

CORONET

NIGHTTIME

5PM-9PM



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*

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

2 WILD BOAR BIRRIA TACOS 11

queso oaxaca, cotija, cabbage, radish, birria jus *gf*

CURRIED CARROT SOUP 10

pistachio, olive oil, coriander *vg gf*

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*

GRILLED OCEAN TROUT 32

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

STEAK POUTINE 34

coffee rubbed new york strip,
red eye gravy, cheddar cheese
curds, crispy fries