

COLUMBIA INN
CLASSIC COCKTAILS



Bellini Martini

Vodka, Splash Peach Schnapps and Peach
Puree shaken and finished with prosecco \$15.95

Mandarin Cosmopolitan

Absolut Mandarin vodka, Cointreau orange liqueur,
cranberry juice, fresh orange juice, dash of Roses lime
juice, and a splash of fresh lime juice \$15.95

Columbia Inn Spritz

VIP, Rose Prosecco, Aperol and a splash of fresh OJ with
an orange wedge and a cherry \$15.95

Pear Martini

Grey Goose La Poire, St. Germain elder flower, fresh
pear nectar \$16.95

Peach Orange Blossom

Ketel One Peach Orange Botanicals Vodka, fresh
orange juice, club soda and an orange slice \$15.95

Cucumber Mint Martini

Ketel One Cucumber and Mint Botanical Vodka, St.
Germain, fresh lime juice, fresh muddled
cucumber \$15.95

FEATURED COCKTAILS



V.I.P. ON THE ROCKS - \$13.95
V.I.P. MARTINI - \$16.95

COLUMBIA INN
DESSERT COCKTAILS

Espresso Martini

Stoli Vanilla Vodka, Triple Espresso Vodka, Kahlua
Liqueur, single fresh espresso and a splash of Bailey's
Irish Cream \$15.95

Tequila Espresso Martini

Mijenta Tequila, NOLA, Tia Maria, shot of
espresso \$15.95

Chocolate Covered Cherry
Martini

Vodka, Bailey's Chocolate Liqueur, Dk. Creme de
Cacao Liqueur, Cherry Liqueur and a splash of
cherry juice and chocolate sauce \$15.95

Dubai Chocolate Martini

Polini Dubai Style Chocolate, Tito's Vodka
\$15.95



COLUMBIA INN
SEASONAL COCKTAILS

Pumpkin Martini

Vanilla Vodka, Pumpkin Spice Creme Liqueur, Bols
Pumpkin and Irish Creme topped with Biscoff Cookie
Crumbs \$15.95

Caramel Apple Margarita

Tequila, Caramel Apple Syrup, Triple Sec and fresh
lime juice \$14.95

Fall Sangria

White Wine, Cinnamon Whiskey, Apple Cider, Maple
syrup and a Splash of Orange Juice served over ice in a
wine glass \$14.95

(Also available as a Hot Toddy Pot) \$39.95
(Also available as Hot Toddy by the glass) \$12.95

Sarti Rosa Spritz

Prosecco, club soda, blood orange, mango and passion
fruit served over ice in a wine glass \$14.95

Choose Your Mojito

Original - Captain Morgan / Bacardi Rum
Coconut - Malibu Coconut Rum
Blackberry - Creme De Mure Blackberry Liqueur
\$14.95

50% OFF SPECIALTY MARTINIS EVERY THURSDAY

WINES BY THE GLASS

Homemade Sangria - RED or WHITE \$12.95

Our House Cabernet, Merlot, Chardonnay or White Zinfandel \$9.95

SPARKLING WINES

LaMarca Prosecco Brut Sparkling
LaMarca Prosecco Rose Sparkling

\$12.95
\$12.95

WHITE WINES

Gustav Adolf Schmit Riesling, Germany
Calpasaldo Pinot Grigio, IT
Matua Sauvignon Blanc, NZ
Cavit Moscato, IT
Angeline Chardonnay, CA
DeLoach Chardonnay, CA

\$9.95
\$9.95
\$10.95
\$9.95
\$9.95
\$11.95

ROSE WINES

Jean-Luc, Colombo Rose, FR
Summer Water Dry Rose, CA

\$12.95
\$12.95

RED WINES

Placido Chianti, IT
Mark West Noir, CA
DeLoach Pinot Noir, CA
Bousquet Malbec (90 pts. W.E. Rating)
Martin Ray Cabernet, CA
Caymus Cabernet, 23' CA (5 oz)
Caymus Cabernet, 23' CA (8 oz)

\$9.95
\$10.95
\$11.95
\$11.95
\$14.95
\$29.95
\$44.95

* Please see our selection of splits/half bottles on the other side of the menu

* Come see us Wednesdays for 50% half price wine by the glass and by the bottle



We grow apples. We know cider.



DRAFT BEERS

BLUE MOON / 5.4% ABV / Denver, CO / 16 oz / \$8.75
Belgian-style white wheat beer with valencia orange peels for a subtle
sweetness and bright citrus aroma.

SOUTHERN TIER PUMPKING / 8.6% ABV/ Lakewood, NY / 12 oz /
\$8.25
Southern Tier Pumpking is a rich Imperial Pumpkin Ale with flavors of
pumpkin, warm spices and vanilla, with a smooth, sweet finish.

