

## SAVORY BITES 5PM - 9PM



### COLD SMALLER PLATES

**Rosemary Marcona Almonds 8** *vg*

**House Pickles 10** *vg*

**Charcuterie Platter 12**

walnut mushroom pate, olives, candied nuts, seasonal fruit, mustard *gf v* - crackers  
Add cheeses 8 cured meats 8 house gravlax 8

**Shrimp Patacones 14**

smashed fried plantain, cold grilled shrimp salad - roasted corn, jalapeno, pomegranate arils, mango amba, with crispy chorizo *gf df*

**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 5**

**Olives With Preserved Lemon 8**

barrio crostini *vg df*

**Fries 6**

kewpie mayo

**Roasted Artichoke Hearts 13**

tahini dressing, barrio crostini *vg df*

**Roasted Broccolini 15**

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

*v - vegetarian vg - vegan*

*df - dairy free gf - gluten free*

### MEATY SMALL PLATES

**The Coronet Burger 18**

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

Make it veggie 'Impossible' 2

**Banger and Mash 17**

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

**Braised Rabbit Poutine 17**

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

**Bossam 17**

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

**Thai Mussels 22 add grilled shrimp 8**

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

### 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**



# LATE NIGHT MENU

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

## COLD SMALLER PLATES

- Rosemary Marcona Almonds 8 *vg*
- House Pickles 10 *vg*
- 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* 5
- Olives With Preserved Lemon 8  
barrio crostini *vg df*
- Fries 6  
kewpie mayo
- Roasted Artichoke Hearts 13  
tahini dressing, barrio crostini *vg df*

## TACK ROOM

- CHOCOLATE MOUSSE 12  
pecans, tart citrus cream & berries *gf*

**FRIDAY NIGHT  
MOVIE SPECIAL**  
**\$8**  
POPPED & Modelo Especial  
rotating popcorn flavors

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

## MEATY SMALL PLATES

- The Coronet Burger 18  
prime black angus, welsh cheddar,  
red onion jam, dijonaise, pickle  
- fries & kewpie mayo  
Make it veggie 'Impossible' 2
- Braised Rabbit Poutine 17  
fries, shredded braised rabbit,  
red eye gravy, cheese curds, mustard
- Thai Mussels 22 add grilled shrimp 8  
lemongrass coconut milk fumet,  
thai chili, edamame, green chickpeas,  
torn fresh herbs, barrio toast *gf df*

## 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  
Octopus in Galician Sauce 21

**LATE NIGHT SPECIALS**

- HOUSE WINE - \$6
- MODELO ESPECIAL - \$3
- CRAFT BEER - \$1 OFF
- HOUSE SPIRITS - \$2 OFF
- TINNED SEAFOOD - \$2 OFF
- BURGER - \$2 OFF
- THAI MUSSELS - \$2 OFF