











STARTERS

- CORN DOGS** 10.25 
Battered In House, Nathan's Famous Dog, Dijon Mustard, Ketchup
- MEZE PLATE**  13.25
Red Lentil Hummus, Cherry Tomato Bruschetta, Marinated Chickpeas, Roasted Garlic, Veggies & Grilled Flatbread
- YAM FRIES** 8.75
Chipotle Mayo
- BEER BATTERED FRIES** 8.75
Lemon Pepper, Parsley, Parmesan Aioli
- COLONY POUTINE** 10.25
Hand Chipped Kennebec Potatoes, Cheese Curds, Beef Gravy
- CHICKEN WINGS** 13.75
Frank's Red Hot, Lemon Pepper, Sriracha Salted
Add Ranch or Blue Cheese.....1
- DRY FRIED SQUID** 15.25
Sambel Oelek, Green Onions, Green Beans, Chili Garlic Sauce
- POTSTICKERS** 13.25
Chicken & Kimchi, Hot Mustard & Soy Dipping Sauces
- FRIED BUTTERMILK CAULIFLOWER** 11.75
Chipotle Mayo
- CRISPY FISH TACOS** 12.25
Two House Battered Cod Tacos, Fresh Slaw, House Made Pico De Gallo, Chipotle Mayo, Santa Rosa Tortilla
Add a Taco5.50
- LOADED TATER TOTS** 11.50
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





FLATBREADS

- BBQ CHICKEN FLATBREAD**  15.75
Pulled Chicken, Herb Oil, Zucchini, Roasted Garlic, Gem Tomatoes, Onions, Aged Cheddar, Mozza
- GREEK VEGGIE FLATBREAD**  14.75
Spinach, Herb Oil, Bell Pepper Rings, Gem Tomato, Kalamata Olives, Onions, Feta, Mozza
- Sub Gluten Free Crust**2


SALADS




- SALMON COBB SALAD**  18.25
Wild Pacific Salmon, Grilled Leeks, Charred Corn, Gem Tomatoes, Goddess Dressing
- CAESAR SALAD**  12.75
Romaine Hearts, House Made Dressing, Grana Padano
- GRILLED AVOCADO BOWL**   14.75
Seasonal Greens, House Made Ranch Dressing, Black Bean Salsa, Pico De Gallo, Radish, Heirloom Tomato
- RAINBOW GLORY BOWL**   14.75
Quinoa, Spinach, Fried Tofu, Cucumber, Beets, Carrots, Pumpkin Seeds, Almonds, Tahini Dressing
- Add to any Salad:**
- Grilled Chicken**5.25
- Prawns or Salmon**6.75
- 4oz Cab Sirloin**8.25

MAINS

- All mains below served with Kennebec Fries & Choice of Side**
- CHILI RUBBED GRILLED CHICKEN** 21.25
Rosstown Farms Grilled Full Breast
- BABY BACK RIBS**   24.25
Full Rack Danish Baby Back Ribs, Housemade BBQ Sauce
- HALF RACK OF RIBS & CHICKEN**  23.25
Half Breast Chili Rub Chicken, Half Rack Baby Back Ribs
- 8oz CAB SIRLOIN STEAK**  26.75
Certified Angus Beef, House Rub





HANDHELDS

- IRON SKILLET FAJITAS**
Sautéed Peppers, Onions, Cheddar Cheese, Sour Cream, Pico De Gallo, Shredded Lettuce, Santa Rosa Tortillas or Lettuce Cups
- Mushrooms** 18.25
- Chicken**19.50
- Prawns**19.75
- 4oz Cab Sirloin**21.25
- Add Guacamole**.....3.25
- Served with Kennebec Fries or Side Salad**
- Sub to any other side**1.50
- Sub Poutine**2.50


- CB BURGER**  15.50
100% CAB Beef Patty, Aged Cheddar, Butter Lettuce, Tomato, Red Onion, Pickles, Burger Sauce
- VEGGIE BURGER**   14.75
Mushroom & Brown Rice Patty, Red Lentil Hummus, Cucumber, Tomato, Pea Sprout, Herb Mayo, Avocado on Ciabatta
- Sub a Veggie Patty for any of our Burgers Free of Charge**

- CRUNCHY CHICKEN SANDWICH** 15.50
House Pickled Red Onion, Arugula, Mayo
- CAJUN CHICKEN SANDWICH** 15.75
Cajun Seared Chicken, Aged Cheddar, Red Onion, Butter Lettuce, Tomato, Herb Mayo
- NASHVILLE HOT CHICKEN SANDWICH** 15.50
Southern Fried Chicken, Traditional Cayenne Butter, Pickles, Mayo
- FRIED FISH SANDWICH** 14.50
Beer Battered BC Cod, Avocado Tartar Sauce, Butter Lettuce, Tomato, Onion


