

# 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

Humboldt Fog Goat Cheese - California  
Sea Hive - Utah  
Smoked Blue Cheese - Wisconsin

### MEATS

Sweet Chorizo - Spain  
Soppressata - Italy  
Finocchiona - California

## SMALL PLATES

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**Pulled pork arepa** Pulled Pork, Three Cheese Arepa, Roasted Corn, Jicama Salad | 12

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

**Korean BBQ Wings** buttermilk ranch | 11

**Creamy Burrata** shaved white peaches, sliced prosciutto, wild onion vinaigrette | 12

**Smoked Short Rib Meatballs** IPA BBQ glaze & crumbled maytag bleu cheese | 8

**Stir Fried Cauliflower** toasted sesame seeds, scallions, sesame-ginger aioli | 10

**Pesto Mac & Cheese** cave aged amish cheddar & pesto | 11 "Voted "BEST Mac-Cheese" 2017 Mac-Chili Festival"

**CR Flatbread** baby arugula pesto, home made pork sausage, cherry peppers, fried egg | 10

**Roasted Vegetable Flatbread** caramelized onions, 12 hour Tomato, goat cheese-cauliflower puree, salsa verde | 10

**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 | 14

**Yellow Fin Tuna Tartare** sesame seeds, avocado relish, cilantro, vegetable noodles | 15

**Saffron Risotto** Spring Asparagus, Tomato, Herb gremolata | 10

**Shrimp ceviche** Mango ginger, Cilantro, Chilli Lime Popcorn | 12

## SALADS

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

**Warm Duck Confit** arugula, goat cheese, red grapes, granny smith apples, caramelized honey vinaigrette | 12

**Kale Salad** peppadew peppers, garbanzos, parmesan, spiced pecans, bacon, creamy ginger vinaigrette | 7 Entree | 12

**CR Cobb Salad** grilled chicken, baby spinach, bacon, hard boiled egg, tomatoes, blue cheese, croutons, avocado relish, sherry vinaigrette | 15

**Grilled Watermelon Salad** Pancetta, Arugula, Feta, Red onions, Citrus Vin | 10

## LARGE PLATES

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**Grilled Marinated Skirt Steak** Basil Whipped Potatos, Cherry tomato Salad | 24

**IPA Marinated Freebird Chicken** Roasted Potato, Grilled Corn, Chipotle Aolie, Pancetta | 21

**Cask Republic Burger** 8oz house blend of short rib, brisket & sirloin, maple wood cheddar cheese, smoked bacon & onion jam, seasoned hand-cut fries | 16 "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

**Oven Roasted Atlantic Salmon** toasted quinoa salad with tomatoes, zucchini, avocado puree & citrus vinaigrette | 23

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CULINARY DIRECTOR: CHEF CARL CARRION

SOUS CHEF: ROLANDO TUBAC

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

**The Brooklyn** Smirnoff, Lillet Blanc, basil, raspberry simple syrup, lemon & grapefruit juice

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## SANGRIA ON TAP

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

**Summer Sangria** red wine, Hennessy, Bacardi Dark Rum, Triple Sec, blueberries, watermelon, orange and cranberry juices / 12

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## HAND CRAFTED COCKTAILS

**99 Problems** Four Roses bourbon, Laphroig, Aperol, Cocchi Vermouth, peach bitters / 12

**A Fig Ain't One** Buffalo Trace, jalapeno honey, Liquor 43, Aperol, lemon, Zee's house made fig 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** Captain Spiced Rum, Coconut Rum, Blue Curacao, fresh lime, pineapple & orange juice, housemade grenadine / 12

## HAPPY HOUR M-F 4-6 PM

All Wine on tap | \$2 off

Tap Beer | \$2 off

Craft Cocktails on Tap | 7

Cheese Flatbread | 5

Korean BBQ Wings(4), buttermilk ranch | 5

Short Rib Meatballs | 1.5 ea

East Coast Oysters | 1.5 ea

## BRUNCH EVERY

### SATURDAY & SUNDAY

\$6 CR Bloody's, Mimosas, Bom Bom Nitros

Ask to see a menu

## HALF PRICE BOTTLED WINE & \$23.00 TAP CARAFES EVERY SUNDAY & MONDAY NIGHT

## WHITE & ROSE ON TAP

Gazerra, Pinot Grigio IGT, Sicily, IT 2014

Matua, Sauvignon Blanc New Zealand, 2015

Moobuzz, Chardonnay Monterey County, CA 2014

Gotham Project, Riesling Finger Lakes, NY, 2015

Fortant, Rose, Provence, FR 2016

GL | Q | C

9 | 13.5 | 36

9.5 | 14 | 38

9.5 | 14 | 38

11 | 16.5 | 44

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

## BOTTLES / SPARKLING

Zonin, NV, Proseco, Veneto, Italy • 11 187ml | 44 750ml

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Le Grande Courtage, Blanc de Blancs Brut, France • 13 187ml | 52 750ml

Roederer Estate, Brut NV, Anderson Valley, CA • 72

Veuve Cliquot, Yellow Label, Brut NV, Champagne, France • 110

## BOTTLES / WHITE & ROSE

Gobelsburg, Rose, 2017, Niederösterreich, Austria • 48

Willm, Reserve, Pinot Gris, 2016, Alsace, France • 43

Banshee, Chardonnay, 2014, Sonoma Country, CA • 55

Rickshaw, Chardonnay, 2015, California • 55

Lioco, Chardonnay, 2015, Sonoma, CA • 58

Hahn SLH, Chardonnay, 2013, Santa Lucia CA • 52

Le G de Chateau Guiraud Sauvignon Blanc, 2014, Bordeaux, FR • 54

Bodegas Santiago Ruiz, Rias Baixas, 2015, Albarino, Spain • 55

Yealands Estate S1, Sauvignon Blanc, 2014, Marlborough, NZ • 60

Carpineto, Brunello Di Montalchino, 2012, Tuscany, IT • 96

## BOTTLES / RED

Barrel Road, Red Blend, 2014, Santa Rosa, CA • 50

Rickshaw, Pinot Noir, 2013, California • 48

C. Ramsay Pinot Noir |2015| North Coast CA 48

Left Coast, Pinot Nior, 2015, Willamette Valley, OR • 52

Lioco, Pinot Noir, 2014, Sonoma, CA • 82

Astrolabe, Pinot Noir, 2014, Marlborough, New Zealand • 68

Plungerhead, Cabernet Sauvignon, 2014, Alexander Valley, CA • 58

Oakwood, Cabernet Sauvignon, 2015, Healdsburg, CA • 42

Robert Hall, Cabernet Sauvignon, Paso Robles, Central Coast CA 2014 • 58

Edge, Cabernet Sauvignon, 2015, Sonoma, CA • 64

McNab Ridge, Cabernet Sauvignon, 2015, Mendocino, CA • 56

Bishop's Peak "Elevation" Bordeaux Blend 2013, Pasa Robles, CA • 60

Finca Torremilanos, Tempranillo, Organic, 2015, Ribera Del Duero, SP • 43

Lan Crianza Rioja, Tempranillo, 2014, ESP • 36

Antucura Malbec, Mendoza, Argentina 2016 • 50

Fattoria del Cerro, Montepulciano, 2011, Italy • 52

Donati Family Ezio, Cabernet Sauvignon, 2012, Paicines, CA • 56

Carpineto, Brunello Di Montalchino, 2012, Tuscany, IT • 96

## RESERVE (NO HALF PRICE)

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