

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	
Chicken or Cauliflower Wings 	19 15
24-hour beer brined jumbo wings/Cauliflower, spicy mango BBQ sauce, homemade vegan ranch	
Crispy Calamari	20
shrimp, octopus, onions, baby bok choy, avocado aioli, pepper	
Oxtail or Mushroom Bao Buns 	19
beer braised oxtail or oyster mushroom (vegan) BBQ, coleslaw, scallions, chipotle, homemade bao buns	
Iberico Chicharron	19
crispy Iberico pork belly with a piña-tamarind glaze, ranch	
Crispy Chicken	16
boneless chicken marinated in sour orange, oregano, lime, vegan ranch dressing, pico de gallo	
Grilled Octopus	21
octopus tail, black garlic, roasted pepper, potato	
Watermelon gazpacho	14
watermelon, bell pepper, cucumber, basil, feta, prune & cherry tomatoes, balsamic vinaigrette	
Tuna Arepa	23
tuna, pepper, onion, tomato, parmesan cheese, dill, lemon, cucumber, avocado, corn masa, aji verde	

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
stip bass, shrimp, octopus, leche tigre, cilantro, clams, lime, calamari, red onion, aji amarillo, salsa pica, watermelon radish	
Sushi	19
Avocado Tempura Roll 	23
crispy avocado, platano maduro, cucumber, mango, vegan miso aioli, avocado garnish, daikon tempura	
Chapulín Roll	24
spicy tuna, shrimp, cucumber, tobiko, panko aioli, grasshopper salt, imitation crab	
Salmon Sashimi	24
torched salmon, jalapeño, yuzu-wasabi-chipotle aioli, gf soy	
Tacos set of 3	
Pepper Steak Lomo (available vegan) 	19
pepper steak, red onion, potato threads, chipotle aioli, scallion	
Chicken	17
roasted chicken, red onions, watermelon radish, house sauce	
Shrimp Taco	18
shrimp tempura, mango coleslaw, watermelon radish	

Gourmet Pizza 10"

Birria	29	Pulpo	28
ribeye, osso buco, oxtail, short rib, oaxaca cheese, consume, cilantro, onion, spice mix, labra sauce, chipotle aioli		grilled octopus, lemon, arugula, cotija, pesto, potatoes, queso oaxaca, ocupa crema	
Casablanca	22	Rodriguez 	25
4-cheese blend, white truffle, basil, oyster mushroom		cauliflower crust, impossible chorizo, cherry tomato, basil, jalapeno, vegan cheese	

Main Course

Sauteed Pepper Steak Lomo Saltado (available vegan) 	36	Pork Loin	28
filet mignon or portobello (vegan), red onion, ginger soy glaze, rice, fries, scallion, bell pepper, chipotle aioli, oyster sauce		grilled pork chop, lemongrass chimichurri, yellow rice, maduros, thai salsa, guava reduction	
Mahi Mahi	37	Lamb Chops	45
grilled Mahi Mahi, fragola, onion, pepper, turmeric, coconut gravy, frisee		australian lamb chops, garlic mashed potatoes, beet puree, guava wine reduction, chive oil	
Chicken Skewers (Single/Double)	30 45	Churrasco Frites (available vegan \$29) 	39
peri-peri glazed chicken, peppers, onion, garlic, ginger, brazilian rice, mint-yogurt chutney		skirt steak, lemongrass chimichurri, fresh fries, mixed salad, pickled onion	
Seared Salmon	39	12 oz Ribeye +15 for garlic shrimp	43
wild caught norwegian salmon, quinoa chaufa, sautéed vegetables, mango salsa, salsa verde		coffee-rubbed blackened ribeye, caramelized sauteed onions, garlic mashed potato, mango pico de gallo	
Seared Duck	41	Peruvian Fried Rice chaufa	
aged duck breast, otzoy carrot puree, gravy, red wine reduction, shaved brussels, carrot wheel, potato tots orange duck sauce, daikon salad		bell peppers, scallions, red cabbage, soy sauce, ginger, sesame oil, oyster sauce	
Pollo Ala Plancha	32	Chicken shredded breast, egg	27
seared chicken, portobello, shallots, garlic, cream, parmesan, rice, lemon, peri peri, sauteed broccoli, cherry tomato		Mariscos shrimp, scallop, calamari, clams, turmeric gravy	33
		Vegetable 	24

Desserts

Tres Leches	15	Carrot Cake 	15
citrus sponge cake whipped cream, mango and lychee, pisco, cinnamon coconut milk, toasted coconut.		pecans, orange & cinnamon gel, tofu cream, vegan cheese, avocado ice cream	
Pina Colada Flan	13	Tata's Lemon Pie	16
roasted pineapple, cherries		lemon pie, merengue, lemon puree, berry reduction, cinnamon sorbet	
		Bon Bon Cubano	18
		lava cake, salted caramel popcorn, vanilla ice cream, passionfruit reduction	

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.
We kindly ask to adhere to a 90-minute table time.



Menu

Chef Walfred Otzoy



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 Naturele , 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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Christian Almonte