SIDES

- CRUNCHY BROCCOLI SALAD**  6.25
Marinated Broccoli, Mushrooms, Bean Sprouts, Crispy Noodles, Almonds, Sesame & Sunflower Seeds
- KALESRAW**   6.25
Creamy Apple Cider Dressing, Sunflower Seeds
- VEGGIE KEBABS**   6.75
Zucchini, Bell Peppers, Red Onion, Crimini Mushrooms, Herb Oil
- PANFRIED MUSHROOMS**  6.25
Crimini Mushrooms, Citrus Rosemary Butter
- MACARON ICE CREAM SANDWICHES**    9.50
3 Seasonal Macarons, Vanilla Ice Cream
Add 1 For.....3


DESSERT




Honey




Mealshare
#Buy1give1




Vegetarian



Certified
Angus Beef



Vegan



Gluten
Friendly

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

 COLONYKITS 3255 W BROADWAY WWW.COLONYBARS.COM

WIFI NAME: COLONYKITS
 PASSWORD: COLONYKITS

ON TAP

Draft	16oz.	Abv%
Lonetree Cider	6.25	5.5%
Bud Light	6.00	4.2%
Parallel 49 Craft Lager	5.50	5%
Strathcona Pilsner	6.00	5%
Phillips Oro Blanco - Grapefruit Sour	6.00	4.2%
Parallel 49 Jerk Face 9000	6.00	5%
Phillips Blue Buck	5.50	5%
Stanley Park Amber Ale	6.00	5.1%
Whistler Hazy Trail Pale	5.50	5%
Parkside Dreamboat Hazy IPA	6.00	6.3%
Driftwood Fat Tug IPA	6.00	7%
Whistler Black Tusk Ale	6.00	5%
Rotators	7.00	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
Stratchona Radler 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	8.50
Strongbow Original Dry 440ml	7.50
Russell Belgian Table Beer 473ml	8.00
Greenhill Cider 355ml	8.00
Hey Y'all Southern Style Hard Iced Tea 341ml	6.50
Hey Y'all Buckets of 4	23.00

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
Absolut, Fresh Lime, Ginger Beer	
Kombucha Collins	12.00
Ungava Gin, Triple Sec, Rise Hibiscus Kombucha, Mixed Berries	
Aperol Spritz	11.00
Aperol Spritz, Cinzano Prosecco, Orange	
Pain Killer	12.00
Bacardi 8yr Reserva, Pineapple Juice, Orange Juice, Coconut Cream, Nutmeg	

WINE

White	6oz	9oz	Bottle
Screaming Frenzy Chardonnay	9.75	13.75	40.00
Jacobs Creek Pinot Gris	8.00	10.50	32.00
Mission Hill Estate Pinot Gris	9.00	12.50	37.00
Riverlore Sauvignon Blanc	9.75	13.75	40.00
Fitzpatrick Gewurztraminer	9.00	12.50	37.00
Three Sisters Rosé	8.00	10.50	32.00
Red	6oz	9oz	Bottle
Hester Creek Cabernet Merlot	8.00	10.50	32.00
Campo Viejo Tempranillo	8.50	12.00	35.50
Mezzomondo Negroamaro	7.25	9.75	29.00
Dirty Laundry Cabernet Sauvignon	9.00	12.50	37.00
The Hatch Ross "O" Pinot Noir	9.75	13.75	40.00
Bubbles	6oz	Bottle	
Cinzano Prosecco	8.75	39.00	
Mumm's Cordon Rouge Champagne	125.00		

DAILY

Monday	
All Rotating Taps	5.25
Tuesday	
All Taps (12oz)	3.00
Jameson Shots	3.00
Single Highballs	3.00
Wednesday	
Absolut Highballs	4.50
Trivia Beer	4.75
Thursday	
Featured Tall Cans	5.00
+ Jack Daniels Shot	3.00
Friday	
All House Cocktails	2.00 off
Saturday	
P49 Draft	5.25
Brunch Drinks till 2pm	5.00
Sunday	
Brunch Drinks till 2pm	5.00
All Bottles of Wine	4.00 off
All Mains	5.00 off
Bud Light	5.00

HAPPY HOUR

Monday - Friday 3pm - 6pm	
Nickle Cheeseburger	5.00
Nashville Slider Duo	9.00
Wings	11.00
Franks's Red Hot, Lemon Pepper, Sriracha Salted	
Add Ranch or Blue Cheese	1
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 or Rose	5.00

COLONY
KITSILANO