




STARTERS

- CORN DOGS** 11.00
Battered In House, Nathan's Famous Dog, Dijon Mustard, Ketchup
- YAM FRIES**  9.00
Chipotle Mayo
- BEER BATTERED FRIES**  9.00
Lemon Pepper, Parsley, Parmesan Aioli
- PANKO ONION RINGS**  9.00
Parmesan Aioli
- COLONY POUTINE** 10.75
Hand Chipped Kennebec Potatoes, Cheese Curds, Beef Gravy
- CHICKEN WINGS**  14.25
Frank's Red Hot, Lemon Pepper, Sriracha Salted, Golden Honey BBQ
Add Ranch, Creamy Parm or Blue Cheese1.00
- DRY FRIED SQUID** 15.25
Sambel Oelek, Green Onions, Green Beans, Chili Garlic Sauce
- FRIED BUTTERMILK CAULIFLOWER**  11.75
Chipotle Mayo


- CRISPY FISH TACOS** 12.75
Two House Battered Cod Tacos, Fresh Slaw, House Made Pico De Gallo, Chipotle Mayo, Santa Rosa Flour Tortilla
- CHICKEN TACOS** 11.00
Two Chipotle Chicken Tacos, Avocado Cream, Queso Fresco, Santa Rosa Flour Tortilla
Add a Taco5.00
Add Fries or Salad3.50

- LOADED TATER TOTS**  11.75
Banana Peppers, Jalapenos, Sour Cream, Green Onions, Chipotle Mayo, Pico De Gallo
- MARGHERITA'S NACHOS** 24.25
Crisp Tortillas, Nacho Cheese, Black Bean Salsa, Green Onions, Black Olives, Pico De Gallo, Sour Cream, House Made Guacamole, Banana Peppers, Jalapenos, Choice of Taco Beef, Pulled Chicken or Extra Cheese
- TMRW MEATBALLS**  11.00
TMRW Plant Based Meatballs, San Marzano Tomato Sauce, Ricotta Cheese, Seared Lemon

- ROASTED GARLIC HUMMUS**  11.00
Grilled Herb Flatbread, Red Peppers, Cucumbers, Gem Tomatoes, Carrots, Pickled Red Onions




- GRILLED AVOCADO BOWL**   14.75
Seasonal Greens, Green Goddess Dressing, Black Bean Salsa, Pico De Gallo, Radish, Gem Tomatoes

- RAINBOW GLORY BOWL**    15.25
Quinoa, Spinach, Fried Tofu, Cucumber, Beets, Carrots, Pumpkin Seeds, Almonds, Tahini Dressing
Add to any Salad:
Grilled Chicken5.25
Prawns6.75



- KOREAN BBQ SALAD**  17.00
Mixed Asian Greens, Spicy Korean Dressing, Avocado, Mango, Sesame Seeds. Served with either Fried Chicken or Fried Cauliflower, both tossed in Spicy Korean BBQ Sauce

SALADS

SANDWICHES & BURGERS

- CB BURGER**  16.25
Certified Angus Beef® Patty, Aged Cheddar, Lettuce, Tomato, Red Onion, Pickles, Burger Sauce
- VEGGIE BURGER**   15.25
Mushroom & Brown Rice Patty, Cucumber, Tomato, Pea Sprout, Herb Mayo, Avocado on Ciabatta
Sub a Veggie Patty for any of our Burgers Free of Charge
- CRUNCHY CHICKEN SANDWICH** 15.75
House Pickled Red Onion, Arugula, Mayo
- CAJUN CHICKEN SANDWICH** 16.25
Cajun Seared Chicken, Aged Cheddar, Red Onion, Lettuce, Tomato, Herb Mayo
- NASHVILLE HOT CHICKEN SANDWICH** 15.75
Southern Fried Chicken, Traditional Cayenne Butter, Pickles, Mayo
Served with Kennebec Fries or Side Salad
Sub to Yam Fries, Beer Battered Fries or Kaleslaw.....2.00
Poutine or Panko Onion Rings.....2.50

DESSERT

- WARMED CHOCOLATE LAVA CAKE** 10.00
Warmed Lava Cake, Vanilla Bean Ice Cream, Mint
- RASPBERRY CHOCOLATE COOKIE**   6.00
Raspberry Cream Filled Cookie Sandwich
- CHURRO WAFFLE** 8.00
Liege Waffle, Cinnamon Sugar, Vanilla Bean Ice Cream

MAINS

- CHILI RUBBED GRILLED CHICKEN** 21.25
Rosstown Farms Grilled Full Breast served with Kennebec Fries & Kaleslaw
- 6oz CAB CENTRE CUT NY STEAK FRITES**  21.00
Open Faced, Griddled Hinge Bun, Garlic Butter, Sofrito, Fried Onions, served with Kennebec Fries.
Add mushrooms.....3.00
- TMRW MEATBALL SPAGHETTINI**  18.00
TMRW Plant Based Meatballs, Roast Garlic, Shallots, Red Peppers, Mushrooms, Gem Tomatoes, Chili Flakes.
Sub Zucchini Noodles.....1.00
- THAI RICE CURRY BOWL** 17.75
Jasmine Rice, House Made Thai Red Curry, Sesame Crunch, Toasted Coconut Curls, Lime Cheek. Served with either Chicken, Prawns or Tofu

HONEY  **VEGETARIAN**  **VEGAN FRIENDLY** 

GLUTEN FRIENDLY  **CERTIFIED ANGUS BEEF** 

Colony Bars are committed to offering guests a casual, comfortable place to gather, eat & drink. The name Colony was chosen in reference to a honey bee hive because we believe in creating a community gathering space. Colony is a proud supporter of East Van Bees & their initiative to maintain sustainable, ethical urban hives in Vancouver.

