

Entrées

Jambalaya (GF)

Andouille sausage, blackened chicken, fresh corn, peppers, onion and rice in a spicy tomato stew with fresh herbs - 17.50

Steak Tips* (GF)

Marinated in our own sweet chili sauce, served with mashed potatoes and vegetable of the day - 20.99

Turkey Tips (GF)

Glazed with a sweet bourbon marinade, served with mashed potatoes and vegetable of the day - 18.99

Fish Tacos

Lightly fried haddock, fresh pico de gallo, shredded lettuce and julienne Granny Smith apples, topped with spicy chipotle cream sauce, served with seasoned rice, black bean corn salsa and guacamole - 16.50

Pork Belly Tacos

Grilled pork belly, kimchi cabbage and fresh cilantro topped with a chipotle aioli, served with black bean and corn salsa, seasoned rice, guacamole and pico de gallo - 15.99

16oz Grilled Ribeye (GF)

Grilled ribeye topped with blue cheese butter, served with hasselback potato and vegetable of the day - 32.99

Meatloaf

Our house blend of beef and pork wrapped in applewood smoked bacon, slow roasted for two and a half hours and topped with house-made demi glaze served with mashed potatoes and roasted carrots - 15.99

Stir Fry (GF)

Onion, napa cabbage, carrots, bell pepper, broccoli and mushroom in our honey soy ginger sauce, served with steamed rice - 15.99
Add Chicken - 4 Add Shrimp - 6

Fish & Chips

Crispy fried Harpoon I.P.A. beer battered haddock served with natural cut fries, cole slaw, and tartar sauce - 17.50

Glazed Salmon (GF)

Fresh Atlantic salmon, pan roasted with our chili glaze, served with seasoned rice and sautéed spinach - 21.99

(GF) = Indicates that item may be prepared gluten free upon request

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Pizza

Hand-tossed 12" pies, serves 1-2 people. Gluten free crust available.

Street Vendor *(GF)*

Red sauce, Italian sausage, bell pepper, onion and mozzarella cheese - 12.99

Margherita Pizza *(GF)*

Fresh tomato basil sauce and mozzarella cheese topped with Buffalo mozzarella, tomato and fresh basil - 12.50

Buffalo Chicken *(GF)*

Crispy Buffalo chicken, buttermilk ranch dressing, blue cheese crumbles and mozzarella cheese, topped with fresh scallions - 12.99

BBQ Chicken *(GF)*

Crispy chicken, ranch dressing, caramelized onions and applewood smoked bacon, topped with scallions - 12.99

Blackened Chicken Caesar *(GF)*

Baked with Bechemel sauce and layered with crisp caesar salad, topped with blackened chicken and shaved Parmesan cheese - 12.99

Pasta

Mac 'n Cheese

Cavatappi pasta, folded in a creamy cheese sauce, topped with Parmesan bread crumbs and baked - 13.99
Add Buffalo Chicken - 4 Add BBQ Pulled Pork - 4

Pasta Primavera *(GF)*

Julienne squash, zucchini, red and green pepper and red onion with cremini mushroom, garlic and fresh herbs tossed with penne pasta in a sundried tomato pesto sauce - 16.99

Chicken Parmigiana

Thin chicken breast, lightly fried, topped with marinara sauce and mozzarella cheese, served over linguine - 17.99

Chicken Piccata *(GF)*

Pan-seared chicken breast with a white wine, lemon, caper butter sauce, served over linguine - 17.99

Blackened Chicken Pasta *(GF)*

Blackened chicken, roasted red peppers, scallions, mushrooms, shallot and garlic sautéed in a Parmesan cheese sauce, tossed with penne pasta - 16.99

Shrimp & Scallops Provencal *(GF)*

Shrimp & scallops sautéed with cremini mushrooms and tomatoes in a white wine, lemon butter sauce tossed with linguine - 21.99

Pappardelle Bolognese

Ground beef and sausage braised in a tomato sauce and folded with pappardelle pasta topped with shaved Parmesan cheese and fresh basil - 16.99

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Cask Lunch Specials

*Served in addition to our full menu Monday – Friday 11:00 am to 3:00 pm
Lunch Specials at our Boston location are not available during day games/events at Fenway Park.*

Sandwiches are served with house-made pickle chips and your choice of:
natural cut fries, sweet potato fries, coleslaw or seasoned rice.
Gluten free rolls available.

