

The  
**COLONY**  
COCKTAIL CLUB



COCKTAILS

**THE MAGNOLIA PROJECT • \$13**  
CLARIFIED BANANA RUM AND  
SPICED MILK, VANILLA FOAM

**AFTER SCHOOL SNACK • \$13**  
PEANUT BUTTER WHISKEY & JELLY SODA

**FOREIGN EXCHANGE • \$15**  
BUTTERFLY PEA FLOWER GIN,  
SALTED PLUM, LEMONGRASS, BASIL,  
LEMON, EGG, PROSECCO

**HANGING ON TO SUMMER • \$15**  
JAMAICAN RUM, WHISKEY  
ALLSPICE, LIME, PINEAPPLE

**ALPINE SAZERAC • \$14**  
AQUAVIT, RYE WHISKEY, GENEPY,  
BITTERS, ABSINTHE

**9TH STREET • \$14**  
APPLE MEZCAL, REPOSADO TEQUILA,  
COCCHI ROSA, COCONUT ITALIAN BITTER

**HARDSHAKE HANDSHAKE • \$14**  
JAPANESE WHISKEY, MISO,  
YUZU, EGG WHITE, CONDENSED MILK

**QUEEN OF THE SOUTH • \$13**  
MANGO PISCO, TEQUILA BLEND, PAPAYA,  
WHITE WINE REDUCTION, LIME





**TABLESIDE  
EXPERIENCES**

**BRING THE BAR TO YOU**



**OLD FASHIONED**

**• \$15 •**

**INFUSED SPIRITS**

**BROWN BUTTER BOURBON**

**LAVENDER SCOTCH**

**PEANUT BUTTER WHISKEY**

**APPLE MEZCAL**

**BANANA RUM**

**SYRUPS**

**CINNAMON**

**SPICED CRANBERRY**

**ROSEMARY**

**MAPLE**

**HOT HONEY**

**BITTERS**

**GRAPEFRUIT**

**HELLFIRE**

**PECAN**

**CACAO**

**SAGE**



**SPANISH STYLE  
GIN & TONICS**

**• \$13 •**

**WHITLEY NEILL QUINCE GIN  
& ELDERFLOWER TONIC**

**APPLE, TARRAGON, CARDAMOM**

**MALFY GIN CON LIMONE  
& MEDERRANIAN TONIC**

**BASIL, THYME, OLIVE**

**OPHIR GIN & INDIAN TONIC**

**LEMONGRASS, PEPPERCORNS,  
KAFFIR LIME**

**GRACIAS A DIOS GIN  
& CITRUS TONIC**

**CILANTRO, PINEAPPLE, JAPLAPENO**





# WINES



MATCHBOOK TINTO REY ROSE • \$10  
DUNNIGAN HILLS, CALIFORNIA

POEMA CAVA • \$11  
PENEDES, SPAIN

## WHITE WINE

ALEXANDER VALLEY GEWURZTRAMINER • \$11  
MENDOCINO COUNTY, CALIFORNIA

FAMILIE BAUER GRUNER VELTLINER • \$12  
NIEDEROSTERREICH, AUSTRIA

TERRA D'ORO CHENIN BLANC • \$12  
CLARKSBURG, CALIFORNIA

PIEROPAN SOAVE • \$14  
VENETO, ITALY

DOMAINE DE CABRIALS CHARDONNAY • \$10  
LANGUEDOC- ROUSSILLON, FRANCE

## RED WINE

FRATELLI POVERO ROERO NEBBIOLO • \$13  
PIEDMONT, ITALY

ALTOS DE RAIZA TEMPRANILLO • \$11  
RIOJA, SPAIN

MACARICO AGLIANICO DEL VULTURE • \$12  
BASILICATA, ARGENTINA

SCHILDS SHIRAZ • \$12  
BAROSSA VALLEY, AUSTRALIA

CONCANNON CABERNET SAUVIGNON • \$11  
NAPA VALLEY, CALIFORNIA



# BEERS



SVYTURYS WHITE BALTAS HEFEWEIZEN • \$9

CORNELISSEN KRIEKENBIER LAGER • \$9

LICKINGHOLE CARROT CAKE RED ALE • \$10

ODD SIDE DANK JUICE IPA • \$9

THREE HEADS TOO KIND DBL IPA • \$9

M.I.A. TOURIST TRAPPE TRIPEL • \$10

ATHLETIC UPSIDE DOWN N/A • \$6



# FOOD



## FARMHOUSE BOARDS

### **CURED MEATS • \$39**

COPPA, PROSCIUTTO,  
JAMÒN SERRANO, SOPRESSATA, CHORIZO

### **ARTISINAL CHEESE • \$34**

CAMEMBERT, MANCHEGO, BLUE, BEEMSTER,  
GOUDA

### **MIXED BOARD • \$55**



## RAW BAR



EAST COAST OYSTER • \$3

WEST COAST OYSTER • \$4

LITTLE NECK CLAM • \$3

## SNACKS

### **DRIED FRUIT & NUTS • \$8**

### **BRUSCHETTA CROSTINI • \$10**

VINE RIPENED TOMATO, FRESH BASIL, OLIVE OIL

### **CHILLED SHRIMP COCKTAIL • \$15**

### **BAKED QUAHOGS • \$12**

BACON, SRIRACHA LEMON BUTTER

### **RED PEPPER HUMMUS • \$12**

TOASTED PITA CHIPS

### **CHICKEN LIVER MOUSSE • \$14**

SEASONAL JAM, TOASTED CROSTINI

### **TUNA TARTARE • \$18**

AVOCADO SALAD, TOASTED CROSTINI



## SWEETS

### **BAILEY'S CREME BRULEE • \$15**

### **CAKE OF THE DAY • \$12**

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,  
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.