



CHEESE AND CHARCUTERIE

CHEESES

Barely Buzzed (Cow) - CA
Humboldt Fog (Goat) - CA
Bayley Hazen Blue (Cow) - VT
Maple Fromage Blanc (Cow) - CT

4 CHOICES \$22

served w/ rustic bread
seasonal housemade jam
whole grain mustard
fresh fruit | spiced nuts

MEATS

Toscana - CA
Bresaola - URG
Chorizo Picante - ESP

SALADS

Kale Salad

garbanzo beans | spiced pecans
peppadew peppers | parmesan
creamy ginger vinaigrette
\$11

+ Chicken | \$6

Baby Iceberg Wedge Salad

heirloom cherry tomatoes | bacon
green onions | blue cheese
lemon vinaigrette
\$11

+ Tuna | \$10

Arugula Salad

goat cheese | red & gold beets
beet terrine | pistachio crumbles
rice wine vinaigrette
\$11

+ Steak | \$11

SMALL PLATES

Short Rib Meatballs

IPA BBQ glaze
blue cheese crumbles
arugula
\$8

Empanadas

barbecue chicken | bleu cheese
caramelized onion | ranch dressing
chipotle bbq drizzle
\$10

Tuna Nachos

wonton skin | seared tuna
sriracha | soy syrup
avocado crema
\$9

Korean BBQ Wings

gojuchang | cucumber ranch
\$11

Pesto Mac & Cheese

cave-aged Amish cheddar
basil pesto | crispy bread crumbs
\$13

Voted "BEST Mac-Cheese" 2017 & 2018 Mac-Chili Festival

Bavarian Soft Pretzel

whole grain mustard & lager
cheese sauce
\$9

Fried Brussel Sprouts

honey | crumbled goat cheese
whole grain dressing
\$10

Margherita Flatbread

E.V.O.O. | sliced tomato
mozzarella | fresh basil
\$11

LARGE PLATES

Smoked Chicken Quesadilla

jicama slaw | queso fresco
chipotle aioli
\$15

Cask Republic 8oz Burger

house blend ground beef | sharp
cheddar cheese | black garlic
aioli | tomato confit | frisee
sweet pickling liquid
seasoned hand cut fries
\$16

Mediterranean Chicken Sandwich

fried mozzarella | tomato
basil aioli | arugula
candied balsamic onion
seasoned hand cut fries
\$15

Spicy Chicken Wrap

sriracha & buttermilk pickle
breaded fried chicken
baby leaf arugula
banana & cherry peppers
blue cornmeal fried bread & butter pickles
honey chipotle mayo
seasoned handcut fries
\$15

Homemade Red Lentil Veggie Burger

jicama slaw
roasted garlic aioli
seasoned hand cut fries
\$14

House Cured Lamb Pastrami Reuben

caramelized onions
white cheddar cheese
thousand island dressing
seasoned hand cut fries
\$16

Steak & Cheese Wrap

ribeye steak | cheddar cheese
sautéed mushrooms & onions
baby arugula | roasted garlic aioli
seasoned hand cut fries
\$22

CULINARY DIRECTOR - CHEF CARL CARRION

EXECUTIVE CHEF - CHRISTOPHER AUSTIN

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

C|R CRAFTED BEER COCKTAILS

Fruit For Thought | 12

Naked Turtle White Rum | Aperol | Lime

w: Imperial IPA w/ Strawberries & Vanilla

The Chimney Sweep | 12

Xicaru Mezcal | Foro Amaro | Angostura

w: Barrel-Aged Imperial Stout floater

The Boardwalk | 12

Empress 1908 | Lemon | Luxardo Maraschino

w: Session Sour Beer floater

Put A Bird On It | 12

Eagle Rare Single Barrel Bourbon | Grand Marnier | Lemon

w: Belgian-style Witbier floater

PROHIBITION REPEAL COCKTAILS

Last Word | 12

Uncle Val's Restorative Gin | Green Chartreuse Luxardo Maraschino Liqueur | Fresh Lime Juice

Scofflaw | 12

Old Henry Clay Rye Whiskey | Cinzano Extra Dry Grenadine | Fresh Lemon Juice | Orange Bitters

CLASSIC COCKTAILS

Barbadian Rhythm | 14

Bumbu Rum | Velvet Falernum

w: Fresh Lime Juice

The Big Easy | 14

Sazerac Straight Rye Whiskey | Angostura bitters | simple syrup

w: Absinthe spritz

French 179 | 14

Gautier Cognac VS | Fresh Lemon Juice

w: Sparkling Wine Floater

Shootout! At the O.K. Corralejo | 14

Corralejo Reposado Tequila | Angostura

w: muddled orange & Luxardo Cherry

100% cane brown sugar

The Midtown | 15

Woodford Reserve Bourbon

w: 1757 Vermouth di Torino &

Woodford Reserve barrel-aged bitters

w: Luxardo cherry

SANGRIA

Honey & Lemon Red Sangria 12 | 35

red wine | oranges | lemons | brandy | organic white grape juice | honey | soda water | fresh fruit

Cranberry, Orange, Apple White Sangria 12 | 35

white wine | organic 100% cranberry juice | oranges | apples | triple sec | brandy | soda water | fresh fruit

HAPPY HOUR M-F | 4-7

\$2 OFF DRAFT BEER

\$5 GLASSES OF HOUSE RED & WHITE WINE

HAPPY HOUR COCKTAILS

Let Your Man-Go

Stoli Crushed Mango Vodka

w: iced tea | lemonade | \$5

Basil Kiwi Gin & Tonic

gin infused w: basil | cucumbers | limes |

kiwis w: tonic | \$5

Save the Turtles!

Naked Turtle Rum | Captain Morgan Spiced Rum

w: pineapple juice | orange juice | bitters

*no straw | \$6

Cask Republic Margarita

tequila infused w: hibiscus flowers

shaken w: triple sec | sour mix

lime juice | \$6

HAPPY HOUR & LATE NIGHT BITES

Short Rib Meatballs

blue cheese crumbles | \$5

Tuna Nachos

wonton skin | seared tuna | sriracha

soy syrup | avocado crema | \$6

Korean BBQ Wings

gojuchang | cucumber ranch | \$5

Margherita Flatbread

E.V.O.O. | tomato | mozzarella | basil | \$6

DESSERTS

Double Chocolate Brownie

w/ semi-sweet chocolate frosting | \$9

Peach & Cranberry Crisp

w/ streusel, powdered sugar

& creamy strawberry ice cream | \$8

The Big Dipper Award-Winning Ice Cream

strawberry sorbet -or-

chocolate ice cream | \$5

UPCOMING EVENTS

LIVE MUSIC TUESDAYS WITH IAN BIGGS

Every Tuesday Evening: From 8pm to 11pm local musician Ian

Biggs will be performing live!

BEATLES BRUNCH WITH TIM PALMIERI

Sundays, February 9th & March 29th: We'll be serving our

brunch menu while Tim Palmieri sings the timeless tunes of

the Beatles from 12pm to 3pm

CASK REPUBLIC

 COMMUNAL TAVERN 