



*BOARDS

***3 CHOICES \$15**

CHEESES

MEATS

***6 CHOICES \$28**

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

Salame Tartufo - VA
Salame Toscano - VA
Chorizo Picante - ESP

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

SMALL PLATES

***Parmesan Herb Fries** | 6

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

Grilled Baby Asparagus *ramp mayonnaise, chive blossoms, oil, almond dust* | 10

Squash & Zucchini Carpaccio *pickled spring onions, kalamata olives, pumpkin seeds, white beans* | 12

Chilled English Pea & Pistachio Soup *mint foam, polenta croutons* | 6

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

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

Creamy Polenta Fries *horseradish aioli, dill* | 8

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

Grilled Octopus *orange supremes, shaved fennel, farro salad, citronette* | 12

Salt Cod Croquettes *saffron aioli, watercress, lemon* | 10

Chicken Quesadilla *pickled vegetables, queso fresco* | 12

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

Spring Lamb Ragu *savory barley porridge, pickled carrots* | 12

Pulled Pork Tostones *pineapple sherry marinade, pico de gallo, cilantro lime cream* | 12

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

***Fig Flatbread** *caramelized onions, gorgonzola, balsamic reduction* | 9

add housemade chorizo | +1

try our famous housemade golden 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** *IPA BBQ Sauce, fried green tomato, lettuce* | 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/ hibiscus 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

HAND CRAFTED CLASSIC COCKTAILS

The Famous Godfather Famous Grouse Smoky Black 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

Mojito Bacardi Silver w/ mint simple syrup topped w/ soda water & garnished w/ mint | 11

Salty Daiquiri Bacardi Topped w/ lime juice, simple syrup served over ice w/ a smoked lime sea salt garnish | 10

DESSERTS

Tres Leches
dulce de leche, caramelized plantain | 7

Blueberry Cheesecake
chilled & pickled muscat grapes | 7

Dark Chocolate & Peanut Butter Brownie
candied peanuts, whipped cream | 6

***The Big Dipper Award Winning Ice Cream**
choice of vanilla, strawberry cheesecake, 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

Seasonal Sangria White Sangria topped with New Amsterdam Vodka infused w/ green tea & cucumbers served over ice & soda water. Garnished w/ fresh fruit | 14/41

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 Altos Olmeca tequila infused w/ hibiscus mixed w/ triple sec & sour mix, served over ice

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

CASK REPUBLIC

 COMMUNAL TAVERN 