



BOARDS

***3 CHOICES \$15**

***6 CHOICES \$28**

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

CHEESES

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

MEATS

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

SMALL PLATES

Smoked Chicken

Quesadilla | 12

*queso fresco, spicy cilantro
creme*

Grilled Baby Asparagus | 10

*ramp mayonnaise, chive
blossom oil, almond dust*

**Roasted Garlic
& Mushroom Risotto | 11**

*wild rice, arugula, parmesan
cheese*

***Pesto Mac & Cheese | 12**

*cave-aged Amish cheddar, basil
pesto, crispy bread crumbs*

***Summer Flatbread | 9**

*ricotta cheese, sauce, shishito
peppers, cherry tomatoes, fresh
basil*

add housemade sausage | +1

***Maple Scotch**

Glazed Wings | 12

habanero brittle

***Short Rib Meatballs | 8**

*IPA BBQ glaze, blue cheese
crumble*

Veggie Croquettes | 10

*smoked spicy tomato sauce,
toasted fava beans*

Pretzel Dog | 10

*spicy pork dog, pretzel roll,
mustard relish, sour beer
caramelized onions, handcut
fries*

Chicken & Rice | 15

*salted whipped butter,
plantain*

Pan Seared Red Snapper | 13

*slow roasted squash, zucchini,
saffron aioli*

Pork Pappardelle | 14

*braised pork shoulder,
cauliflower, red cabbage*

**Half Dozen Oysters
on the Half Shell | 13**

grape citronette

Marinated Grilled Shrimp | 14

*green papaya salad,
ginger scallion sauce, peanuts*

New York Strip | 18

*horseradish butter, grilled
asparagus, red wine sauce*

SALADS

***Duck Confit Salad | 12**

*baby arugula, grapes, goat
cheese, red onions, apples,
caramelized honey vinaigrette*

***Kale Salad | 10**

*radicchio, cranberries,
lentils, walnuts, creamy
ginger vinaigrette*

***Chopped Salad | 9**

*tomato, cucumber, carrots,
gorgonzola, peppers, red
leaf lettuce, balsamic
vinaigrette*

Add On To Your Salad!

add chicken + 5

add red snapper + 8

add jumbo tiger shrimp (3) + 9

LARGE PLATES

***Red Lentil
Veggie Burger | 12**

*IPA BBQ sauce, fried green
tomato, lettuce, handcut fries*

Cask Republic Burger | 14

*IPA BBQ glaze, white cheddar
cheese, bacon, handcut fries*

***House Made
Lamb Pastrami Reuben | 15**

*caramelized onions, white
cheddar cheese, thousand island
dressing, handcut fries*

FOR DESSERT

***Tres Leches | 7**

*dulce de leche,
caramelized plantain*

Chocolate Coconut Souffle | 8

please allow 25 minutes to cook

***Apricot Crisp | 7**

whipped cream

***The Big Dipper
Award Winning Ice Cream | 5**

*choice of vanilla, strawberry
cheesecake, or toasted almond*

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

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

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

Chocolate Coconut Souffle
please allow 25 minutes to cook | 8

***Apricot Crisp**
whipped cream | 7

***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

HAPPY HOUR BITES

Housemade Pork Rinds | 5
lime, carlito spice

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 