



Thomas
HOOKEER
BREWERY

AT

COLT



CLASSIC COCKTAILS - \$11

MARGARITA

Espolon, Fresh Lime Juice, Triple Sec, Agave

MANHATTAN

Litchfield Bourbon, Sweet Vermouth, Angostura Bitters

OLD FASHIONED

Litchfield Bourbon, Angostura Bitters, Orange, Amaretto Cherries, Simple

RED SANGRIA

*Cabernet, Apple Cider, Captain Morgan Sliced Apple, Simple Syrup, Pomegranate Juice
Topped With CBD Seltzer*

WHITE SANGRIA

*Sauvignon Blanc, Pear Nectar, Brandy, Lemon, Cinnamon Simple Syrup
Topped With Seltzer*

SEASONAL COCKTAILS - \$13

PUMPKIN SPICE ESPRESSO MARTINI

*Vanilla Vodka, Kahlua, Fresh Espresso, Pumpkin Liqueur, Oat Milk Or
Half & Half - Add Baileys \$1*

GREEN TEA MARTINI

Jameson, Peach Schnapps, Lemon, Lime, Topped With Sprite

MAPLE LEAF

*Litchfield Maple Bourbon, Stormalong Cider, Cinnamon Simple Syrup.
Topped With Seltzer*

CRANBERRY MULE

Titos Vodka, Lime, Cranberry Juice, Ginger Beer

AUTUMN VIBES

*Choice of Bacardi Rum Or Captain Morgan Sliced Apple, Spiced Simple Syrup,
Pomegranate Juice, & Lime. Topped with Black Cherry CBD Seltzer*

DRAFT WINE - \$8

SASSI PINOT GRIGIO

*A Hint Of Fruit And Wild Flowers, Including Artemisia. Balanced
And Elegant. A Persistent And Fresh Flavor.*

MATUA SAUVIGNON BLANC

*Distinctive and Aromatic With Bright And Lively Gooseberry and
Passion Fruit Characters, Accented By Lime*

MERF CABERNET SAUVIGNON

*Fruit Aromas Of Blackberry, Black Cherry, And Boysenberry With
Notes Of Violet. Light, Easy Drinking.*

14 HANDS WINERY MERLOT 2014

*Packed With Rich Flavors And Aromas Of Blackberry, Plum,
Cherry and Mocha*



AT

COLT



BAR BITES

BAVARIAN PRETZEL BITES 8.00

*Salted With Blonde Ale Mustard & Beer Cheese.
Or Cinnamon Sugar With Caramel and Icing*

SAUSAGE & PEPPERS ^(GF) 9.00

House-made Marinara, Garlic Crostini

CHIPS & SALSA \$5 5.00

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

NACHOS ^(GF) 10.00

*Cheddar-jack, Pico De Gallo, Black Olive, Jalapeno,
Chipotle Sour Cream, Guacamole
ADD CHICKEN \$3 OR CARNITAS \$4*

CHEESEBURGER SLIDERS (3) 9.00

Cheddar, Ketchup, Mustard, Lettuce, Tomato, Pickle

STUFFED MUSHROOMS 9.00

Spinach, Feta, Bechamel

QUESADILLA 11.00

Pulled Chicken Or Pork, Cheddar-jack Cheese (Pico & Sour Cream)

BACON STUFFED JALAPENOS ^(GF) 8.00

Cream Cheese, Cheddar, Chipotle Sour Cream Drizzle

TACOS

*Pickled Red Onion, Cabbage. Corn And Black Bean Salad, Chipotle
Sour Cream, Queso Fresco. Corn Or Flour Tortillas.*

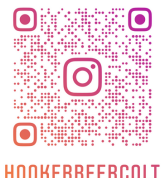
MUSHROOM 8.00

CHICKEN 9.00

CARNITAS 11.00

SHRIMP 11.00

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HOOKERBEERCOLT

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