



## SMALLS

### DINNER SALAD 8

organic mixed greens, shallots, radish, sherry vinaigrette vg

### BLUEBERRY, KIWI & PEAR SALAD 14

frisee, warm brie, pistachio, cracked sichuan pepper, champagne cardamom vinaigrette ve

### BEEF & HALLOUMI SALAD 13

toasted hazelnut, shallot, lemon tahini vinaigrette ve

### RADICCHIO SALAD 9

pear, orange, castelveltrano, parmesan, serrano, citrus honey dressing ve

### SEARED BEEF LIVER & RADICCHIO SALAD 15

pear, orange, castelveltrano, parmesan, serrano, citrus honey dressing, walnut garlic olive oil

### MAGRIBI BEEF KIDNEY & SHISHITO PEPPER KABOBS 12

tunisian chermoula, pomegranate, radishes, tangerine sauce

### CHARRED OCTOPUS 17

olives, potato, heirloom tomato, sumac whipped feta, serrano pepper, ottoman spices

### °SALMON CRUDO 16

sonoran wheat berries, cholla buds, harissa, lemon chive oil, agua chile, radish, greens

### CLAMS 17

garlic white wine, swiss chard, cashews, shaved chile, lime, ginger, cilantro

### CHEESE PLATTER 15

a trio of cheeses, olives, nuts, fruit & accompaniments ve

**add cured meats - 6**

### ROSEMARY MARCONA ALMONDS vg 6

### DAS SOUP EL DE O'JOUR 8

## MAINS

### SEARED CHICKEN BREAST 28

roast root vegetables, seared scallop, chimichurri

### °GRILLED PORK CHOP 29

ginger nutmeg tobacco cream, whipped sweet potatoes, roast seasonal fruit, raw honeycomb,  
- egg, bacon & fresh herb salad

### STUFFED QUAIL 27

radicchio, couscous, peanut & grape stuffed quail  
chicken liver & pickled carrot mousse, garlic orange braised endive, moulikheya

### BUCATINI 23

gorgonzola, roasted pear, oyster mushrooms, pickled cholla bud, walnuts ve

### TABEEKHA FASOLIA

large white beans & tomato, shabazi, shaved onion salad, tangerine sauce, chile vinegar, crispy barrio baguette

**GRILLED BRANZINO 38    GRILLED CAULIFLOWER vg 22**

### CULOTTE STEAK 37

horseradish purple potatoes, roasted french carrots, charred tomato oil, herbs, smoked oyster sauce

### DUCK BREAST 36

nutmeg brown butter, butternut squash puree, sugar charred citrus & kiwi disks, crushed almonds,  
chopped honey roasted radish, chile peppers, mint

### VENISON LOIN 39

purple cabbage & blueberries, sunchoke aged cheddar puree, collard greens, snails,  
juniper rosemary red wine reduction, roast shiitake mushroom

### MOQUECA DE PEIXE 28

brazilian seafood stew, coconut milk, tomato, garlic, ginger, onion, peppers, lime

### CORONET HIMUBRJIR 16

local beef, house harissa, goat cheese, fennel dill caraway & onion

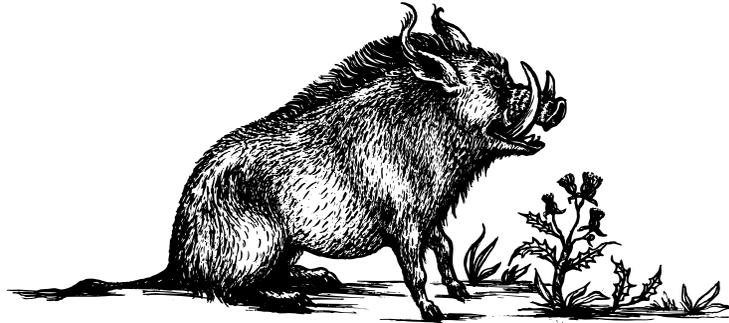




The Coronet proudly serves  
100% sustainable proteins.

We care that our proteins are ethically sourced with minimal  
environmental impact.

We also source organic and/or local produce & other goods  
whenever possible.



We would like to thank our local  
friends, bakers, makers & vendors:

Queen Creek Olive Mill

Pivot Produce

Hamilton Distillers

Barrio Bread

Caffe Luce

Maya Tea

SouthWinds Farm

Mount Hope

Sand Reckoner

Santa Monica Seafood

At the Coronet we make food we love from scratch  
with an omnivores' gusto.

Please be aware that there is a presence of milk, egg, peanut,  
tree nuts, soy, wheat, fish & crustacean shellfish in the kitchen.

We will do our best to accommodate allergies and proclivities,  
however the kitchen itself is not allergen free.

We can do omissions whenever possible.

We kindly ask that there be no substitutions or additions to our dishes.

° Consuming raw or undercooked meats,  
poultry, seafood, shellfish, or eggs  
may increase your risk of foodborne illness

A 22% Gratuity will be added to parties of 6 or more

