

BITES

- Avocado Mash pita chips 12
- Half Dozen Oysters mignonette, cocktail sauce MP
- Shishito Peppers garlic, lime 8
- Flatbread artichoke, bechamel, spinach, pesto 11
- Crispy Brussels Sprouts chili lime vinaigrette, feta, pepita 10
- Pretzel stilton dip, sea salt 7

SOUPS/SALADS

- Lobster Bisque crème fraîche, chives 14
- Mushroom Soup devonshire cream, scallion 10
- Prime Rib Chili onion three-ways 10
- Wedge iceberg, chives, blue cheese crumbles, bacon, cherry tomato, egg 15
- Farmer's Market Salad radish, jicama, goat cheese, harry's berries, cucumber, sunflower seed crumble, rhubarb vinaigrette 14
- Burrata & Charred Leeks romesco, crispy prosciutto, spring peas 15

SANDWICHES

- Prime Rib Sandwich au jus, horseradish, chips 23
- SideDoor Burger white cheddar, red onion, bacon, russian dressing, sesame seed bun 17
- Fried Chicken Sandwich jalapeño slaw, sriracha aioli, pickles 15
- French Onion Press caramelized onions, gruyere 12
- Reuben Sandwich pastrami, sauerkraut, russian dressing 15

SIDES

- Stilton Cheddar Mac'n Cheese 12
- French Fries 6 / Truffle Fries 10
- Creamed Spinach Yorkshire Pudding 10
(spinach contains pork)
- Prime Rib Chili Cheese Fries 13
- Market Asparagus 12
- Sunchokes goat cheese, balsamic 10

PLATES

- California Cut of Prime Rib choice of two sides:
creamed spinach, corn or mashed potatoes 39
- Fish'n Chips tartar sauce 11/16
- Jidori Chicken Pot Pie 15
- Crusted Trout asparagus, fingerling potatoes 23
- Steak Frites New York, bearnaise, truffle fries 24

DESSERTS

- C.C. Brown's Hot Fudge Sundae Straus organic
vanilla bean ice cream, almonds, whipped cream 10
- Lemon-Poppy Seed Beignets champagne creme anglaise 6
- Butter Cake vanilla ice cream 8
- Strawberry Shortcake mascarpone cream, hot fudge 9
- Bourbon Sundae shortbread cookies, caramel, luxardo cherry 8

CHEESE & CHARCUTERIE

- Chef's Plate (3 Choices) 18
- SideDoor Sampler (5 Choices) 27
- Cow
- Vintage 1833 Cheddar, Britain, Barner's Mahon, Spain, Mitica
- Sawtooth, WA, Cascadia Creamery Weybridge, VT, Scholten Family Ragged Point, CA, Stepladder Creamery
- Sheep
- Verano, VT, Vermont Shepard Caña de Oveja, Spain, Murcia
- Goat
- Pantaleo, Italy, Forever Cheese Leonora, Spain, Mitica
- Bleu
- Little Boy, WI, Hook's Cheese Co. Chiriboga, Germany, Obere Muhle
- Charcuterie
- Prosciutto, IA, La Quercia Hot Sopressata, NC, Lady Edison Calabrese, VA, Olli Salumi Chorizo Rioja, OR, Olympic Provisions JHF, VT, Jasper Hill Farm
- Indicates Raw Cheese

Consuming raw or under-cooked food can be hazardous to your health.
In observance Newport Beach City Ordinance NBMCI4.16.040(k) water is available upon request only.

BEER TRY A FLIGHT OF 4OZ DRAFT TASTERS FOR \$16

DRAUGHT

- Gunwhale Farmer's Tan, CA, 100z, 5.5% wit beer- orange juice & zest, coriander 6
- Allagash Triple, ME, 100z, 9% honey, slight biscuity notes, dry, fruity esters 5
- Old Speckled Hen, England, 140z, 5.2% malt, toffee, caramel balanced by touch of fruit 8
- Smog City Wow POP!, CA, 160z, 5.3% vibrant, juicy peach, pine needles, and toasted grain 8
- Knee Deep Breaking Bud IPA, CA, 140z, 6.5% floral, piney aroma, mango, grapefruit 9
- Uinta Detour DIPA, UT, 100z, 9.5% orange, grapefruit, caramel malts, floral 7
- Smog City White Peach Saison, 8oz, 6% subtle fruit, vanilla, delicate peach, slightly tart 10
- Smog City SnuggleBug, 100z, 4.5% sour blonde with hints of berries, clean, tart lemonade 9
- Smog City June Lady, CA, 8oz, 6.1% wine-barrel aged sour with yellow peaches 12
- Beachwood Oatmonster, CA, 140z, 5.5% roasty chocolate, caramel, dark fruit, silky finish 8
- Smog City Infinite Wishes, 8oz, 12% vanilla, dark fruit, caramelized sugar, chocolate 10

