

COLBERT'S

BAR & GRILL

SHAREABLES

CHICKEN WINGS

6 - \$8 | 12 - \$15

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

FRIED PICKLES

\$8

Lightly battered pickle chips, fried and served with buttermilk ranch dressing

PULLED PORK NACHOS

\$12

Corn tortilla chips smothered in queso blanco, topped with pulled pork, black bean and corn salsa, sliced jalapeños, avocado aioli, sour cream and salsa

FRIED ALMA CHEESE CURDS

\$9

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

BAKED SPINACH AND ARTICHOKE DIP

\$10

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

CHIPS AND SALSA DUO

\$8

Corn tortilla chips served with house made salsa and black bean and corn salsa

CHARCUTERIE PLATTER

\$14

Assorted cured meats, local Alma cheese curds and mixed nuts

DESSERTS

ASK YOUR SERVER FOR DESSERT SPECIALS

SOUPS & SALADS

SOUPS

Ask your server about our daily homemade soups

Cup \$5 | Bowl \$7

HOUSE SALAD

\$6

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

CHICKEN CAESAR SALAD

\$12

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

SPINACH AND QUINOA SALAD

\$12

Spinach, quinoa, sliced strawberries, dried cherries, feta and candied pecans tossed in a honey lemon vinaigrette

DRESSINGS:

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

0830

ADD OR SUBSTITUTE TO ANY SALAD:

Chicken \$5 | Salmon* \$7

0830

SIDES

\$3.5

SEASONED FRIES
SWEET POTATO FRIES
COTTAGE CHEESE
COLE SLAW
SCALLOPED POTATOES
FRESH FRUIT
STEAMED BROCCOLI
VEGETABLE MEDLEY
CUP OF SOUP

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

©US Foods Menu 2021 (306626)

SANDWICHES, BURGERS, ETC.

ORIGINAL BURGER

\$10

Grilled half pound seasoned patty with lettuce, tomatoes, red onions, pickles and choice of cheese on a brioche bun with seasoned fires

Cheese: American, blue cheese crumbles, Alma cheddar, Alma Colby Jack, Alma pepper jack, Havarti or Gouda

Add your choice of toppings for \$2 each: Bacon, egg, sliced avocado, caramelized onions or sautéed mushrooms

CLUB SANDWICH

\$12

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

PULLED PORK SANDWICH

\$12

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

BLT

\$12

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

SALMON BLT*

\$14

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

MEATBALL SUB

\$10

Jumbo meatballs in hearty marinara sauce topped with swiss cheese and served open faced on a toasted hoagie

CHIPOTLE RANCH CHICKEN SANDWICH

\$12

Grilled or fried chicken, Alma cheddar cheese, bacon, lettuce, sliced tomatoes and chipotle ranch dressing served on a toasted brioche bun with a side of seasoned fries

CHICKEN FLORENTINE FLATBREAD

\$12

Grilled chicken, bacon, spinach, artichokes and garlic cream cheese on a flatbread topped with melted mozzarella



SUBSTITUTE THESE ITEMS FOR FRIES

\$2

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



ENTREES

CHICKEN TENDERS

\$13

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

\$15

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

USDA PRIME 12oz RIBEYE*

Market

Lightly smoked and grilled USDA Prime ribeye topped with caramelized onions, wild mushrooms and demi-glace served with sautéed seasonal vegetables and scalloped potatoes

HONEY PARMESAN SALMON*

\$22

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

CHICKEN ALFREDO

\$18

Grilled or blackened chicken served over linguine tossed in a creamy Alfredo sauce, topped with shaved parmesan and parsley
*Substitute grilled or blackened salmon \$7

ST LOUIS RIBS

\$20

Half slab of slow smoked St. Louis ribs smothered in house made BBQ sauce served with choice of two sides, cole slaw, potato salad, or scalloped potatoes

BELLA VISTA PASTA

\$22

Grilled shrimp and chicken tossed in a Fuji apple and fresh sage cream sauce served over penne pasta

TROUT IMPERIAL

\$22

Seasoned trout filet in a white wine sauce topped with tomatoes, capers and shrimp served with sautéed seasonal vegetables and sweet corn risotto

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

©US Foods Menu 2021 (306626)