

BOARDS:

3 CHOICES \$15

6 CHOICES \$28

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

CHEESES

Barely Buzzed
Cow - United States

Shropshire Blue
Cow - England

Purple Haze
Goat - California

MEATS

Salame Calabrese
Virginia

Salame Toscano
Virginia

Speck Americano
Iowa

SNACKS

***Gorgonzola Fondue**
housemade potato chips | 8

***Baked Soft Pretzel**
*Amish cheddar,
whole grain mustard ale sauce | 7*

***Parmesan Herb Fries | 6**

***Chili Lime Mixed Nuts | 6**

***Housemade Dill Pickles | 4**

***Garlic & Onion Butter Popcorn | 3**

SMALL PLATES

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

Chicken & Barley Soup
parsley, parmesan | 6

Shepard's Pie
lamb, peas, carrots, gravy | 13

Fish & Chips
*cracker meal breading, lemon,
tartar sauce | 10*

Short Rib Meatballs
IPA BBQ glaze, crumbled blue cheese | 13

Chicken Quesadilla
pickled vegetables, queso fresco | 12

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

Sweet & Sour Pork Empanadas
cherry pepper aioli | 10

Chick Pea Fritters
*cucumber salad, warm pita,
lemon dill aioli | 9*

Roasted Cauliflower
sesame vinaigrette, coriander, scallions | 9

Curried Brussel Sprouts
*lime yogurt, caramelized onions,
chili threads | 9*

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

HOUSE MADE FLATBREADS

***C|R Pizza**
*fresh tomato sauce, mozzarella cheese,
basil pesto | 11*

Bangers and Mash
*garlic and thyme oil, Irish cheddar,
parsley aioli | 14*

***LATE NIGHT HOURS: W|TH: 10P-11P F|S: 11P-12A**
*Thoroughly cooking meats, poultry, seafood, eggs
& shellfish reduces the risk of foodborne illness*

LARGE PLATES

Whole Roasted Trout
*herbed cod mousseline, whiskey butter,
colcannon | 22*

Crispy Free Range Half Chicken
*spring onion risotto, butter braised white
asparagus, mint salsa verde | 19*

Corned Beef Dinner
*roasted potatoes, beer braised cabbage, stout
mustard | 18*

Coffee and Cocoa Rubbed Short Rib
*roasted sunchokes, broccoli puree,
stout glaze | 22*

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

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

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

SALADS

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

Baby Escarole
*marinated white beans, roasted peppers, roasted
garlic dressing, rosemary croutons | 11*

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

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

DESSERT

Grilled Irish Soda Bread
spiced creme anglise, orange marmelade | 6

Concord Grape and Thyme Crumb Cake
grand marnier whipped cream | 6

***Not Your Father's Root Beer Float**
*5.9% abv. Not Your Father's Root Beer,
vanilla ice cream | 12*

***White Chocolate Mousse**
cinnamon shortbread cookie | 6

***The Big Dipper Award Winning Ice Cream**
*choice of vanilla, espresso caramel, or butter
pecan | 5*

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

EXECUTIVE CHEF: STEVEN BEAN

CULINARY DIRECTOR: CHEF CARL CARRION

March 17th 2017

Please notify your server of any allergies prior
to placing your order

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HOUSE-MADE INFUSIONS

Basil Kiwi Gin & Tonic Gordon's Gin infused w/ basil, cucumbers, limes & kiwis. Topped w/ tonic & served over ice | 8

Cask Republic Margarita Altos Olmeca Tequila infused w/ Valencia oranges, red grapes, pineapple & mangos mixed with triple sec & sour mix, served over ice | 8

Dark & Stormy Captain Morgan Black Rum infused w/ blackberry, raspberry, vanilla bean, fresh ginger & pomegranate, floated on Barritts's Bermuda Ginger Beer | 10

The Fall Downer Ten High Bourbon infused w/ cinnamon sticks, crushed nutmeg, clove, pears & fresh oranges, mixed w/ Downeast Cider Garnished w/ fresh rosemary & a cinnamon sugar rim | 10

Blood O Moscow Mule New Amsterdamm Vodka infused w/ blood oranges & limes, topped w/ fresh lime juice & Barritts's Bermuda Ginger Beer | 12

HAND CRAFTED CLASSIC COCKTAILS

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

French Seventy-Five Hendricks Gin stirred w/ fresh lemon juice. Served up & topped w/ bubbly | 13

Moscow Mule Tito's Handmade Vodka mixed w/ fresh lime juice & topped w/ Barritts Bermuda Ginger Beer | 12

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

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

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

The Blushing Dutchess Grey Goose muddled w/ fresh orange, grapefruit juice & a dash of bitters. Served up w/ a sugar in the raw rim | 13

FEATURED BOTTLED BEERS FOR TWO

Brooklyn Local #2
Belgian Strong Dark Ale, 9.0% | \$19

Pair: Coffee and Cocoa Rubbed Short Rib

New Holland Incurable
Berliner Style Weisse 4.9% | \$22

Pair: Meat & Cheese Board

The Bruery 9 Ladies Dancing
American Strong Ale, 11.3% | \$25

Pair: Irish Soda Bread

CASK REPUBLIC



WHITE WINE

Eve, Chardonnay
Washington, 2013

Al Verdi, Pinot Grigio
Italy, 2014

Mount Fishtail, Sauvignon Blanc
New Zealand, 2015

Two Princes, Riesling
Germany, 2014

RED WINE

Tom Gore, Cabernet Sauvignon
California, 2014

Chateau Souverain, Merlot
Clifornia, 2014

Cabrini, Malbec
Argentina, 2014

Murphy-Goode, Pinot Noir
California, 2014

ROSÉ

Chateau Beaulieu, Rosé
France, 2015

Wölffer No. 139, Dry Rosé Cider
New York, 2015 Harvest

Zonin NV Sparkling Brut Rosé
Italy, 2015

GL | BTL

9 | 36

8 | 28

9 | 36

9 | 36

9 | 36

9 | 36

8 | 28

9 | 36

10 | 39

15

10

SANGRIA

Red Sangria Red wine infused w/ blackberries, granny smith apples & brandy. Served over ice w/ peach schnapps & soda water. Garnished w/ fresh fruit | 9/30

White Sangria White wine blended w/ Deep Eddy Cranberry Vodka, Pom Wonderful 100% pomegranate juice & white cranberry juice. served over ice & soda water. Garnished w/ fresh fruit | 12/35

Harvest Sangria Red wine infused w/ Ten High Bourbon, pears, apples, oranges, cloves and cinnamon sticks. served over ice & garnished w/ fresh fruit | 12/35

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 & mangos, 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

BAR SNACKS

Soy Ginger Glazed Wings

jalapeños & limes | 6

Gorgonzola Fondue

house made potato chips | 6

Curried Chick Pea Fritters

cucumber salad, warm pits & lemon dill aioli | 4

Thin Crust Grilled Flatbread Pizza

tomato sauce & shredded mozzarella | 8

Chili Lime Mixed Nuts | 3

\$1 OFF PINTS OF DRAUGHT BEER