



*BOARDS

***3 CHOICES \$15**

CHEESES

MEATS

***6 CHOICES \$28**

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

Barely Buzzed (Cow) - UT
Shropshire Blue (Cow) - ENG
Purple Haze (Goat) - CA

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

SMALL PLATES

***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

Seared White Asparagus *green asparagus gazpacho, parmesan foam, crispy shallots* | 10

Morel Mushroom Risotto *peas, pecorino, pistachio, citrus oil* | 14

Octopus Terrine *pickled white beans, chimichurri sauce, grilled bread* | 12

Pan Seared Scallops *capers, beluga lentils, leeks vinaigrette* | 12

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

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

Chicken Quesadilla *pickled vegetables, queso fresco* | 12

Braised Quail in Brodo *housemade gnocchi, charred spring onions, green olives* | 14

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

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

***Braised Green Flatbread** *roasted garlic, caramelized onions, cheddar* | 8

add slow roasted BBQ Brisket | +1

try our new housemade beet habanero hot sauce | .50

SALADS

***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

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** *lettuce, tostone, mole sauce, handcut fries* | 12

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/ oranges, red grapes, pineapple & mango 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

Hot & Hop Daiquiri J. Wray Silver Rum infused w/ roasted jalapeños, lime zest & hops. Topped w/ lime juice, simple syrup served over ice w/ a smoked lime sea salt garnish | 10

HAND CRAFTED CLASSIC COCKTAILS

The Famous Godfather Famous Grouse scotch & Gozio amaretto, mixed together & served on the rocks w/ an orange twist | 9

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

DESSERTS

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

Frangelico Pound Cake stout syrup, hazelnuts, sweet marscapone | 6

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

Coffee Almond Arancini warm coconut cream, cocoa | 6

***The Big Dipper Award Winning Ice Cream** choice of vanilla, maple walnut, or toasted almond | 5

SANGRIA

Red Sangria Red wine infused w/ grapefruit, 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

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
tomato sauce, mozzarella | 6

UPCOMING EVENTS

CASK REPUBLIC

 COMMUNAL TAVERN 