



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
Humboldt Fog (Goat) - CA

MEATS

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

SALADS

*Duck Confit Salad | 12

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

*Kale Salad | 10

*garbanzos beans, spiced pecans,
peppadew peppers, parmesan,
creamy ginger vinaigrette*

Cobb Salad | 15

*red leaf lettuce, tomatoes,
bacon, hard boiled egg,
blue cheese, croutons,
guacamole, grilled chicken,
balsamic vinaigrette*

Add On To Your Salad

grilled chicken + 5

grilled jumbo tiger shrimp (3) + 9

SMALL PLATES

*Bavarian Soft Pretzel | 8

*cave-aged Amish cheddar &
grain mustard lager sauce*

Creamy Burrata | 12

*prosciutto, sliced peaches,
green onion vinaigrette*

*Pesto Mac & Cheese | 12

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

Saffron - Sweet Corn Risotto | 11

*summer squash,
citrus gremolata*

Pulled Pork | 11

*crispy corn fritters,
jicama-cucumber salad, sweet
BBQ glaze, chipotle aioli*

*Housemade Mixed Pickles | 6

*golden beets, baby carrots,
cucumbers, shishito peppers,
peaches*

*Summer Flatbread | 9

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

Grilled Shrimp Tostadas | 15

*green papaya salad,
shishito-garlic vinaigrette,
toasted peanuts*

*Short Rib Meatballs | 8

*IPA BBQ glaze, blue cheese
crumble*

*Sausage Flatbread | 10

*housemade pork sausage,
arugula pesto, cherry peppers,
mozzarella, fried egg*

*Pineapple Curry

BBQ Wings | 10

shaved fresno peppers

East Coast Oysters

*agua chile
6 for 12, 12 for 20*

Smoked Chicken Quesadilla | 12

*queso fresco, chipotle aioli,
scallions*

LARGE PLATES

*Red Lentil Veggie Burger | 12

*sliced tomato, kale lettuce,
guacamole, handcut fries*

Cask Republic Burger | 14

*bacon jam, sharp cheddar
cheese, handcut fries*

*House Made Lamb Pastrami Reuben | 15

*caramelized onions, white
cheddar cheese, thousand is-
land dressing, handcut
fries*

Pan Seared Red Snapper | 20

*garlic fingerling potato,
asparagus, pickled onions,
citrus mojo*

Grilled 8oz NY Strip | 20

*herb potato salad,
sunny side egg, salsa
verde*

IPA Marinated Half Chicken | 20

*bacon potato waffle, siracha
syrup*

CULINARY DIRECTOR - CHEF CARL CARRION

SOUS CHEF - CRISTIAN RAMIREZ

*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

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

***Citrus Creme Brulee** | 7

***Mixed Berry Crisp**
vanilla ice cream | 7

***The Big Dipper Award Winning Ice Cream**
choice of vanilla, coconut mango or key lime pie | 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 | 4-7

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

Pineapple Curry BBQ Wings
habanero brittle | 5

Housemade Mixed Pickles | 5

CR Flat Bread
tomato sauce, mozzarella | 6

East Coast Oysters | 1.25 ea.

Short Rib Meatballs | 1.5 ea.

CASK REPUBLIC

 COMMUNAL TAVERN 