

# Avanti



## *Drink*

GRAB A DRINK FROM  
ONE OF OUR TWO  
BARS OR ANY  
COCKTAIL SERVER



## *Sit*

HAVE A SEAT, WE HAVE  
MANY COMMUNAL  
TABLES  
SO DON'T BE SHY



## *Eat*

WE HAVE SEVEN  
DIFFERENT  
DINING OPTIONS  
SERVING DIVERSE  
CUISINE



## *Repeat*

TAKE YOUR TIME;  
TRY DIFFERENT THINGS  
AND ENJOY

*House Cocktails*

*Draft Beer*

*Bottles and Cans*

*Wine*

*Non-Alcoholic*

*Happy Hour*

*Brunch*

*Food*

*Valet Parking*

AVANTI PROUDLY DONATES A PORTION OF REVENUE TO OUR  
NEIGHBORHOOD ELEMENTARY SCHOOLS. PLEASE ENJOY YOUR VISIT  
KNOWING YOU ARE HELPING OUR LOCAL CHILDREN!

# Cocktails

## GOURD VIBRATIONS PUMPKIN SPICE ESPRESSO MARTINI

vodka, coffee, pumpkin, spices, almond milk,  
garnished with ginger snap cookie crumble powder - 13

## FLIGHT OF THE CONCORD

woody creek gin, luxardo maraschino liqueur,  
crème de violette, lemon juice, basil simple syrup,  
house made grape shrubb - 13

## ROSES AND PEACHES

ketel one orange peach blossom vodka, rosé, peach, lemon  
12 - glass / 46 - pitcher

## AVANTI OLD FASHIONED

fistful of bourbon, cynar, orange, cherry - 11

## LE QUEEN

new amsterdam vodka, elderflower liqueur, ginger,  
lemon, prosecco - 12

## FIRE IN THE HIVE

los vecinos mezcal, casamigos reposado tequila, honey,  
ginger, lemon - 13

## SOUTH OF SUNNYSIDE SANGRIA

red wine, pomegranate juice, brandy, orange liqueur  
10 - glass / 39 - pitcher

## DOWN UNDER

mythology jungle cat vodka, chateau, lemon, kiwi, soda - 11

## BANANAS & BOURBON

four roses bourbon, benedictine, banane du brésil liqueur, citrus,  
bitters - 12

## PALOMITA PICANTE

cenote tequila, rising sun colorado chile liqueur,  
grapefruit liqueur, lime, oogave grapefruit soda - 12

# House Drafts

## LAGERADO

(5%, PREMIUM LAGER, 16 OZ)

*Odell Brewing, Fort Collins*

clean, crisp lager with faint notes of biscuits and honeysuckle - 5

## AVANTWERKS

(6.2%, NEW ENGLAND IPA, 12 OZ)

*Weldwerks, Greeley*

new england style ipa brewed exclusively for avanti. generously hopped with belma, strata and mosaic hops - 7  
also available in 4pk cans (to-go only) - 14.99

## AVERY IPA

(6.5%, IPA, 16 OZ)

*Avery Brewing, Boulder*

radiates with the crisp, floral, and resinous hoppiness of six different hop varieties, supported by a malty backbone and a dry finish - 7

# Draft

## CITYSCAPES

(4.8%, MEXICAN LAGER, 16 OZ)

*Ratio Beerworks, RiNo Arts District*

corn, crispy, party - 7

## PREMIUM PILS

(4.5%, PILSNER, 16 OZ)

*New Image Brewing, Arvada*

brewed with hallertau mittelfruh hops, this pilsner is a classic representation of the style while still maintaining a footing in the new world - 7

## MILE HIGH HEFE

(5%, GERMAN WHEAT, 16 OZ)

*Tivoli Brewing, Denver*

traditional german hef recipe with a modern twist, making it lighter and dryer, with a clean refreshing finish - 6

## SUNTRIP BELGIAN WIT

(5.9%, BELGIAN-STYLE WHITE ALE, 16 OZ)

*New Terrain Brewing, Golden*

citrus peel and coriander yield bright notes of lemon & tangerine. sunshine incolor and soft in texture, with a pale cloudiness and hint of clove - 8

## CORIOLIS EFFECT

(6.5%, NEW ZEALAND IPA, 12 OZ)

