

# STARTERS

**CORN DOGS** 10.75

Battered In House, Nathan's Famous Dog, Dijon Mustard, Ketchup

**YAM FRIES** 8.75

Chipotle Mayo

**BEER BATTERED FRIES** 8.75

Lemon Pepper, Parsley, 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

Add Ranch or Blue Cheese.....1

**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 Tortilla

Add a Taco .....5.75

**LOADED TATER TOTS** 11.75

Banana Peppers, Jalapenos, Sour Cream, Green Onions, Chipotle Mayo, Pico De Gallo

**MARCHERITA'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** 15.25

Spinach, Herb Oil, Bell Pepper Rings, Gem Tomato, Kalamata Olives, Onions, Feta, Mozza

Sub Gluten Free Crust .....2

# SALADS

**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** 15.25

Quinoa, Spinach, Fried Tofu, Cucumber, Beets, Carrots, Pumpkin Seeds, Almonds, Tahini Dressing

Add to any Salad:  
**Grilled Chicken** .....5.25  
**Prawns** .....6.75  
**4oz Cab Sirloin** .....8.25

# MAINS

**CHILI RUBBED GRILLED CHICKEN** 21.25

Rosstown Farms Grilled Full Breast served with Kennebec Fries & Choice of Side

**8oz SIRLOIN STEAK** 27.75

Certified Angus Beef®, House Rub served with Kennebec Fries & Choice of Side

**IRON SKILLET FAJITAS**

Sautéed Peppers, Onions, Cheddar Cheese, Sour Cream, Pico De Gallo, Shredded Lettuce, Santa Rosa Tortillas or Lettuce Cups

**Mushrooms** .....18.75  
**Chicken** .....19.75  
**Prawns** .....19.75  
**4oz Cab Sirloin** .....21.75  
**Add Guacamole** .....3.50

# BURGERS & SANDWICHES

**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 any other side** .....1.50  
**Sub Poutine** .....2.50

# 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

**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

  
 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 COLONYBARS.COM

WIFI NAME: COLONYNORTHWOODS  
 PASSWORD: colonybar

## 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%
Strathcona Seasonal	6.50	TBD
Twin Sails Seasonal	6.50	TBD
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	7.00	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)	
<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
Tito's Vodka, Fresh Lime, Ginger Beer	
<b>Kombucha Collins</b>	12.00
Ungava Gin, Cointreau, Pure+ Kombucha, Mixed Berries	
<b>Aperol Spritz</b>	11.00
Aperol Spritz, Cinzano Prosecco, Orange	
<b>Colony Stinger</b>	11.00
Evan Williams Bourbon, Grapefruit Juice, Honey	

## 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 & 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	7.75	12.00	36.50
Red	6oz	9oz	Bottle
The Hatch — Pinot Noir	9.75	14.00	41.75
Meiomi — Pinot Noir			70.00
Hester Creek — Cabernet Merlot	7.75	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	

## DAILY

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

## 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	
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

PRICES DO NOT INCLUDE TAX

COLONY  
NORTHWOODS

# MENU

