



AT

COLT



## COCKTAILS & MOCKTAILS

<b>ESPRESSO MARTINI</b>	<b>11.00</b>
<i>Stoli Vanilla, Kahlua, Fresh Espresso, Simple</i>	
	<i>Add Baileys: \$1</i>
<b>MANHATTAN</b>	<b>13.00</b>
<i>Litchfield Bourbon, Sweet Vermouth, Angostura Bitters</i>	
<b>OLD FASHIONED</b>	<b>13.00</b>
<i>Litchfield Bourbon, Angostura Bitters, Orange, Luxardo Cherry, Simple</i>	
<b>RED SANGRIA</b>	<b>9.00</b>
<i>Merlot, Cranberry, Fruitful Fig Liqueur, Lemon, Simple, Topped with Seltzer</i>	
<b>WHITE SANGRIA</b>	<b>9.00</b>
<i>Pinot Grigio, Pear Juice, Ginger Brandy, Lemon, Simple, Topped with Seltzer</i>	
<b>FOREVER AUTUMN (N/A)</b>	<b>5.00</b>
<i>Cranberry, Peach, Lime, Ginger Beer</i>	

## SEASONAL COCKTAILS

<b>MIDNIGHT MARTINI</b>	<b>11.00</b>
<i>Tito's, Lemon, Raspberry Liqueur, Black Charcoal Simple, Luxardo Cherry</i>	
<b>CARAMEL APPLE SOUR</b>	<b>12.00</b>
<i>Captain Morgan Sliced Apple, Apple Pucker, Lemon, Lime, Caramel Syrup</i>	
<b>MAPLE MULE</b>	<b>13.00</b>
<i>Litchfield Maple Bourbon, Fall Ginger Mix, Topped with Seltzer</i>	
<b>SAGE &amp; FIG GIN FIZZ</b>	<b>11.00</b>
<i>Bombay Gin, Fruitful Fig Liqueur, Lime, Sage Simple, Topped with Seltzer</i>	
<b>PUMPKIN SPICE MARGARITA</b>	<b>11.00</b>
<i>Espolon Tequila, Lime, Triple Sec, Agave, Spiced Pumpkin Puree</i>	

## DRAFT WINE

<b>SASSI PINOT GRIGIO</b>	<b>8.00</b>	<b>BRIGNOLE CABERNET SAUVIGNON</b>	<b>9.00</b>
<i>A Hint Of Fruit And Wild Flowers, Including Artemisia. Balanced And Elegant. A Persistent And Fresh Flavor.</i>		<i>Aromas of cocoa, cedar, plum, and currant. A silky smooth mouth-feel and a lingering tannic finish.</i>	
<b>BRIGNOLE SAUVIGNON BLANC</b>	<b>9.00</b>	<b>14 HANDS WINERY MERLOT</b>	<b>8.00</b>
<i>Well structured with light tropical fruits and a notable citrus body, akin to a natural New Zealand style dry white.</i>		<i>Packed With Rich Flavors And Aromas Of Blackberry, Plum, Cherry and Mocha</i>	



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BAR BITES

**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

**THAI CAULIFLOWER** 9.50

Pickled Red Onions, Shaved Carrots, Sesame Seeds

**CURRY CHICKPEA EMPANADAS** 10.50

Peppers, Onions, Carrots, Chickpeas, Curry, Tamirand Sauce for Dipping

**STEAK FLATBREAD** 13.00

Caramelized Onions, Mozzarella Cheese, Ranch, BBQ Sauce Drizzle

**CHEESEBURGER SLIDERS** 12.00

Ketchup, Mustard, Pickles, Cheddar Cheese, Mixed Greens  
ADD BACON \$1

**JERK SALMON SLIDERS** 15.00

Jerk Salmon, Shaved Cabbage, Garlic Aioli

**BAKED CHICKEN WINGS (GF)** 12.00

Dry Rubbed and tossed in your choice of Thai, 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, Guac  
SUB VEGAN QUESO \$2  
ADD VEGAN CHORIZO \$2  
ADD CHICKEN \$4  
ADD STEAK \$6

**CHEESE QUESADILLA** 9.00

Cheddar-Jack Cheese, Pico & Sour Cream on side  
ADD CHICKEN \$4  
ADD STEAK \$6

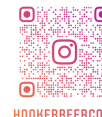
**SPINACH ARTICHOKE DIP** 10.50

Toasted Pita

**CHICKEN SLIDERS** 12.00

Breaded Chicken, Buffalo Sauce, Coleslaw

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