*New Image Brewing, Arvada*

full of juicy and complex hops from new zealand and modeled after a hazy new england-style ipa - 7

## DYNO

(7%, NEW ENGLAND STYLE IPA, 12 OZ)

*Outer Range Brewing, Frisco*

strata, mosaic, incognito, talus and citra cryo hops with notes of white wine, pine resin and peach. - 8

## DUNKEL LAGER

(5%, DARK GERMAN STYLE LAGER, 16 OZ)

*Prost Brewing, Denver*

deep rich roasted chocolate and nutty flavors evolve from the brewing process, and the darker imported Munich grain gives you a smooth malty finish - 6

## REDFISH

(5.4%, AMERICAN AMBER ALE, 16 OZ)

*Telluride Brewing, Telluride*

a red ale from the mountains with bold hop flavor and aroma. complex, balanced and great with food - 7

## SAD PANDA

(6.8%, COFFEE STOUT, 12 OZ)

*Horse & Dragon, Fort Collins*

this light-bodied, drinkable stout has a great depth of flavor that is smooth and satisfying - 8

## SIPPIN' TROPICAL

(4.5%, FRUITED SOUR, 12 OZ)

*Odell Brewing, Fort Collins*

a delicately sour ale packed with pineapple, passion fruit, and tangerine, and balanced with a touch of himalayan pink sea salt - 6

## DOMINGA

(6%, SOUR ALE, 12 OZ)

*New Belgium Brewing, Fort Collins*

wood-aged mimosa inspired sour ale - 6

## MANGO DYAD

(7.5%, FRUITED SOUR, 12 OZ)

*New Image Brewing, Arvada*

sour ale with mango and guava - 6

# Seltzer and Cider

## P.O.G. SNOWMELT SELTZER

(5%, SELTZER, 16 OZ)

*Upslope Brewing, Boulder*

passionfruit, orange, guava seltzer (served over ice) - 6

## PEAR CIDER

(5.3%, APPLE CIDER, GLUTEN FREE, 12 OZ)

*Stem Cider, Denver*

a blend of fresh pressed bartlett pears and apples - 6

## Bottled & Canned Beer

### CRAFT LAGER

(4.8%, LAGER, 12 OZ CAN)

*Upslope Brewing, Boulder*

.50¢ from each craft lager will be donated to  
Colorado Trout Unlimited - 6.50

### ROCKY MOUNTAIN KOLSCH

(5%, KOLSCH, 12 OZ BTL)

*Upslope Brewing, Boulder*

kolsch style ale brewed with colorado honey and sage - 7

### HOLIDAILY FAVORITE BLONDE

(5%, BLONDE ALE, 12 OZ CAN)

*Holidaily Brewing, Golden*

gluten-free blonde ale - 10

### DRUMROLL

(5.3%, PALE ALE, 12 OZ CAN)

*Odell Brewing, Fort Collins*

american pale ale - 7

### MOUNTAIN STANDARD IPA

(6.5%, IPA, 12 OZ CAN)

*Odell Brewing, Fort Collins*

juicy hop aromas with pineapple, orange and mango - 6

### VOODOO RANGER

(6.9%, IPA, 12 OZ CAN)

*New Belgium Brewing, Fort Collins*

rotating ipa - 8

### FAT TIRE

(5.2%, AMBER ALE, 12 OZ CAN)

*New Belgium Brewing, Fort Collins*

amber ale - 7

### OATMEAL MILK STOUT

(5.5%, MILK STOUT, 12 OZ CAN)

*Finkel and Garf Brewing, Boulder*

milk stout - 7

### THE REVEREND

(10%, BELGIAN-STYLE QUADRUPEL, 12 OZ CAN)

*Avery Brewing, Boulder*

a divinely complex and beautifully layered beer with hints of dark cherries, currants, and molasses, complemented by an underlying spiciness - 10

### SEAQUENCH ALE

(4.9%, SESSION SOUR ALE, 12 OZ CAN)

*Dogfish Head Brewery, Milton, DE*

session sour - 7

### SIPPIN' PRETTY SOUR

(4.5%, FRUITED SOUR ALE, 12 OZ CAN)

*Odell Brewing, Fort Collins*

sour ale with acai, grava and elderberry - 7

### ELECTRIC SUNSHINE

(5.1%, FRUITED TART ALE, 12 OZ CAN)

