

EVENING

CORONET CAFE

Full Menu Served 5-9

ROSEMARY MARCONA ALMONDS 8 *vg*

OLIVES WITH PRESERVED LEMON 8
barrio crostini *vg*

HOUSE PICKLES 10 *vg*

CHARCUTERIE PLATTER 12
walnut mushroom pate, olives, candied
nuts, seasonal fruit, mustard *gf v*
- crackers

Add cheese 8 cured meat 8

SOUTHWINDS GREENS SALAD 14
crispy pancetta, smoked blue cheese,
champagne-garlic vinaigrette, scallion,
crispy carrot *gf*

Add dragoon session sausage 8
grilled shrimp 8 grilled steelhead 14

CURRIED CARROT SOUP 10
pistachio, olive oil, coriander *gf vg*

ROASTED ARTICHOKE HEARTS 13
tahini dressing, barrio crostini *vg*

FRIES 6
kewpie mayo

RED EYE POUTINE 13
fries, red eye gravy, cheese curds,
mustard

Add pulled rabbit 6

BOSSAM 17
korean braised pork belly, scallion
salad, grilled kimchi, ssamjang,
butter leaf wrap

GRILLED CHEESE 14
sharp welsch cheddar & gruyère, peach
allepo jam, dijonaise, barrio bread
- fries & kewpie mayo *v*

Add smoky ham hock 5
sub for fries soup 4 salad 3

BANGER & MASH 17
dragoon session sausage, red eye
gravy, mashers, caramelized shallot

THE CORONET BURGER 18
prime black angus, welsh cheddar,
red onion jam, dijonaise, pickle
- fries & kewpie mayo

Make it veggie 'Impossible' 2

BARRIO BAGUETTE & BUTTER 5 *v*
add Tinned Gourmet Seafood
with roasted tomatoes and dressed greens

Sardines in Olive Oil 11

Octopus in Galician Sauce 16

Smoked Trout Fillets In Olive Oil 19

Mackerel in Mustard & Crème Fraîche 12



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