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## **The Republic Serves San Francisco's Marina District & Beyond** *Classic Meets Contemporary at this Spirited Neighborhood Gathering Spot*

SAN FRANCISCO—October 27, 2009—The city's Marina District will soon pledge allegiance to a new neighborhood dining and drinking destination: **The Republic**, slated to debut in early November at the former site of Jones restaurant. The team behind **BIN 38** is responsible for the dramatic transformation of the space, which includes an upscale **interior redesign**, a delicious new menu concept of **updated bar and grill classics and comfort food**, and a beverage program with the **largest all-American craft beer list** in San Francisco. Understanding the importance of proximity to the buzz and bustle of Chestnut Street, The Republic team moved the building entrance off Lombard Street to the middle of Scott Street in order to plant The Republic firmly into the **local neighborhood core**. The Republic **name** was inspired by the state flag (California Republic), and it pays homage to the **history of San Francisco and the state of California**, saluting the area's rich past and serving its present residents by offering a comfortable place to congregate, dine on classic fare made with California **ingredients sourced within 150 miles**, and drink from a serious selection of American craft brews and classic cocktails.

The Republic's menu of classic, comfort fare consists of **American favorites** made mouthwatering by **executive chef Brian Beach** (The Waterfront, Adagia). Beach was awarded two-and-a-half stars by *San Francisco Chronicle* Restaurant Critic Michael Bauer while at Berkeley restaurant, Adagia, where he worked alongside NOPA's Laurence Jossel, who served as a consultant to the restaurant. Using a foundation of **high quality, local ingredients**, Beach plans to create tastier versions of the basics, including a *burger* with sustainable, ground to order beef, *grilled romaine salad* accompanied by parmesan flan, and *Phillies* (mini cheese steak bites), as well as bar staples like Kennebec potato *frites* and *onion rings* served with The Republic's special sauce, tamarind chile ketchup. Try Beach's **creative take on bar snacks**, including the local *Dungeness crab jalapeno poppers*, or the sous-vide *Buffalo chicken wings* which are wok-tossed with curry-Tabasco sauce and spices, and topped with blue cheese foam and celery sprouts. "With every dish I prepare, I try to embrace the level of integrity that has long characterized the Bay area's prolific culinary scene," said Beach. "I want my food at The Republic to be comfortable, smart, tasty, easy to socialize over, and most importantly – satisfying," he added.

**Weekend Brunch** will be a major social event. A menu of both light and hearty options will be available, which include *beignets* with speck ham, Lacinato rabe and gruyere cheese, and *pulled pork eggs benedict* with Aleppo chile hollandaise, which help take the edge off The Republic's "**Breakfast Bottle**" – enabling guests to make their own mimosas from an assortment of fresh juices, and blend their own Bloody Marys: control the spice factor, add veggies, and adjust the strength.

A **neighborhood watering hole** for residents, beer aficionados and sports fans, The Republic offers a fully loaded bar with **liquor, wine and beer**. With over 60 selections of American craft brews (20 on tap, more than 40 bottles), The Republic can boast rights to the longest dedicated domestic beer list in the city. A well-edited, all-American boutique wine selection of 14 by the glass and 30 bottles comes courtesy of Don Davis, the wine mind behind the team's other neighborhood venture, BIN 38. Cocktails will focus on both classic American cocktails and modern interpretations of the standards.

**Jim Maxwell** of Architects II (Dosa on Fillmore, One Market, BIN 38) is spearheading The Republic's **design**, founded upon the concept of a modern update of a **classic American bar and grill**. Maxwell will incorporate characteristics of a traditional bar and grill setting with features like polished wood tables, overstuffed leather club chairs and banquettes, complemented by contemporary lines and angles, metalwork, art, and plush fabrics in a color palette of dark brown, green and natural tan. The space remains raw in some areas with features like the stained concrete floor, while it will feel warmer in other sections with strategic use of carpet and lighting fixtures that

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include pendant lighting, table lamps and chandeliers. Divisible areas allow groups to gather in semi-private areas, making The Republic an ideal space for **private events**. The dining room can seat 54 people (100 people reception style), the semiprivate, elevated area can seat up to 15 guests, and the lounge can seat up to 25 people. The Republic's sunny Scott Street sidewalk – which seats up to 36 guests – offers a prime perch for people watching, along with direct sunshine throughout weekend brunch. **Photographs** highlighting important moments in San Francisco and California state history will be displayed throughout the restaurant, underscoring The Republic's appreciation for its sense of place.

Another local tie-in to the restaurant's layout is Maxwell's use of native, reclaimed California Redwood, which takes the form of two communal tables in the bar area; accented by a gleaming copper bar top and sleek leather bar stools, the comfortable gathering place is a perfect spot to sip a pint or to grab a bite and root on your favorite team. Wired for fun, The Republic has **12 high definition TVs**, with screen sizes ranging from 42 inches to a theater-worthy 82 inches. Multi-zone electric circuits mean a different program can play simultaneously on each of the TV's, making The Republic the go-to spot for college alumni to cheer on their alma maters, or for friends to gather and watch their favorite HBO hit series on Sunday night – all at once. When it's not game time, all but the bar screens become undetectable, receding into the walls or sliding under cover.

**The Republic** is located in San Francisco's Marina District at 3213 Scott Street. For **Reservations**, visit [OpenTable.com](http://OpenTable.com). For **Private Party** inquiries, email [events@republicsf.com](mailto:events@republicsf.com). All major credit cards accepted. **Parking & Transportation:** street parking available, public transit (accessible by Muni), and garage parking available at Pierce and Chestnut. **Hours:** The Republic is open seven days a week, starting at 4 p.m. weekdays and 9 a.m. on weekends (food served until 1 a.m. on Friday and Saturday). Weekend brunch will be served from 9 a.m. until 3 p.m. For more information, visit [www.republicsf.com](http://www.republicsf.com) or call 415.817.1337.

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