

## Appetizers

### COLMENA STARTER 33

Perfect for sharing, a little of everything.

#### PICK 4

Quesadillas  
Fried Mushrooms  
Onion Rings

Wings  
Papas Bravas  
Cheeseticks

### SHRIMP RELLENOS 18

Jumbo shrimp stuffed with crab meat, wrapped in bacon, chipotle mayo, grilled pineapple, and Diablo sauce.

### CRAB MEDALLIONS 19

Lump crab meat with chipotle remoulade and tortilla strips. Rich, creamy, and coastal.

### SIGNATURE GUACAMOLE CRISP 12

Velvety guacamole with golden crisps and salsa, made to share, but hard to resist.

### CALAMARI GOLDEN RINGS 15

Lightly breaded calamari, crisp and golden, served with a citrus aioli and a hint of spice.

### EMERALD AGUACHILE 19

Fresh shrimp bathed in vibrant green chile and citrus, with notes of pineapple, a refined coastal classic.

### TROPICAL MANGO CEVICHE 19

Shrimp and calamari combined with sweet mango, creamy avocado, crisp cucumber, and red onion in a zesty citrus blend.

## Sides

HAND-CUT FRIES

PAPAS BRAVAS

CILANTRO RICE

SEASONAL VEGGIES / ASPARAGUS

MASHED POTATOES

BROUSSER SPROUTS

CAESAR SALAD

ALL 3.99

## Soups & Salads

### POBLANO BISQUE 10

Roasted poblano peppers blended with queso fresco, cilantro, and crispy tortilla strips.

### LOBSTER BISQUE 10

Velvety lobster soup enriched with a touch of brandy. Elegant and indulgent.

### CLASSIC CAESAR 10

Crisp romaine, shaved Parmesan, buttery croutons, and house Caesar dressing.

### HOUSE SPRING SALAD 12

A blend of spring greens with strawberries, candied pecans, blue cheese, and tangy pickled red onions, finished with a light honey vinaigrette.

## Entrees

### LAMB T-BONE 32

Two tender grilled lamb T-bones with charred, asparagus, Spanish-style potatoes with sauce.

### CHICKEN CHIPOTLE PASTA 30

Sautéed chicken breast, mushrooms, carrots, and zucchini in a creamy chipotle sauce. Finished with shaved Parmesan.

### HONEY GLAZED SALMON (NORTH ATLANTIC) 32

Oven-roasted North Atlantic salmon with spinach, carrots, zucchini, almonds, and honey sherry glaze.

### BREADED CHICKEN PESTO PASTA 30

Perfectly breaded chicken breast over pasta coated in a smooth basil pesto sauce, finished with aged parmesan.

### CHICKEN POBLANO 30

Airline chicken breast over mashed potatoes with grilled vegetables and poblano cream sauce.

### CHICKEN MARSALA 30

Golden chicken bathed in velvety Marsala and mushrooms, served with mashed potatoes and salad.

### PACIFIC PLAICE 28

Tender flounder bathed in lemon-caper silk, with herb rice and vibrant greens, a taste of the Pacific's secret side.

## Steaks

### QUESO FRESCO TENDERLOIN 52

8 oz Tenderloin with cilantro rice, tortilla strips, guajillo butter sauce, and grilled asparagus. Where bold meets refined.

### LEMON GLAZE FILET MIGNON 52

8 oz Tender, center-cut filet over creamy mashed potatoes, served with roasted Brussels sprouts finished in a bright lemon glaze.

### NEW YORK STRIP 45

12 oz New York Strip served with grilled asparagus, crispy onion rings, and house Diablo sauce. A timeless steak.

### COLMENA RIBEYE 52

12 oz grilled ribeye with mashed potatoes, sautéed vegetables, and smoky Diablo pasilla sauce. Robust, juicy, unforgettable.

### COWBOY STEAK 85


Our 22oz bone-in cowboy steak is expertly grilled for maximum flavor and tenderness. Paired with asparagus and rich, creamy risotto.

Ask about our additional sides

## Burgers & Tacos

### SIGNATURE WAGYU BURGER 30

Our premium Wagyu beef patty is grilled to perfection and served on a toasted bun with fresh toppings. (Classic or Bourbon Glazed)

Sponsored by  CARMELITA MEAT COMPANY

### SIRLOIN LUXE TACOS 18

Tender sirloin seared to perfection, topped with fresh cilantro, onions, and smoky house salsa, wrapped in a hand-crafted corn tortilla.

### BAJA NOIR TACOS 18

Crispy beer-battered fish, tangy slaw, and lime crema on a hand-crafted corn tortilla, a bold twist on the Baja classic.

## Personal Pizzas

### HOT HONEY HIVE 18

Savory pesto base layered with pepperoni, banana peppers, green bell peppers, mozzarella, and red onions, finished with a touch of hot honey.

### ASADA LUXE 18

Tender sirloin meets a vibrant mix of avocado, pickled onions, refried beans, pico de gallo, cilantro, and melted cheese bringing a delicious Mexican twist

### SWEET FIG 18

Savory prosciutto over a rich fig jam base with goat cheese and mozzarella, balanced with a golden honey drizzle.

## Desserts

### HONEYCOMB CHEESECAKE 11

Silky cheesecake kissed with honey and topped with a crisp honeycomb.

### CHOCOLATE LUXE 11

Rich, Elegant. Addictive. A chocolate experience worth surrendering to.

### CARROT RESERVE 11

Earthy sweetness, spiced sophistication, the carrot cake you didn't know you needed.

### CHOCOFLAN 11

Two worlds, one dessert, darkness and silk in perfect disguise.

## Beverages

COFFEE

LEMONADE

SOFT DRINKS

CAPPUCINO



ORANGE JUICE

SARATOGA STILL

SIP THE SWEETNESS  
SAVOR THE NIGHT



SCAN TO EXPLORE  
OUR FULL MENU

FOLLOW US  

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UNTIL NEXT TIME... WE'LL  
KEEP YOUR SEAT WARM.



**COLMENA**  
BAR & GRILLE