

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

Potato & Spring Onion Soup
thyme, potato chip | 6

Rosemary Fried Chicken
eggplant caponata, salsa verde | 12

Grilled Spring Asparagus
*crimini mushrooms, shallot vinaigrette,
fried egg | 12*

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*

Coriander Spiced Cauliflower
sesame vinaigrette, scallions | 10

Shrimp & Grits
*grilled jumbo tiger shrimp, queso fresco
grits, Andouille sausage vinaigrette | 13*

***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*

Lager Braised Beef
*refried red beans, queso fresco, tomatoes,
cilantro lime aioli | 12*

***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

Pan Roasted Atlantic Salmon
*crab and lemon risotto, green onion, basil
aioli | 24*

Crispy Free Range Half Chicken
*red beans and rice, avocado relish, salsa
verde | 21*

Grilled Ribeye
*charred hot & sweet peppers, blue cheese
mashed potatoes | 27*

***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**
*pickled daikon slaw, three peppercorn
vinaigrette, handcut fries | 12*

SALADS

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

Lamb Bacon
*red leaf lettuce, radicchio, tomato, cucumber,
lemon dill sauce, dukkah spice blend | 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

Banana Cashew Beer Muffin
brandied Italian butter cream | 7

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 Cranberry Blondie**
orange cream cheese frosting | 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: CARL CARRION

April 21st 2017

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

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 Kraken Spiced 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 & acinamon sugar rim | 10

HAND CRAFTED CLASSIC COCKTAILS

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

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

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

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

Mezcal Paloma Xicaru Mezcal, orange juice & pink grapefruit juice mixed together & served on the rocks topped off w/ soda water w/ 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

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

FEATURED BOTTLED BEERS FOR TWO

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

Pair: Ribeye

New Holland Incurrible
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

 COMMUNAL TAVERN 

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

Spring Sangria Red wine infused w/ New Amsterdamm Vodka infused w/ huckleberries & grapefruit. 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