cream cheese, avocados, onions, tomatoes, frisée salad, lulo dressing	
Mushroom Frites 	29
adobo rubbed portobello, hand cut fries, chimichurri, side salad	
Bandeja Paísa	42
skirt steak, black beans, fried egg, chicharrón, arepita, chorizo, white rice, avocado, maduros	

Impossible Mushroom Burger 	29
impossible chorizo, oyster mushroom BBQ, avocado tempura, spicy ketchup, tomato, pickles	
Cubano	26
slow braised pork shoulder, ham, house made pickles, mustard, swiss cheese, chipotle, side of hand cut fries	
Wagyu Hamburger (add egg +2)	34
8oz american wagyu, avocado, chorizo, blended cheese, brioche bun, chipotle mayo, yucca fries, lettuce & tomato	
Chicken Sandwich	27
portuguese marinated grilled spicy chicken, swiss cheese, spicy mayo, caramelized onion, fries, overnight prune tomato	

Omelette

Aztec	23
3 eggs, mushroom, spinach, chives, parsley, rustic potatoes, mixed greens	
Puebla	24
3 eggs, ham, mixed cheese, pepper, rustic potatoes, mixed greens	
Persian	22
3 eggs onion, scallions, chili pepper, rustic potatoes, mixed greens	

Desserts

Postres

Tres Leches	15
citrus sponge cake whipped cream, mango and lychee, pisco, cinnamon coconut milk, toasted coconut	
Pina Colada Flan	13
roasted pineapple, cherries	
Carrot Cake 	15
caramelized, pecans, orange & cinnamon gel, tofu cream, vegan cheese, avocado ice cream	
Tata's Lemon Pie	16
homemade lemon pie, merengue, lemon puree, berry reduction, cinnamon sorbet	

Sides

Acompañamiento

Truffle fries - Garlic mashed potatoes (available vegan)

Tostones - Maduros - Yucca Fries - Mango Salad

Chipotle aioli - Salsa Verde

Vegan Ranch - Avocado Aioli

Parties of 6 or more have an automatic 20% gratuity
Thank you for adhering to a 90-min table time

Chef Walfred Otzoy



Menu



Signature

16

Chulo Lulo

Tito's Vodka, benedictine, lulo puree, lime, ginger beer, angostura bitters

Espresso Martini

Ignite Reposado, vanilla vodka, Mr. Black coffee liqueur, espresso, agave

Rumba

Illegal Mezcal, jalapeno infused Misguided Tequila, aloe vera liqueur, lime, mint, cucumber, pineapple

Papi Mango

Misguided Reposado Tequila, jalapeno infused Misguided Blanco, lemon, mango, agave, habanero, tajin

Mora-Mora

Misguided Gin, aloe vera liqueur, blackberry puree, grenadine, lemon, sparkling rose

La Pasión

Knob Creek Rye Whiskey, Dos Maderas Triple Aged Rum, ginger liqueur, vanilla, lemon, passion fruit puree

Mami Lychee

Conniction Gin, violette liqueur, maraschino liqueur, lychee, lemon

La Luna

Grey Goose Peach Rosemary Vodka, St. Germain Elderflower, verjus, simple syrup, starfruit, blue pea flower

Coco Loco

Blanco Aguardiente, Malibu Rum, blue curacao, coconut, egg white

Anejo de Moda (wood smoked)

Ignite Anejo Tequila, cacao, cinnamon, mole, grapefruit

El Cantante (clarified milk punch)

Remy 1738 Cognac, Bacardi 8yr Rum, banana, cacao, lemon, cinnamon, pineapple, coconut, tiki bitters

Elote Old Fashioned

Abasolo Corn Whiskey, blended scotch, Nixta corn liqueur, golden bitters

Horchata

Abasolo Corn Whiskey, Rumchata, Horchata, vanilla, almond, saline

Red Wine

Pinot Noir , The Simple Grape, <i>Central Valley, CA 2020</i>	12 50
Malbec , Concha y Toro, <i>Valle de Uco, Argentina 2018</i>	15 60
Cabernet Sauvignon , Louis Martini, <i>Sonoma County, CA 2019</i>	17 70

White Wine

Sauvignon Blanc , Cono Sur, <i>Chile 2021</i>	14 55
Chardonnay , Bonterra, <i>California 2021</i>	15 60
Pinot Grigio , Kettmeir, <i>Alto Adige, Italy 2020</i>	16 65

