

# DINNER

## BOARDS: 3 CHOICES \$16

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

### CHEESES

Drunken Goat - Spain

Barley Buzzed - Utah

Smoked Maple Cheddar - Vermont

### MEATS

Chorizo - Spain

Hot Soppressata - New Jersey

Tuscano - Italy

## SMALL PLATES

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**Turkey Chili** ground turkey, jalapeños, red peppers, cilantro, black beans, cilantro crema | 10

**French Onion Soup** toasted baguette, Gruyère cheese | 8

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

**PEI Mussels** chorizo, shallots, red peppers, white wine sauce | 13

**Tuna Tartare** avocado, cilantro, toasted sesame seeds, citrus-soy sauce, wonton chips | 15

**Shrimp & Grits** grilled shrimp, cheesy grits, smoked paprika aioli, cotija cheese | 13

Add Fried Egg | 1

**Beef Empanadas** roasted tomato salsa, caramelized onion vinaigrette | 13

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

**Korean BBQ Wings** w/ smokey blue cheese | 12

**Smokey Chicken Quesadilla** queso fresco, cilantro sour cream | 13

**Pesto Mac & Cheese** cheddar & mozzarella with a crispy bread crumb topping | 11

**Bacon Popcorn** smoked bacon bits | 3

**Bavarian Soft Pretzel** cave-aged Amish cheddar & grain mustard ale sauce | 8

**Hummus & Corn Tortilla Chips** | 7    **Guacamole & Corn Tortilla Chips** | 9    **Chips & Dip Combo** | 13

**Grilled Asparagus** w/ lemon & chili flakes | 7

**Roasted Brussel Sprouts** w/ garlic & olive oil | 7

**C-R Mac & Cheese** cheddar & mozzarella with a crispy bread crumb topping | 9

**Dump Truck Fries** chicken gravy, melted mozzarella, sliced jalapeños | 10    **Add Bacon** | 2

**CR Flatbread** tomato sauce, mozzarella & basil | 12

**Portabello Mushroom Flatbread** basil pesto, ricotta, parmesan, topped w/ arugula | 12

## SALADS

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**Fall Chopped Salad** honey roasted butternut squash, pistachio, golden raisins, pomegranate seeds, crumbled goat cheese, arugula & frisee, pomegranate vinaigrette | 12

**Nicoise Salad** mixed field greens, green beans, hard boiled egg, cherry tomato, black olives, fingerling potatoes, seared Ahi tuna, dijon vinaigrette | 15

**Kale Salad** peppadew peppers, garbanzos, spiced pecans, parmesan, bacon, creamy ginger vinaigrette | 12

**CR Cobb Salad** grilled chicken, avocado, grape tomatoes, hard boiled egg, smoky blue cheese dressing, brioche croûtons | 14

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)

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

**Turkey Burger** organic lean ground turkey infused with apples, red onions & sage, sweet onion jam & crispy onions | 15

**Now Famous Lamb Pastrami Reuben aka "THE PAPA"** house cured & roasted lamb, caramelized onions, white cheddar, thousand island | 16

## LARGE PLATES

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**Oven Roasted Canadian Salmon** apple cider glaze, roasted brussel sprouts, rice pilaf | 25

**Steak Frites** hand cut fries, truffle butter sauce | 22

**Bacon Wrapped Meatloaf** toasted vegetable pearl cous-cous | 17

**Surf & Turf** 7oz filet, 3 diver scallops, bearnaise sauce, loaded baked potato | 32

**Stuffed Chicken Breast** wild mushroom-goat cheese stuffing, ratatouille | 19

**Grilled Twin Lamb Chops** dijon mustard marinade, endive, radicchio, toasted quinoa | 20

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

\*Please tell server about any allergies\*

## HAND CRAFTED COCKTAILS

### Golden Hog

Pineapple-mango puree with vanilla extract, bacon infused bourbon, hellfire habenero bitters, texas smoked sea salt rim and bacon garnish | 11

### Penicillin

Great King Street Scotch, honey-giner syrup, fresh lemon juice, spritz of Peat Monster, splash prosecco | 12

### Smoked Maple-Bourbon Mash

Smoked Maple Knob Creek, muddled orange & luxardo cherry, chocolate bitters | 11

### Blacklist

Mezcal, fresh lime juice, agave nectar, blackcurrant liquor, simple syrup | 12

### 191

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 | 11

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## SANGRIA

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

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

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## MULLED CIDER

Warm apple Cider with spices | 4

Add Pecan Whiskey, Jack Daniels Fire, Captain Morgan Black, Apple Whiskey, Jim Beam Vanilla | 9

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## BOURBON FLIGHTS | 16

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

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

**3-Angels Envy** -Kentucky straight bourbon 86 proof, finished in port wine barrels

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## RYE FLIGHTS | 16

**1-Copper Fox Rye** - 2/3 rye, 1/3 malted barley, smoked, 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

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## CROSS CULTURE KOMBUCHA

CT| Black & White Tea | 8oz | \$5

## RISE NITRO COLD BREW COFFEE

NY | 8oz | \$5

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## HALF PRICE BOTTLE WINE EVERY SUNDAY & MONDAY NIGHT

\*Not eligible for half priced bottles

## WHITE & ROSÉ WINE\*

Hahn, Chardonnay, CA

GL | B

12 | 48

Friuli Colli Orientali, Pinot Grigio ITA

10 | 40

Totara, Sauvignon Blanc, NZ

10 | 40

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

9 | 36

## RED WINE\*

Leese-Fitch, Cabernet Sauvignon, CA

9 | 36

Smith & Hook, Cabernet Sauvignon, Central Coast, CA, 2016

12 | 48

Yauquen, Malbec, Mendoza, ARG

10 | 40

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

11 | 44

LAN Crianza, Rioja, ESP

9 | 36

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## BOTTLES / SPARKLING

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

Casa Vinocola LaLuca, NV, Proseco, Veneto, ITA • 11 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

Gobelsburg, Rose, 2016, Niederösterreich, Austria • 44

Rickshaw, Chardonnay, 2015, California • 51

Banshee, Chardonnay, 2014, Sonoma, CA • 51

Domaine Dureuil Janthial Rully Blanc, 2013, Chardonnay, Burgundy, FRA • 64

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

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

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

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

## BOTTLES / RED

Odipus 1899, Grenache, Navarra, ESP • 38

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

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

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

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

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

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

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

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

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

Secret Cellars, Cabernet Sauvignon, 2013, Paso Robles, CA • 44

Smith & Hook, Cabernet Sauvignon, 2013, Central Coast, CA • 60

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

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

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

Alta Vista Lugan, Serenade Single Vineyard, Malbec, 2011, Mendoza, ARG • 92

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

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

Michele Chiarlo La Court Nizza DOCG, Barbera d'Asti, 2012, ITA • 84

Antucura, Malbec, 2015, Mendoza, ARG • 44

Mandorlo, Dolcetto D'Alba, 2013, Piedmont, ITA • 56

\*TURLEY, Juvenile, Zinfandel, 2014, Napa, CA • 120