

DINNER

BOARDS: 3 CHOICES \$16

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

CHEESES

Roquefort Blue
Sheep - France
Maple Smoked Cheddar
Cow - Vermont
Drunken Goat
Goat - Spain

MEATS

Hot Soppressata - NJ
Chorizo - Spain
Tuscano - Italy
Prosciutto - Italy

SMALL PLATES

Cream of Mushroom Soup

*mixed forest mushrooms, crispy shallots &
truffle oil | 8*

Octopus Bruschetta

*roasted veal bone marrow, pepperonata,
toasted brioche | 12*

PEI Mussels

leeks, celery, onion, tumeric butter | 13

Cauliflower Gratin

*w/ three cheese sauce, guanciale, dried
cherries, grand reserve goat cheese | 8*

Beef Empanadas

*roasted tomato salsa, caramelized onion vin-
aigrette | 13*

Smoked Short Rib Meatballs

*IPA BBQ glaze & crumbled
Maytag blue cheese | 9*

Wings (Korean BBQ or Zesty Garlic Parm)

buttermilk ranch | 12

Pesto Mac & Cheese

*cave-aged Amish cheddar 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

*sun dried tomato pesto, homemade
flatbread chips | 8*

Gorgonzola Fondue

truffle oil & house-made potato chips | 8

SIDES

Crispy Potato Wedges

w/ mustard aioli & ginger ketchup | 7

Grilled Asparagus

w/ lemon & chili flakes | 7

C-R Mac & Cheese | 9

Parmesan Herb Fries | 6

WOOD-FIRED FLATBREAD

CR Flatbread

tomato sauce, fresh mozzarella & basil | 12

Braised Duck

*truffled white bean puree, caramelized
onions, parmesan cheese | 15*

SALADS

Roasted Beet Salad

*sorrel, arugula, toasted pistachio, balsamic re-
duction | 10*

Kale Salad

*English cucumbers, asparagus, roasted peppers,
candied shallots, manchego cheese, sherry
vinaigrette | 12*

CR Cobb Salad

*grilled chicken, avocado, grape tomatoes, hard
boiled egg, smoky blue cheese dressing,
focaccia croûtons | 14*

Winter Crisp Salad

*honeycrisp apples, enoki mushrooms, carrot,
shallots, yellow miso ginger dressing | 9*

add:

Honey Mustard Grilled Chicken | 5

Pan Seared Tiger Shrimp (3) | 8

LARGE PLATES

Grilled Arctic Char

*roasted broccoli, fingerling potatoes, dill caper
butter | 25*

Monkfish & White Bean Stew

*foie gras, cippolini onions, roasted tomato,
edamame | 26*

Bistro Steak Frites

*sous vide petite tender, hand-cut fries, veal
demi glaze, malt vinegar aioli, truffle oil | 23*

Southern Chicken Fried Steak

*black angus sirloin, braised kale, smashed
potatoes, country gravy | 22*

Spice Rubbed NY Strip Steak

*seasoned potato wedges, Gorgonzola, blistered
tomatoes & roasted garlic-butter | 30*

Pan Seared "Freebird" Half Chicken

(certified humane, antibiotic free)

*baby bok choy, duck egg fried rice, pineapple
soy glaze | 24*

Cask Republic Burger

*grilled red onion, cheddar cheese
& fire roasted tomato jam | 14*

House Made Lamb Pastrami Reuben

*caramelized onions, white cheddar, thousand island &
hand cut fries | 16*

CULINARY DIRECTOR: CHEF CARL CARRION

EXECUTIVE CHEF NOTE BY: JACOB R. RAITT II

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

HAND CRAFTED COCKTAILS

Summer in the South

Four Roses Bourbon infused with banana bread, POM juice, fresh lemon juice, pineapple juice, cinnamon simple, bitters | 11

Cocoa Loco

Nitro cold press coffee, vanilla vodka, dark chocolate liquor, heavy cream, grand marnier | 12

