



BOARDS

***3 CHOICES \$15**

***6 CHOICES \$28**

Served w/ rustic bread
housemade jam | whole grain
mustard | dried fruit | nuts

CHEESES

Cahill's Whiskey Cheddar (Cow) - IRE
Humboldt Fog (Goat) - CA
Cambazola Blue (Cow) - GER

MEATS

Salame Barolo - UT
Salame Toscano - VA
Chorizo Picante - ESP

SALADS

***Kale Salad | 10**

garbanzo beans | spiced pecans
peppadew peppers | parmesan
creamy ginger vinaigrette

***Burrata Salad | 12**

strawberries | baby spinach
tomato wedges | blackberries
shishito peppers | orange supremes
balsamic vinaigrette

Duck Confit | 12

arugula | red onion
apples | red grapes | goat cheese
caramelized honey vinaigrette

SMALL PLATES

***Bavarian Soft Pretzel | 8**

cave-aged Amish cheddar
whole-grain mustard lager sauce

Crab Risotto | 13

baby spinach
fennel salad

***Cubano Empanadas | 10**

pulled pork | swiss cheese
ham | pickled red onion
spiced mustard vinaigrette

***Sausage Flatbread | 10**

housemade pork sausage
arugula pesto | fried egg
cherry peppers | mozzarella

***Pesto Mac & Cheese | 12**

cave-aged Amish cheddar
basil pesto | crispy bread crumbs
Voted "BEST Mac-Cheese" 2017 & 2018
Mac-Chili Festival

***Soy Ginger Glazed Wings | 10**

jalapeños
limes

Truffle Potato Croquettes | 12

avocado aioli

Smoked Chicken Quesadilla | 12

queso fresco
chipotle aioli
jicama slaw

***Short Rib Meatballs | 8**

IPA BBQ glaze
blue cheese crumbles
arugula

Fennel Braised Pork Belly | 12

rutabaga puree | fig red wine sauce
popcorn

***Roasted Vegetable
Flatbread | 10**

caramelized onions
12 hour roasted tomato
goat cheese-cauliflower puree
salsa verde

Roasted Airline Chicken | 15

veggie fried rice
asian chimichurri
fried egg

Pan Seared Scallops | 15

mushroom tartlet
capers | white wine cream
sauce

Turkey Chili | 9

cheddar cheese
scallions

Red Wine Braised Short Ribs | 12

garlic mashed potatoes
grilled asparagus
pomegranate sauce

SANDWICHES

***House Made Red Lentil
Veggie Burger | 12**

roasted vegetable slaw
tomato jam
seasoned handcut fries

Cask Republic 8oz Burger | 14

house blend of short rib | brisket |
& sirloin | sharp cheddar cheese
bacon & onion jam | seasoned
handcut fries

Voted "BEST BURGER" 2016 & 2018
Greenwich Wine & Food Festival

***House Made
Lamb Pastrami Reuben | 15**

caramelized onions
white cheddar cheese
thousand island dressing
handcut fries

CULINARY DIRECTOR - CHEF CARL CARRION

SOUS CHEF - CRISTIAN RAMIREZ

*LATE NIGHT HOURS: W|TH: 10P-11P F|S: 11P-12A

HAND CRAFTED CLASSIC COCKTAILS

An Awesome Aviation | 14

Empress 1908 Gin | Luxardo Maraschino
Liquor | lemon juice | Luxardo cherry

Boulevardier | 12

Knob Creek Rye | Carpano Antica
Vermouth | Campari | orange peel

The Midtown | 13

Woodford Reserve | Carpano Antica
Vermouth | Woodford Reserve barrel
aged bitters | Luxardo cherry

Mosaic Promise | 12

Anchor Hophead Vodka | lemon juice
pink grapefruit juice | soda water
Juicy IPA floater | jalapeño slice

Put A Bird On It | 12

Eagle Rare Bourbon | Allagash White
Grand Marnier | simple syrup | lemon juice

Smokey Paloma | 10

Xicaru Mezcal | pink grapefruit juice
orange juice | soda water | lime

The Beer'garita | 12

Milagro Reposado Tequila | Grand Marnier
Dogfish Head Seaquench | smoked sea salted lime

*sub BBC **Fiery** Green Gown to make it HOT!

The Big Easy | 14

Sazarac Rye | bitters | sugar
lemon peel | Absinthe spritz

Smoke 'Em If Ya Got 'Em | 12

Stolen Smoked Rum | lime juice
Barritts Bermuda Ginger Beer

Killa' Bees | 12

Barr Hill Honey Gin | lemon juice
simple syrup

Ward 8 | 12

Bone Snapper Rye | fresh squeezed
orange & lemon juice | grenadine
maraschino cherry | orange

HOUSE-MADE INFUSIONS

Basil Kiwi Gin & Tonic | 10

gin infused with: basil | cucumbers | limes | kiwis
topped with: tonic

Cask Republic Margarita | 10

tequila infused with: hibiscus flowers
shaken with: triple sec | sour mix | lime juice

Dark & Stormy | 10

rum infused with: blackberries
raspberries | Madagascar vanilla beans
fresh ginger | pomegranate seeds | red grapes
floated over: Barritts Bermuda Ginger Beer

Fall Downer | 12

bourbon infused with: cinnamon | nutmeg
clove | oranges
topped with: Downeast Original Blend Cider
fresh rosemary | cinnamon & sugar rim

Green Tea Moscow Mule | 12

vodka infused with: green tea & cucumber
topped with: lime juice | Barritts Bermuda Ginger Beer

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 MALBEC & PINOT GRIGIO

HAPPY HOUR COCKTAILS

Let Your Man-Go | 5

Stoli Crushed Mango | iced tea | lemonade

Basil Kiwi Gin & Tonic | 5

gin | basil | cucumbers | limes | kiwis | tonic

Save the Turtles! | 6

Brinley Gold Spiced Rum | The Naked Turtle Rum
pineapple juice | orange juice | bitters

*no straw

Cask Republic Margarita | 6

tequila | hibiscus flowers | triple sec | sour mix | lime juice

HAPPY HOUR BITES

Short Rib Meatballs | 1.5 ea.

blue cheese crumbles

Cubano Empanada | 4 ea.

spiced mustard vinaigrette

Soy Ginger Glazed Wings | 5

jalapeños | sliced limes

CR Flat Bread | 6

tomato sauce | mozzarella

DESSERTS

*Chocolate Layer Cake | 8

dulce de leche

*Banana Split Tartlet | 8

vanilla ice cream | pineapple jam
whipped cream | crushed mixed nuts
strawberries | chocolate zest

*Fig Espresso Creme Brulee | 8

candied dehydrated grapefruit slice

UP COMING EVENTS

BEATLES BRUNCH WITH TIM PALMIERI

Sunday February 10th:

"There's nowhere you can be that isn't where
you're meant to be."

From 11am to 4pm 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 