
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 11

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

Chilaquiles 12

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 13

1 Brisket + 1 Veggie Enchilada smothered in red chili gravy, topped w/ a fried egg  

Pupusa Platter 11

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

ADD TO ANY OF THE ABOVE:

TOP IT OFF



- * Brisket 3
- * 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 8

w/ yogurt, strawberry, blueberry & raspberry  

Avocado Texas Toast 7

guac, avocado, radish, cotija, fried onion, cilantro 

Guacamole Salad 6



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

CHIPS & THINGS

Chile con Queso 6

that good Texas-style queso, served w/ chips  

Queso Compuesto 9

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

Guacamole 8


simple & classic: avo, lime, cilantro, jalapeño  

Chips & Salsa 2


house salsa roja  

SWEET THINGS

Mesquite Sopapillas 8

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

Tres Leches Cake 7

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

DRAFT MARGARITAS

- Agave Margarita 10
blanco tequila, agave nectar,
fresh lime, lime salt rim
- Spicy Margarita 11
blanco tequila, habanero, orange
curaçao, fresh lime, chili salt rim
- 'Granny' Margarita 11
seasonal marg! fresh juiced
Granny Smith apples, blanco
tequila, fresh lime, agave nectar

HOT BEVERAGES

- Mezcal Mexican Cocoa 11
boozy hot chocolate! Cocoa,
cayenne, toasted marshmallow
- Hot Toddy 10
your choice of spirit

☀
DON'T MISS!

Cantina Beer-Rita \$9
epically refreshing:
agave marg & Modelo

TEX-MEX ONE & ONES

- Mexican Fernet & Coke 9
- Tequila & Jarritos grapefruit .. 9
- Sotol & Topo 10

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 9
Modelo, spicy salt rim, shrimp
ceviche on top, house fermented
hot sauce
- Pico-Back Shot 8
a Cantina tradition! 1oz tequila,
'pico de gallo juice' chaser

BEER

- Lone Star Beer 4
tastes like Texas
- Modelo Especial 5
beer for the easily pleased
- Shiner Bock 6
Prosit!
- Bell's Two Hearted 8
tallboy! perfectly balanced IPA
- Shiner Ruby Redbird 7
fruity summer beer
- RAR Groove City Hef 7
spiced, fruity, local, crushable
- Austin Eastciders Dry 7
quaffable

WINE

— ALL \$11/GLASS · \$42/BOTTLE —

- McPherson Tre Colore
RED: High Plains, TX
- Casa Magoni Malbec 2017
RED: Baja California, MX
- McPherson Piquepoul
WHITE: High Plains, TX
- Casa Magoni Manaz 2017
WHITE: Baja California, MX

AGAVE SIPPING SPIRITS

ask for our menu of fine tequilas & mezcales as well as their
unconventional cousins: sotol, raicilla & bacanora

NON-ALCOHOLIC

- Big Red 3
- Jarritos Grapefruit 3
- Mexican Coke 3
- Topo Chico 3
- Topo Chico Lime 3
- Orange Juice 3



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

RISHI TEAS: Earl Gray, English
Breakfast, Jade Cloud, Jasmine,
Chamomile, Ginger Geranium

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 \$3⁵⁰

\$4⁵⁰ **DE LUJO**

GFP BACON & EGG
w/ cheddar & onion

MIGAS ^{V GFP}
grilled onion/pepper, avo,
cheddar, cotija, chips

V GFP POTATO & EGG
w/ cheddar & onion

BRISKET & EGG ^{GFP}
fried onion, potato, avo salsa

V GFP BEAN & EGG
w/ cheddar & onion

CHORIZO & EGG ^{GFP}
salsa verde, potato, cotija

★ ★ ★
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

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