BRUNCH

BRUNCH PARTY $6

Mimosa

C-R Bloody
tomato juice, worcestershire sauce, sirracha, pickle juice, fresh horseradish

C-R Michelada
CR bloody mary mix, house lager

Bom Bom Coffee
nitro coffee on tap, caribbean rum, cream & chocolate, coconut liqour

CRAFT COCKTAILS

Berries & Bubbles
Tito's vodka, St Germain, berry puree, lemon juice, Prosecco | 10

Peach & Ginger
Bulleit bourbon, peach syrup, ginger beer, lemon,peach & angostura bitters | 10

WAKE UP

Lavazza Italian Coffee

Coffee | 3
Decaf Coffee | 3
Cappucchino | 4
Latte | 4
Espresso | 3
Dbl Espresso | 4

Monin Flavor Syrup
Hazelnut, Peppermint, Caramel | 1

SAIL AWAY NITRO COFFEE
Brewed in Long Island, NY
infused with nitrogen & served straight from the tap, extra smooth, deliciously creamy | 6 6oz

BRUNCH PLATES

Spiced Apple Pancakes *fresh cream, pure maple syrup, rum caramel sauce | 11*

CR Omelette *oyster mushrooms, spinach, feta cheese, home fries, toast | 14*

Western Omelette *black forest ham, peppers, onions, white cheddar, home fries, toast | 14*

Smoked Salmon Plate *toast, pickled red onions, caper vinaigrette, dill creme fraiche | 16*

Sunny Side Eggs *smokey home fries, bacon, toast | 11*

Jalapeno Eggs Benedict *black forest ham, baby spinach, jalapeno hollandaise, home fries | 14*

Smoked Salmon Benedict *sliced tomato, citrus hollandaise, baby mixed greens | 16*

Breakfast Flatbread *baby arugula pesto, home made pork sausage, cherry peppers, fried egg | 9*

Steak & Eggs *hickory smoked grilled steak, two eggs SSU, pickled red onions, spicy orange glaze, home fries | 20*

Sides: *Two eggs "any way" | 4 Bacon | 5 Lamb Pastrami Hash | 6*
Smokey Home Fries | 4 Cotija Cheese Grits | 6 Parmesan fries | 5

LUNCH PLATES

Roasted Beet Salad *baby arugula, shaved fennel, honey crisp apples, walnut vinaigrette| 8*

Baby Spinach Salad *croutons, hard boiled egg, avocado, tomato, goat cheese, sherry vinaigrette | 6 Entree | 11*

Kale Salad *peppadew peppers, garbonzos, spiced pecans, bacon, parmesan creamy ginger vinaigrette | 7 Entree | 12*

add: Grilled Chicken | 5 Grilled Jumbo Tiger Shrimp | 9

Bavarian Soft Pretzel *cave aged Amish cheddar & grain mustard ale sauce | 8*

Pesto Mac & Cheese *cave aged Amish cheddar & pesto | 10*

Beef Empanadas *red chimichurri & pepper aioli | 11*

Korean BBQ Wings *buttermilk ranch | 9*

Smokey Chicken Quesadilla *queso fresco & cilantro sour cream | 13*

Shrimp & Grits *grilled tiger shrimp, Cotija cheese grits, Andouille sausage vinaigrette | 13*
add: fried egg | $1

SIGNATURE BURGER & RUEBEN

Cask Republic Burger *8oz house blend of short rib, brisket & sirloin, maple wood cheddar cheese, smoked bacon & onion jam, seasoned hand-cut fries | 15 "Voted "BEST BURGER" 2016 Greenwich Wine & Food Festival"*

Now Famous Lamb Pastrami Reuben aka "THE PAPA" *house cured & roasted lamb, caramelized onions, white cheddar, thousand island, seasoned hand cut fries | 16*

CULINARY DIRECTOR: CHEF CARL CARRION

Thoroughly cooking meats, poultry, seafood, eggs & shellfish reduces the risk of food borne illness

CASK REPUBLIC IS DEDICATED TO CREATING DELICIOUS HANDCRAFTED FOOD. WE STRIVE TO SOURCE THE FRESHEST INGREDIENTS AND PREPARE THEM FROM SCRATCH. (LOCALLY WHEN AVAILABLE)

COCKTAILS ON TAP

Bulleit Proof *Bulleit Bourbon, lemon, Rammazoti, hibiscus syrup / 12*

Cool Breeze *Titos Vodka, Pom Juice, cucumber, St Germain, fresh lime, House Grenadine / 12*

Guava Chili Margarita *Ancho chili infused reposado tequila, Guava juice, fresh lime, agave syrup, Tajin / 12*

SANGRIA ON TAP

Pink Panther *Rose, Riesling, strawberry, kiwi, cantaloupe, coconut rum, orange vodka, campari, pineapple / 12*

Fall Sangria *red wine, mulling syrup, Hennessy, Bacardi Dark Rum, apple & pear puree, Disaronno Amaretto, assortment of fruit juices / 12*

HAND CRAFTED COCKTAILS

Christmas In Kentucky *Eagle Rare bourbon, Luxardo Plum Triple Sec, Fernet, mulling syrup, black walnut bitters / 12*

CR Gin & Juice *Tanqueray, fresh blood orange juice, Yellow Chartreuse, topped with fever tree ginger beer / 13*

99 Problems *Four Roses bourbon, Laphroig, Aperol, Cocchi Vermouth, peach bitters / 12*

The Insomnia *Cold Brewed Nitro Coffee, Vanilla house infused Vodka, Disaronno, Cherry Herring, milk / 12*