Maple-Bourbon Mash

Wyoming Bourbon, maple syrup, fresh lemon juice, orange juice, Angostura bitters, topped with seltzer | 10

French 57

Tanqueray gin, St. Germain, fresh lemon juice, simple syrup, rinse of absinthe, topped with prosecco | 12

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

White Cosmopolitan

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

Moscow Moose (Seasonal Moscow Mule)

Belvedere Vodka, cinnamon-mint simple syrup, lime juice and ginger beer | 11

SANGRIA

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

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

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

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

MULLED CIDER

Warm apple Cider with spices | 4

Add Pecan Whiskey, Jack Daniels Fire, Captain Morgan Black Spiced Rum, Apple Whiskey | 9

SAIL AWAY NITRO COLD BREW COFFEE

NY | 8oz | \$5

HALF PRICE BOTTLE WINE EVERY SUNDAY & MONDAY NIGHT

*Not eligible for half priced bottles

WHITE & ROSÉ WINE*

Hahn, Chardonnay, CA, 2014

GL | B

12 | 44

Friuli Colli Orientali, Pinot Grigio ITA, 2015

10 | 40

Totara, Sauvignon Blanc, NZ, 2015

10 | 32

Chateau, Beaulieu, Coteaux d'Aix-en-Provence FRA, 2015

9 | 36

RED WINE*

GL | B

Leese-Fitch, Cabernet Sauvignon, CA, 2013

9 | 36

Aviary, Cabernet Sauvignon, Napa, CA, 2013

12 | 48

Yauquen, Malbec, Mendoza, ARG, 2014

10 | 40

Reata, Pinot Noir, Sonoma, Monterey, San Benito, CA, 2013

11 | 44

LAN Crianza, Rioja, ESP, 2012

9 | 36

BOTTLES / SPARKLING

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

Casa Vinocola LaLuca, NV, Proseco, Veneto, ITA • 11 187ml | 38 750ml

Segura Vidas, NV, Cava Brute, Catalonia, ESP • 10 187ml | 36 750ml

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

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

*Veuve Cliquot, Yellow Label, Brut NV, Champagne, FRA • 114

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

BOTTLES / WHITE

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

Bouchard Pouilly-Fuisse, Chardonnay, 2012, Burgundy, FRA • 64

Lioco, Chardonnay, 2015, Sonoma, CA • 54

Banshee, Chardonnay, 2014, Sonoma, CA • 51

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

Louis Max, Pouilly Fuisse Vieille Vignes, 2013, Chardonnay, Burgundy, FRA • 64

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

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

BOTTLES / RED

Mettler Vineyards Estate Grown, Petit Syrah, 2012, Lodi, CA • 56

Steele Canyon Cellars, Pinot Noir, 2012, Napa, California • 52

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

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

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

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

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

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

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

Gordo, Yecla Monastrell & Cabernet Sauvignon, 2012, Spain • 45

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

Gehricke Knights Valley, Cabernet Sauvignon, 2014, Sonoma, CA • 64

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

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

Wheelhouse Wine Cellars, Cabernet Sauvignon 2013, Napa, CA • 48

B-Side, Cabernet Sauvignon, 2013, Napa Valley, CA • 62

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

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

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

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

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

Torre De Ona, Reserva Rioja Tempranillo, 2010, Spain • 60

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

Antucura, Malbec, 2015, Mendoza, ARG • 44

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

Le Macchiole, Super Tuscan Blend, 2014, Bolgheri, ITA • 52

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

Fattoria del Cerro, Sangiovese, 2012, ITA • 48

Ridolfi, Brunello Di Montalchino, 2009, Tuscany, ITA • 92

Adissat Chateauf-neuf-du-Pape, 'Cuvee Isabelle', 2012, FRA • 84

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

*TURLEY, Howell Mountain, Dragon Vineyard, Zinfandel, 2014, CA • 80

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