

# TRADE

## DINNER MENU

### TO START...

- ARTISAN SOURDOGH BREAD WITH ROASTED TOMATO & TAPENADE** caramelized onions, garlic, red chili pepper oil 9
- FRIED BRUSSELS SPROUTS LEAVES** queso enchilada, toasted sunflower seeds, habañoero agave 10
- HABAÑOERO-LEMON PEPPER HOT WINGS** pickled carrots, jicama, honey chipotle bbq sauce 16
- RED BEET AND GRILLED PEACH SALAD** ricotta, shaved radish, arugula-sunflower seed pesto 14
- BAJA SHRIMP TACOS** pickled red onions, slaw, salsa quemada 15
- KALE & ROMAINE CAESAR SALAD** garlic croutons, wasabi caesar dressing 14 add shrimp or chicken +8
- SELECTION OF CALIFORNIA CHEESES & CHARCUTERIE** quince paste, whole grain mustard, walnuts, grilled artisan bread 27

### ENTRÉES

- ANGUS ALL BEEF BURGER\*** sharp cheddar, bacon, lettuce, tomato, onion, potato bun, trade fries 23
- CAVATELLI PASTA** heirloom tomato, eggplant, artichokes, pine nuts, basil 25 add shrimp or chicken +8
- PAN-SEARED MAINE DIVER SCALLOPS & OCTOPUS\*** bilbao chorizo, celery root purée, lima beans 35
- CITRUS & GUAJILLO CHILE-MARINATED HANGER STEAK\*** roasted fingerling potatoes, summer street corn, salsa verde 37
- ROASTED SALMON** sautéed zucchini, eggplant, basil pesto 32

### DESSERTS

- BAILEY'S CRÈME BRÛLÉE** citrus essence, blueberries, turbinado sugar 12
- BUTTERFINGER MUD PIE** vanilla bean, dulce de leche, salted caramel 12

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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