Steak & Cheese Sandwich (GF)

Tender shaved steak sautéed with onions, topped with melted Swiss cheese,
served on a toasted baguette - 9.99

Chicken Caesar Wrap

Grilled chicken tossed with romaine lettuce, Parmesan cheese and our homemade caesar
dressing, wrapped in a flour tortilla - 8.99

Boston Fish Sandwich

Fried haddock, crisp iceberg lettuce and tomato on a buttery bun, served with lemon
and tartar sauce - 10.99

Cask Burrito

BBQ pulled pork, yellow rice, corn & black bean salsa, with sour cream, pico de gallo and guacamole,
wrapped in a flour tortilla - 8.99

Blackened Chicken Sandwich (GF)

Blackened chicken breast topped with BBQ sauce, shredded lettuce, pepper-jack cheese
and tomato, served on focaccia - 8.99

Nana's Meatball Sub

House-made meatballs topped with marinara sauce and mozzarella cheese
on a toasted baguette - 7.99

Chicken Broccoli Ziti (GF)

Sautéed chicken, fresh broccoli and ziti tossed in a light cream sauce - 8.99

Chicken Parmesan Sandwich

Tender chicken breast, lightly fried with mozzarella cheese and marinara sauce on french bread - 8.99

Sandwich of the Day

Created daily by our Chef, served with your choice of side.
Priced Daily

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House-Smoked BBQ

Texas style, slow smoked by our pit-master.

Our BBQ is served with warm cornbread and your choice of two sides:
mac 'n cheese, natural cut fries, sweet potato fries, BBQ baked beans, coleslaw, fresh vegetable of the day

BBQ Beef Brisket (GF)

Slow smoked for eight hours - 17.99

Barbeque Chicken (GF)

Mesquite marinated, roasted half chicken, finished on the grill with Cask BBQ sauce - 17.50

St. Louis Style BBQ Ribs (GF)

Tender falling-off the bone BBQ pork ribs

Half rack - 17.50 Full rack - 23.99

Barbeque Pulled Pork (GF)

Slow smoked for seven hours, then pulled with Cask BBQ sauce - 16.50

Tailgate Platters (GF)

BBQ Beef Brisket, BBQ Chicken, St. Louis Style Ribs or Pulled Pork.

Pick any two - 21.99 / Pick any three - 26.99

On The Lighter Side

Healthy options, lower in fat and sodium

Grilled Rosemary Chicken (GF)

All natural chicken, sustainably raised on family farms without antibiotics ever,
served with roasted sweet potato and steamed broccoli - 14.99

Grilled Salmon (GF)

Fresh Atlantic salmon, steamed broccoli and brown rice - 20.99

Turkey Tips (GF)

Grilled turkey tips, steamed broccoli and brown rice - 18.99

Lettuce Wraps (GF)

Boston lettuce, mushroom, water chestnut, green onion and red cabbage, served with Asian chili sauce and orange vinaigrette with your choice of chicken or shrimp - 13.99

Sides

\$2.99 Sides

Mashed Potatoes, Seasoned Rice, Brown Rice, Natural Cut Fries, Sweet Potato Fries,
Sautéed Spinach, Coleslaw, Vegetable of the Day, Roasted Carrots

\$3.99 Sides

Loaded Baked Potato, BBQ Baked Beans, Mac 'n Cheese, Hasselback Potato

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Salads

Cask House Salad (GF)

Mixed greens, eggs, cucumber, tomato, red onion, applewood smoked bacon and croutons with Italian dressing - 7.99

Buffalo Chicken Salad (GF)

Romaine lettuce, onion, celery, carrots and tomato, tossed in blue cheese dressing and topped with fried wonton strips and crispy Buffalo chicken - 14.99

Caesar Salad (GF)

Crisp romaine lettuce and croutons tossed with our house-made Caesar dressing, topped with shaved Parmesan - 9.99

Beet Salad (GF)

Roasted red and golden beets with goat cheese and mixed greens tossed with Dijon vinaigrette topped with prosciutto - 10.99

Add Grilled or Blackened Chicken - 4
Add Shrimp - 6 Add Steak Tips - 7

California Club Salad (GF)

Mixed greens, avocado, egg, corn, tomato, red onion, applewood smoked bacon, croutons and cheddar cheese, tossed with buttermilk ranch dressing and topped with grilled chicken breast - 15.99

Kale Salad (GF)

Kale, quinoa, pomegranate, feta cheese, apple and orange wedges with orange vinaigrette dressing - 12.99

Steak Tip Salad* (GF)

Mixed greens, blue cheese crumbles, tomato, applewood smoked bacon, cucumber and sliced red onion, tossed with house-made Dijon vinaigrette and topped with marinated steak tips - 19.99

Wedge Salad (GF)

Iceberg lettuce, tomatoes, red onion and blue cheese dressing drizzled with a balsamic glaze topped with blue cheese crumbles and prosciutto crisps - 9.99

Available Dressings:

Low-Fat Raspberry Vinaigrette, Creamy Italian, Blue Cheese, Honey Mustard, Ranch, Caesar, Orange Vinaigrette, Balsamic Vinaigrette, Dijon Vinaigrette, Thousand Island

Burgers & Sandwiches

All our burgers are served on a grilled sesame brioche bun with house-made pickle chips and your choice of natural cut fries, sweet potato fries or coleslaw. Gluten free rolls available.

