

# 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

Shrimp Gumbo cornbread, gumbo gravy | 14

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

Shrimp Ceviche citrus marinated shrimp, jalapeño, avocado, house made potato chips | 13

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/ Gochujang BBQ sauce, smokey blue cheese | 12

Kimchi Quesadilla Korean BBQ pork, kimchi, scallions, jack cheese, sriracha buffalo sauce | 14

Chicken Quesadilla roasted chicken, tomatillo salsa verde, jack cheese, cilantro cream | 13

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

Street Corn grilled corn, adobo spice, lime & cotija cheese | 8

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

CR Flatbread tomato sauce, mozzarella & basil | 8

Artichoke Flatbread grilled artichoke, pomodoro, arugula, chili flakes, Parmigiano | 11

## SALADS

---

Chopped Salad patty pan squash, runner beans, apricots, pistachios, crumbled goat cheese, baby arugula & frisee, citrus vinaigrette | 12

Summer 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, baby zucchini, mushroom beurre | 23

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

Oven Roasted Canadian Salmon English pea puree, roast Champagne grapes, farro, mint, sumac | 23

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 | 30

Roasted Chicken Breast w/ medley of summer squash, runner beans, cornbread, pan gravy | 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

### 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

### 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

---

## 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-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

## 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

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

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, Bordeaux, 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' Bordeaux style 2013, Villany, Hungary • 56

Chateau Les Grands Marechaux, Bordeaux 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" Bordeaux Blend 2013, Pasa Robles, CA • 56

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

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