

COLBERT'S

BAR & GRILL

SHAREABLES

CHICKEN WINGS

— 6 - \$10 | 12 - \$18 —

Bone-in fried chicken wings tossed in either BBQ sauce, honey Sriracha, buffalo sauce, or naked and served with buttermilk ranch dressing

FRIED PICKLES

— \$10 —

Hand breaded fried pickle chips served with buttermilk ranch dressing

PULLED PORK NACHOS

— \$15 —

Corn tortilla chips smothered in queso topped with pulled pork, corn & black bean salsa, roasted tomatillo salsa, jalapenos, guacamole and sour cream

FRIED ALMA CHEESE CURDS

— \$12 —

Choice of Pepper Jack, Mediterranean or Cheddar cheese curds lightly breaded, fried and served with buttermilk ranch dressing

BAKED SPINACH AND ARTICHOKE DIP

— \$12 —

Spinach, artichokes, mozzarella, parmesan, and garlic cream cheese topped with breadcrumbs and served warm with corn tortilla chips

CHIPS AND SALSA TRIO

— \$10 —

Corn tortilla chips served with house made salsa, roasted tomatillo salsa and corn & black bean salsa

ROASTED RED PEPPER HUMMUS

— \$14 —

Homemade roasted red pepper hummus served with fresh vegetables and roasted garlic naan bread

DESSERTS

ASK YOUR SERVER FOR DESSERT SPECIALS

SOUPS & SALADS

SOUPS

— Cup \$6 | Bowl \$8 —

Ask your server about our daily homemade soups

HOUSE SALAD

— \$8 —

Mixed greens, tomatoes, cucumbers, red onions, shredded Alma Cheddar cheese, croutons and choice of dressing

CHICKEN CAESAR SALAD

— \$15 —

Romaine hearts, grilled chicken, shaved parmesan cheese and croutons tossed in creamy Caesar dressing

*Substitute grilled salmon \$3

SPINACH AND QUINOA SALAD

— \$15 —

Spinach, quinoa, sliced strawberries, blueberries, feta cheese and candied pecans tossed in Honey Lemon vinaigrette dressing

DRESSINGS:

Ranch, Blue Cheese, Honey Mustard, Italian, Chipotle Ranch, Blackened Ranch, Balsamic Vinaigrette, Honey Lemon Vinaigrette and Creamy Caesar



ADD TO ANY SALAD:

Chicken \$5 | Salmon* \$7



SIDES

— \$4 —

- SEASONED FRIES
- SWEET POTATO FRIES
- COTTAGE CHEESE
- COLE SLAW
- SCALLOPED POTATOES
- FRESH FRUIT
- STEAMED BROCCOLI
- VEGETABLE MEDLEY
- SOUP (CUP)
- TATOR TOTS

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.

SANDWICHES, BURGERS, ETC.

WAGYU BURGER*

—————\$16—————

Two 4oz Wagyu patties topped with lettuce, onions, tomatoes, pickles, homemade burger sauce and your choice of cheese. Served on a brioche bun with seasoned fries.

Cheese: American, sliced blue cheese, Alma cheddar, Alma pepper jack cheese.
Add bacon, fried egg, or guacamole \$2 each

CLUB SANDWICH

—————\$14—————

Turkey, ham, bacon, Alma cheddar cheese, mayo, lettuce and tomatoes on toasted wheat bread served with seasoned fries

PULLED PORK SANDWICH

—————\$14—————

Slow smoked shredded pork on a brioche bun topped with homemade BBQ sauce and pickles served with cole slaw and seasoned fries

BLT

—————\$14—————

Crispy thick cut bacon, lettuce, tomatoes and mayo on toasted wheat bread served with seasoned fries
Add guacamole or a fried egg for \$2 each

SALMON BLT*

—————\$16—————

Grilled salmon, bacon, lettuce, tomatoes and dill mayo on a ciabatta bun served with seasoned fries

CUBAN SANDWICH

—————\$14—————

Shredded smoked pork, sliced ham, mustard, Swiss cheese, crisp dill pickles on toasted sourdough hoagie served with tator tots

CHICKEN SANDWICH

—————\$15—————

Grilled or Fried chicken, alma cheddar cheese, bacon, lettuce, sliced tomatoes and choice of chipotle ranch or buffalo sauce.
Served on a toasted brioche bun with tator tots

MEAT LOVER'S FLATBREAD

—————\$14—————

Sliced andouille sausage, bacon, pepperoni, marinara on a flatbread topped with melted mozzarella cheese

ENTREES

CHICKEN TENDERS

—————\$15—————

Buttermilk marinated chicken tenderloins, fried or grilled served with fries and your choice of dipping sauce:
BBQ, ranch, chipotle ranch, blackened ranch or honey mustard

FISH AND CHIPS

—————\$17—————

Atlantic cod fillets dipped in Big Wave beer batter and fried, served with house chips and cole slaw

USDA PRIME 12oz RIBEYE*

—————Market—————

Grilled USDA Prime ribeye topped with caramelized onions, mushrooms and demi-glace served with sauteed vegetables and scalloped potatoes

HONEY PARMESAN SALMON*

—————\$25—————

Grilled salmon crusted in honey, parmesan and panko breadcrumbs served over sweet corn risotto with steamed broccoli

CHICKEN ALFREDO

—————\$20—————

Grilled or blackened chicken served over linguine tossed in a creamy Alfredo sauce, topped with shaved parmesan and parsley
*Substitute grilled or blackened shrimp \$5

GARLIC GINGER PORK TENDERLOIN

—————\$20—————

Oven roasted pork tenderloin, topped with a garlic ginger sauce served with white rice and sesame green beans

CAJUN PASTA

—————\$25—————

Blackened chicken, sauteed shrimp, andouille sausage, peppers and onions all tossed in a spicy cajun cream sauce served over penne pasta

MAHI MAHI

—————\$24—————

Seasoned 8oz Mahi Mahi fillet cooked in a creamy tomatillo sauce topped with cucumber pico de gallo, served with white rice and mixed vegetables

SUBSTITUTE THESE ITEMS FOR FRIES

—————\$2—————

Sweet Potato Fries, Cottage Cheese, Tots, Cole Slaw, Potato Salad, Fresh Fruit, Cup of Soup or House Salad

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
©US Foods Menu 2023 (2597820)