MAINE LUNCH IPA / 7.0% ABV / Freeport, ME / 16 oz / \$10.25
An East Coast version of a West Coast style IPA.

GUINNESS / 4.2% ABV / Dublin, Ireland / 20 oz / \$9.50
Guinness Stout is rich and creamy. Distinctively black. Velvety in its finish.
This iconic beer is defined by harmony.

CHIMAY / 8.0% ABV / Chimay, Belgium / 12 oz / \$12.95
Chimay Cinq Cents is an authentic trappist beer with an appealing golden
hue majestically crowned by an imposing white head.

SEVEN TRIBESMEN HAZY IPA / 6.5% ABV / Wayne, NJ / 16 oz /
\$8.95
Seven Tribesmen Hop Gambit IPA is a New England Style hazy IPA and is
bursting with citrus flavors & tropical aromas.

STELLA ARTOIS / 5.2% ABV / Leuven, Belgium / 16 oz / \$8.95
STELLA ARTOIS is a premium European lager of noble traditions, ingredients
and the same process as used in the old days.

PIZZA PILZ / 5.0% ABV / Brick, NJ / 16 oz / \$7.95
Columbia Inn Pizza Pilsner is Furio brewed by Icarus Brewing. A light
bodied, crisp drinking Italian pilsner. Pair with Columbia Inn Pizza.

SAM ADAMS OCTOBERFEST/ 5.3% ABV / Boston, MA / 16 oz /
\$8.95
Samuel Adams Octoberfest is a smooth, malty lager with rich notes of caramel
and toasted malt, balanced by a subtle sweetness and a clean, crisp finish.

ROSE & WHITE WINES

BIN#END OF BIN (LIMITED AVAILABILITY)		COST	BIN# SAUVIGNON BLANC		COST
131-L1	Drouhin Vaudon Chablis ‘21, ‘23, FR	\$42	127-R1	Matua, New Zealand ‘24, ‘25	\$31
BIN# SPARKLING/CHAMPAGNE			199-R3	Jules Taylor, NZ ‘25	\$39
			116-R1	Hess MVRK, CA ‘24	\$45
			BIN# ROSE		COST
132-R1	Moet & Chandon, Imperial Brut, FR	\$135	108-R2	Jean-Luc Colombo, ‘24, ‘25 FR	\$35
133-R1	Moet & Chandon, Rose Imperial Brut, FR	\$135	106-R1	Whispering Angel, ‘24, FR	\$40
111-L1	Veuve Clicquot Yellow Label Brut, FR	\$120	112-R1	Vanderpump Rose Cotes De Provence, ‘20 FR	\$49
BIN# WHITE WINE SPLITS/HALF BOTTLES			BIN# ASSORTED WHITES		COST
			158-R2	Gustav Adolf Schmitt Riesling, ‘23, Germany	\$27
			105-R2	Reserve Du Naufraget Chenin Blanc, ‘24, FR	\$35
			190-R4	Grand Fossil Sancerre, ‘24, FR	\$46
			BIN# CHARDONNAY		COST
			146-R3	DeLoach Heritage Reserve ‘24, CA	\$29
102-L3	LaMarca Prosecco, Brut Spark, IT 187ml	\$9.95	144-R4	Clos Du Bois, CA ‘23	\$31
104-L3	LaMarca Prosecco, Rose Spark, IT 187ml	\$9.95	151-R5	Wente Morning Fog, Livermore Valley ‘23, ‘24, CA	\$32
149-L3	Kendall Jackson, Vintner’s Reserve, ‘24, CA 375ml	\$19	147-R3	Kendall Jackson, Vintner’s Reserve, ‘23, ‘24, CA	\$36
117-L4	Whitehaven, ‘24 Marlborough, NZ 375ml	\$26	123-R5	Sonoma-Cutrer ‘23, Sonoma, CA	\$50
124-L2	Santa Margherita Pinot Grigio, ‘24, ‘25, IT 375ml	\$31	160-R4	Cakebread, Napa Valley, ‘22, ‘23, CA	\$97
130-L3	Rombauer, ‘23 Carneros, CA 375ml	\$42			
BIN# ITALIAN WHITES					
110-L4	Cavit Moscato, ‘24, IT	\$25			
122-L4	Pieropan Table White, ‘23 IT	\$34			
120-L4	Zaccagnini Pinot Grigio, ‘24, Abruzzo, IT	\$35			
114-L5	Mesa Giunco Sardina Vermentino, ‘23, IT	\$45			
103-L5	Terra Alpina Organic Pinot Grigio, IT ‘24	\$47			
126-L2	Santa Margherita Pinot Grigio, ‘24 IT	\$58			

