

DINNER

BOARDS: 3 CHOICES \$18

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

CHEESES

Barely Buzzed- Iowa
Drunken Goat - Spain
Maytag Blue - Wisconsin

MEATS

Hot Chorizo - Spain
Soppressata - New Jersey
Prosciutto- Italy

SMALL PLATES

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

Tuna Tartare cilantro, avocado, pineapple-soy glaze | 16

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

Crispy Fish Taco pico de gallo, citrus cabbage, cilantro crema, corn tortilla | 15

Pork Belly Lettuce Wraps pickled onions, roasted tomatillo sauce, citrus cabbage | 15

Carribbean Jerk Wings dry rubbed w/ honey glaze | 13

Smokey Chicken Quesadilla cilantro crema, queso fresco | 13

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

Voted "BEST Mac & Cheese" at the 2017 & 2018 Mac-Chili Festival

Creamy Burrata blistered tomato, green beans, frisee, grilled bread | 11

CR Margherita Flatbread tomato sauce, mozzarella, basil | 14

Roasted Vegetable Flatbread cherry tomato, zucchini, yellow squash, cauliflower puree, goat cheese, salsa verde | 15

Beef Empanadas cherry pepper aioli & green onion vinaigrette | 12

Soft Bavarian Pretzel cheddar mustard ale sauce | 9

Stir Fry Cauliflower sesame ginger aioli & green onions | 10

SALADS

Chopped Salad green leaf lettuce, frisee, apples, roast corn, green beans, chili almonds, citrus 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: Mustard Grilled Chicken | 6 Grilled Jumbo Shrimp | 9 Grilled Salmon | 8

LARGE PLATES

Cask Republic Burger 8oz house blend of short rib, brisket & sirloin, sharp cheddar cheese, onion-bacon jam | 17

Voted "BEST BURGER" at the 2016 & 2018 Greenwich Wine & Food Festival

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

Roasted Canadian Salmon smoked bacon, sweet corn succotash, & english pea puree | 23

Grilled 10oz NY Strip olive oil smashed potatoes, crispy onion rings & truffle butter | 27

Spaghetti yellow & green squash, cherry tomato, parmesan sauce | 18

Oven Roasted I.P.A Marinated Chicken coconut curry couscous, yellow squash puree, cremini mushrooms | 24

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

Please tell server about any allergies

CULINARY DIRECTOR: CHEF CARL CARRION

8/30/2019

SIGNATURE COCKTAILS

The Secret Garden

Uncle Val's Gin, St. Germain, Fresh Lemon Juice & House Made Simple, Topped w/ Soda Water. Served in a Highball over ice w/ a Lemon Twist | 12

The Old Sport

Belverder Ginger Zest Vodka, Fresh Grapefruit Juice, Fresh Lemon Juice, House Made Simple & Bitters. Served over Rocks w/ a Bitter Lemon Wheel | 13

Sharp Edge Axes

Goslings Bermuda Black Rum, Fernet, Fresh Lemon Juice & House Made Simple. Served in a Coupe w/ a Orange Peel | 13

To Kill a Cardnial

Cardinal Straight Bourbon, Dolin Dry Vermouth, Grand Marnier & Bitters. Served in a Coupe w/ a Luxardo Cherry | 13

Holden's Hat

Sazerac Rye, House Made Mint Simple, Fresh Lime Juice & Bitters. Served over Rocks w/ an Orange | 13

CASK CLASSIC COCKTAILS

White Cosmopolitan

Titos Infused w/ Fresh Limes, Pears & White Grapes, White Cranberry Juice, & Fresh Lime Juice. Served in a stemless martini glass w/ Dried Cranberries | 13

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Sazerac Rye, Carpano Antica, Aperol, & Bitters. Served over Rocks w/ an orange | 12

CR-Old Fashion

Four Roses Bourbon, Muddled Fresh Orange & Luxardo Maraschino Cherries, House made Simple & Bitters. served over Rocks w/ an Orange & Luxardo Cherry | 12

