



with
MASTER DISTILLER CHAVA ROSALES

PASSED

WELCOME COCKTAIL

tequila cascahuín blanco, amontillado sherry, lemon oleo, rosemary

SHRIMP PATACONES

fried plantain, grilled corn, beet, mango, jalapeno, kewpie mayo, pomegranate

WILD BOAR BIRRIA PHYLLO CUPS

butternut squash, pickled onion, cilantro

SEATED

GRILLED SEA BASS “CEVICHE”

pacífico striped bass, cucumber, grapefruit, melon, confit tomato, avocado espuma, fried tortilla threads

TEQUILA CASCAHUÍN BLANCO

RIO ZAPE TOASTADA

rio zape beans, mulato & cascabel chile, smoked poblano, jalapeno, snap peas, grilled corn, lime crema

TEQUILA CASCAHUÍN TAHONA BLANCO

CASTACAN PORK BELLY

blue corn posole, golden beet, cabbage, radish, avocado, crispy beet green

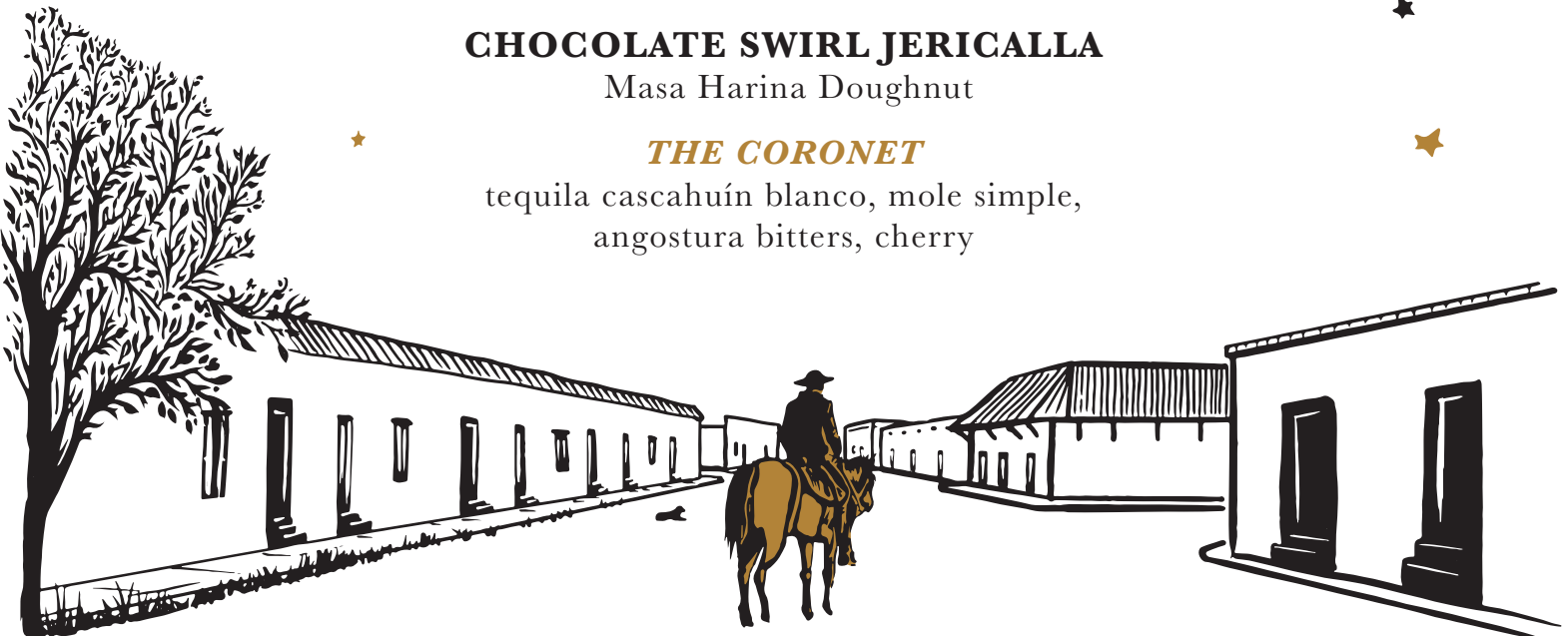
TEQUILA CASCAHUÍN PLATA

CHOCOLATE SWIRL JERICALLA

Masa Harina Doughnut

THE CORONET

tequila cascahuín blanco, mole simple, angostura bitters, cherry





THANK YOU TO OUR PARTNER

in support of the agave heritage festival

SANTA MONICA SEAFOOD
highlighting Pacifico Striped Bass



We would like to thank our local friends, bakers, makers & vendors:

SOUTHWINDS FARM	CAFFE LUCE
VISTA MICROGREENS	MAYA TEA
BARRIO BREAD	SAND RECKONER
DESERT PEARL MUSHROOMS	HAMILTON DISTILLERS
CERES PASTA	DOS MANOS APIARIES
MISSION GARDENS	MERCHANT'S GARDEN

The Coronet proudly serves sustainable proteins from a scratch kitchen.
We care that our proteins are ethically sourced with minimal environmental impact.
We also source organic and local produce & other goods whenever possible.

Please be aware that there are milk, egg, tree nuts, soy, wheat, fish
& crustacean shellfish in the kitchen. **There are no peanuts.**



*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.*