

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

ON TAP

Draft	16oz.	Abv%
Lonetree Cider	7.00	5.5%
Bud Light	6.00	4.2%
Parallel 49 Craft Lager	5.75	5%
Strathcona Pilsner	6.50	5%
Phillips Oro Blanco - Grapefruit Sour	6.00	4.2%
Strathcona Crispy Radler	6.50	4%
Twin Sails Would Crush	6.50	5%
Parallel 49 Trash Panda IPA	6.00	5.5%
Phillips Blue Buck	5.75	5%
Stanley Park Amber Ale	6.00	5.1%
Whistler Hazy Trail Pale	5.75	5%
Parkside Dreamboat Hazy IPA	7.00	6.3%
Driftwood Fat Tug IPA	6.50	7%
Whistler Black Tusk Ale	6.00	5%
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	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

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 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 V.....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

Certified Angus Beef® Patty, Aged Cheddar, 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, 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, Lettuce, Tomato, Onion

SIDES

CRUNCHY BROCCOLI SALAD 6.25

Marinated Broccoli, Mushrooms, Bean Sprouts, Crispy Noodles, Almonds, Sesame & Sunflower Seeds

KALES LAW 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

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

COLONYNORTHWOODS 2100 DOLLARTON HWY WWW.COLONYBARS.COM

WIFI NAME: COLONYNORTHWOODS
 PASSWORD: colonybar

DAILY

Monday	
Trivia Beer	5.00
Absolut 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	5.00
Bacardi Dark & Stormy (2oz)	10.00

Thursday	
Strathcona Draft	5.25
Jack Daniels Shot (1oz)	4.00
Jack Daniels Tennessee Fire Shot (1oz)	4.00

Friday	
All House Cocktails	2.00 off
Phillips Draft	5.25

Saturday	
Brunch Drinks till 2pm	5.00
Parallel 49 Draft	5.25
Jose Cuervo Lime Margarita (1oz)	5.00

Sunday	
Brunch Drinks till 2pm	5.00
Bud Light	5.00
Jose Cuervo Shots (1oz)	4.00

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 Wine	5.00

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, Cointreau, Rise Hibiscus Kombucha,	
Mixed Berries	

Aperol Spritz	11.00
Aperol Spritz, Cinzano Prosecco, Orange	

Party Punch	12.00
Bacardi 8yr Reserva, Giffard Blackberry Liqueur,	
Orgeat Syrup, Tropical Fruit Punch	

WINE

White	6oz	9oz	Bottle
The Applicant – Sauvignon Blanc	8.50	12.00	36.50
Riverlore – Sauvignon Blanc	9.75	14.00	42.00
Kim Crawford – Sauvignon Blanc			55.00
Screaming Frenzy – Chardonnay	9.50	13.50	40.75
Crown and Thieves – Roussanne Viognier			65.00
Stoneleigh – Pinot Gris	9.75	14.00	42.00
Grey Monk – Pinot Gris			50.00
Kung Fu Girl – Riesling	10.50	15.00	45.00
Three Sisters – Rose	8.50	12.00	36.50
Red	6oz	9oz	Bottle
The Hatch – Pinot Noir	9.75	14.00	41.75
Melomi – Pinot Noir			70.00
Hester Creek – Cabernet Merlot	8.50	12.00	36.50
Nederburg – Cabernet Sauvignon	9.50	13.50	40.75
Dirty Laundry – Cabernet Sauvignon			50.00
Grant Burge Barossa Ink – Shiraz	11.00	15.75	47.00
Black Sage – Cabernet Franc			65.00
Norton Barrel Select – Malbec	9.50	13.50	40.75
Bubbles	6oz	Bottle	
Cinzano	8.75	37.50	
Veuve		140.00	

COLONY
NORTHWOODS