

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

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

MEATS

Sweet Chorizo - Spain
Soppressata - Italy
Finocchiona - California

SMALL PLATES

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

Blackened Fish Tacos pico de gallo, cilantro crema | 14

Truffled Gorgonzola Fondue house made potato chips | 8

Korean BBQ Wings buttermilk ranch | 11

Crispy Burrata baby greens, pickled onions, truffle balsamic vinaigrette | 10

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

Stir Fried Cauliflower toasted sesame seeds, scallions | 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 roasted tomatoes, goat cheese-cauliflower puree, salsa verde | 10

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 | 14

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

SALADS

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

LARGE PLATES

Whole Roasted Bronzini French green beans, grilled sweet potatoes, herb vinaigrette | 23

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

IPA Marinated Freebird Chicken honey butter cornbread, baby carrots, red chimichurri | 21

Cask Republic Turkey Burger pickled vegetables, mustard aioli, hand cut french fries | 16

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

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

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, blood oranges, strawberries, pomegranate & grapefruit juice / 12

HAND CRAFTED COCKTAILS

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

A Fig Ain't One Bird Dog jalapeño honey whiskey, 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

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

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

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

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

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, 2014, Willamette Valley, OR • 52

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

Astrolabe, Pinot Noir, 2014, Marlborough, New Zeland • 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

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

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

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

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

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

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

Fattoria del Cerro, Sangiovese, 2011, Italy • 52

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

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