



NOON to 10pm everyday

Order Online at coronadotavern.com or Call 619-437-0611

Curbside Pickup Menu

Cavatappi Mac & Cheese, applewood smoked gruyere, aged white cheddar, toasted parmesan bread crumbs 11

Crispy Brussel Sprouts, (GF) ancho chile balsamic reduction, parmigiano reggiano 11

Dungeness Crab Cake, frisee salad, blood orange & oroblanco grapefruit supremes, citrus vinaigrette 15

Crispy Chicken Wings, moroccan spices, cucumber yogurt sauce 12

Artisan Cheese & Charcuterie Board, chef's selection of three unique cheeses and two specialty meats paired with savannah honeycomb, black cherry preserve, cornichons, house grain mustard, selection of artisan bread 22

Sweet Potato Fries, habanero blue cheese 6

Roasted Tomato & Basil Soup, herb creme fraiche, crumbled gruyere, grilled cheese bites 12

Iceberg Wedge, (GF) cherry tomato, red onion, crispy bacon, roquefort dressing 11

Chopped Salad with Grilled Chicken, (GF) mary's natural chicken, radicchio, belgian endive, baby tuscan lettuce, sweet corn, english cucumber, red onion, crumbled feta, toasted hazelnuts, port wine & grain mustard vinaigrette 16

Mary's Natural Roasted Chicken Pot Pie, vegetable veloute, fresh herbs, puff pastry crust 16

Angus Beef Sliders, red onion bacon jam, double creme brie, brioche bun, hand cut fries 15

Slow Roasted Texas Style Brisket Sandwich, bourbon BBQ aioli, lemon vinaigrette slaw, quick pickled onions, fresh herbs, toasted hoagie 16

Grilled Jumbo Tiger Shrimp Wrap, creamy avocado mash, pickled red onions, herbed slaw, smoky chipotle aioli, sweet potato chips 16

Grilled Bacon and Blistered Shishito Pepper Burger, grass fed ground beef, aged white cheddar, firestone dba grain mustard dressing, bread & cie brioche bun, hand cut fries 17

Barbecued Baby Back Ribs, (GF) grilled corn on the cob with lemon butter, red cabbage, baby broccoli, green bean & fresno chili slaw 23

Mary's Natural Pan Roasted Airline Chicken Breast, (GF) black garlic & french brandy reduction, creamy mashed potatoes, maple bourbon glazed thumbelina carrots 22

Fresh Pan Seared Norwegian Salmon, (GF) yuzu glaze, lemon miso butter, herbed japanese rice, grilled asparagus 24

Eight Ounce Niman Ranch New York Strip, (GF) port & red wine reduction, confit shallots, sauteed brussel sprout petals, crispy potatoes with parsley garlic butter 25

Sixteen Ounce Niman Ranch Bone in Ribeye, (GF) smoked salt & black pepper rub, roasted tomato risotto, sauteed broccolini & asparagus 33

Grilled Niman Ranch Bone in Pork Chop, (GF) hard apple cider reduction, creamy polenta, sauteed green apples, charred broccolini 27

Fresh Baked Baguette, sweet butter, sea salt 3

Kennebec Hand Cut Fries, (GF) ketchup 5