

FRESH

COLONY

Market & Deli

LOCAL

GLUTEN FREE BREAD
AVAILABLE 1.25

DUTCH CRUNCH & ARTISAN ROLL
SUBJECT TO AVAILABILITY

HOT SANDWICHES

HOT MESS REUBEN 12

pastrami, swiss, sauerkraut, dill pickle house-made thousand island, grilled rye

ATASCADELI DIP 12

roast beef, swiss cheese, grilled onions, house au jus, horseradish cream, french roll

EL CAMINO CUBANO 12.50

slow roasted pork, hickory ham, swiss cheese, pickle, lemon caper sauce, mustard, orange zest, baked from scratch artisan roll

THE KLUCK (IT'S KLUCKIN' GOOD) 11

hand battered buttermilk fried chicken, jalapeño cole slaw brioche bun

MAKE IT SPICY: Cayucos Hot Sause - 1.00

GRILLED CHICKEN POBLANO 12.50

grilled chicken breast, fire roasted poblanos, bacon, pepper jack, romaine, tomato, house-made colony sauce, brioche bun

PORCHETTA 12.50

slow roasted pork shoulder, stuffed with rosemary, fennel seed, thyme, garlic, sliced thin, arugula pesto, lemon caper sauce, pickled fennel, baked from scratch artisan roll

MONTE CRISTO 12

black forest ham, roasted turkey, swiss, colony sauce, egg battered and golden fried, powdered sugar, whole grain white, raspberry jam on the side

V BYO GRILLED CHEESE 5.75

starts with cheddar and grilled sliced french bread

BUILD IT UP!

\$2.50 - bacon

\$2 Each - turkey, avocado

\$1 Each - house-made bourbon bacon tomato jam, shallot marmalade, arugula pesto

GOLD SANDWICHES

GETTIN' FIGGY WITH IT 11.50

roasted turkey, black forest ham, brie, fig jam, arugula, house-made colony sauce, dutch crunch

DUE SOUTH BLT 11.50

applewood bacon, house-made colony sauce and bourbon bacon tomato jam, sliced tomato, chopped romaine, toasted sourdough
Make it a Club!! -triple decker w/ turkey - 14.50

BULLSEYE 12

roast beef, aged cheddar, shallot marmalade, arugula pesto, sliced tomato, house-made colony sauce, dutch crunch

THE MORTY 10.75

genoa salami, ham, provolone, red onion, pepperoncini, lettuce, tomato, yellow mustard, mayo, oil and vinegar, french roll

COLONY CALI 12

roasted turkey, applewood bacon, avocado, tomato, cucumber house-made colony sauce, sliced sourdough

TRICKEN SALAD SANDO 11

house-made chicken salad with grilled chicken, red onion, celery toasted almonds, oregano, herbed mayo, topped with chopped applewood bacon chopped romaine, toasted sourdough

V HARVEST 10.95

red bell hummus, heirloom tomato, avocado, shredded carrots, spring mix pickled red onion, cucumber, jack cheese, house-made colony sauce, sliced wheat

TRITON TUNA SALAD SANDO 11

house made tuna salad, wild caught tuna, red onion, sweet pickle relish, sliced tomato, romaine, whole grain white

BUILD YOUR OWN 10

fill out the slip and have it your way

FISH

BAJA FISH TACOS 11.50

2 pieces 805 beer battered alaskan cod, jalapeño coleslaw, lime cumin cream, cotija cheese, corn tortillas
also available blackened

FISH 'N' CHIPS 12.50

3 pieces house beer battered cod served with seasoned fries, jalapeño coleslaw & lemon caper sauce

BLACKENED FISH SANDO 11.50

blackened alaskan cod, lemon caper sauce, lettuce, tomato, red onion, toasted brioche bun, served with jalapeño coleslaw

BURGERS

BOSS BURGER 14

peppered chuck, applewood bacon, avocado, swiss & jack, tomato, grilled onions, sriracha mayo, grilled sourdough. served with fries.

SMASH BURGER SLIDERS 11.50

3 ground chuck burgers with cheddar, romaine, house-made colony sauce on brioche bun.
one house-made sauce on each slider:
tomato bourbon bacon jam, shallot marmalade, arugula pesto

COLONY BURGER 12

ground chuck, cheddar, lettuce, tomato, onion, house-made thousand island on brioche bun, served with fries

BUILD IT UP!

bacon 2.50

avocado 2

CATERING

BUSINESS LUNCHESES, PLATTERS, BOX LUNCHESES & MORE
ASK FOR OUR CATERING MENU FOR MORE DETAILS.

FOLLOW US

STAY UP TO DATE ON SPECIAL OFFERS, EVENTS AND LIVE MUSIC
@COLONYMARKETANDDELI

BOOK YOUR PARTY HERE

NEED A SPACE TO HAVE YOUR PRIVATE / SEMI-PRIVATE PARTY? WE WILL HOST YOUR PRIVATE EVENT HERE.

