

# 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 Taco .....5.50**
- 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 27.75**  
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 21.50**  
**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 15.75**  
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


# DESSERT


- MACARON ICE CREAM SANDWICHES 9.50**  
3 Seasonal Macarons, Vanilla Ice Cream  
**Add 1 For.....3**


  
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](mailto:info@colonybars.com)**  
**Come visit us for brunch weekends & Holidays until 2pm**

@ COLONYNORTHWOODS 2100 DOLLARTON HWY WWW.COLONYBARS.COM

WIFI NAME: COLONYNORTHWOODS  
PASSWORD: COLONYBARS

# 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%
Strathcona Radler	6.00	4%
Twin Sails Would Crush	6.00	5%
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
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)**

<b>Colony Lemonade</b>	11.00
Jameson, Peach Schnapps, Strawberry Lemonade	
<b>Spicy Mezcal Margarita</b>	12.00
Cazadores Blanco, Sombra Mezcal, Jalapeno Orange Syrup, Lime Juice, Tajin Rim	
<b>Moscow Mule</b>	12.00
Absolut, Fresh Lime, Ginger Beer	
<b>Kombucha Collins</b>	12.00
Ungava Gin, Triple Sec, Rise Hibiscus Kombucha, Mixed Berries	
<b>Aperol Spritz</b>	11.00
Aperol Spritz, Cinzano Prosecco, Orange	
<b>Pain Killer</b>	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

<b>Monday</b>	
Absolut Highballs	4.50
Trivia Beer	4.75
<b>Tuesday</b>	
All Taps (12oz)	3.00
Jameson Shots	3.00
Single Highballs	3.00
<b>Wednesday</b>	
All Rotating Taps	5.25
<b>Thursday</b>	
Featured Tall Cans	5.00
+ Jack Daniels Shot	3.00
<b>Friday</b>	
All House Cocktails	2.00 off
<b>Saturday</b>	
P49 Draft	5.25
Brunch Drinks till 2pm	5.00
<b>Sunday</b>	
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**  
NORTHWOODS