



sharing bites

ITALIAN FRITTO DI MARE MISTO	20.00 S
italian style deep fried mixed seafood with tartar sauce and fresh citrus	
BBQ PULLED PORK NACHOS	25.00
smoked pulled pork, nacho chips, bbq sauce, jalapeno, pico de gallo and sour cream	
HOUSE TAVOLOZZA AND FRIED ZEPPOLINE DOUGH	38.00
assorted cheese and cold cuts platter, italian style deep fried pizza dough and marinated olives	
SASHIMONIO	38.00 *
sashimi of salmon, tuna, and local catch of the day with crispy vegetable sticks in extra virgin olive oil. served with citrus wasabi sauce, sesame seeds and maldon salt and soy sauce	

mari bites

TOMATO BRUSCHETTA	12.00 V
garlic toasted bread and diced tomato salad	
CHICKEN KARAAGE	13.00
togarashi mayo and lemon	
BEER BATTERED FISH TACOS	15.00
deep fried beer battered fish, flour tortilla and lettuce chiffonade. served with tomato corn salsa	
CROWNE CLUB SANDWICH	16.00
white or wheat toast, bacon, chicken, egg, ham, romaine lettuce, smoked gouda and tomato. served with french fries	
CROWNE BURGER	17.00
certified angus beef, two 4oz smash patties, american cheese, bacon, iceberg lettuce, onion slice, tomato and buttered burger bun. served with french fries	
MUSHROOM SWISS BURGER	18.00
certified angus beef, two 4oz smash patties, mushroom ragout, swiss cheese and buttered burger bun. served with french fries	



SMOKED CHAMORRO SAUSAGE QUESADILLA

guacamole, pico de gallo and sour cream

18.00 **S**

MARI SMOKY SLIDERS

trio of bbq pulled pork, chorizo sausages, smoked cheese, certified angus beef patty.
served with coleslaw, french fries and gochujang alioli

20.00 **S**

SPICED NUTS

7.00 **V S**

SUNSET FRIES

seaweed flavored french fries, parmesan and sriracha mayo sauce

7.00 **S**

ASSORTED SEASONAL CUT FRUITS

15.00 **V**

Condiments upon request:

- A1 or Lea & Perrins Sauce
- Extra Virgin Olive Oil
- Maple Syrup
- Mayonnaise
- Mustard
- Soy Sauce
- Tabasco Sauce
- Tomato Ketchup

- * These items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have a medical condition
- Our menus are seasonal and therefore some dishes are subject to availability
 - Advisory label explanation: "**V**" Vegetarian and "**S**" Spicy
 - Our Burgers are prepared fully cooked.





BUBBLES

		Glass	Bottle
Charles De Fere Cuvee Jean-Louis Blanc de Blancs	France	7.00	32.00
Veuve Du Vernay Ice White Sparkling	France	8.50	40.00
Bottega Fragolino Russo	Italy	10.00	48.00
Bottega Prosecco Spumante	Italy	10.00	48.00
Moet & Chandon Imperial Brut	France		164.00
Pommery Brut Royal Champagne	France		168.00
Dom Perignon Blanc	France		475.00

ROSÉ

Gérard Bertrand Cote Des Rosé	France	8.00	38.00
Barton & Guester Cuvee Speciale Rare Rosé Blend	France	8.00	38.00
Veuve Du Vernay Ice Rosé Sparkling	France	9.00	40.00
Michelle Brut Rosé	California	11.00	52.00
Casillero Del Diablo Rosé	Chile	12.00	56.00
Bottega Rosé Brut	Italy	15.00	72.00
Decoy Rosé	California	15.00	72.00
Pommery Brut Rosé	France		200.00

MOSCATO

Bottega Petalo Moscato Spumante	Italy	10.00	48.00
Candoni Moscato IGP	Italy	12.00	54.00
Grappa Alexander Moscato	Italy		96.00

RIESLING

Lindeman's Bin 75 Reisling		8.00	36.00
Wente Riverbank Reisling		9.00	40.00
EROICA Riesling Chateau Ste. Michelle & Dr. Loosen		18.00	88.00



SAUVIGNON BLANC

		Glass	Bottle
Wente Louis Sauvignon Blanc	California	9.00	40.00
D'Arenberg Broken Fishplate Sauvignon Blanc	Australia	12.00	57.00
Justin Sauvignon Blanc	California	14.00	67.00
Sterling Napa Valley Sauvignon Blanc	California	18.00	89.00
Cakebread Cellars Sauvignon Blanc	California	31.00	150.00