V = Vegetarian

SALADS

✓ COLONY HOUSE SALAD whole 8 - half 6
 mixed greens, carrots, cucumber, grape tomatos
 DRESSING: balsamic vinaigrette, blood orange vinaigrette, ranch,
 house-made thousand island, caesar, oil & vinegar
 EXTRAS: grilled chicken 3 chicken salad 3 bacon 2.50
 tuna salad 3 avocado 2 blackened fish 5

CHICKEN CAESAR SALAD 10.50
 grilled chicken, chopped romaine, parmesan, house-made crouton
 & caesar dressing

PORTOLA SALAD 13.75
 bacon, avocado, grilled chicken, fire roasted poblano,
 tomato, cheddar, red onion, romain, blood orange vinaigrette

SIDES

DUCK FAT FRIES 6.50
 finished in duck fat, orange zest, rosemary
 house-made colony sauce

✓ FRIED ZUCCHINI 6
 hand bread and fried golden brown topped with cotija cheese
 and served with lemon and ranch.

✓ HOLD THE FAT FRIES 5

✓ RED BLISS POTATO SALAD 1.50

✓ JALAPEÑO COLESLAW 1.50

✓ KETTLE CHIPS 2.50

KIDS

SERVED WITH APPLE SAUCE

KID'S BURGER 6.95
 catsup and lettuce, served with fries or salad

CHICKEN STRIPS 6.95
 served with fries or salad

TURKEY AND CHEESE 5

HAM AND CHEESE 5

✓ GRILLED CHEESE 5

✓ PB AND J 5

ALL DAY BREAKFAST

BREAKFAST BURRITO 10
 scrambled eggs, applewood bacon, cheddar & jack, house potatoes,
 tomatillo salsa

AVOCADO TOAST WITH EGG YOUR WAY 7.50
 avocado, egg your way, spring mix, cherry tomatoes, colony sauce
 on toasted wheat.

BREAKFAST SANDO 8.50
 your choice: bacon or ham, eggs your way, tomato and colony sauce
 on sourdough

DESSERT

COLONY MONSTER COOKIE 2.50
 chocolate chip, coconut, macadamia nut

CARAMEL CHOCOLATE PECAN BROWNIE 4.25
 Yea, it's as delicious as it sounds

DRINKS

VARIETY OF BEERS AND BEVERAGES ARE ALSO LOCATED IN OUR REFRIGERATOR

FOUNTAIN DRINKS 2.75
 Coke, Diet Coke, Sprite, Iced Tea,
 Dr Pepper, Lemonade

LOCAL WHALEBIRDS KOMBUCHA 5

LOCAL SUNSHINE YERBA MATE 3

ROTATING BEERS ON TAP

**SEE OUR FRIDGE FOR MORE
 DRINK OPTIONS**

TAKE IT TO GO FROZÉ, DRAFT BEER AND WINE TO GO Prices Vary
 Ask for bottle brands and varieties

SPECIALTY ADULT DRINKS

FROZÉ ALL DAY! 12
 frozen wine with a bubbly float

YOUR CHOICE:
 Rosé or Bellini Wine
 Sauvignon Blanc with Peach Nectar
 or blend two together for an Extra Party!

ELDERBERRY SANGRIA 12
 hand crafted blend of red wine, elderberry syrup,
 orange juice & agave

HARD BOOCH 7.50
 Whalebird Hard Kombucha - ask for flavors

MIMOSA 5.00

BOTTLE OF BUBBLES 15.00

SPLIT OF BUBBLES 9.00

**HARD SELTZER
 6.50 each or 4 for 24.00**
 by Colony Mash - 12oz Can
 plum/ginger or cucumber lime

**BALTIC POUROVER BEER
 8.00 each or 4 for 28.00**
 featuring Joebella Coffee - 16oz Can

CAMPFIRE STOUT (16oz) 7.00

WILD FIELDS (16oz)
 CZECH PILSNER 7.00 or 4 for 24.00
 HOPPY POPPY ALE 7.00 or 4 for 24.00

COFFEE

EXTRA FLAVORS .60
 Vanilla Bean | Carmel Bourbon | Hazelnut

**ALMOND MILK
 OR OAT MILK .75**

AVAILABLE ICED OR HOT

	8oz	12oz	16oz		8oz	12oz	16oz
EXPRESSO	2.50			CAFE AU LAIT	2.65	2.95	3.25
MACHIATO	3.00			CHAI LATTE	4.25	4.75	5.00
CAPPACCINO	3.50			HOT CHOCOLATE	2.75	3.00	3.25
AMERICANO	2.65	2.95	3.25	MOCHA	4.25	4.75	5.00
LATTE		4.50		chocolate			
CAFE MIEL	4.25	4.75	5.00	white chocolate			
				mexican chocolate			