

# DINNER

## SNACKS

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**\*Gorgonzola Fondue** housemade potato chips | 8

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

**\*Parmesan Herb Fries** | 6

**\*Herbed Mixed Nuts** rosemary, smoked sea salt, black pepper | 6

**\*Housemade Dill Pickles** | 4

**\*Garlic & Onion Butter Popcorn** | 3

## \*BOARDS

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**\*3 CHOICES \$15**

### CHEESES

### MEATS

Barely Buzzed (Cow) - United States

Salame Calabrese - VA

**\*6 CHOICES \$28**

Shropshire Blue (Cow) - England

Salame Toscano - VA

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

Purple Haze (Goat) - CA

Jamon Serrano - Spain

## SMALL PLATES

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**Saffron & Corn Chowder** bacon, scallions | 6

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

**Farro Risotto** patty pan squash, roasted carrots, cherry tomatoes | 8

**Chicken Quesadilla** pickled vegetables, queso fresco | 12

**P.E.I. Mussel Ceviche** tomatillo, citrus, calabrian chilis, toast | 10

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

**Roasted Cauliflower** sesame vinaigrette, coriander, scallions | 9

**Grilled Pork Belly** smoked pineapple salsa, micro cilantro, black bean puree | 10

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

**Japanese Style Fried Chicken** vegetable fried rice, black garlic soy sauce | 12

**\*Italian Flatbread** mortadella, meatballs, mozzarella, cherry tomatoes | 9

**\*Broccoli Flatbread** roasted peppers, fresh garlic, chili flakes, pecorino | 8

## SALADS

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**Watermelon & Feta Salad** baby spinach, heirloom cherry tomatoes, feta, pistachios | 11

**\*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

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**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** jicama slaw, roasted garlic & chipotle vinaigrette, handcut fries | 12

## LARGE PLATES

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**Pan Roasted Cod** herbed grits, bacon braised kale, spicy remoulade | 19

**Crispy Free Range Half Chicken** pea & corn risotto, roasted garlic & peppercorn aioli | 19

**Grilled 10oz Pork Chop** rosemary roasted potatoes, giardiniera, salsa verde | 18

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EXECUTIVE CHEF: STEVEN BEAN

SOUS CHEF: ELVIN SANTIAGO

CULINARY DIRECTOR: CHEF CARL CARRION

Thoroughly cooking meats, poultry, seafood, eggs & shellfish reduces  
the risk of food borne illness

**\*\*Please tell your server about any allergies\*\***

**\*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 | 9

**Cask Republic Margarita** Altos Olmeca Tequila infused w/ Valencia oranges, red grapes, pineapple & mangos mixed w/ triple sec & sour mix, served over ice | 10

**Crown Street Cooler** New Amsterdam Vodka infused w/ strawberries, watermelons & kiwis. Topped w/ soda water & fresh squeezed lemon | 9

**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

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## HAND CRAFTED CLASSIC COCKTAILS

**Barrel Aged Negroni** Boodles 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

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

**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

**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

# CASK REPUBLIC



## DESSERTS

**White Chocolate Maple Creme Brulee** | 7

**Caramelized Apple Cinnamon Pound Cake** | 6

**Bourbon Peach Crisp** | 8

**\*The Big Dipper Award Winning Ice Cream**

choice of vanilla or espresso caramel | 5

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## SANGRIA

**Rosie Gin Riveter** Pamplune grapefruit rose & grilled pineapple ice cubes, topped off with Hana gin, Aperol, fresh lemon juice, mint simple syrup & pineapple juice | 13

**Red Sangria** Red wine infused w/ apriums, 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

**Summer Sangria** White wine w/ New Amsterdam Vodka infused w/ green tea bags & cucumbers. served over ice & soda water. Garnished w/ fresh fruit | 12/35

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## 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

**Housemade Dill Pickles** | 3

**Herbed Mixed Nuts** | 3

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## \$2 OFF DRAFT BEER | \$5 MALBEC & PINOT GRIGIO

## AFTER DARK FOOD OPTIONS

**\*\*Herbed Mixed Nuts** | 6

**\*\*Housemade Dill Pickles** | 4

**\*\*Garlic & Onion Butter Popcorn** | 3

**\*\*BBQ Spiced Chips** | 2

**\*\*Choose 3 Cheese & Meat Board**

served w/ rustic bread, housemade jam, whole grain mustard, dried fruit & nuts | 15

(see reverse of menu for selections)

**\*\*The Big Dipper Award Winning Ice Cream**

choice of vanilla, espresso caramel or butter pecan | 5