Strawberry Rhubarb Mojito *Bacardi, fresh strawberries, lime juice, mint, rhubarb bitters, topped w/ sparkling water / 11*

The Hustler *Espolon Reposado,Cointreau, house made grenadine, grapefruit, honey / 11*

Blue Wave *Spiced Rum, Coconut Rum, Blue Cuacao, fresh lime, pineapple & organge juice, housemade gernadine / 12*

$4.00 of the proceeds for this drink is donated to The Maritime Center

BRUNCH EVERY SATURDAY & SUNDAY

$6 *CR Bloody's, Mimosas, Micheladas, Bom Bom Nitros*

Ask to see a menu

HAPPY HOUR M-F 4-6 PM

All Wine on tap | $2 off
Tap Beer | $2 off
Craft Cocktails on Tap | 7
Truffled Gorgonzola Fondue | 5
Cheese Flatbread | 5
Korean BBQ Wings(4), buttermilk ranch | 5
Short Rib Meatballs | 1.5 ea
East Coast Oysters | 1.5 ea

HALF PRICE BOTTLED WINE & TAP CARAFES EVERY SUNDAY & MONDAY NIGHT

WHITE ON TAP

	GL	Q	C
Gazerra, Pinot Grigio IGT, Sicily, IT 2014	9	13.5	36
Pomelo, Sauvignon Blanc Lake County, CA 2014	9	13.5	36
The White Knight, Viognier, Central Valley, CA 2014	8.5	12.5	34
Moobuzz, Chardonnay Monterey County, CA 2014	9.5	14	38

RED ON TAP

	GL	Q	C
Hahn, Pinot Noir, California, 2013	10	15	40
Pacific Standard, Zinfandel California, 2013	9	14.5	36
Troublemaker, Syrah,Grenache,Zin,P.Syrah Paso Robles, CA Blend 9	11	16.5	44
Pacific Standard, Cabernet Sauvignon California, 2013	10	15	40
El Rede, Malbec Argentina 2015	9.5	14	38

BOTTLES / SPARKLING

Zonin, NV, Proseco, Veneto, Italy • 11 187ml | 40 750ml
Le Grande Courtage, Blanc de Blancs Brut, France • 13 187ml | 48 750ml
Roederer Estate, Brut NV, Anderson Valley, CA • 68
L'Argent Sparkling Syrah Rose Burgundy, France• 47
Veuve Cliquot, Yellow Label, Brut NV, Champange, France • 110

BOTTLES / WHITE & ROSE

Colimoro, Pinot Grigio, 2014, Alto Adige, Italy • 44
Banshee 2014, Chardonnay, Sonoma Country, CA • 51
Lioco, Chardonnay, 2015, Sonoma, CA • 54
Hahn SLH, Chardonnay, 2013, Santa Lucia CA • 48
Chateau Teyssier, "Perzat" Sauvignon Blanc, 2013, Bourdeaux, FR • 44
Bodegas Santiago Ruiz, Rias Baixas, 2015, Albarino, Spain • 51
Yealands Estate S1, Sauvignon Blanc, 2014, Marlborough, NZ • 56
Domaine Martin, Sancerre, 2014, Loire Valley, France • 84
Domaine V. Dureuil Janthial Rully Blanc 2014 Chardonnay, Burgundy FR • 84

BOTTLES / RED

Rickshaw, Pinot Noir, 2013, California • 44
C. Ramsay Pinot Noir |2014| North Coast CA 44
Lioco, Pinot Noir, 2014, Sonoma, CA • 78
Astrolabe, Pinot Noir, 2014, Marlborough, New Zeland • 64
Truchard, Pinot Noir, 2014, Carneros, CA • 64
Gordo, Yecla, Monstrell & Cabernet Sauvignon, Spain 2012 • 45
Smith & Hook, Cabernet Sauvignon, 2014, Central Coast, CA • 60
Secret Cellars, Cabernet Sauvignon, 2013 Paso Robles, CA• 46
Wheelhouse Wine Cellars, Cabernet Sav 2013, Napa, CA • 48
Leese Fitch, Cabernet Sauvignon, 2013, Sonoma Coast, CA • 42
Robert Hall, Cabernet Sauvignon, Paso Robles, Central Coast CA 2014 • 54
Plungerhead, Cabernet Sauvigon, Alexander Valley, Sonoma County, CA 2014 • 54
De Tafford, Cabernet Sauvignon, 2009, Stellenbosch, S. Africa • 79
Bodegas Y Vinedos Raul Perez Ultreia, Mencia, 2012, Bierzo, Spain • 64
Torre De Ona, Reserva, Rioja Tempranillo, Spain 2010 • 60
Antucura Malbec, Mendoza, Argentina 2015 • 46
Alta Vista Lugan, Serenade Single Vineyard, Malbec, 2011, Mendoza, AR • 92
Michele Chiarlo La Court Nizza DOCG , Barbera d'Asti, 2012, Italy • 84
Fattoria del Cerro, Sangiovese, 2011, Italy • 48
Chateau Les Grands Marechaux, Bordeaux Blend, 2012, Cotes de Blaye, FRA • 44
Ridolfi, Brunello Di Montalchino, 2009, Tuscany, It • 88

RESERVE (NO HALF PRICE)

TURLEY, Juvenile, Zinfandel, Napa, CA 2014 • 120
TURLEY, Howell Mountain ~ Dragon Zinfandel, St. Helena, CA 2014 • 80
Robert Biale Vineyards Black Chicken, 2014 Zinfandel, Napa Valley, CA • 95
Silver Thread Blackbird 2013, French Blend, Lodi, NY • 56