

The Colony Club

Restaurant and Bar

BEER

RADLER GRAPEFRUIT; Stiegl, Austria | **12**

DOMESTIC PILSNER; Scrimshaw, North Coast, Fort Bragg, CA | **9**

ITALIAN PILSNER; Skyduster, LA | **10**

SUPER-DRY LAGER; Skyduster, LA | **10**

MEXICAN-STYLE LAGER; Bad Hombre, Boomtown Brewery, LA | **9**

GOLDBRÄU LAGER; Stiegl, Austria | **12**

MALT & WHEAT ESTRELLA; Damm Inedit, Spain | **12**

WEST COAST IPA; Pacific Magic, North Coast, Fort Bragg, CA | **9**

BLOND ALE; Chimay Cent Cinquante. Belgium | **20**

NON-ALCOHOLIC MALT; Bitburger, Germany | **9**

WINE, BY THE GLASS

NON-ALCOHOLIC; PRIMA PAVÉ, Blanc de Blancs OR Rosé, IT NV | **20**

BRUT CHAMPAGNE; PHILIPPONNAT, 'Réserve Pépétuelle', Aÿ, FR NV | **33**

ROSE CHAMPAGNÉ; DEUTZ, Reims, FR NV | **36**

ROSÉ; RUMOR, Côtes de Provence AOC, FR '24 | **21**

PINOT GRIS/PINOT BLANC; LUCY, 'Pico Blanco', Monterey, CA '24 | **20**

SAUVIGNON; LIVIO FELLUGA, Friuli-Venezia Giulia, IT '24 | **23**

CHARDONNAY; PRIDE MOUNTAIN VINEYARDS, Napa Valley, CA '24 | **23**

PINOT NOIR; DOMAINE EDEN, Santa Cruz Mountains, CA '21 | **24**

CABERNET SAUVIGNON; TURNBULL, Napa Valley, CA '23 | **27**

DINNER

NIGHTLY

5 3 0 P M – 8 P M

1ST COURSES

‘BUTTER ON TOAST’ | 15

House Made Focaccia | Grilled Grape & Rosemary |
Trio of Accoutrements

GIRL & DUG WILD GREENS (veg, gf) | 18

Toasted Pine Nut | Vine-Ripened Cherry Tomatoes | Mushroom |
Sunflower and Pumpkin Seed | Parmesan Cheese |
Almond Pear Vinaigrette

STEAK TARTARE (gf) | 33

Hand-Cut USDA Prime | Shallots | Dijon Mustard |
Ginger Scallion Relish | Chino Valley Ranch Egg Yolk | Crispy Rice

MAIN COURSES

THE COLONY CLUB BURGER (gf, avail.) | 28

Brioche Bun | USDA Prime 8OZ Patty | LTO | Shoestring Fries
(Add-ons: Bacon 7 | Egg 4 | Avocado 6 | Roasted Mushrooms 9)

BIG GLORY BAY SALMON (gf) | 48

Forbidden Rice | Bacon-Braised Swiss Chard |
Cream-less Corn Succotash | Caviar Beurre Blanc

BEEF WELLINGTON FRITES (gf) | 52

Shoestring Fries | Frisée | Sauce Au Poivre

CELERIAC ROOT STEAK (v, gf) | 31

Duo of Curried Lentil | Sous Vide Chili Marinade |
Grilled Baby Leeks

ROASTED COLORADO LAMB SADDLE | 49

Seasonal Vegetable | Potatoes Au Gratin |
Mint Fluid Gel

*20% Service Fee plus 18% Gratuity added to all In-Room Dining Orders.