



**DAYTIME**  
The Coronet

8am - 2pm

Use this menu to help organize your group

QTY

Seasonal Fruit 7 *gf vg df*

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

Barrio Toast 5

butter & orange marmalade *v* \_\_\_\_\_ add nut butter 2 *v*

House Granola with Yogurt & Seasonal Fruit 11

oats, pecans, pepitas, chia seeds, dates *vg gf*

Shakshuka! 13

spicy middle eastern tomato sauce, chickpeas, egg, feta  
house flat bread - cucumber salad *v*

Early Fall Galette 13

squash, crimini, kale, goat cheese - leafy salad *v*

\_\_\_\_\_ add poached egg 2 \_\_\_\_\_ add bacon 1.5

Lil Dutch Babies 12

tart citrus cream, maple syrup, seasonal fruit

Buttery Biscuits & Gravy 13

house sausage & bacon gravy \_\_\_\_\_ add medium poached egg 2

Mushroom Bisque 9

cognac cashew cream *gf vg df* \_\_\_\_\_ add warm barrio baguette 3

SouthWinds Farm Greens 12

charred butternut squash, hakurei turnips, green peas, red onion,  
lemon tarragon vinaigrette *gf df*

\_\_\_\_\_ add medium poached egg 2 \_\_\_\_\_ add chicken confit 4

**TARTINES**

open faced sammi on toasted barrio bread  
comes with southwinds farm greens

Paprika Mushroom 13

ricotta, honey, mint, lemon zest *v*

Steelhead Gravlax 15

horseradish labneh, cucumber, red onion, capers, dill, lemon

Chicken Confit 14

orange marmalade, camembert, toasted pepitas, mint





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The Coronet

QTY

**TINNED GOURMET SEAFOOD**

dressed greens, roasted tomatoes, barrio baguette, butter

**Jose Gourmet Smoked Trout Fillets In Olive Oil 24**

**Wildfish Cannery Smoked Pink Salmon 17**

**Patagonia Smoked Mussels 16**

**Jose Gourmet Sardine In Olive Oil 16**

**Jose Gourmet Sardine In Tomato 16**

**Conservas de Cambados Octopus in Galician Sauce 21**

\_\_\_\_\_ **Sea Salt Kettle Chips 2.5** \_\_\_\_\_ **Salt & Vinegar Kettle Chips 2.5**

**DRINKS**

\_\_\_\_\_ **Jamaica 4.5** \_\_\_\_\_ **Iced Tea 4.5** \_\_\_\_\_ **Sparkling Lemonade 4.5**

\_\_\_\_\_ **Mexican Coke 3** \_\_\_\_\_ **Grapefruit Pellegrino 3** \_\_\_\_\_ **Mt.Valley Sparkling Water 4/7**

**COFFEE & ESPRESSO**

\_\_\_\_\_ **Drip Coffee 3** \_\_\_\_\_ **Espresso 3** \_\_\_\_\_ **Americano 3.25** \_\_\_\_\_ **Macchiato 3.25**

\_\_\_\_\_ **Cortado 3.50** \_\_\_\_\_ **Cappuccino 3.75** \_\_\_\_\_ **Latte 4** \_\_\_\_\_ **Cafe Au Lait 3.50**

\_\_\_\_\_ **Chai 4** \_\_\_\_\_ **Hot Cocoa 4** \_\_\_\_\_ **Mocha 4.75** \_\_\_\_\_ **Add Shot .75**

\_\_\_\_\_ **Oat Almond Breve .50** \_\_\_\_\_ **Vanilla .50**

**BOOZE**

\_\_\_\_\_ **Daura Lager 5** \_\_\_\_\_ **Weihenstephaner Hefeweissbier 6**

\_\_\_\_\_ **Michelada 8** \_\_\_\_\_ **Mimosa 7** \_\_\_\_\_ **Bloody Mary 8**

\_\_\_\_\_ **Prosecco 8** \_\_\_\_\_ **House White 6** \_\_\_\_\_ **House Red 7**

\_\_\_\_\_ **Cafe Fernet 8** \_\_\_\_\_ **Ryrish Coffee 10**

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