Old Fashioned Burger* (GF)

Half pound Angus Beef burger, grilled to your liking - 11.99 Add Cheese - 1.50

Fenway Burger* (GF)

Half pound Angus Beef burger, topped with applewood smoked bacon, onion strings and Vermont cheddar cheese - 13.99

Cask Burger* (GF)

Half pound Angus Beef burger, topped with pork belly, bbq sauce, Vermont cheddar cheese and a fried egg - 14.99

Veggie Burger (GF)

House-made with black beans, rice, onion, and mushroom, topped with melted Swiss cheese, avocado and Thousand Island dressing on toasted focaccia bread - 13.50

Turkey Burger (GF)

Ground turkey, mozzarella cheese, ranch dressing, lettuce and tomato, served on a honey wheat roll with sweet potato fries - 13.99

Buffalo Chicken Wrap

Crispy Buffalo chicken, lettuce, tomatoes and blue cheese wrapped in a grilled flour tortilla - 11.99

Grilled Chicken Foccacia (GF)

Marinated chicken breast with basil pesto, applewood smoked bacon, herbed cheese spread, tomato, red onion and fresh mozzarella, topped with mixed greens tossed in balsamic vinaigrette, served on focaccia bread - 13.99

House-Smoked Pulled Pork (GF)

Pork butt, slow smoked for seven hours by our own pit-master, with Cask BBQ sauce served with BBQ baked beans and cole slaw - 12.99

Reuben (GF)

Sliced corned beef, house-made sauerkraut, Swiss cheese and Thousand Island dressing on grilled rye - 13.50

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Starters

Soup of the Day

Chef's choice, made fresh daily

Cup - 4.75 Bowl - 6.75

French Onion Soup

Caramelized onions, house-made beef stock and sherry topped with a garlic crostini served in a crock with bubbling Swiss and mozzarella cheese - 6.99

Cask Chili (GF)

Fresh ground beef, kidney beans, onion, tomato and a special spice blend, topped with cheddar and jack cheese, served with corn bread

Cup - 5.50 Bowl - 7.50

New England Clam Chowder

A rich, creamy classic chowder with fresh clams and herbs

Cup - 5.50 Bread Bowl - 7.75

Jumbo Chicken Wings (GF)

One pound of our famous dry rubbed chicken wings with your choice of honey BBQ, sweet chili sauce or Buffalo

Full order - 12.50 Double order - 20.99

Buffalo Chicken Dip (GF)

Roasted chicken in our famous cheese dip with crumbled blue cheese served in a toasted bread bowl with crispy tortilla chips and celery sticks - 12.99

Calamari

Crispy fried calamari, cherry peppers tossed in Parmesan cheese or Asian glaze, served on a bed of yucca chips - 11.99

Meatball Pomodoro

House-made meatballs topped with pomodoro sauce and mozzarella cheese, baked with Parmesan cheese bread crumbs, served with garlic crostini - 10.99

Southwestern Quesadilla

Grilled flour tortilla with a three cheese blend with your choice of chicken or fresh avocado with chipotle sauce, served with fresh pico de gallo, black bean and corn salsa and sour cream - 12.50

Boneless Buffalo Tenders

Chicken tenders tossed in Buffalo sauce served with celery sticks and blue cheese dressing for dipping - 11.50

Mussels (GF)

Pan steamed mussels in a white wine sauce with Andouille sausage, corn, tomatoes and onion served with garlic crostini - 12.99

Nachos (GF)

Corn tortilla chips, cheddar and jack cheese, shredded lettuce, chopped onion, diced tomato and fresh jalapeño, served with guacamole, sour cream and fresh pico de gallo - 12.99

Add Chili, Chicken or BBQ Pulled Pork - 4

Fried Cauliflower

Crispy cauliflower tossed in honey Sriracha sauce topped with sesame seeds - 9.99

Buffalo Shrimp

Beer battered fried shrimp served with Buffalo sauce, celery and blue cheese dressing - 13.99

Fried Mozzarella

Fresh mozzarella with fresh basil and shaved Parmesan cheese, served with pomodoro sauce - 10.99

Combo Platter (GF)

Our famous Buffalo chicken dip, pulled pork sliders topped with coleslaw and Philly cheese steak spring rolls - 19.99

Charcuterie Board

Chef's selection of artisan cheeses and cured meats - 18.99

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