



## SNACKS

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**\*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

**\*Brown Butter Spiced Kettlecorn** | 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

Salame Tartufo - VA

## SMALL PLATES

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**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

**Moules Frites** mussels steamed w/ beer, onions, leeks, celery & butter,  
& a side of handcut fries | 12

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

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

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

**Sweet & Sour Pork Empanadas** cherry pepper aioli | 10

**Sautéed Brussel Sprouts** roasted garlic, cherry peppers, honey, rosemary gremolata | 11

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

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

## SALADS

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

## LARGE PLATES

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**Carbonnade Flamande** Belgian beef stew w/ leeks, onions, celery, beer & mashed potatoes | 18

**Pan Roasted Atlantic Salmon** roasted fall vegetables, squash, garlic aioli | 19

**Crispy Free Range Half Chicken** cheddar grits, sautéed kale, maple stout reduction | 19

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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 | 10

**Cask Republic Margarita** Altos Olmeca 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

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## 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

**Mexican Chocolate Pot de Creme**  
Kahlúa cream | 7

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

**Bourbon Apple Bread Pudding**  
cider icing, toasted walnuts | 7

**Orange Creamsicle Float**  
Foxon Park Orange Soda, Stoli Vanil & vanilla ice cream | 12

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

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## 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

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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 & 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

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

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## 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

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# CASK REPUBLIC

 COMMUNAL TAVERN 

12/08/2017