

# DINNER

## RAW BAR

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**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

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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

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

**Beer Battered Fish Tacos** marinated cabbage, spicy aioli | 11

**Crispy Zucchini Fries** garlic oil, toasted sesame seed aioli | 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

**Turkey Chili** smoked maple cheddar | 10

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

**CR Flatbread** IPA bbq pulled pork, shaved brussel sprouts, pickled ramps, smokey blue cheese | 9

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

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

**Beef Empanadas** red chimichurri & pepper aioli | 11

**Crispy Chickpeas** spring onion pesto, honey lime crema | 8

**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

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**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 | 7 Entree | 12

**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

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**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

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

**Housemade Fettuccine** zucchini, cherry tomatoes, english peas, roasted garlic, white wine | 17

**Grilled Marinated Skirt Steak** chorizo-polenta spoon bread, pickled asparagus-baby carrot salad | 24

**IPA Marinated Freebird Chicken** red beans & rice, avocado relish, salsa verde | 21

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## 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

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## SANGRIA ON TAP

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

**Spring Sangria** red wine, Hennessy, Bacardi Dark Rum, Triple Sec, peaches, blueberries, pomegranate & grapefruit juice / 12

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## HAND CRAFTED COCKTAILS

**Countryman's Tea** Eagle Rare, Chai Oolong tea, Mango, Absinthe rinse/ 13

**Mr. Cherry** Brixx Barrel Aged Gin, Fino Sherry, Amaretto Disaronno, lemon, tart cherry juice, Angostura 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

**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 Aquarium\*

## 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 & ROSE ON TAP

Gazerra, Pinot Grigio IGT, Sicily, IT 2014

Simi, Sauvignon Blanc Sonoma, CA 2015

Moobuzz, Chardonnay Monterey County, CA 2014

Brunn, Gruner Veltliner Weinland, AU 2015

Fortant, Rose, Provence, FR 2016

GL | Q | C

9 | 13.5 | 36

10 | 15 | 40

9.5 | 14 | 38

8 | 12 | 32

9 | 13.5 | 36

## RED ON TAP

Hahn, Pinot Noir, California, 2013

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

Pacific Standard, Cabernet Sauvignon California, 2013

El Rede, Malbec Argentina 2015

Katas, Rioja Spain 2016

GL | Q | C

10 | 15 | 40

11 | 16.5 | 44

10 | 15 | 40

9.5 | 14 | 38

10 | 15 | 40

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## 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

Chateau Beaulieu, Rose, 2016, Provence, FRA • 42

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, Bordeaux, 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 Nior, 2014, Willamette Valley, OR • 48

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

Astrolabe, Pinot Noir, 2014, Marlborough, New Zeland • 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 DOOG, Barbera d'Asti, 2012, Italy • 84

Fattoria del Cerro, Sangiovese, 2011, Italy • 48

Sauska 'Cuvee 13' Bordeaux 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