



Drink Specials

Updated January 12th, 2026

Shot & a Beer

Your choice of any draft beer (well, besides the BBA), and your choice of a well shot! 10

Canned beers

Sweet Baby Java or Goldie Lemon Lager 4
Skaterade Lager 6

Cheese and wine pairing

Our 1 cheese & 1 charcuterie board, and a bottle of either
The Calling Cabernet Sauvignon
Or
Carmenere Red Blend 70

Heaven Hill Whiskey Flight

.75oz pours of HH Bottled in Bond, Grain to Glass Bourbon,
Grain to Glass Wheated, and Grain to Glass Rye. It's an
excellent way to compare these exceptional whiskies from
Heaven Hill! 40

Free Spirited cocktails, beer, & wine

No-Groni

NA Gin, NA Orange Liqueur & Pathfinder 10

Mc Gimlet

NA Gin, fresh lime juice, house made mint syrup 10

Paperless Plane

NA Whiskey, NA Orange Liqueur, NA Amaretto, Pathfinder, fresh
lemon juice and House made vanilla syrup 12

Old Fashion

NA Whiskey, Pathfinder, pineapple juice & House made vanilla
syrup 10

Tea Party

Earl Grey infused NA gin, Seedlip spiced NA gin, fresh lemon
juice, pineapple juice and House made vanilla syrup 12

NA Beers

0 Proof Guinness 6
Best Day Hazy IPA 6
Best Day Mexican Lager 6
Best Day Galaxy IPA 6

NA Wine

One of One Cabernet Sauvignon 8
One of One Pinot Noir 8
One of One Sauvignon Blanc 8
One of One Sparkling White 8

Other good stuff

Sprite, Ginger Ale, Coca-Cola, Diet Coke 3
Saratoga Springs Sparkling or Still water 12oz 6, 28oz 8



New & Noteworthy

Updated January 12th, 2026

Empanada Flight

It's an empanada triple threat! Short rib, Manchego & piquillo pepper, and the new Puerto Rican ground beef empanada, each served with its own sauce. Hope you're hungry! 30

Add a Mexican lager for 5

Or add a dessert empanada for 10

Altho...you should obviously add both!

Cheese and wine pairing

Our 1 cheese & 1 charcuterie board, and a bottle of either
The Calling Cabernet Sauvignon

Or

Carmenere Red Blend 70

Flatbread

Back by popular demand! Fresh, house made tomato sauce, burrata, cured Spanish chorizo, locally grown Genovese basil and sherry reduction 20

** Contains gluten, but gluten free option available*

Dessert cheese

La Tur cheese, pistachios, saffron honey, and orange segments 14

** Contains dairy*

Gelato flight

Pistachio, Vanilla Bean, and Cookie Monster gelato, each served with its own topping! 16

** Contains dairy*

Food prepared at The Silver Crown may contain, or come into contact with these and potentially other allergens. Please discuss any allergies with your server!

These items may be served with raw or undercooked ingredients. Consuming raw or undercooked food may increase your risk of foodborne illness.



Lunch & Dinner

2pm - 8:30pm

Updated January 12th, 2026

Whipped Burrata

Burrata, seasonal fruit, toasted pistachios, orange zest, and fennel pollen. Served with local sourdough bread. 20

** Contains Gluten, nuts, dairy. Gluten free focaccia available*

Seasonal Salad

Colorado pear, pear vin, artisanal greens, smoked marcona almonds and 12 month Manchego cheese 17

** Contains dairy and nuts*

Sourdough Empanada

Chef's select empanada. Ask for today's selection!
Currently Manchego & Piquillo pepper for 10, Guinness short rib or Puerto Rican ground beef for 14 ea

** Contains gluten and dairy*

Shepherd's Pie

Ground American wagyu, scallions, carrots, peas, veal gloss, served in a sizzling cast iron with pommes puree
Small 22 Large 28

** Contains dairy*

Curry Butternut Squash Bisque

Perfectly seasoned butternut squash bisque with togarashi pepitas, garlic chips, micro cilantro, and smoked trout roe 26

With wild caught sockeye salmon 30

** Contains optional fish and raw food, dairy free*

Marinated Olives

Extra virgin olive oil, orange zest, herbs (thyme, rosemary), confit garlic and oil, freshly squeezed orange juice and fennel pollen. 8

Fall Squash

Confit kabocha squash, vegetarian XO sauce, black garlic creme fraiche, and spiced pumpkin seeds. 26
Jay usually isn't much on vegetables, but you have to try this.

** Contains dairy. Non dairy and gluten free available*

Tinned Smoked Mussels

Served with local sourdough 11

** Contains gluten. Gluten free focaccia available*

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Lunch & Dinner

2pm - 8:30pm

Updated December 29, 2025

Dry Aged Hamachi Crudo

Coconut and paquillo broth, marcona salsa macha, micro cilantro, yuzu, and allium oil. 26

** Contains nuts and raw ingredients*

Baguette & Jamon

Locally baked baguette, Serrano ham, aged Brie, and hand churned butter (Beurre de Baratte) A Spanish classic! 14

**Contains gluten and dairy, gluten and dairy free available!*

Beef Tartare

Hand cut American Prime Beef, bone marrow aioli, chives, smoked olive oil, 12 month Manchego, and crispy Serrano ham. Served with kettle chips. 29

