

DINNER

BOARDS: 3 CHOICES \$18

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

CHEESES

Cypress Grove - Holland
Petit Basque - Spain
Kinderhook - New York

MEATS

Capicola - New Jersey
Hot Soppressata - New Jersey
Genoa Salami - Italy

SMALL PLATES

Oysters of the Day mignonette, cocktail sauce | 2.50 ea.

Baked Oysters bechamel, arugula, bacon & Parmesan | 10

Beef Chili diced onion, cilantro, sour cream | 12

Tuna Poke ponzu, avocado, Serrano chili, cilantro, fried wonton | 15

Beef Empanadas roasted tomato salsa, caramelized onion vinaigrette | 14

Smoked Short Rib Meatballs IPA BBQ glaze & crumbled Maytag blue cheese | 9

Korean BBQ Wings w/ Gochujang BBQ sauce, smokey blue cheese | 13

Chicken & Waffles (Available Weekends Only) Buttermilk fried chicken, belgium waffle, bourbon blueberry maple syrup | 16

Kimchi Quesadilla Korean BBQ pork, kimchi, scallions, jack cheese, sriracha buffalo sauce | 15

Chicken Quesadilla roasted chicken, tomatillo salsa verde, jack cheese, cilantro cream | 14

Pesto Mac & Cheese cheddar & mozzarella with a crispy bread crumb topping | 12

Broccoli Rabe shaved parmigiano, crushed red pepper | 9

C-R Mac & Cheese cheddar & mozzarella with a crispy bread crumb topping | 10

CR Flatbread tomato sauce, mozzarella & basil | 9

Seasonal Flatbread ricotta, squash, fennel sausage, kale | 12

SALADS

Chopped Salad apple, cranberry, rosemary candied walnuts, feta, baby arugula & frisee,

apple cider vinaigrette | 14

Autumn Salad baby spinach, baby arugula, baby kale, squash, pepitas, pomegranate seeds, whipped yogurt, balsamic vinaigrette | 14

Kale Salad peppadew peppers, garbanzos, spiced pecans, Parmesan, bacon,

creamy ginger vinaigrette | 14

CR Cobb Salad grilled chicken, avocado, heirloom cherry tomatoes, hard boiled egg,

bacon, crumbled blue cheese, Sherry vinaigrette | 17

add: Honey Mustard Grilled Chicken | 5 Grilled Jumbo Shrimp | 9 Grilled Salmon | 10 Grilled Steak | 10

SIGNATURE BURGERS & REUBEN (Served with fries or side salad)

Cask Republic Burger 8oz house blend of short rib, brisket & sirloin, sharp cheddar cheese, onion-bacon jam, lettuce, tomato | 16

Lamb Burger merguez spices, tzatziki, harissa | 18

Turkey Burger grilled 8oz turkey burger, topped w/ pickled vegetables, whole grain mustard aioli | 15

Lamb Pastrami Reuben house cured & roasted lamb, caramelized onions, white cheddar, thousand island | 17

LARGE PLATES

Mushroom Cavatelli fennel sausage, baby kale, mushroom buerre noisette | 23

Squash & Ricotta Gnocchi with delicata squash and fried sage | 21

Oven Roasted Canadian Salmon black rice, broccoli rabe, thyme butter | 24

Seared Bluefin Tuna sauteed kale, fingerling sweet potatoes, piquillo peppers, sesame soy vinaigrette | 27

Steak Frites hand cut fries, truffle butter sauce | 23

Grilled Filet Mignon 8oz filet mignon, cauliflower puree, roasted baby carrots, chimichurri | 32

Roasted Chicken Breast charred tomato broth with Swiss chard, chickpeas, zhatar | 23

HEAD CHEF: CHEF CARL VAN DEKKER *Thoroughly cooking meats, poultry, seafood, eggs & shellfish reduces the risk of food borne illness*

Please tell server about any allergies

HAND CRAFTED COCKTAILS

The Upside Down

Bully Boy Gin, Lillet Blanc, Aperol, Peychaud's bitters | 13

The Madam

Old Forrester Bourbon, Fernet Branca, simple syrup, fresh lemon juice | 12

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Bulleit Rye, Aperol, sweet vermouth, orange bitters | 12

White Cosmopolitan

Tito's Handmade Vodka lime infused, pear & white grape shaken, white cranberry juice, dried cranberries | 12

Seasonal Moscow Mule

Ketel One, cinnamon-mint simple syrup, fresh lime juice and ginger beer | 12

SANGRIA

Red Sangria - apples, oranges, fresh pomagranate juice, burgundy, brandy, simple syrup, triple sec | 11

Sangria Pitcher - 55 (6 for the price of 5)

MULLED CIDER

Warm apple Cider with spices | 4

Add: Pecan Whiskey, Jack Daniels Fire, Jack Daniels Honey, Jim Beam Vanilla, Captain Morgan Black | 10

BOURBON FLIGHTS | 16

1-W.L Weller Spec. Reserve - Straight wheat bourbon 90 proof

2-Backbone Prime -Blended bourbon whiskey with a touch of rye 104 proof, corn/rye

