

# Entrées

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## **Pork Belly Tacos**

Grilled pork belly, kimchi cabbage and fresh cilantro topped with a chipotle aioli, served with baked beans, 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 - 31.99

## **Stir Fry (GF)**

Onion, napa cabbage, carrots, bell pepper, broccoli and mushroom in our honey soy ginger sauce, served with steamed rice - 14.99  
Add Chicken - 4   Add Shrimp - 6

## **Pappardelle Bolognese**

Ground beef and sausage braised in a tomato sauce and folded with pappardelle pasta topped with shaved Parmesan cheese and fresh basil - 15.99

## **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 - 15.99

## **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 with linguine - 17.99

## **Turkey Tips (GF)**

Glazed with a sweet bourbon marinade, served with mashed potatoes and vegetable of the day - 18.50

## **Boston Baked Scrod**

Fresh baked Cod topped with Roma tomatoes and bread crumbs, served with seasoned rice, and vegetable of the day - 21.99

## **Fish & Chips**

Crispy fried Harpoon I.P.A. beer battered haddock served with natural cut fries, cole slaw, and tartar sauce - 16.99

## **Pan Seared Salmon**

Fresh Atlantic salmon pan roasted with lemon butter sauce, cherry tomato, sage, basil served with spinach and house-made gnocchi - 21.99

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

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# On The Lighter Side

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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 - 17.99

## **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 - 12.99

## **Blackened Chicken Tacos**

Blackened chicken breast, mango slaw, topped with chipotle aioli, wrapped in Boston lettuce, served with brown rice, guacamole and pico de gallo - 14.99

# Cask House Specialties

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## **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 - 15.99

## **Jambalaya** (GF)

Andouille sausage, blackened chicken, fresh corn, peppers, onion and rice simmered in a spicy tomato stew with fresh herbs - 16.99

## **Steak Tips\*** (GF)

Marinated in our own sweet chili sauce, served with mashed potatoes and vegetable of the day - 19.99

## **Mac 'n Cheese**

Cavatappi pasta, folded in a creamy cheese sauce, topped with Parmesan bread crumbs and baked - 13.99

Add Buffalo Chicken or BBQ Pulled Pork - 4

Add Lobster - 9

## **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

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# House-Smoked BBQ

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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 - 17.25

## **Barbeque Chicken** (GF)

Mesquite marinated, roasted half chicken, finished on the grill with Cask BBQ sauce - 16.99

## **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

## **Tri-Tip Steak**

Smoked by our pit-master with our signature rub - 17.99

## **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

# Pizza

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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

# Sides

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## **\$2.99 Sides**

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

## **\$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 - 6.99

## **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 - 13.99

## **Caesar Salad** (GF)

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

## **Crab Cake Salad**

Mixed greens, avocado, onion, corn, cherry tomatoes, croutons and mango slaw tossed with ranch dressing topped with a house-made crab cake and chipotle mayo - 17.99

**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

## **Watermelon & Shrimp Salad** (GF)

Mixed greens, avocado, onion, feta cheese, watermelon and sunflower seeds tossed with lemon mint basil vinaigrette and topped with Cajun shrimp and balsamic glaze - 16.99

## **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 - 18.99

## **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:

House-made, Low-Fat Raspberry Vinaigrette, Creamy Italian, Blue Cheese, Honey Mustard, Ranch, Caesar, Orange Vinaigrette, Balsamic Vinaigrette, Dijon Vinaigrette, Thousand Island, Grilled Lemon Mint & Basil Vinaigrette

# 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 - 11.50  
Add Cheese - 1.50

## **Fenway Burger\*** (GF)

Half pound Angus Beef burger, topped with applewood smoked bacon, onion strings, and Vermont cheddar cheese - 13.50

## **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

## **House-Smoked Pulled Pork** (GF)

Pork butt slow smoked for 7 hours by our own pit-master with Cask BBQ sauce on a focaccia onion roll, served with Cask baked beans and cole slaw - 11.99

## **Lobster Roll** (GF)

New England lobster meat tossed in our lobster dressing, served with shredded lettuce in buttered brioche roll - Market Price

## **Buffalo Chicken Wrap**

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

## **Grilled Chicken Focaccia** (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

## **Smoked Tri-Steak Sandwich** (GF)

Sliced tri-tip steak, fried onion strings, lettuce, BBQ sauce, and cheese sauce served on a onion focaccia roll - 13.50

## **Turkey Avocado Sandwich**

Roasted turkey, provolone cheese and avocado topped with thousand island dressing on sourdough bread - 13.50

## **Reuben** (GF)

Sliced corned beef, house-made sauerkraut, Swiss cheese and Thousand Island dressing on grilled rye - 12.99

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# Starters

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## Soup of the Day

Chef's choice, made fresh daily  
Cup - 4.50 Bowl - 6.75

## French Onion Soup

Caramelized onions, house-made beef stock and sherry topped with a 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 - 5.25 Bowl - 7.25

## New England Clam Chowder

A rich, creamy classic chowder with fresh clams and herbs  
Cup - 5.25 Bread Bowl - 7.50

## 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 - 11.99 Double order - 19.99

## 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 - 9.99

## Jumbo Pretzel

Oven baked pretzel, served with beer cheese, whole grain mustard and buffalo dips - 8.99

## 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 - 12.50

## Boneless Buffalo Tenders

Chicken tenders tossed in Buffalo sauce served with celery sticks and blue cheese dressing for dipping - 10.99

## 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

## Stuffed Quahogs

Stuffed with chopped local quahogs and bacon - 9.99

## Fried Mozzarella

Fresh mozzarella with fresh basil and shaved Parmesan cheese, served with pomodoro sauce - 9.99

## Combo Platter

Our famous Buffalo chicken dip, pulled pork sliders topped with coleslaw and Philly cheese steak spring rolls - 18.99

## Charcuterie Board

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

## Hummus

House-made Hummus with feta, cucumbers, and tomatoes, served with pita - 10.99

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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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