



## \*BOARDS

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**\*3 CHOICES \$15**

CHEESES

MEATS

**\*6 CHOICES \$28**

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

Barely Buzzed (Cow) - UT  
Maytag Blue (Cow) - IA  
Purple Haze (Goat) - CA

Salame Tartufo - VA  
Salame Toscano - VA  
Salame Calabrese - VA

## SMALL PLATES

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**\*Parmesan Herb Fries** | 6

**Mushroom Empanadas** *sweet & hot peppers, cherry pepper aioli* | 8

**Roasted Cauliflower** *sesame vinaigrette, coriander, scallions* | 10

**\*Housemade Everything Soft Pretzel** *whole grain mustard-cheddar sauce* | 7

**\*Pesto Mac & Cheese** *cave-aged Amish cheddar, crispy bread crumb topping* | 11

**Sautéed Brussel Sprouts** *roasted garlic, cherry peppers, cider glaze, rosemary gremolata* | 11

**New Haven Clam Chowder** *smoked beer, fresh thyme* | 7

**Spiced Lamb Chops** *golden raisin relish, tabbouleh salad* | 12

**Half Dozen Oysters on the Half Shell** *local bluepoints, meyer lemon mignonette* | 12

**Jumbo Lump Crab Cake** *shaved winter vegetable salad, caper aioli* | 12

**\*Turkey Chili** *sharp cheddar, scallions* | 7

**\*Soy Ginger Glazed Wings** *jalapeños, limes* | 12

**Housemade Grilled Sausage** *\*ask your server for today's offering* | 8

**Chicken Quesadilla** *pickled vegetables, queso fresco* | 12

**Short Rib Meatballs** *IPA BBQ glaze, crumbled blue cheese* | 8

**Black Bass Crudo** *ruby red grapefruit, shallots, candied habanero, smoked salt* | 14

**\*Chickpea Flatbread** *spinach pesto, pickled red onion, mint yogurt* | 8

*add housemade curried lamb sausage* | +1

*try our new housemade beet habanero hot sauce* | .50

## SALADS

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**\*Duck Confit Salad** *baby arugula, grapes, goat cheese, red onions, apples, caramelized honey vinaigrette* | 12

**\*Kale Salad** *radicchio, lentils, cranberries, walnuts, creamy ginger vinaigrette* | 10

**\*Chopped Salad** *tomato, cucumber, carrots, gorgonzola, peppers, red leaf lettuce, balsamic vinaigrette* | 9

## SIGNATURE BURGERS & REUBEN

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**Cask Republic Burger** *8 oz IPA BBQ glaze, white cheddar cheese, bacon, handcut fries* | 14

**\*House Made Lamb Pastrami Reuben** *caramelized onions, white cheddar cheese, thousand island dressing, handcut fries* | 15

**\*Red Lentil Veggie Burger** *szechuan braised cabbage, miso vinaigrette, handcut fries* | 12

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EXECUTIVE CHEF: STEVEN BEAN

CULINARY DIRECTOR : CHEF CARL CARRION

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

\*LATE NIGHT HOURS: W|TH: 10P-11P F|S: 11P-12A

CASK REPUBLIC IS DEDICATED TO CREATING DELICIOUS HANDCRAFTED FOOD. WE STRIVE TO SOURCE THE FRESHEST INGREDIENTS AND PREPARE THEM FROM SCRATCH. (LOCALLY WHEN AVAILABLE)

## HOUSE-MADE INFUSIONS

**Basil Kiwi Gin & Tonic** Gordon's Gin infused w/ basil, cucumbers, limes & kiwis. Topped w/ tonic & served over ice | 10

**Cask Republic Margarita** Altos Olmeca Tequila infused w/ Valencia oranges, red grapes, pineapple & mangos mixed w/ triple sec & sour mix, served over ice | 10

**Dark & Stormy** Kraken Spiced Rum infused w/ blackberry, raspberry, vanilla bean, fresh ginger & pomegranate, floated on Barritts Bermuda Ginger Beer | 10

