



unique. distinctive. delicious.

Home of the Best Crab Cakes in Phoenix!

Starters

- Maryland Crab Cakes** \$14
2 authentic Maryland style super lump blue crab, old bay, grilled corn, lime-cilantro remoulade, bed of greens
- Pomegranate Hummus** \$10
studded with pomegranate seeds & basil, fresh garlic, fresh lemon juice, tahini, served with fresh-grilled flatbread wedges
- Goat Cheese Chevre Toast** \$9
whipped chevre, fresh rosemary, sweet-chili and herb oils on toasted baguette slices
- Brie & Lavash** \$10
warm triple creme brie over three-seed lavash, balsamic reduction, pomegranate seeds, pears, basil
- Hot Chesapeake Crab Dip** \$10
backfin blue crab in a cream cheese dip served with fresh bread
- Spinach & Artichoke Dip** \$10
smoky chipotle, spinach and artichoke blended with cream cheese and dipping chips

Soups & Salads

- Combo** \$11
choose two:
1/2 salad, 1/2 sandwich, cup of soup
- Chef's Soup of the Day** cup \$4 / bowl \$6
- Caprese** half \$6 / full \$9
artisan mozzarella, tomatoes, basil, avocado, lemon-infused olive oil, balsamic reduction
- Chicken Salad** half \$6 / full \$9
tomatoes, red onions, cucumber, curry, almonds, golden raisins, balsamic vinaigrette
- Tuna Salad** half \$6 / full \$9
tomatoes, red onions, cucumber, albacore tuna, poppy seed dressing
- Caesar Salad** half \$6 / full \$9
romaine, shaved parmesan-reggiano, rich house caesar dressing, parmesan crostini
- Farm Salad** half \$6 / full \$9
baby spinach, warm nutty goat cheese medallion, pears, strawberries, applewood bacon, lemon-herbed vinaigrette
- Gorgonzola Salad** half \$6 / full \$9
mixed greens, gorgonzola, red onions, candied walnuts, apples, balsamic vinaigrette
- Greek Salad** half \$6 / full \$9
red onions, tomatoes, kalamata olives, banana peppers, feta, red wine vinaigrette

add: chicken \$3 | salmon \$6 | crab cake \$8 | shrimp \$5 | steak \$8*

Sandwiches & Wraps

sandwiches also available as a wrap, with your choice of:

- potato salad cole slaw baked beans
- mac n cheese fresh fruit side salad

- Roast Chicken** \$11
provolone, applewood bacon, hatch green chiles, chipotle aioli, toasted focaccia
- Roast Turkey** \$10
smoked gouda, red onions, mixed greens, cranberry-serrano chutney, nine-grain bread
- Pesto Chicken** \$10
sliced roast chicken, fresh basil, mozzarella, tomatoes, pesto, toasted focaccia
- Portobello** \$10
melted provolone, baby spinach, red peppers, caramelized onions, tomatoes, creamy parmesan dressing, toasted focaccia
- Tuna Melt** \$10
albacore tuna with melted provolone, tomatoes, poppy seed dressing on open-faced toasted baguette
- Chicken Caesar Wrap** \$10
sliced roast chicken, parmesan, romaine, café caesar dressing, on whole wheat wrap or toasted baguette
- Southwest Wrap** \$10
chicken, bacon, grilled corn, red peppers, red onions, mixed greens, cheddar and jack cheeses, bbq ranch, whole wheat wrap
- Veggie Wrap** \$9
avocado, sprouts, tomatoes, romaine, portobello mushrooms, miso vinaigrette, whole wheat tortilla
add: roasted chicken \$3
- Salmon BLT Wrap*** \$12
atlantic salmon, oven roasted tomato, applewood bacon, mixed greens, garlic aioli
- Open-Faced Maryland Crab Cake*** \$14
super lump blue crab, remoulade, corn relish, mixed greens, nine-grain bread

