

# 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

**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*

**Barrio Baguette and Butter 5** *v*

**Olives With Preserved Lemon 8**  
barrio crostini *vg*

**Fries 6**  
kewpie mayo

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

**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 \*

## 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**

**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

\* - ask to make it vegan



# 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*

Fries 6  
kewpie mayo

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

## TACK ROOM

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

TARTA DE SANTIAGO 12  
almond cake with olive oil whipped *gf*

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

*v* - vegetarian *vg* - vegan  
*df* - dairy free *gf* - gluten free  
\* - ask to make it vegan

## 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 tomatoes,  
barrio baguette, butter

Jose Gourmet Spiced Tuna Pate 14

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