CHARDONNAY

Wente Morning Fog Chardonnay	California	9.00	40.00
14 Hands Chardonnay	Washington	10.00	48.00
Francis Ford Coppola Diamond Collection Chardonnay	California	11.00	53.00
Beringer Founder's Estate	California	11.00	53.00
Meiomi Chardonnay	California	14.00	64.00
Decoy Chardonnay	California	15.00	72.00
Louis Jadot Chardonnay	France		86.00
Cakebread Cellars Chardonnay	California		145.00
Robert Mondavi Chardonnay	California		205.00

CABERNET SAUVIGNON

Wente Southern Hills Cabernet Sauvignon	California	9.00	40.00
Dark Horse Cabernet Sauvignon	California	9.00	44.00
14 Hands Cabernet Sauvignon	Washington	10.00	48.00
Rodney Strong Cabernet Sauvignon	California	10.00	48.00
Francis Ford Coppola Diamond Collection Cabernet Sauvignon	California	13.00	60.00
Estancia Cabernet Sauvignon	California	13.00	64.00
Murphy Goode Cabernet Sauvignon	California	14.00	66.00
Simi Cabernet Sauvignon Alexander Valley	California	17.00	80.00
Justin Cabernet Sauvignon	California	21.00	100.00
Kendall Jackson Grand Reserve Cabernet Sauvignon	California	23.00	112.00
Beringer Knights Valley Cabernet Sauvignon	California	26.00	126.00
Silverado Cabernet Sauvignon	California		160.00
Duckhorn Napa Valley Cabernet Sauvignon	California		225.00
Silver Oak Napa Valley Cabernet Sauvignon	California		425.00
Quintessa Cabernet Sauvignon	California		495.00
Opus One Cabernet Sauvignon	California		710.00

MERLOT

		Glass	Bottle
ENTWINE Merlot	California	9.00	44.00
Francis Ford Coppola Director's Cut Merlot	California	14.00	66.00
Matanzas Creek Merlot	California	24.00	115.00
Beringer Howell Mountain Merlot	California		375.00

PINOT NOIR

Wyndham's BIN 333 Pinot Noir	Australia	11.00	52.00
Meiomi	California	16.00	76.00
Goldeneye Anderson Valley Pinot Noir	California		210.00
Goldeneye Ten Degree Pinot Noir	California		360.00



cocktails



Aviation	gin, maraschino, crème de violette, lemon, shaken	15.00
Bellini	prosecco, white peach, build	11.00
Bliss on the beach	vodka, peach, crème de cassis, orange, cranberry, build	14.00
Bloody Mary	vodka, horse radish, tomato, lime, worcestershire, hot sauce, s&p, build	12.00
Blue Hawaii	vodka, white rum, blue curacao, coconut, pineapple, build	12.00
Cape Cod	vodka, cranberry, build	9.00
Chi Chi	vodka, pineapple, coconut, blended	11.00
Coconut Cumulus	tequila blanco, triple sec, coconut, lime, shaken	12.00
Cosmopolitan	vodka, cointreau, lime, cranberry, shaken	14.00
Daiquiri	light rum, lime, sugar rim, frozen	9.00
Gimlet	gin, lime, build	9.00
High-Ball	whiskey, ginger ale, build	11.00
Jungle Bird	dark rum, campari, lime, pineapple, shaken	12.00
Lava Flow	light rum, pineapple, coconut, strawberry	14.00
Lemon Drop	vodka, triple sec, lemon, shaken	9.00
Long Island Iced Tea	gin, light rum, tequila, vodka, triple sec, cola, build	14.00
Mai Tai	dark & white rum, grenadine, pineapple, orange, build	14.00
Manhattan	bourbon, sweet vermouth, angostura bitters, stirred	10.00
Margarita	silver tequila, cointreau, lime, shaken, rocks or blended	9.00
Michoacán Smash	tequila gold, blackberries, lime, soda, build	12.00
Midori Sour	midori sour, lemon, soda, build	9.00
Mimosa	sparkling wine, orange, build	11.00
Mint Julep	bourbon, fresh mint leaves, bitters, build	12.00
Mojito	white rum, lime, fresh mint leaves, soda, build	10.00
Moscow Mule	vodka, lime, ginger beer, build	10.00
Negroni	gin, campari, sweet vermouth, orange, stirred	11.00
Old Fashioned	bourbon, bitters, orange, stirred	10.00
Paloma	tequila, grapefruit, lime, build	12.00
Piña Colada	light rum, pineapple, coconut, blended	14.00

