



SNACKS

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

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

***Parmesan Herb Fries** | 6

***Housemade Dill Pickles** | 4

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

*BOARDS

***3 CHOICES \$15**

***6 CHOICES \$28**

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

CHEESES

Barely Buzzed (Cow) - United States

Shropshire Blue (Cow) - England

Purple Haze (Goat) - CA

MEATS

Salame Calabrese - VA

Salame Toscano - VA

Salame Tartufo - VA

SMALL PLATES

Turkey Chili sharp cheddar, scallions | 7

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

Crispy Pork Belly Bites pickled apples, jalapeños, sweet BBQ glaze | 12

BBQ Pulled Pork Nachos cheese sauce, pico de gallo, queso fresco | 12

Chicken Quesadilla pickled vegetables, queso fresco | 12

Steamed PEI Mussels leeks, sunchokes, amber ale, thyme | 12

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

Roasted Cauliflower sesame vinaigrette, coriander, scallions | 9

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

Sweet & Sour Pork Empanadas cherry pepper aioli | 10

Creamy Cauliflower Bisque pumpkin seeds, golden raisins | 6

***Italian Flatbread** meatballs, sausage, tomato sauce, mozzarella | 9

***Brussels Sprout Flatbread** figs, blue cheese, bacon, balsamic reduction | 8

Lamb & Barley Risotto red wine, pickled carrots, parmesan | 12

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** szechuan braised cabbage, miso vinaigrette, handcut fries | 12

LARGE PLATES

Grilled Cider Brined Pork Chop parsnip puree, sautéed broccoli rabe, cider cream sauce | 18

Pan Roasted Cod fingerling potatoes, kale, mushrooms, brown butter aioli | 19

Crispy Free Range Half Chicken spaghetti squash, brussel sprouts, spiced sweet potato broth | 19

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

Bold Fashioned Brown butter infused bourbon, housemade apple bitters & maple simple syrup served w/ a blood orange slice | 10

Basil Kiwi Gin & Tonic Gordon's Gin infused w/ basil, cucumbers, limes & kiwis. Topped w/ tonic & served over ice | 9

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

Fall Downer Ten High Bourbon infused w/ cinnamon sticks, crushed nutmeg, clove & fresh oranges, mixed w/ Downeast Cider. Garnished w/ fresh rosemary a cinnamon sugar rim | 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

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

DESSERTS

White Chocolate Maple Creme Brulee | 7

Grilled Pumpkin Pound Cake
honey whipped ricotta, balsamic reduction, pepitas | 8

Dark Chocolate Almond Brownie
amaretto caramel | 7

Bourbon Apple Crisp
vanilla whipped cream | 8

***The Big Dipper Award Winning Ice Cream**
choice of vanilla, maple walnut, or toasted almond | 5

SANGRIA

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

Fall Sangria Red sangria w/ Ten High infused w/ cinnamon, nutmeg, apples, & cloves. 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 house infused Altos Olmeqa Tequila w/ Valencia oranges, red grapes, pineapple & mangoes, 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

CR Flat Bread
tomato sauce, mozzarella | 6

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

NFL SPECIALS - OFFERED SUNDAYS & MONDAYS DURING NFL GAMES

\$1 WINGS: Jalapeno Soy Ginger or Spicy Buffalo
minimum 6 per order

CR Sliders: Cheese or BBQ Pulled Pork

3 for \$9 9 for \$24
6 for \$16 12 for \$32

House Made Pork Empanadas cherry pepper aioli | 6

Italian Flatbread meatballs, sausage, tomato sauce, mozzarella | 6

Crispy Pork Belly Bites

pickled apples, jalapeno & sweet BBQ glaze | 8

BBQ Pulled Pork Nachos cheese sauce, pico de gallo, queso fresco | 8

BAR FRIES Board adobo spice w/ cherry pepper aioli, truffle parmesan w/ garlic aioli, chinese 5 spice w/ wasabi ginger aioli | 8

CASK REPUBLIC

