

# 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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**Fire Roasted Tomato Bisque** cheese crouton | Cup 5 | Bowl 7

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

**Turkey Chili** sharp cheddar cheese, scallions | 8

**Truffled Gorgonzola Fondue** house made potato chips | 8

**Korean BBQ Wings** buttermilk ranch | 10

**Parmesan Herb Fries** | 6

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

**Creamy Burrata** caramelized squash puree, walnuts, maple vinaigrette | 11

**Pesto Mac & Cheese** cave aged Amish cheddar & pesto | 11

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

**Roasted Vegetable Flatbread** caramelized onions, 12 hour roasted tomatoes, goat cheese-cauliflower puree, salsa verde | 9

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

**Smokey Chicken Quesadilla** queso fresco & cilantro sour cream | 13

**Crispy Pork Belly Bites** grilled apples, pickled jalapeno & sweet BBQ glaze | 12

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

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

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

**CR Cobb Salad** grilled chicken, baby spinach, bacon, hard boiled egg, avocado, tomatoes, goat cheese, croutons, sherry vinaigrette | 14

## LARGE PLATES

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**Pan Seared Jumbo Sea Scallops** cremini mushroom risotto, roasted garlic aioli | 22

**Grilled Marinated Skirt Steak** fingerling potatoes, roasted zucchini, pickled onion, soy orange glaze | 24

**IPA Marinated Freebird Chicken** jalapeno cheese grits, wilted spinach, IPA glaze | 21

**Grilled Bratwurst or Knockwurst Sandwich** pretzel roll, housemade apple bacon sauerkraut, German potato salad, beer cheese sauce | 13

**Grilled Knockwurst & Bratwurst Board** housemade apple bacon sauerkraut, German potato salad, beer cheese sauce | 18

**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

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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)

10/06/2017

## 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, peaches, blueberries, pomegranate & grapefruit juice / 12

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## HAND CRAFTED COCKTAILS

**POPSTYLE** Sparkling Rose with a Flavored Popsicle / 11

**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\*

## 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 & \$23.00 TAP CARAFES EVERY SUNDAY & MONDAY NIGHT

## LATE NIGHT HAPPY HOUR

Wednesdays 9:00 PM

Thursdays 9:00 PM

Fridays & Saturdays 11:00 PM

\$3.00 PBR Cans / \$4.00 Selected Bottled Beer / \$4.00 Well Shots / \$5.00 Jameo & Fireball Shots / \$25.00 Bottles of Proseco

## 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

Chateau Beaulieu, Rose, 2016, Provence, FRA • 46

Gobelsburg, Rose, 2016, Niederösterreich, Austria • 48

Colimoro, Pinot Grigio, 2014, Alto Adige, Italy • 48

Willm, Reserve, Pinot Gris, 2015, 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

Chateau Teyssier, "Perzat" Sauvignon Blanc, 2013, Bourdeaux, FR • 48

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

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

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

Domaine Martin, Sancerre, 2014, Loire Valley, France • 88

Domaine V. Dureuil Janthial Rully Blanc 2014 Chardonnay, Burgundy FR • 88

## BOTTLES / RED

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

Rickshaw, Pinot Noir, 2013, California • 48

C. Ramsay Pinot Noir |2014| North Coast CA 48

Left Coast, Pinot Noir, 2014, Willamette Valley, OR • 52

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

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

Truchard, Pinot Noir, 2014, Carneros, CA • 68

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

Oakwood, Cabernet Sauvignon, 2014, Healdsburg, CA • 42

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

Odipus 1899. Old Vines Grenache, 2014, Navarra, Spain • 42

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

Torre De Ona, Reserva, Rioja Tempranillo, Spain 2010 • 64

Finca Torremilanos, Crianza, Organic, 2015, Ribera Del Duero, SP • 58

Dinastia Vivanco Reserva, Tempranillo, 2010, Rioja, ESP • 58

Antucura Malbec, Mendoza, Argentina 2015 • 50

Alta Vista Lugan, Serenade Single Vineyard, Malbec, 2011, Mendoza, AR • 96

Michele Chiarlo La Court Nizza DOCG, Barbera d'Asti, 2012, Italy • 88

Fattoria del Cerro, Sangiovese, 2011, Italy • 52

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

Ridolfi, Brunello Di Montalchino, 2009, Tuscany, IT • 92

## RESERVE (NO HALF PRICE)

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