
Good Mornin', Y'all

PROPER TEXAS
BREAKFAST FROM



SAT & SUN

9a-3p

kitchen close 2:30p

Reserve your table at resy.com...

or



...all the old standbys are still
available for takeout at
republic-cantina.com/order



BRUNCH FOOD

BIG HOT BREAKFAST

Migas Platter 13

scrambled egg, onion, pepper, cheddar, cotija, tortilla chips on top, served w/ (3) house-made flour tortillas  

Chilaquiles 14

CHOOSE **RED** OR **GREEN**
tortilla chips bathed in verdant chile sauce, topped w/ fried egg, avo, crema, onion, cilantro, pico  





THE JESUCRISTO SANDWICH



Our Tex-Mex take on a Monte Cristo: brisket, ham, melty chihuahua & cheddar, served on pan-griddled triple-layer Texas/French toast, topped w/ powdered sugar & mesquite flour, and served w/ a side of raspberry jam. *A sandwich for the hungry.*

\$15

Breakfast Enchis 15

1 brisket + 1 veggie enchilada smothered in green chili gravy, topped w/ a fried egg  

Pupusa Platter 14

stack of 2 pupusas: corn masa, melty chihuahua, cabbage slaw, tangy salsa roja  

ADD TO ANY OF THE ABOVE:

TOP IT OFF



- * Brisket 4
- * Guisada 3
- * Fried Egg 2
- * Bacon 3
- * Chorizo 3

ON THE SIDE


- * Side of 4 Flour Tortillas 3
- * Small Side Guacamole 2

LIGHT FARE

Fruit & Granola 9

w/ yogurt, strawberry, blueberry & raspberry  

Avocado Texas Toast 10

guac, avocado, radish, cotija, fried onion, sourdough 

Guacamole Salad 7



a Tex-Mex classic: romaine, guac, pickled onion, fresno, cilantro ranch  

CHIPS & THINGS


Chile con Queso 7

that good Texas-style queso, served w/ chips  

Queso Compuesto 10

our house Chile con Queso w/ carne guisada, guac & pico de gallo  

Guacamole 9


simple & classic: avo, lime, cilantro, onion, jalapeño  

Chips & Salsa 2


house salsa roja  

SWEET THINGS

Mesquite Sopapillas 9

tossed in mesquite flour, sugar & cinnamon, served w/ chamomile honey 

Tres Leches Cake 9

chantilly cream, black pepper strawberry 

 Vegetarian  Vegetarian possible  Gluten free  Gluten free possible

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



BEVERAGES

MARGARITAS

SUB MEZCAL OR
SOTOL FOR +\$2

- Agave Margarita** 12
blanco tequila, agave nectar,
fresh lime, orange salt rim
- Spicy Margarita** 13
blanco tequila, habanero, agave
nectar, fresh lime, chili salt rim

ADD A
FLOATER
TO ANY
MARG
FOR \$2:

- * amargo-vallet
- * passionfruit
- * ginger liqueur
- * spicy tequila

FROZENS

- Agave Frozen Marg** 12
blanco tequila, agave nectar, lime
- Rotating Frozen Marg** 13
ask your server!

DON'T MISS!

Pico-Back Shot \$8
1oz tequila, pico de
gallo juice chaser

COCTELES DE BRUNCH

- Smoky María** 13
super-roasty house Bloody Mary
mix w/ smoked lard-washed
tequila, chili rim, chicharrón
- *standard Bloody Mary (vodka) or María (tequila): \$12*
 - *Virgin Mary: \$10*
 - *Mezcal or Sotol María: \$14*

- Cevichelada** 13
Modelo, spicy salt rim, shrimp
ceviche on top, house fermented
hot sauce

- Texpresso Martini** 13
espresso, repo tequila, oat milk,
vanilla syrup, ango, mole bitters

- Mimosa** 9
the brunch classic, but try
adding one of our marg floaters!

MISC COCKTAILS

- Ranch Water** 12
blanco tequila, muddled lime,
agave, fizzy water, tajín

- Cantina Beer-Rita** 12
epically refreshing: agave marg
& Coronita

- Mexican Fernet & Coke** 10

- Tequila & Jarritos grapefruit** .. 9

BEER

- Modelo Especial** 6
beer for the easily pleased

- Shiner Bock** 7
Prosit!

- Austin Eastciders Dry** 8
it's boozy cider from Atx!

- Monopolio IPA** 8
crushable, Mexican, light hops

- Shiner Ruby Redbird** 8
fruity summer beer

WINE

- Woolpack** 12 GL / 44 BTL
sauv blanc: creamy, zingy, lemon
tart-y, lightly spiced

- Laurent Vanidoso** .. 12 GL / 44 BTL
chardonnay: fruity, nutty, floral,
vino verde-y, not buttery

- Añadas Care** 12 GL / 44 BTL
rosé: juicy, strawberry, medium dry

- Laurent Inocente** .. 12 GL / 44 BTL
carménère: light n' smooth red;
berries, pepper, leather

- Tenuta Sant'Anna** 34 BTL
prosecco: dry Italian sparkling

NON-ALCOHOLIC

- Mexican Coke** 4

- Jarritos Grapefruit** 4

- Topo Chico** 3.5

- Horchata** *housemade!* 5

- Limeade** *housemade!* 5

- Orange Juice** 3.5



CAFE CLASSICS

During the week our 'Tex-Mex cafe' offers a simple, high-quality menu of coffee & breakfast tacos. We're pleased offer these during brunch also!

COFFEE BEVERAGES

Sub oat milk for \$1 on any espresso drink
Coffees by La Colombe

DRIP COFFEE 3⁰⁰ 12 OZ
3⁵⁰ 16 OZ
REFILL THAT CUP FOR A BUCK!

ICED COFFEE 3⁵⁰

HOT TEAS 3⁰⁰

TEAS BY RISHI & LA COLOMBE:
Earl Gray, English Breakfast,
Jade Cloud, Jasmine, Peppermint
Cardamom, Chamomile, Green

ICED TEA 3⁵⁰

* the **MEXICANO** 5⁵⁰
espresso & Mexican Coke

ESPRESSO 3⁰⁰

LATTE 4⁵⁰

FLAVOR IT FOR \$1:

- * MEXICAN MOCHA
chocolate w/ chipotle & ancho chili
- * CAJETA
dulce de leche, but w/ goat's milk

CAPPUCCINO 4⁰⁰

CORTADO 3⁵⁰

**ICED HORCHATA
LATTE** 5⁵⁰

CAP BRÛLÉE 6⁰⁰
breve cappuccino w/ cajeta &
caramelized sugar crust

BREAKFAST TACOS

All tacos include scrambled egg on flour tortilla

SENCILLOS \$4⁰⁰

\$5⁰⁰ **DE LUJO**

GFP BACON & EGG
w/ cheddar & onion

V GFP POTATO & EGG
w/ cheddar & onion

V GFP BEAN & EGG
w/ cheddar & onion

MIGAS **V GFP**
grilled onion/pepper, avo,
cheddar, cotija, chips

BRISKET & EGG **GFP**
fried onion, potato, avo salsa

CHORIZO & EGG **GFP**
salsa verde, potato, cotija

CARNE GUISADA **GFP**
braised beef in chili gravy
w/ egg, cheddar, scallions
& tortilla crisps

★ ★ ★
A NOTE ON TORTILLAS

Our tacos are served on
the fluffy handmade flour
tortillas native to Texas &
northern Mexico. Corn **GF**
tortillas are available
upon request