

# 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 *v*

Olives With Preserved Lemon 8  
barrio crostini *vg df*

Fries 6  
kewpie mayo

Roasted Artichoke Hearts 13  
tahini dressing, barrio crostini *vg df*

Roasted Broccoli 15  
brown butter, black garlic-tahini-honey, ,  
coconut sambal *v gf*

Moroccan Spiced Couscous 13  
cauliflower, red peppers, radicchio,  
sultanas, almonds, green chickpeas,  
english pea \*

Lamb Meatballs with Tomato Curry 15  
spiced meatballs with almonds &  
golden raisin in a Lebanese style  
curry sauce *gf* - housemade flatbread

## 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 17  
Dragoon Session sausage, red eye  
gravy, mashers, caramelized shallot

Red Eye Poutine 13  
fries, red eye gravy, cheese curds,  
mustard  
Add braised rabbit 4

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

*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 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 5** *v*

**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, dijonnaise, pickle  
- fries & kewpie mayo  
**Make it veggie 'Impossible' 2**

**Red Eye Poutine 13**  
fries, red eye gravy, cheese curds,  
mustard  
**Add braised rabbit 4**

**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**