



# FATHER'S DAY SPECIALS

## STARTERS

SELECT ONE

**PRIDE OF THE CROWNS SALAD**  
mixed greens, bacon, toasted walnuts,  
Gruyere, herbs de Provence dressing

**SHRIMP COCKTAIL** 9  
cocktail sauce, lemon

**LITTLE GEM CAESAR**  
Parmigiano-Reggiano,  
herb croûtons

**LOBSTER BISQUE**  
croûtons, chives

## BRUNCH

AVAILABLE 11AM-3PM

**WAFFLES** 24  
vanilla waffles, bacon,  
strawberry rhubarb

**FRITTATA** 28  
spring vegetables, pesto,  
side salad

**CRAB BENEDICT** 34  
truffled potatoes, bernaïse,  
lump crab, side salad

**PRIME RIB HASH** 32  
poached eggs, chimichurri,  
side salad

**STEAK N EGGS** 40  
NY strip steak, fingerling  
potatoes, herbed butter

## MAINS

ROASTED PRIME RIBS OF BEEF

CALIFORNIA CUT 49 | FIVE CROWNS CUT 55 | HENRY VIII CUT 63

au jus, Yorkshire pudding, whipped cream horseradish, and choice  
of two: Lawry's creamed corn, creamed spinach or mashed potatoes

**STEAK FRITES** 58  
grilled bavette, steak fries,  
beef fat bernaïse

**ROASTED HALF JIDORI CHICKEN** 42  
Parmesan fondue, spring vegetables,  
fingerling potatoes

**HALIBUT SUCCOTASH** 47  
seasonal succotash, lemon  
and basil emulsion

WE SERVE THE VERY BEST: CERTIFIED ANGUS BEEF® BRAND

## SIDES

CREAMED SPINACH 9 | CREAMED CORN 9 | MASHED POTATOES 9

SAUTÉED SPINACH 9 | GREEN BEANS 9 | STILCHEDDAR MAC'N CHEESE 11

## DESSERT

**STRAWBERRY SHORTCAKE** 9  
sugared biscuit, local berries,  
crème fraiche

**C.C. BROWN'S  
HOT FUDGE SUNDAE** 9

**YUZU LIME BARS** 12  
Japanese lime, toasted meringue,  
graham cracker crust

## FEATURED BOURBONS

HIGH WEST MIDWINTER'S DRAM 21

DUKE GRAND CRU 27 | HUDSON FOUR GRAIN 16

## FUN POURS FROM HIGH WEST

flight of three 1oz pours for 30

AMERICAN PRAIRIE | CAMPFIRE | DOUBLE RYE | BOURYE

RENDEVOUS RYE | SILVER WHISKEY | YIPPEE KI YAY

## ◆◆ SPECIALTY COCKTAILS ◆◆

**LAVENDER LEMONDROP**  
Tito's Vodka, fresh lemon juice,  
lavender syrup

*Served up 15*

**FIVE CROWNS  
OLD FASHIONED**  
Woodford Reserve, Luxardo  
Cherry, Angostura bitters

*Served on perfect cube 15*

**BIKER BAR BRUNCH**  
High West Double Rye,  
Lillet Blanc, fresh lemon juice

*Served up 15*

**MEDITERRANEAN HOLIDAY**  
Cutwater Tiki Gold Rum, Amaro  
Montenegro, Antica vermouth

*Served on a perfect cube 16*

**SPECIAL OF THE DAY**  
We are mixing up  
something special!  
Ask your server for details.

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### WHITE WINE

6oz/9oz / Btl

MV	PIPER SONOMA Sonoma County	Sparkling	14/na/70
MV	VEUVE CLICQUOT Reims	Brut	21/na/105
2019	SONOMA CUTRER Sonoma County	Rosé	15/23/60
2017	URBAN Mosel	Riesling	11/17/44
2018	SANTA MARGHERITA Italy	Pinot Grigio	12/18/48
2019	STONELEIGH Marlborough	Sauvignon Blanc	12/18/48
2019	DAOU Paso Robles	Sauvignon Blanc	10/15/40
2019	MAISON LOUIS JADOT Mâcon-Villages	Chardonnay	10/15/40
2018	MER SOLEIL, RESERVE California	Chardonnay	14/21/56
2016	PETREE CELLARS Russian River Valley	Chardonnay	18/27/72

### RED WINE

6oz/9oz / Btl

2018	DELOACH Central Coast	Pinot Noir	12/18/48
2017	PATZ & HALL Sonoma County	Pinot Noir	20/30/80
2019	SHADOW RIDGE California	Cabernet Sauvignon	10/15/40
2019	75 WINE COMPANY California	Cabernet Sauvignon	14/21/56
2019	DECOY Sonoma County	Cabernet Sauvignon	18/27/72
2018	CHATEAU STE MICHELLE INDIAN WELLS Columbia Valley	Merlot	14/21/56
2019	PURE PASO Paso Robles	Red Blend	16/24/64
2017	ANONYMOUS Napa Valley	Red Blend	18/27/72
2017	EARTHQUAKE Lodi	Zinfandel	13/20/52
2018	ZOLO Mendoza	Malbec	11/14/44

#### FEATURED WINE

THE PRISONER California  
Red Blend  
6oz 28 | 9oz 42

#### FINE WINES

2017 CAYMUS Napa  
Cabernet Sauvignon 2oz 17 | 6oz 50

2017 SIMI LANDSLIDE  
Alexander Valley  
Cabernet Sauvignon 2oz 8 | 6oz 23

2015 ST. SUPÉRY Élu  
Red Blend 2oz 12 | 6oz 35

\*Vintages and selections are subject to change without notice.



SCAN TO VIEW  
OUR FULL  
BEVERAGE MENU

## ◆ FINE SPIRITS and HAND-CHOSEN ALES ◆

Ask your server for our extended list.