

CORONET

NIGHTTIME

5PM-9PM



ROSEMARY MARCONA ALMONDS 6 *vg*

OLIVES WITH PRESERVED LEMON 4 *vg*

HOUSE PICKLES 6 *vg*

CURED MEATS 11

smoked napoli salami, lomo embuchado, fennel finocchiona salami, house beer mustard, crackers

CHEESE PLATE 11

humboldt fog goat cheese, 26 mo aged beemster, moody blue, house seasonal jam, crackers

FRIES 6

kewpie mayo

ROASTED ARTICHOKE HEARTS 13

tahini dressing, barrio crostini *vg*

CURRIED CARROT SOUP 10

pistachio, olive oil, coriander *vg gf*

LOCAL GREEN SALAD 14

grilled squash & beet, panisse crouton, carrot, scallion, pear & chive vinaigrette *vg gf (not celiac-free)*

add grilled steelhead 14 *tofu* 6

BARRIO BAGUETTE & BUTTER 5

add TINNED GOURMET SEAFOOD with roasted tomatoes, dressed greens, baguette & butter:

Sardines in Olive Oil 11

Octopus in Galician Sauce 16

Smoked Trout Fillets in Olive Oil 19

Mackerel in Mustard & Crème Fraîche 12

GRILLED CHEESE 15

sharp welsh cheddar & gruyère, peach aleppo jam, dijonnaise, barrio bread, with fries & kewpie mayo *v*

add smoky ham hock 4

sub for fries: soup 4 *salad* 3

THE CORONET BURGER 18

prime black angus, welsh cheddar, red onion jam, dijonnaise, pickle, with fries & kewpie mayo

make it veggie 'impossible' 2

THAI MUSSELS 23

lemongrass coconut milk fumet,

thai chili, edamame, torn fresh herbs, barrio toast *gf df*

STEELHEAD 32

persian sweet and spicy marinated olives, walnuts, herbs, iranian rice tahdig, pomegranate arils *gf*

STEAK FRITES 34

coffee rubbed new york strip, three peppercorn bourbon sauce