We'd love to host your party or group function!
Email us: info@colonybars.com
Come visit us for brunch weekends & Holidays until 2pm

ON TAP

Draft	16oz.	Abv%
Lonetree Cider	7.25	5.5%
Bud Light	6.25	4.2%
Parallel 49 Craft Lager	6.00	5%
Strathcona Pilsner	6.75	5%
Phillips Dino Sour	6.25	4.2%
Parallel 49 Seasonal	6.25	TBD
Phillips Blue Buck	6.00	5%
Stanley Park Seasonal	6.25	5.1%
Whistler Hazy Trail Pale	6.00	5%
Parkside Dreamboat Hazy IPA	6.00	6.3%
Driftwood Fat Tug IPA	6.75	7%
Whistler Seasonal	6.25	TBD
Rotators	7.50	TBD

ASK YOUR SERVER WHAT'S ON TAP TODAY!

BOTTLE

Budweiser 355ml	6.00
Corona 330ml	6.75
Stella Artois 330ml	6.75
Lucky Lager 355ml	6.00
Whistler Forager Gluten Free Lager 330ml	6.75
Glutenberg Pale Ale Tall Boy (GF) 473ml	9.00
Alexander Keith's IPA 341ml	6.25
Kronenbourg Blanc 330ml	6.75
Kokanee 341ml	6.00
Michelob Ultra 341ml	6.75
Guinness 440ml	9.00
Strongbow Original Dry 440ml	8.00
Greenhill Cider 355ml	8.00
Hey Y'all Southern Style Hard Iced Tea 341ml	6.75

COCKTAIL

(All 2oz Cocktails)

Colony Lemonade	11.00
Jameson, Peach Schnapps, Strawberry Lemonade	
Spicy Mezcal Margarita	12.00
Cazadores Blanco, Sombra Mezcal, Jalapeno Orange Syrup, Lime Juice, Tajin Rim	
Moscow Mule	12.00
Tito's Vodka, Fresh Lime, Ginger Beer	
Kombucha Collins	12.00
Ungava Gin, Cointreau, Pure+ Kombucha, Mixed Berries	
Colony Stinger	11.00
Lot 40 Rye Whisky, Pineapple, Honey, Lemon, Mint	
Tropical Rum Bull	12.00
Bacardi Spiced Rum, Yellow Edition Red Bull	

NON ALCOHOLIC

Fentimans Ginger Beer 275ml	5.50
Phillips Soda Works 355ml	5.00
Root Beer & Orange Cream	
Pure + Lemon Raspberry Kombucha 500ml	6.50
Red Bull 250ml	4.50
Energy Drink, Sugarfree, Yellow Edition	
Budweiser Prohibition Non Alcoholic Beer	4.00
San Pellegrino	4.25

WINE

White	6oz	9oz	Bottle
The Applicant — Sauvignon Blanc	8.50	12.00	36.50
Riverlore — Sauvignon Blanc	9.75	14.00	42.00
Screaming Frenzy — Chardonnay	9.50	13.50	40.75
Stoneleigh — Pinot Gris	9.75	14.00	42.00
Kung Fu Girl — Riesling	10.50	15.00	45.00
Three Sisters — Rose	7.75	12.00	36.50
Red	6oz	9oz	Bottle
The Hatch — Pinot Noir	9.75	14.00	41.75
Hester Creek — Cabernet Merlot	7.75	12.00	36.50
Nederburg — Cabernet Sauvignon	9.50	13.50	40.75
Grant Burge Barossa Ink — Shiraz	11.00	15.75	47.00
Norton Barrel Select — Malbec	9.50	13.50	40.75
Bubbles	6oz	Bottle	
Jacob's Creek - Chardonnay Pinot Noir	8.75	37.50	
Veuve		140.00	

HAPPY HOUR

Monday — Friday	3pm — 6pm
Nickel Cheeseburger	5.00
Nashville Slider Duo	9.00
Wings	11.00
Franks's Red Hot, Lemon Pepper, Sriracha Salted, Golden Honey BBQ	
Add Ranch, Creamy Parm or Blue Cheese	1.00
Panko Breaded Onion Rings	6.00
Stadium Nachos	5.00
TMRW Meatballs	9.00
Hummus	9.00
Chicken Taco	5.00
Fish Taco	5.00
2 Corn Dogs	5.00
Parallel 49 Craft Lager	4.00
Phillips Blue Buck Pale Ale	4.00
Whistler Hazy Trail Pale Ale	4.00
1oz Well Highball	4.00
House Red & White Wine	5.00

DAILY

Monday	
Stanley Park Draft (16oz)	5.25
Tito's Vodka Moscow Mule (2oz)	10.00
Tuesday	
All Taps (12oz)	3.00
Jameson Shots (1oz)	3.00
Single Highballs (1oz)	3.00
Wednesday	
Whistler Brewing Draft (16oz)	5.25
Thursday	
Strathcona Draft (16oz)	5.25
Friday	
All House Cocktails (2oz)	2.00 off
Phillips Draft (16oz)	5.25
Saturday	
Parallel 49 Draft (16oz)	5.25
Sunday	
Bud Light (16oz)	5.00

PRICES DO NOT INCLUDE TAX

COLONY
MAIN STREET

MENU

KEEP GOOD COMPANY

