

# CASK + SHAKER

CRAFT BAR AND KITCHEN

elevated comfort food

## starters

### cheeseburger spring rolls • 9.95

c+s special blend ground beef, caramelized onions, cheddar cheese, shaker secret sauce

### boneless wings • 10.95

hand breaded, all white meat chicken, pineapple buffalo tossed

### spinach, kale, & artichoke dip (gf, veg) • 8.95

braised italian kale, spinach, roasted artichokes, creamy cheese sauce, tortilla chips

### soy glazed spare ribs • 12.95

hot & spicy ribs, seasoned cashews, pickled frenso peppers, cilantro, soy ginger glaze

### char-grilled chicken wings • 12.95

jalapeño aioli drizzle, cilantro

### angry fried calamari • 11.95

shishito peppers, burnt lemon, fresh herbs, shaved parmigiana, spicy fra diavolo sauce

### pork pot stickers • 9.95

pan seared, sesame seeds, chives, szechuan chili garlic sauce

### firecracker shrimp • 12.95

fried spicy shrimp, house-made honey sriracha glaze, sesame seeds

### tuna poke bowl • 15.95

soy-yuzu marinated tuna, pineapple habañero relish, wonton crisps

### chili con queso dip (gf) • 9.95

creamy cheddar, monterey jack, spicy chorizo, charred green chillies, pico de gallo, tortilla chips

### steamed edamame (gf, v, veg) • 6.95

sea salt, togarashi

### meatballs & fresh mozzarella • 12.95

c+s special blend ground beef, sweet italian sausage, san marzano tomato sauce, housemade mozzarella, garlic crostinis

### smoked wahoo fish dip • 10.95

pico de gallo, olives, pickled serrano peppers, seven seed crackers

### bacon wrapped brussels (gf) • 8.95

bacon wrapped brussel sprouts, miso maple glaze

### dang quesadillas (veg) • 10.95

mixed cheese, peppers, onions, guacamole, pico de gallo, sour cream

*add chicken +4, steak +6, large diced shrimp +8*

### fried manchego cheese (gf) • 10.95

panko crusted, san marzano tomatoes, fresh basil

## boards

### cask cheese (veg) • 14.95

gorgonzola, triple cream brie, hand pulled mozzarella, truffle cacao, local honey, basil pesto, grapes, seven seed crackers

### the vedge (v) • 12.95

garlicky hummus, smoked eggplant, falafel, marinated roasted peppers, olives, seven seed crackers

### shaker charcuterie • 13.95

ham capicola, prosciutto di parma, spicy soppressata, house pickles, olives, beer mustard, tomato relish, crostinis

## soups & salads

*add chicken +4, steak +6, large shrimp +8 to any salad*

### soup of the day • 6.95

seasonal ingredients made fresh from scratch

### tomato bisque (veg, gf) • 6.95

creamy san marzano tomatoes, basil, cream, pesto

### little gem caesar • 9.95

grilled little gem lettuce, garlic croutons, shaved manchego cheese

### chop greek salad (veg, gf) • 11.95

feta cheese, vine ripe tomatoes, cucumbers, pepperoncini, kalamata olives, red onions, lemon oregano vinaigrette

### rustic root & fruit (veg, gf) • 11.95

mixed greens, roasted beets, crumbled gorgonzola, spiced cashew, dates, apple cider vinaigrette

## signature sides

### truffle fries (veg, gf) • 7.95

piled high, crispy fried potatoes, shaved manchego, white truffle oil, chopped fresh herbs, garlic aioli

### farm fresh vegetables of the day • 6.95

locally sourced when in season

### chips & salsa (v, gf) • 5.95

warm tortilla chips, housemade medium salsa

### old school mac & cheese • 8.95

pasta shells, gruyere, cheddar, bacon-dijon crumbs

## hand helds

*choice of french fries or sweet potato fries*

### c+s burger • 14.95

c+s special blend ground beef, applewood smoked bacon, crispy onion ring, bourbon bbq, lettuce, onion, tomato, pickle, toasted brioche bun

### chicken sandwich • 15.95

fried or grilled chicken breast, bbq ranch, lettuce, tomato, onion, toasted brioche bun

### southwest veggie burger (veg) • 13.95

seasoned black beans, quinoa, white cheddar, avocado, lettuce, tomato, onion, chipotle aioli, toasted brioche bun

### crab cake sliders • 15.95

pan seared blue lump crab, bernaise aioli, lettuce, tomato, pickle, toasted brioche bun

### new school grilled cheese (veg) • 11.95

provolone, white cheddar, basil pesto, brick oven bread, choice of tomato bisque or french fries

*add chicken +4, steak +6*

## house favorites

### steak frites (gf) • 22.95

char-grilled hanger steak, farm fresh veg of the day, truffle fries, chimichurri

### pulled chicken tacos • 16.95

braised chicken, warm corn tortillas, guacamole, pico de gallo, rice & black beans

### roasted 1/2 chicken • 17.95

all-natural herb roasted chicken, quinoa butternut squash pilaf, farm fresh veg of the day, lemon garlic jus

### fish & chips • 18.95

blue moon battered cod, housemade pickles, tartar sauce, malt vinegar, french fries

**gf** | gluten free    **veg** | vegetarian    **v** | vegan

Consuming raw or undercooked meat, seafood, or egg products can increase your risk of foodborne illness.

Please inform your server of any allergies and we will do our best to accommodate your needs.