



Thomas
HOOVER
BREWERY

AT

COLT



CLASSIC COCKTAILS

ESPRESSO MARTINI	11.00
<i>Vanilla Vodka, Kahlua, Fresh Espresso</i>	
	<i>Add Bailey's \$1</i>
MANHATTAN	12.00
<i>Litchfield Bourbon, Sweet Vermouth, Angostura Bitters</i>	
OLD FASHIONED	12.00
<i>Litchfield Bourbon, Angostura Bitters, Orange, Amaretto Cherries, Simple</i>	
RED SANGRIA	9.00
<i>Cabernet, Peach Schnapps, Pomegranate Juice, Vodka, Simple, Topped with Seltzer</i>	
WHITE SANGRIA	9.00
<i>Pinot Grigio, Quiver Spirits, Pear Juice, Lemon, Triple Sec, Simple, Topped with Seltzer</i>	

SEASONAL COCKTAILS

ROSEMARY'S BABY	10.00
<i>Rosemary Infused Gin, Lime, Simple, Cranberry, Tonic</i>	
BY THE FIRE	12.00
<i>Tequila, Mezcal, Pomegranate Juice, Lime, Agave, Seltzer</i>	
"BUTTER BEER"	11.00
<i>Vanilla Vodka, Butterscotch Schnapps, Almond Milk, Agave, Cinnamon</i>	
PISTACHIO MARTINI	12.00
<i>Frangelico, Blue Curacao, Amaretto, Baileys</i>	
WINTER MULE	10.00
<i>Tito's Vodka, Apple- Cranberry Juice, Lemon, Simple, Ginger Beer</i>	

DRAFT WINE - \$8

SASSI PINOT GRIGIO
<i>A Hint Of Fruit And Wild Flowers, Including Artemisia. Balanced And Elegant. A Persistent And Fresh Flavor.</i>
MATUA SAUVIGNON BLANC
<i>Distinctive and Aromatic With Bright And Lively Gooseberry and Passion Fruit Characters, Accented By Lime</i>

STERLING CABERNET SAUVIGNON
<i>Medium Bodied Wine with Rich Black Fruit Flavors with Hints of Toffee & Chocolate, Blackberry, Cherry and Spice</i>
14 HANDS WINERY MERLOT
<i>Packed With Rich Flavors And Aromas Of Blackberry, Plum, Cherry and Mocha</i>



AT

COLT



BAR BITES

BAVARIAN PRETZEL BITES

10.00

Served With Blonde Ale Mustard, Beer Cheese.
OR Cinnamon Sugar With Caramel and Crème Anglaise

CHIPS & SALSA (GF)

5.50

Locally Made Chips, House-made Salsa
ADD GUACAMOLE \$3 ADD QUESO \$3

ROASTED BRUSSEL SPROUTS (GF)

9.50

Maple Bourbon Sauce, Shaved Parmesan, Pickled Red Onions,
Toasted Almonds

PHILLY CHEESESTEAK EMPANADAS

13.00

Shaved Steak, Peppers & Onions, Queso & Horseradish
Crema for Dipping

BAKED CHICKEN WINGS (GF)

13.00

Dry Rubbed and tossed in your choice of Garlic Parmesan, Buffalo,
Chipotle Citrus or BBQ. Ranch or Blue Cheese for Dipping

NACHOS (GF)

8.00/12.00

Cheddar-jack, Pico De Gallo, Black Olive, Jalapeno,
Chipotle Sour Cream, Guacamole
SUB VEGAN QUESO \$2
ADD VEGAN CHORIZO \$2
ADD CHICKEN \$4

QUESADILLA

12.00

Pulled Chicken, Cheddar-jack Cheese (Pico & Sour Cream on side)

SLIDERS

12.00

3 Sliders Per Order

TURKEY BURGER

Swiss, Cranberry Chutney, Mixed Greens

NASHVILLE HOT

Oven Fried Chicken & Housemade Pickles

CHEESEBURGER

BBQ, Caramelized Onions, White Cheddar ADD BACON \$1

MEATBALL SLIDERS

Marinara, Provolone, Mozzarella, Fresh Basil

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HOOKERBEERCOLT

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.