Rose

Rose Blend , Maison No. 9, <i>Provence, France 2020</i>	14 55
Syrah , Life Vine, <i>Lodi, California 2022</i>	15 60

Sparkling Wine

Cava Brut , Segura Viudas, <i>Catalonia, Spain NV</i>	12 50
Rose Brut Segura Viudas, <i>Catalonia, Spain NV</i>	12 50
Rose Brut Naturel e, Sapere, <i>Napa Valley, California NV</i>	15 60
Champagne Brut , Duval-Leroy, <i>Vertus, France NV</i>	22 75

Sangria Pitchers Available	15 65
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Red Sangria

Red wine, cognac, orange liqueur, blackberry, orange, apple

White Sangria

White wine, tequila, aloe vera, pineapple, green apple, lime

Rose Sangria

Rose wine, rum, peach, strawberry, starfruit, lemon

Café Hot/cold *by Devoción

Cold Brew	5
Double Espresso	6
Cappuccino	6
Latte	6
Chai Latte	6
Macchiato	5
Tea Green, English Breakfast, Earl Grey, Peppermint, Chamomile	4

Classics

Pitchers Available

15

Mojito*

Havana Club Rum, lime, cane sugar, mint, club soda

Caipirinha*

Leblon Cachaca, lime, cane sugar, saline solution

Margarita*

Misguided Blanco Tequila, orange liqueur, lime, agave

Paloma

Misguided Reposado Tequila, grapefruit liqueur, lime, grapefruit soda

Spanish G&T

Conniction Gin, St. Germain Elderflower, Mediterranean tonic, seasonal garnishes

Pisco Sour

Caravedo Pisco, lime, lemon, simple, egg white, angostura

Old Cuban

Diplomatico Reserva Exclusiva Rum, lime, mint, demerara, angostura, sparkling wine

Frozen Pina Colada

Bacardi Coconut Rum, pineapple rum, lime, coconut, pineapple

Frozen Mezcal Margarita*

Illegal mezcal, orange liqueur, lime juice, agave syrup

*add flavor \$1

Lulo, Passionfruit, Mango, Blackberry, Strawberry, Coconut, Pineapple

Teapot shots

Serves 6 shots

Aztec	32
Tequila blanco, midori melon, aloe vera, lime, mint, Tropical Red Bull	
Sunken Ship	32
Vodka, tequila, rum, gin, blue curacao, coconut, lemon, Coconut Red Bull	
Nube Morada	32
Blue pea flower vodka, white rum, violette liqueur, lemon, Blueberry Red Bull	
Golden Hour	65
Reposado tequila, cognac, mezcal, benedictine, champagne, lemon, pineapple, gold dust	

Beer

7

Corona Extra Pale Lager

Heineken Pale Lager

Brooklyn Lager Dark Lager

Juice Bomb IPA

Sloop Pils Pilsner

Draft Beer

8

Modelo Pale Lager

Lagunitas IPA

Pacifico Pilsner

Ciders

6

Angry Orchard Apple Crisp

Wolffer Dry Rose Cider

Hard Seltzers

Truly (hard seltzer) Pineapple / Wild Berry	6
Sunboy (spiked coconut water) Tangerine / Pineapple	5

Cold-Pressed Juice non alcoholic	10
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Melon Rosé

Watermelon, rose water, lemon, mint, agave, vegan probiotic

Toucan Mélange

Yuzu, lychee, pineapple, aloe vera, orange blossom, vegan probiotic

Berry Bae

Blue, black and elderberries, schisandra, lemon, coconut nectar, vegan probiotic

Carbonated Drinks

Soda Coke, diet coke, sprite, ginger ale	5
Caribbean Hibiscus (Sorrel) non alcoholic	12
Hibiscus, clove, allspice, ginger, lemon	

- Weekly Lineup -

Martini Monday: \$10 Martini cocktails | 20% off vegan dishes

Taco Tuesday: 3 Tacos for \$12 | \$10 Margaritas

Why not Wednesday: 20% off Whiskey, Wine & Wings

Tiki Thursday: 20% off Tiki Drinks, Rum & Chaufas

Made it to Friday: Happy Hour and 20% off Sushi until 7pm

Bottomless Brunch: Everyday 11am - 4pm

Thursday Events: Comedy Nights, Karaoke Nights, Lounge on rotation

Lounge/Club: Friday, Saturday 11pm - late

Sunday Events: Lounge, Salsa nights on rotation



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