



CHEESE AND CHARCUTERIE

***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 | citrus 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

Duck Breast | 15

barley | zucchini
yellow squash
golden beet foam

***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

Turkey Chili | 9

cheddar cheese
scallions

***Soy Ginger Glazed Wings | 10**

jalapeños
limes

Truffle Potato Croquettes | 12

black garlic aioli
parmesan cheese

Smoked Chicken Quesadilla | 12

queso fresco
chipotle aioli
jicama slaw

***Short Rib Meatballs | 8**

IPA BBQ glaze
blue cheese crumbles
arugula

Pan Seared Scallops | 15

mushroom & cremimi mushrooms
capers | white wine cream
sauce

***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
fennel salad

***Pesto Mac & Cheese | 12**

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

Lamb Chops | 15

caramelized brussels sprouts
wine cranberry sauce
cheese crisp

Red Wine Braised Short Ribs | 13

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 Liqueur | lemon juice | Luxardo cherry

Boulevardier | 12

Old Forester 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

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

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 GLASSES OF HOUSE RED & WHITE WINE

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 orange slice

UP COMING EVENTS

BEATLES BRUNCH WITH TIM PALMIERI

Sunday March 24th:

"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 