

DINNER

BOARDS: 3 CHOICES \$16

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

CHEESES

Cypress Grove - Holland
Petit Basque - Spain
Gruyere - France

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

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

Seared Diver Scallops w/ shaved roasted Brussels sprouts, smoked bacon, spring garlic sauce | 12

Kimchi Sopes corn cake, Asian BBQ pulled pork, kimchi, sriracha buffalo sauce | 14

BBQ Ribs 1/2 rack of baby back ribs, Brussels sprout slaw w/ walnuts and cranberries | 15

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

Grilled Asparagus w/ lemon & chili flakes | 7

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

CR Flatbread tomato sauce, mozzarella & basil | 8

Portabello Mushroom Flatbread basil pesto, ricotta, Parmesan, topped w/ arugula | 9

SALADS

Chopped Salad grilled summer squash, apricots, pistachios, crumbled goat cheese, baby arugula & frisee, citrus vinaigrette | 12

Spring Salad baby spinach, baby arugula, baby kale, rosemary candied walnuts, fresh strawberries, whipped yogurt, white balsamic vinaigrette | 12

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, crumbled blue cheese | 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)

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

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 | 16

LARGE PLATES

Mushroom Tagliatelle fennel sausage, asparagus, fava beans, summer squash, mushroom buerre | 23

Ricotta Gnudi spinach & ricotta dumplings w/ spinach & arugula pesto | 19

Oven Roasted Canadian Salmon farro, asparagus, fava beans, citrus pistou w/ parsley & dill | 25

Seared Bluefin Tuna tomato panzanella w/ brioche croûtons, basil & white balsamic vinaigrette | 26

Steak Frites hand cut fries, truffle butter sauce | 22

Grilled Filet Mignon 8oz filet mignon, cauliflower puree, roasted baby carrots, chimichurri | 29

Chicken Paillard arugula, feta, cherry tomatoes, fingerling potatoes, balsamic vinaigrette | 19

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

Oh, Bee-Have

Banhez mezcal, lemon juice, honey simple syrup, Anch Reyes chili liqueur | 13

Rose Colored Glasses

Strawberry Simple, Rhubarb Puree, Tres Agave Blanco Tequila, Patron Citronge, Aperol, Lime Juice, Prosecco Topper | 11

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 | 11

SANGRIA

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

White Sangria - Smirnoff Vodka, triple sec, Rose, Grand Marnier, orange juice, pineapple juice, white cranberry juice, lemon juice, infused w/ strawberry & basil | 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 -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-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

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, 2014

Friuli Colli Orientali, Pinot Grigio ITA, 2015

Totara, Sauvignon Blanc, NZ, 2015

RED WINE

Leese-Fitch, Cabernet Sauvignon, CA, 2015

Aviary, Cabernet Sauvignon, Napa, CA, 2016

Yauquen, Malbec, Mendoza, ARG, 2014

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

LAN Crianza, Rioja, ESP, 2012

ROSÉ

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

Zonin, Sparkling Rose, Prosecco, ITA

GL | B

12 | 48

10 | 40

10 | 40

GL | B

9 | 36

12 | 48

10 | 40

11 | 44

9 | 36

9 | 36

10

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

Rickshaw, Chardonnay, 2015, California • 51

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

BOTTLES / RED

Odipus 1899, Grenache, Navarra, ESP • 38

Garzon, Tannat Reserve, 2016, Garzon, UYU • 47

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

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

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

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

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