BOTTLES/CANS

- Henney's DRY Cider, England, 500ml, 6% bittersweet apple, spicy bite, slight tannic grip 13
- Ciders of Spain Pretty Dry Perry, Spain, 330ml rich pear with delicate vanilla aromatics 10
- Wildcraft BBA Peach, OR, 500ml, 6.9% peach wine; creamy mouthfeel, vanilla, tart 15
- Fort Point Westfalia, CA, 12oz, 5.6% rich caramel, creamy malts, smooth backbone 6
- Lagunitas Sumpin' Easy, CA, 12oz, 5.7% smooth & velvety with fruit and resin-y- finish 6
- Kern River Shuttle Bunny, CA, 12oz, 8.5% tropical fruits, Belgian yeast, pepper 8
- Grimm Mango Guava Pop, NY, 22oz, 4.8% tropical sour with a creamsicle smooth finish 16
- Almanac Farmers Reserve Grand Cru, CA, 750ml, 10.2% white grapes, funk, dry 40
- Aecht Schlenkerla Eiche, Germany, 500ml, 8% smoke, caramel, creamy mouthfeel 12
- Firestone Walker Velvet Merkin '16, CA, 22oz, 9.5% chocolate, vanilla, coconut 40

COCKTAILS

SIGNATURE

- Tin City Bramble 13**
blackberry infused Tin City vodka, mint, lemon, Elderflower liqueur. Served on the rocks .
- Rosé Colored Glasses 15**
Codigo silver tequila, lemon, basil, strawberry puree, rose wine. Served on the rocks.

- Gold Digger 15**
Flor de Cana rum, ginger-turmeric syrup, fresh lemon, mint. Served up.
- Garden Margherita 15**
Codigo reposado tequila, lime, Cointreau, tomatillo salsa, cayenne-salt. Served on the rocks.

WINE CREATE YOUR OWN FLIGHT OF 2OZ TASTERS!

WHITE

- MV Roederer, Anderson Valley Sparkling Wine
- '14 Domaine Carneros, Los Carneros Brut
- '18 Le Secret de St Pierre, Pays Du Var Rosé
- '17 Urban, Mosel Riesling
- '17 Santa Margherita, Italy Pinot Grigio
- '17 Domaine Des Aubuisieres, Vouvray Chenin Blanc
- '17 Zotovich, Santa Rita Hills Viognier
- '18 Honig, Napa Valley Sauvignon Blanc
- '18 Spy Valley, Marlborough Sauvignon Blanc
- '17 Hess Collection, Carneros Chardonnay
- '16 Gregory Graham, Carneros Chardonnay
- '15 Wind Racer, Russian River Valley Chardonnay

RED

- '15 Cambria, Clone 4, Santa Barbara Pinot Noir
- '16 Patz & Hall, Sonoma County Pinot Noir
- '17 Trig Point, Sonoma County Merlot
- '17 Shannon Ridge, Lake County Cabernet Sauvignon
- '17 Katherine, Alexander Valley Cabernet Sauvignon
- '16 Hess, Allomi, Napa Valley Cabernet Sauvignon
- '15 Anonymous, Napa Valley Red Blend
- '16 Sabazio, Montepulciano Sangiovese
- '17 Colome, Salta Malbec
- '15 San Simeon, Paso Robles Petite Sirah
- '15 Numanthia, Termes, Spain Tempranillo
- '16 Robert Hall, Paso Robles Zinfandel

- Lemon Meringue 16**
Silent Pool gin, chamomile, fresh meyer lemon juice, egg white. Served up.
- Tennessee Twist 14**
Jack Daniels whiskey, rosemary lemon syrup. Served on the rocks.

- The Sassy Man 16**
Duke bourbon, Carpano Antica, sarsaparilla. Served on hand cut ice.

6oz	9oz	Btl
11	n/a	55
15	n/a	75
10	15	40
11	17	44
13	20	52
13	20	52
15	23	60
11	17	44
12	18	48
12	18	48
16	24	64
18	27	72

16	24	64
20	30	80
12	18	48
10	15	40
16	24	64
21	31	76
18	27	72
11	17	44
15	22	60
12	18	48
11	17	44
10	15	40

RARE WINE

BY THE GLASS

- Silver Oak, Alexander Valley Cabernet Sauvignon
20z - 17 60z - 50
- Alpha Omega, II, Napa Valley Red Blend 2016
20z - 9 60z - 26
- Levendi, 15th Anniversary, Napa Valley, Cabernet Sauvignon 2015
20z - 20 60z - 60

SPECIAL EVENTS

Father's Day reservations are open!

Treat your father to a day he deserves! Join Five Crowns for a traditional Sunday meal with the entire family. Make your reservations today.

Cheese & Charcuterie Takeover

The third Wednesday of each month showcases a curated portfolio of artisanal cheeses from various boutique creameries with featured cheeses.



May 14, 2019