** Contains dairy and raw ingredients*

Cheese & Charcuterie (2+2)

Chef's choice of two cheeses and two meats, served with marcona almonds and house made preserves. Gluten free crackers available. 32

** Contains dairy, gluten, and nuts. Gluten free available*

Beets & Citrus

Confit beets, saffron creme fraiche, marcona almonds, citrus two ways, smoked beet puree 18

**Contains dairy and nuts.*

Apres

Dessert sourdough empanada

Seasonal fillings. Ask your server. And then order one immediately. 13

** Contains gluten. Optional nuts and dairy.*

Pears & Bourbon bread pudding

Jay says order this now. In fact, you should order two. 15

** Contains dairy. Gluten free!*

Dessert cheese plate

Chef's choice. Ask your server. 14

** Contains dairy and nuts. Gluten free*

Chef select gelato & sorbet

An outstanding selection of gelato and sorbet and house made preserves. 12

** Contains dairy, gluten, and nuts*

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Cocktails

The 12/30

Think whiskey sour with calvados, cranberry and rosemary...in honor of the poor soul on our team whose birthday is the same week as Christmas 20

The Crowned Jewel

The whiskey forward jewel in the Silver Crown.
Shaken and served up. 25

Descent to Liberation

A tribute to the 10th Mountain Division and their mission to liberate Europe. Features 10th Mountain Rye & Aspenglow, with accents of black walnut, Peychaud's bitters, and an Absinth rinse. It's bold and worthy of its name. 22

Fireside Dram

Jay's kinda drink. Monkey Shoulder Scotch, Allspice Dram, Amaretto, and a warm mix of bitters. Stirred on a large rock, of course. 22

Beauty School Dropout

Our take on an amaretto sour, featuring Korval bourbon and Grove Street cranberry liquor. Shaken and served up 18

Spiced Oaxacan

Codigo Mezcal and Tequila Reposado, boozy and moody with three different kinds of cherry bitters. Stirred and served on a large rock. 20

That's what she said

Laws Rye, Montenegro & grapefruit, with a hint of cinnamon. It's like a spicy, slightly sour Manhattan. It's also one of Jay's favorite jokes. 18

Have a cigar

You really gotta try this one. Vago Elote Mezcal, brown butter washed Glenlivet Founders Reserve, with a dash of chocolate. 24

Wanda's Cosmo

The secret ingredient in our Cosmo? Grove Street cranberry liqueur. If you're a child of the 90's, you get this reference. 18

Never Summer

Elijah Craig Small Batch, Breck spiced rum, creme de cocoa, & a flaming marshmallow! It's like a boozy s'more in a cup. 18



Beer

Guinness - Nitro

And yes...several of us were certified at the Guinness factory in Dublin. 4.2% 10

Belhaven Scottish Ale - Nitro

Jay's favorite. If you don't like it, he won't like you. We're kidding...sort of. 5.2% 10

Black Tuesday Bourbon Barrel Aged Stout

This work of art is aged 12+ months in premium bourbon barrels including George Dickel, Elijah Craig and Heaven Hill. It must be experienced to be believed. 19.1% 16 for 6oz pour

Angry James Tricentric

West Coast style IPA. Tropical hop notes balanced with perfect sweetness. 6.8% 10

Westbound & Down IPA

Award winning West Coast IPA from Westbound & down. Truly one of the best IPAs around. 7% 10

Ska Brewing Mexican Lager

The perfect Mexican Lager. And that's all I have to say about that. 5% 9

Living the Dream - Fly Reel Amber Ale

A dry, crisp, amber that punches well above its weight. 4.1% 9

Peroni

Perfectly hoppy. Perfectly balanced. It's Peroni. 5.2% 9

Wine

Albarino - Riamat, Lieda, Spain 14 / 59

Cabernet Sauvignon - The Calling, Paso Robles, California 18 / 72

Cabernet Sauvignon - Denner The New Colossus, Paso 22 / 88

Cabernet Sauvignon - Caymus 50th Anniversary 200 btl

Cabernet Sauvignon - Affinity 21, Napa 140 btl

Malbec- Vina Alicia 15/

Barolo - Perla Terra 2019, Piemonte 23 / 96

Chianti - Castello Trebbio Reserva 2018, Tuscany 68 btl

Red Blend - Daou Bodyguard, Paso 108 btl

Red Blend - Denner Night Shade, Paso 22 / 88

Red Blend - Argiano NC, Tuscany 17 / 60

Toscana- Belnero, super Tuscan 20/70

Rosso- Montalcino 19/68

Carmenere - Inama, San Bonifacio, Italy 16 / 64

Red blend - Orin Swift Abstract, St Helena, CA - 22 / 120

Sauv Blanc - Love Block, Marlborough, New Zealand 16 / 56

Sauv Blanc- Stag Leap Aveta 92Btl

Chardonnay- Banfi Fontanelle 16 / 56

White Malbec -Bodega Trivento 7/24

White blend - Massican Ania, Napa, California 22 / 77

Pinot Noir - Siduri, Willamette Valley, Oregon 16 / 64

Rioja - Bodega Lanzaga, Lanciego, Spain 16 / 64

Rose - Gunther Schlink, Nahe, Germany 12 / 48

Sparkling Rose - Pizzolato, Villorba, Italy 15 / 52

Prosecco - Chandon 16/56