3-Russel's Reserve 10yr -Kentucky straight bourbon 90 proof

RYE FLIGHTS | 16

1-Sazarac Rye - 51% Rye, 39% Corn, 10% Malt, 90 proof

2-Bone Snapper Rye - 95% Rye 5% Malt small batch, 108 proof

3-James E Pepper 1776 Rye -Over 90% rye in the mash bill, 100 proof

CROSS CULTURE KOMBUCHA

CT| Green Tea w/ Jasmine | 8oz | \$5

RISE NITRO COLD BREW COFFEE

NY | 8oz | \$5

HALF PRICE BOTTLE WINE EVERY SUNDAY & MONDAY NIGHT

*Not eligible for half priced bottles

WHITE WINE

Hahn, Chardonnay, CA

Friuli Colli Orientali, Pinot Grigio ITA

Totara, Sauvignon Blanc, NZ

Villa Jolanda, Moscato, ITA

RED WINE

Leese-Fitch, Cabernet Sauvignon, CA

Aviary, Cabernet Sauvignon, Napa, CA

Yauquen, Malbec, Mendoza, ARG

Reata, Pinot Noir, Sonoma, Monterey, San Benito, CA

Garzon, Tannta Reserve ESP

ROSÉ

Chateau, Beaulieu, Coteaux d'Aix-en-Provence, FRA

Zonin, Sparkling Rose, Prosecco, ITA

BOTTLES / SPARKLING

Le Grande Courtage, Blanc de Blancs Brut, FRA • 48 750ml

Famiglia Zonin, NV, Prosecco, Prosecco, ITA • 10 187ml | 38 750ml

Freixenet, Sparkling Cordon Negro Brut Cava, Penedes, Spain • 9 187ml

Freixenet, Sparkling Cordon Negro Brut Cava, Penedes, Spain • 30 750ml

Roederer Estate, Brut NV, Anderson Valley, CA • 68

L'Argent, Brut, Syrah Rosé, Burgundy, FRA • 48

*Dom Perignon, 2014, Vintage Brut, Champagne, FRA • 220

BOTTLES / WHITE

Santiago Ruiz, Albariño Blend, 2015, Rías Baixas, ESP • 52

Mathilde Chapoutier, 2017, Cotes de Provence, FRA • 50

Rickshaw, Chardonnay, 2015, California • 51

Banshee, Chardonnay, 2015, Sonoma, CA • 51

Lioco, Chardonnay, 2015, Sonoma, CA • 54

Colimoro, Pinot Grigio, 2014, Trentino-Alto Adige, ITA • 44

Alsace Willm, Pinot Gris, 2015, Eguisheim, FRA • 39

Oyster Bay, Sauvignon Blanc, Sauvignon Blanc, Marlborough, NZ • 40

Le G de Chateau Guiraud Sauvignon Blanc, 2014, Bourdeaux, FR • 50

Yealands Estate S1, Sauvignon Blanc, 2014, Marlborough, NZ • 56

The Rustler, Chenin Blanc, 2016, South Africa • 58

BOTTLES / RED

Odipus 1899, Grenache, Navarra, ESP • 38

Barrel Road, Bourbon Barrel Aged Red Blend, 2014, Santa Rosa, CA • 46

Astrolabe, Pinot Noit, 2014, Marlborough, NZ • 68

Left Coast Cellars, Pinot Noir, 2015, Willamette Valey, OR • 53

Gehricke Los Carneros, Pinot Noir 2013, Carneros, CA • 74

Lioco, Pinot Noir, 2014, Sonoma, CA • 78

Truchard, Pinot Noir, 2014, Carneros, CA • 64

Merry Edwards, Pinot Noir, 2012, Sonoma, CA • 96

Rickshaw, Pinot Noir, 2013, Sonoma, CA • 44

Firesteed, Pinot Noir, 2014, Willamette Valley, OR • 44

Ramsay, North Coast Pinot Noir, 2013, Oakville, CA • 44

Robert Baile Black Chicken, Zinfandel, 2014, Napa Valley, CA • 95

Margarett's Romer Red, Syrah/Zinfandel Blend, 2014, Mendocino, CA • 40

Oakwood, Cabernet Sauvignon, 2014, Healdsburg, CA • 38

McNab Ridge, Cabernet Sauvignon, 2015, Mendocino, CA • 48

Plungerhead, Cabernet Sauvignon, 2014, Alexander Valley, CA • 52

Robert Hall, Cabernet Sauvignon, 2013, Paso Robles, CA • 52

Edge, Cabernet Sauvignon, 2015, Sonoma, CA • 56

De Tafford, Cabernet Sauvignon, 2009, Stellenbosch, S. Africa • 79

Donati Family Ezio, Cabernet Sauvignon, 2012, Paicines, CA • 48

Silver Thread Blackbird, Cabernet Franc Blend, 2013, Finger Lakes, NY • 56

Dinastia Vivanco Reserva, Tempranillo, 2010, Rioja, Spain • 54

Sauska 'Cuvee 13' Bourdeaux style 2013, Villany, Hungary • 56

Chateau Les Grands Marechaux, Bourdeaux Blend, 2012, Cotes de Blaye, FRA • 44

Antucura, Malbec, 2015, Mendoza, ARG • 44

Le Macchiole, Super Tuscan Blend, 2014, Bolgheri, ITA • 69

Bishop's Peak "Elevation" Bourdeaux Blend 2013, Pasa Robles, CA • 56