

SAVORY BITES 5PM - 9PM



COLD SMALLER PLATES

Rosemary Marcona Almonds 6 *vg*

House Pickles 8 *vg*

Charcuterie Platter 11

mushroom pate, olives, candied nuts,
seasonal fruit, mustard *gf v* - crackers

Add cheeses 8 cured meats 8 house gravlax 8

Pickled Deviled Eggs 12

beet pickled eggs, smoked steelhead
rillettes, mustard whipped yolk,
cornichon *gf*

SouthWinds Farm Salad 13

roasted butternut, edamame, roasted
radish, green peas, red onion, farm greens
tarragon vinaigrette *v gf df*

Add grilled steelhead 14 grilled shrimp 8

Butter Lettuce "Wedge" 14

crispy pancetta, smoked blue cheese,
champagne-garlic vinaigrette, scallion,
crispy carrot *gf*

Add grilled steelhead 14 grilled shrimp 8

WARM SMALLER PLATES

Curried Carrot Soup 10

pistachio, olive oil, coriander *gf vg df*

Barrio Baguette and Butter *v* 4

Olives With Preserved Lemon 7

barrio baguette *vg df*

Fries 5

kewpie mayo

Roasted Artichoke Hearts 10

tahini dressing, barrio baguette *vg df*

Roasted Broccolini 13

brown butter, black garlic-tahini-honey,
mint, coconut sambal *v gf*

Coffee Roasted SW Carrots 13

beet yogurt, alepo compound butter,
walnuts, citrus zest *v gf*

MEATY SMALL PLATES

The Coronet Burger 18

prime black angus, welsh cheddar,
red onion jam, dijonnaise, pickle
- fries & kewpie mayo

Make it veggie 'Impossible' 2

Banger and Mash 16

Dragoon Session sausage, red eye
gravy, mashers, caramelized shallot

Guinness Meat Pie 17

savory brisket, peas, carrot,
pearl onion, desperately flaky crust

Braised Rabbit Poutine 16

fries, shredded braised rabbit, red
eye gravy, cheese curds, mustard

Bossam 14

Korean braised pork belly, scallion
salad, grilled kimchi, ssamjang,
butter leaf wrap

Thai Mussels 20 add grilled shrimp 8

lemongrass coconut milk fumet,
thai chili, edamame, green chickpeas,
torn fresh herbs, barrio toast

TINNED GOURMET SEAFOOD

dressed greens, roasted tomatoes,
barrio baguette, butter

Jose Gourmet Spiced Tuna Pate 14

Jose Gourmet Smoked Trout Fillets
In Olive Oil 24

Les Mouettes d'Arvor Mackerel
in Mustard and Crème Fraîche 17

Patagonia Smoked Mussels 16

Jose Gourmet Sardines in Olive Oil 16

Conservas de Cambados
Octopus in Galician Sauce 21

v - vegetarian *vg* - vegan
df - dairy free *gf* - gluten free



LATE NIGHT MENU

9PM - 11:30PM (SUNDAYS TO CLOSE)

COLD SMALLER PLATES

Rosemary Marcona Almonds 6 *vg*

House Pickles 8 *vg*

House Side Salad 7

Pickled Deviled Eggs 12

beet pickled eggs, smoked steelhead rillettes, mustard whipped yolk, cornichon - *gf*

Butter Lettuce "Wedge" 14

crispy pancetta, smoked blue cheese, champagne-garlic vinaigrette, scallion, crispy carrot *gf*

grilled shrimp 8

WARM SMALLER PLATES

Barrio Baguette and Butter *v 4*

Olives With Preserved Lemon 7

barrio baguette *vg df*

Fries 5

kewpie mayo

Roasted Artichoke Hearts 10

tahini dressing, barrio baguette *vg df*

TACK ROOM

CHOCOLATE MOUSSE 12

pecans, tart citrus cream & berries *gf*

FRIDAY NIGHT MOVIE SPECIAL

\$8

POPPED & Modelo Especial
rotating popcorn flavors

MEATY SMALL PLATES

The Coronet Burger 18

prime black angus, welsh cheddar, red onion jam, dijonnaise, pickle - fries & kewpie mayo

Make it veggie 'Impossible' 2

Guinness Meat Pie 17

savory brisket, peas, carrot, pearl onion, desperately flaky crust

Braised Rabbit Poutine 16

fries, shredded braised rabbit, red eye gravy, cheese curds, mustard

Thai Mussels 20 add grilled shrimp 8

lemongrass coconut milk fumet, thai chili, edamame, green chickpeas, torn fresh herbs, barrio toast

TINNED GOURMET SEAFOOD

dressed greens, roasted tomato, barrio baguette

Jose Gourmet Spiced Tuna Pate 14

Jose Gourmet Smoked Trout Fillets

In Olive Oil 24

Les Mouettes d'Arvor Mackerel

in Mustard and Crème Fraîche 17

Patagonia Smoked Mussels 16

Jose Gourmet Sardines in Olive Oil 16

Conservas de Cambados

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LATE NIGHT SPECIALS

HOUSE WINE - \$6

MODELO ESPECIAL - \$3

CRAFT BEER - \$1 OFF

HOUSE SPIRITS - \$2 OFF

TINNED SEAFOOD - \$2 OFF

BURGER - \$2 OFF

MUSSELS - \$2 OFF