RED WINES

BIN#END OF BIN (LIMITED AVAILABILITY)		COST	BIN# PINOT NOIR		COST
361-L6	Joel Gott, Lodi, CA “22	\$40	342-R7	DeLoach Heritage Reserve ‘24, CA	\$29
BIN# RED WINE SPLITS/HALF BOTTLES			310-R6	Hahn Santa Lucia Highlands, ‘21, CA	\$48
			345-R6	Jules Taylor, NZ ‘23	\$49
			353-R6	Willamette Valley Vineyards, ‘23, OR	\$54
			302-R7	Drouhin Roserock, ‘23, OR	\$78
			306-R7	Domaine Drouhin, Dundee Hills ‘21, OR	\$95
			356-R7	Paul Hobbs, Russian River, Sonoma, ‘21, CA	\$115
			331-R7	Belle Gloss Las Alturas S.L. Highlands ‘23, CA	\$120
			BIN# MERLOT		COST
			352-R8	Kendall Jackson, Vintner’s Reserve, ‘21 CA	\$39
BIN# CABERNET SAUVIGNON			350-R8	Alexander Valley Vineyards, ‘20, ‘22, CA	\$45
			307-R8	Duckhorn Merlot, ‘20, ‘22, Napa Valley, CA	\$104
			BIN# ITALIAN REDS		COST
			630-R9	Mr. Lake Bardolino, ‘24 Garda Lake, IT	\$31
			362-R11	Santa Christina Toscana Chianti, ‘23, IT	\$35
			326-R9	Viberti, La Gemella Barbera D’ Alba, Barolo, ‘22, IT	\$35
			338-R9	Zaccagnini Montepulciano D’Abruzzo ‘22, ‘23, IT	\$35
			357-R10	Renato Ratti, Nebbiola, ‘23, IT	\$44
			383-R10	Tedeschi Ripasso Valpolicella, ‘19, IT	\$45
325-L8	Frey Organic, ‘22, CA	\$35	314-R11	Antinori Peppoli Chianti Classico ‘24, Tuscany, IT	\$49
340-L8	La Belle Citadelle, Bordeaux, FR “20	\$35	339-R10	Banfi Rosso Di Montalcino, ‘24, IT	\$60
315-L8	Kendall Jackson, Vinter’s Reserve, ‘23, CA	\$39	349-R12	Planeta Burdese, ‘19 Sicily, IT	\$75
335-L9	Smith & Hook, Central Coast, ‘22, ‘23, CA	\$42	351-R12	Il Fauno Di Arcanum Super Tuscan, ‘22, ‘23, IT	\$75
333-L9	Educated Guess Cabernet, ‘22, ‘23, Northeast, CA	\$42	329-R12	Ruffino Ducale Gold Chianti, ‘20, Tuscany, IT	\$99
390-L8	Alexander Valley Vineyards, ‘22, CA	\$48	324-R10	Ratti Barolo Marcenasco, ‘20, IT	\$105
322-L9	Chateau Wetmore WENTE, ‘21, ‘22, CA	\$60	BIN# ASSORTED REDS		COST
375-L10	Whitehall Lane, ‘21, CA	\$79	300-R11	Piattelli Malbec, ‘23, ‘24, AR	\$25
365-L10	Burgess, Napa Valley, ‘18, ‘21, ‘22, CA	\$84	601-R13	Chateau Terre Blanche Bordeaux, ‘24, FR	\$36
321-L10	Louis M. Martini, Napa, CA “21	\$86	316-R14	Microcosmico Garnacha, ‘24, Aragon, Spain	\$43
507-L11	Raymond Velvet Reserve, ‘21, Napa Valley CA	\$95	303-R14	Stags’ Leap Winery Petite Sirah ‘19, ‘21, CA	\$75
508-L10	Stonestreet, ‘18, ‘19, Alexander Valley, Sonoma, CA	\$95	317-R13	Turley Juvenile Zinfandel ‘22, CA	\$85
359-L11	Buena Vista Cabernet, Sauv, ‘22, Napa Valley CA	\$98			
319-L11	Bonanza “The Vinekeeper”, Napa, CA “19	\$104			
332-L12	Hess Iron Corral Napa, CA “22	\$118			
318-L12	Pine Ridge, ‘23, Napa, CA	\$120			
360-L12	Faust, Napa Valley, ‘22, CA,	\$125			
716-L13	The Prisoner, ‘21, Oakville, CA	\$125			
506-L13	Duckhorn Cabernet, Sauv, ‘22, Napa Valley CA	\$135			
713-L13	Freemark Abbey Cabernet, ‘21, Napa, CA	\$135			
371-L13	Jordan, Alexander Valley, ‘20, Napa, CA	\$138			
711-L14	Stags’ Leap “The Leap” Cab Sauv., ‘20, CA	\$155			
715-L14	Silver Oak , ‘19, Alexander Valley, CA	\$159			
397-L14	Joseph Phelps, Napa Valley, ‘21, CA	\$220			