Burgers & Flatbreads

- Cafe Burger*** \$11
applewood bacon, sharp cheddar, tomatoes, mixed greens, chipotle aioli, toasted brioche bun
- Blue Burger*** \$11
blue cheese, applewood bacon, mixed greens, caramelized onions, toasted brioche bun
- Mediterranean Flatbread** \$13
kalamata olives, banana peppers, roasted tomatoes, feta, oregano
- Carne Flatbread** \$13
san marzano marinara, chorizo, mozzarella, caramelized onions, fresh oregano
- Blanco Flatbread** \$12
roasted garlic cream, caramelized onions, mozzarella, parmesan-reggiano
add: roasted chicken \$3
- Goat Cheese & Tomato Basil Flatbread** \$13
marinara, fresh tomatoes, goat cheese sprinkled with fresh basil

* We are required by state food code to inform you that consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Featured Seafood Entrees

- Maryland Crab Cakes** 8oz Dinner \$24
2 authentic Maryland style super lump blue crab, old bay, grilled corn, lime-cilantro remoulade, fingerling potatoes
- Imperial Crab** \$18
super lump blue crab topped with our imperial sauce baked in two glass shells, served with fingerling potatoes
- Pan-Seared Diver Scallops** \$24
asparagus and parmesan-reggiano risotto, roasted garlic cream, lemon oil
- Pan-Seared Miso Salmon*** \$15
pan-seared atlantic salmon served with wilted spinach, miso and basmati rice
- Seafood Platter** \$29
peel and eat shrimp steamed in old bay seasoning, pan-seared diver scallops and Maryland style crab cakes served with corn on the cob and cole slaw
- Green Bean Stuffed Dover Sole** \$22
baked dover sole wrapped in green beans in a delightful green rosemary mint cream sauce served with basmati rice

Vegetarian Entrees

- Roasted Vegetable and Chevre Rellenos** \$14
creamy polenta, tomato reduction
add: roasted chicken \$3 | steak \$8* | crab \$8
- Rigatoni Pasta with Green Chili Sauce** \$13
green chili sauce, tomato bruschetta, basil, garlic red wine vinegar, parmesan cheese
add: roasted chicken \$3 | salmon \$6
- Pasta Salvatore** \$13
rigatoni pasta tossed with diced tomato bruschetta, snow peas and fresh basil with ricotta cheese

Brunch

- sat, 11am - 2:30pm
- Mimosas & Bloody's** \$3
- Delicious Breakfast Entrees & Lunch Menu**

Entrees

- 8-Ounce Bistro Filet*** \$16
charbroiled bistro filet topped with roasted tomato pesto, served with fingerling potatoes
- 12-Ounce Ribeye*** \$22
chimichurri-style sauce, fresh ginger, roasted fingerling potatoes, seasonal vegetables
- Rigatoni White Meat Bolognese** \$14
ground turkey, tomato bruschetta, green onions, parmesan-reggiano and a touch of cream
- Cipollini Chicken** \$16
creamy polenta, warm spinach, wild mushroom and oven-dried tomato salad, caramelized cipollini onions, sherry demi
- Cafe Meatloaf** \$14
roasted red peppers, portobello mushrooms, cheddar and jack cheeses, caramelized onions, whipped potatoes, hatch green chile cream sauce and balsamic reduction (also available with mushroom gravy)
- Roast Pork Tacos** \$13
poblanos, tomatoes, onions, serranos, cilantro-sour cream, salsa verde, mixed greens

Desserts

- Chocolate Cake with Cream Cheese Icing**
- Crème Brûlée**
- Mixed Berry Cobbler with Ice Cream**
- Creamy Cheesecake with Strawberry Drizzle**
- Caribbean Bread Pudding**

Happy Hour

- tue - fri, 3pm - 6pm
- House Wines** glass \$5 / bottle \$12
- Beers** \$3
- Mimosas & Bloody's** \$3
- Cocktail of the Day** \$4
- Select Appetizers** \$6



2201 N 7th St • Phoenix, AZ 85006 • 602.258.5149 • coronadocafe.com

- Ask your server about our gluten-free menu options
- We will gladly split your entree for \$2
- 20% gratuity will be included for parties of six or more guests

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