



Thomas  
**HOOVER**  
BREWERY

AT

**COLT**




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## CLASSIC COCKTAILS

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

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## SEASONAL COCKTAILS

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<b>ROSEMARY'S BABY</b>	<b>10.00</b>
<i>Rosemary Infused Gin, Lime, Simple, Cranberry, Tonic</i>	
<b>BAD APPLE</b>	<b>12.00</b>
<i>Reposado Tequila, Apple Butter, Apple Juice, Agave, Seltzer</i>	
<b>EQUINOX</b>	<b>12.00</b>
<i>Litchfield Maple Bourbon, Sour Mix, Amaretto, Chocolate Bitters</i>	
<b>CHAI-TINI</b>	<b>12.00</b>
<i>Vanilla Vodka, Chai Tea, Simple, Almond Milk</i>	
<b>AUTUMN MULE</b>	<b>11.00</b>
<i>Jameson Whiskey, Pear Juice, Lemon, Simple, Ginger Beer</i>	

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## DRAFT WINE - \$8

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

<b>14 HANDS WINERY CABERNET SAUVIGNON</b>
<i>Comforting aromas of rich coffee and juicy dark cherry, emboldened by a tantalizing undercurrent of spicy oak.</i>
<b>14 HANDS WINERY MERLOT</b>
<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

**SHORT RIB EMPANADAS** 14.00

Beer Braised Short Rib, Au jus & 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.