Screwdriver	vodka, orange, build	9.00
Tequila Sunrise	silver tequila, grenadine, orange, build	9.00
Tom Collins	gin, lemon, soda, build	9.00
Whiskey Sours	whiskey, lemon, egg white, soda, build	10.00
Dirty Martini	gin, dry vermouth, olive, stirred or shaken	9.00
Gin Martini	gin, sweet vermouth, stirred or shaken	9.00
Vodka Martini	vodka, dry vermouth, stirred or shaken	9.00
Red Sangria	red wine, vodka, cointreau, apple, black berries, blue berries, cranberries, soda	15.00
Sparkling Sangria	rosé wine, vodka, cointreau, cranberry, lime, pomegranate	15.00
Tropical Sangria	white wine, cruzan, lemon, white cranberry, soda	15.00
White Sangria	white wine, vodka, cucumber, honeydew, kiwi, lemon, melon	15.00



spirits



TEQUILA

Jose Cuervo Gold	8.00
Jose Cuervo Silver	8.00
Patron Silver	18.00
Patron Reposado	20.00
Patron Anejo	22.00
Don Julio Blanco	19.00
Don Julio Reposado	21.00
Don Julio Anejo	23.00

GIN

Beefeater	8.00
Bombay	8.00
Gordons	8.00
Tanqueray	10.00

VODKA

Absolut	10.00
Absolut Citron	8.00
Grey Goose	12.00
Ketel One Vodka	10.00
SKYY	8.00
Smirnoff	7.00
Tito's Handmade Vodka	10.00



RUM

Appleton Estate Signature Blend Jamaican Rum	8.00
Bacardi Gold	7.00
Bacardi Oak Heart Spiced Rum	7.00
Captain Morgan Spiced Rum	7.00
Cruzan Dark 2yr Old Rum	7.00
Cruzan Light 2yr Old Rum	7.00
Malibu Coconut	8.00

BOURBON

Bulleit Bourbon	12.00
Jim Beam White 4 Year	8.00
Maker's Mark	14.00
Wild Turkey 81	11.00
Wild Turkey 101	12.00
Woodford Reserve Double Oaked Bourbon	23.00

WHISKEY

Bulliet Rye Whiskey	12.00
Canadian Club	8.00
Fireball Cinnamon Whiskey	9.00
Gentleman Jack	14.00
Jack Daniels Tennessee Whiskey	10.00
John Jameson	12.00
John Jameson Black Barrel	20.00
Seagram's 7	8.00
Whistlepig Straight Rye Whiskey 10 Year	28.00



SCOTCH, BLENDED

Ballentine's 17 YO	28.00
Chivas Regal 12 YO	14.00
Dewars White Scotch	10.00
Johnnie Walker Red Label	9.00
Johnnie Walker Black Label	12.00
Johnnie Walker Double Black Label	14.00
Johnnie Walker Blue Label	48.00
Royal Salute 21 YO Blue	42.00

SCOTCH, SINGLE MALT

Auchentoshan 18 YO	30.00
Bowmore 18 YO	32.00
Oban 14 YO	26.00

BRANDY / COGNAC

Courvoisier VSOP	15.00
Courvoisier XO	42.00
Hennessey VSOP	22.00
Hennessey XO	52.00
Martell Cordon Bleu	48.00
Remy Martin VSOP	10.00
Remy Martin Louis XIII	888.00
St. Remy Brandy VSOP	7.00



beverage



BEER

Domestic	6.00
Imported	7.00

CHILLED JUICE

	12oz	16oz
Apple, grapefruit, orange	4.50	5.00

FRESHLY BREWED COFFEE

Decaffeinated	4.50	5.00
Espresso	4.50	5.00
Americano	4.50	5.00
Cappuccino	5.00	5.50
Café latte	5.00	5.50
Milk latte	5.50	6.00
Café mocha latte	5.50	6.00
Café caramel macchiato	5.50	6.00

HOT / ICED TEA

	12oz	16oz
Chamomile citrus, Earl grey, Earl grey decaf, English breakfast, Marrakesh mint, Oolong, Spring jasmine, Tropical green tea, White orchard, Wild berry hibiscus	4.50	5.00

MILK

	12oz	16oz
Almond milk, Milk low fat, Milk whole, Soy milk	4.50	5.50

SOFT DRINK

BOTTLED NATURAL MINERAL WATER (500ml)	4.00
	6.00