



## Drink Specials

Updated February 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

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### *Seared hand cut pork chop*

Pork rib chops, seared to perfection, hand sliced, and served with a chimichurri topping and sweet, roasted carrots 25

### *Oven roasted ribs*

Pork ribs, slow cooked and seared with a brown sugar crust. Served with garlic mashed potatoes and house made gold sauce. You can also have a sweet BBQ sauce...but why would you? 25

### *Pasta in herb cream sauce*

Expertly cooked pasta, shiitake mushrooms, sun dried tomatoes, cherry tomatoes, and an herb cream sauce 18 or 24 with chicken

### *Risotto*

Saffron risotto, simmered in beef stock, topped with parmesan cheese and bull's blood microgreens 18 or 26 with salmon

### *Cheese and wine pairing*

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

*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 February 12, 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*

### *House Salad*

Seasonal greens, fresh cut tomatoes, cucumbers, red onion, Parmesan cheese & house made croutons. Your choice of house made Italian or Caesar dressing. There's also ranch and balsamic...but why would you get anything other than our handmade Caesar? So good. 16 or 24 with baked, seasoned chicken.

*\* Contains dairy*

### *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!*

### *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*

### *Marinated Olives*

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

### *Tinned Smoked Mussels*

Served with local sourdough 11

*\* Contains gluten. Gluten free focaccia available*

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## Lunch & Dinner

2pm - 8:30pm

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### *Hamachi Crudo*

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

\* Contains nuts 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

### *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

### *Empanada Flight*

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

Add a Mexican lager for 5

## Apres

### *Pears & Bourbon bread pudding*

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

\* Contains dairy. 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

### *Thrill Rider BBA Imperial Stout*

If Black Tuesday had a little brother, it would be Thrill Rider. It's a Bourbon Barrel Imperial Stout, aged with Coconut, Cacao Nibs and Almonds. A little sweeter at 13.7%, but delicious! 12

### *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