SEASONAL COCKTAILS

Seasonal Moscow Mule

Smirnoff, Mint Spiced Simple, Fresh Lime Juice & Goslings Ginger Beer. Served over Ice in a Classic Copper Mug | 13

Seasonal Margarita

El Jimador Tequila, Fresh Muddled Seasonal Fruit, Tres Agaves & Fresh Lime Juice. Served over Rocks w/ a lime ***Make It Spicy w/ Fresh Muddled Jalepeno** | 13

Seasonal Sangria

House Made Seasonal Sangria | 13 Pitcher | 65

GIN FLIGHT | 15

1-By The Dutch Old Genever - Neatherlands

2-Harahorn - Norway

3-Gin Mare - Spain

RYE FLIGHT | 16

1-Templeton Rye 4 Year - Iowa

2-Catoctin Creek Roundstone Rye - Virginia

3-James E Pepper 1776 Rye - Kentucky

BOURBON FLIGHT | 16

1-W.L Weller Spec. Reserve - Kentucky

2-Troy & Sons Blond - Indiana

3-C.W Irwin - Oregon

HALF PRICE BOTTLE WINE EVERY SUNDAY & MONDAY NIGHT

* Not Included in Half Price Bottles

WHITE WINE

*Bonterra Chardonnay, CA

*Friuli Colli Orientali, Pinot Grigio, ITA

*Matua, Sauvignon Blanc, NZ

RED WINE

*Leese-Fitch, Cabernet Sauvignon, CA

*Aviary, Cabernet Sauvignon, Napa, CA

*Ruca Malen Yauquen, Malbec, Mendoza, ARG

*Reata, Pinot Noir, Sonoma, CA

*Firesteed, Pinot Noir, Willamette Vally, OR

ROSÉ

*Aime Roquesante, Rose, Cotes De Provence, FRA

*French Blue Bordeaux, Rose, Bordeaux, FRA

SPARKLING

*Famiglia Zonin, NV, Prosecco, Prosecco, ITA

*Zonin, Sparkling Rose, Prosecco, ITA (Split)

SPARKLING WINES

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

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

Korbel, Champagne Brut, NV, Sonoma, CA • 44

Chateau St. Jean, Cuvee Sparkling Wine, NV, Kenwood, CA • 48

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

WHITE WINES

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

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

Sonoma Cutrer, Chardonnay, CA • 54

Rickshaw, Chardonnay, CA • 40

Camelot, Chardonnay, CA • 38

J.Lhor, Chardonnay, Paso Robles, CA • 40

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

Alsace Willm, Pinot Gris, Eguisheim, FRA • 39

Collavini Collio, Pinot Grigio, Collio, ITA • 39

13 Degrees Celsius, Sauvignon Blanc, Marlborough, NZ • 38

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

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

The Rustler, Chenin Blanc, South Africa • 58

Reichsgraf von Kesselstatt, Riesling, GER • 42

RED WINES

Odipus 1899, Grenache, Navarra, ESP • 38

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

Ponzi Tavola, Pinot Noir, Willamette Valley, OR • 60

Gehricke Los Carneros, Pinot Noir Carneros, CA • 74

Lioco, Pinot Noir, Sonoma Coast, CA • 74

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

Montecillo, Rioja, Gran Reserva, ESP • 53

Garzon, Cabernet Franc Reserve, Punta Del Esta, URY • 53

Tolentino, Malbec, Mendoza, ARG • 48

Ridge Three Valleys, Zinfadel Blend, Sonoma, CA • 68

Smith & Hook, Cabernet Sauvignon, Central Coast, CA • 48

McNab Ridge, Cabernet Sauvignon, Mendocino, CA • 48

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

Ravel and Stitch, Cabernet Sauvignon, Central Coast, CA • 60

J.Lhor, Cabernet Sauvignon, Paso Robles, CA • 53

Quest, Cabernet Sauvignon Red Blend, Paso Robles, CA • 60

Luce Della Vite "Lucente", Red Blend, Toscana, ITA • 48

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

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