**Green Tea Moscow Mule** New Amsterdam Vodka infused w/ green tea bags & cucumbers, topped w/ fresh lime juice & Barritts Bermuda Ginger Beer | 12

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## HAND CRAFTED CLASSIC COCKTAILS

**Negroni** Tanqueray Gin, Carpano Antica Vermouth & Campari mixed together & served on the rocks w/ an orange twist | 12

**Tom Collins** Hendricks, fresh lemon juice & simple syrup topped w/ soda water & served w/ a lemon slice & a maraschino cherry | 10

**Smoky Paloma** Xicaru Mezcal, orange juice & pink grapefruit juice mixed together & served on the rocks topped off w/ soda water & a lime slice | 10

**The Midtown** Woodford Reserve, Carpano Antica Vermouth, a dash of Woodford Reserve barrel aged bitters. Served up w/ Luxardo cherry | 13  
\*Swap it out w/ Woodford Rye! | 14

**Bulleit Old Fashioned** muddled Luxardo cherry, orange, brown sugar & bitters | 12  
\*Switch it up w/ Bulleit Rye! | 13

**Rob Roy** Monkey Shoulder Scotch Whiskey, Sweet Vermouth & bitters stirred together & served up w/ luxardo cherries | 12

**French Martini** Stoli Vanilla shaken w/ pineapple juice & floated over chamboard. Served up | 11

**Gimlet** Ketel One shaken w/ fresh lime juice & served up | 12

## DESSERTS

**Chocolate Coffee Creme Brulee** shortbread cookies, candied lemon peel | 7

**Caramelized Pineapple Empanadas** coconut lime whipped cream | 8

**Maple Cranberry Orange Bread Pudding** walnuts, brown sugar-bourbon sauce | 7

**Orange Creamsicle Float** Foxon Park Orange Soda, Stoli Vanil & vanilla ice cream | 12

**\*The Big Dipper Award Winning Ice Cream** choice of vanilla, maple walnut,

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## SANGRIA

**Red Sangria** Red wine infused w/ apriums, oranges lemons & grapes. Served over ice & soda water. Garnished w/ fresh fruit | 12/35

**White Sangria** White wine infused w/ Sobieski Vodka, apples, oranges, basil & honey simple syrup, triple sec & orange juice. served over ice & soda water. Garnished w/ fresh fruit | 12/35

**Fall Sangria** Red sangria w/ Ten High infused w/ cinnamon, nutmeg, apples, & cloves. served over ice & soda water. Garnished w/ fresh fruit | 14/41

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## HAPPY HOUR M-F | 3-7

### SPECIAL COCKTAILS \$5

**The Ice Pick** Sobieski vodka, fresh-brewed ice tea, simple syrup & fresh squeezed lemon

**The Nip Slip** Deep Eddy's Ruby Red Vodka, lemonade, soda water & fresh squeezed lemon

**Cask Republic Margarita** house infused Altos Olmeca Tequila w/ Valencia oranges, red grapes, pineapple & mangoes, triple sec, sour mix & fresh squeezed lime

**Basil Kiwi Gin & Tonic** house infused Gordon's Gin w/ basil, cucumbers, limes & kiwis. Topped w/ tonic & served over ice

## \$2 OFF DRAFT BEER | \$5 MALBEC & PINOT GRIGIO

## BAR SNACKS

**House Popcorn** | 3  
ask your server for current flavor

**Soy Ginger Glazed Wings** jalapeños & limes | 6

**Gorgonzola Fondue** house made potato chips | 6

**Housemade Dill Pickles** | 3

**CR Flat Bread** | 6

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## UPCOMING EVENTS

### **Troegs Nugget Nectar - First Squeeze**

On Wednesday, January 31st, catch the first tapping of this year's Nugget Nectar along with some old Troegs staples and new offerings from the Scratch Series!

### **Valentine's Day 2018**

Make your Valentine's Day reservation at Cask Republic before it's too late! We'll be offering a special appetizer, entree & dessert menu featuring select items prepared for two!

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# CASK REPUBLIC

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