

DINNER

RAW BAR

East Coast Oysters 6 for \$12 | 12 for \$20 inquire about current offerings

Jumbo Shrimp Cocktail horseradish cocktail sauce | \$3 (ea)

BOARDS: 3 CHOICES \$16

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

CHEESES

Drunken Goat - Spain

Sea Hive - UT

Smoked Blue Cheese - WI

MEATS

Sweet Chorizo - Spain

Soppressata - Italy

Finocchiona - CA

SMALL PLATES

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

Black Forest Ham & Smoked Cheddar Croquettes honey mustard vinaigrette | 7

Truffled Gorgonzola Fondue house made potato chips | 8

Korean BBQ Wings buttermilk ranch | 9

Parmesan Herb Fries | 5

Smoked Short Rib Meatballs IPA BBQ glaze & crumbled Maytag bleu cheese | 7

Roasted Brussels Sprouts pancetta, caramelized onions, maple glaze | 7

Roasted Cauliflower sesame vinaigrette, coriander, scallions | 6

Turkey Chili smoked maple cheddar | 10

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

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

Roasted Vegetable Flatbread caramelized onions, 12 hour roasted tomatoes, goat cheese-cauliflower puree, salsa verde | 8

Crispy Burrata smoked tomato vinaigrette, greens, grilled bread | 12

Ginger Soy Short Rib Spring Rolls apple fennel salad, avocado mousse, orange glaze | 11

Beef Empanadas red chimichurri & pepper aioli | 11

Smokey Chicken Quesadilla queso fresco & cilantro sour cream | 13

Shrimp & Grits grilled jumbo tiger shrimp, Cotija cheese grits, Andouille sausage vinaigrette | 13

Yellow Fin Tuna Tartare sesame, avocado, cilantro, vegetable noodles | 14

SALADS

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, garbanzos, spiced pecans, bacon, parmesan creamy ginger vinaigrette | 7 Entree | 12

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

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

LARGE PLATES

Roasted Atlantic Salmon lump crab & lemon risotto, green onion, basil aioli | 24

Housemade Pappardelle roasted eggplant, tomato, garlic, baby spinach | 18

Grilled Marinated Skirt Steak basil whipped potatoes, oyster mushrooms, caramelized onion vinaigrette | 24

IPA Marinated Freebird Chicken roasted fingerling potatoes, pancetta, kale, smoked paprika sauce | 20

CULINARY DIRECTOR: CHEF CARL CARRION

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

Please tell server about any allergies

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

Wake Me Up aka "The George Michael"

Vanilla Vodka, Boston Harbor Maple Cream, topped with Sail Away Nitro Coffee & a cinnamon sugar rim / 12

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

Cachaca Pepper Tart Leblon Cachaca, pink peppercorn, Agave syrup, Green Chartreuse, lemon juice / 12

Blue Wave Spiced Rum, Coconut Rum, Blue Cuacao, fresh lime, pineapple & orange juice, housemade grenadine / 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

Gazerra, Pinot Grigio IGT, Sicily, IT 2014

Pomelo, Sauvignon Blanc Lake County, CA 2014

Moobuzz, Chardonnay Monterey County, CA 2014

RED ON TAP

Hahn, Pinot Noir, California, 2013

Pacific Standard, Zinfandel California, 2013

Troublemaker, Syrah, Grenache, Zin, P. Syrah Paso Robles, CA Blend 9

Pacific Standard, Cabernet Sauvignon California, 2013

El Rede, Malbec Argentina 2015

GL | Q | C

9 | 13.5 | 36

9 | 13.5 | 36

9.5 | 14 | 38

GL | Q | C

10 | 15 | 40

9 | 14.5 | 36

11 | 16.5 | 44

10 | 15 | 40

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, Champagne, 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

Cakebread Cellars, Chardonnay, 2013, Napa, CA • 88

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

Left Coast, Pinot Noir, 2014, Willamette Valley, OR • 48

Lioco, Pinot Noir, 2014, Sonoma, CA • 78

Astrolabe, Pinot Noir, 2014, Marlborough, New Zealand • 64

Truchard, Pinot Noir, 2014, Carneros, CA • 64

Wheelhouse Wine Cellars, Cabernet Sav 2013, Napa, CA • 48

Plungerhead, Cabernet Sauvignon, 2014, Alexander Valley, CA • 54

Smith & Hook, Cabernet Sauvignon, 2014, Central Coast, CA • 60

Secret Cellars, Cabernet Sauvignon, 2013 Paso Robles, CA • 46

Leese Fitch, Cabernet Sauvignon, 2013, Sonoma Coast, CA • 42

Robert Hall, Cabernet Sauvignon, Paso Robles, Central Coast 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

Sauska 'Cuvee 13' Bourdeaux style 2013, Villany, Hungary • 56

Ridolfi, Brunello Di Montalchino, 2009, Tuscany, IT • 88

RESERVE (NO HALF PRICE)

Dinastia Vivanco Reserva, Tempranillo, 2010, Rioja, ESP • 54

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