*Avery Brewing, Boulder*

fruited tart ale with papaya, pineapple, kiwi, and huckleberry - 7

### COORS BANQUET OR COORS LIGHT

(5.0%/4.2%, LAGER/LIGHT LAGER, 12OZ CAN)

*Coors Brewing Company, Golden*

5.50

## Seltzer, Cider & Kombucha

### HIGH NOON VODKA HARD SELTZER

(6.2%, SELTZER, 12 OZ CAN)

*High Noon Spirits Company, Modesto*

watermelon, peach or pineapple - 8.50

### PACIFIC PINEAPPLE

*2 Towns Ciderhouse, Corvallis, OR*

(5%, CIDER, 12 OZ CAN)

juicy and tropical, pacific pineapple rolls ripe costa rica golden pineapples into fresh-pressed northwest apples - 9

### JUNESHINE ORGANIC HARD KOMBUCHA

(6%, HARD KOMBUCHA, 12 OZ CAN)

*JuneShine, San Diego*

mango daydream, acai berry or painkiller - 8

## White Wine

### VINO PINOT GRIGIO

COLUMBIA VALLEY, WASHINGTON

9 - glass / 34 - bottle

### AVELEDA FONTE VINHO VERDE

MINHO REGION, PORTUGAL

9 - glass / 34 - bottle

### CANNONBALL CHARDONNAY

CALIFORNIA

11 - glass / 41 - bottle

### WHITEHAVEN SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

12 - glass / 46 - bottle

### GARCIAREVALO CASAMARO VERDEJO

RUEDA, SPAIN

10 - glass / 38 - bottle

## Red Wine

### ATTIMO ROSSO

ALBA REGION, ITALIA

13 - glass / 49 - bottle

### EVOLUTION PINOT NOIR

WILLAMETTE VALLEY, OREGON

11 - glass / 41 - bottle

### EXEM BORDEAUX BLEND

BORDEAUX, FRANCE

9 - glass / 34 - bottle

### LA MONTESA RIOJA

RIOJA, SPAIN

13 - glass / 49 - bottle

### BLACK'S STATION CABERNET SAUVIGNON

YOLO COUNTY, CALIFORNIA

10 - glass / 38 - bottle

## Rosé

### GERARD BERTRAND ROSÉ

COTES DE PROVENCE, FRANCE

12 - glass / 46 - bottle

## Sparkling Wine

### LA MARCA PROSECCO

VENETO, ITALY

10 - glass / 38 - bottle

### CÔTÉ MAS CREMANT BRUT ROSE

LANGUEDOC (CRÉMANT DE LIMOUX), FRANCE

13 - glass / 49 - bottle

### VEUVE CLICQUOT YELLOW

REIMS, FRANCE

150 - bottle

## Sake

### SNOW MAIDEN

Tozai Sake - Junmai Nigori

KYOTO, JAPAN

15 - 180ml btl

### BLUEBERRY HIBISCUS

Colorado Sake Co

DENVER, COLORADO

17 - 375ml btl

PLEASE ASK ABOUT OUR HOUSE RED, WHITE AND ROSÉ  
SELECTIONS AVAILABLE FOR \$8 A GLASS ALL DAY  
\$6 DURING HAPPY HOUR

# *Non-Alcoholic*

## **HOUSE-MADE CBD SODAS**

ginger-lime & lavender-lemon - 8

## **MOR KOMBUCHA**

mojito or hazy cactus - 7

## **TOPO CHICO**

4

## **ZERO PROOF DRINKS**

faux paloma or ginger & lime - 5

## **CERIA BREWING COMPANY GRAINWAVE**

refreshing belgian style ale with orange peel and coriander - 7

## **ATHLETIC RUN WILD IPA**

the ultimate sessionable ipa blended with five northwest hops, only 70 calories - 6

## **COORS EDGE**

5

# *Happy Hour*

*Mon - Fri 2pm-6pm*

**ODELL LAGERADO 4**

**UPSLOPE P.O.G. SNOWMELT SELTZER 4**

**AVERY IPA 6**

**AVANTWERKS NEW ENGLAND IPA 6**

**HOUSE WINE 6**

red, white & rosé

**WELL DRINKS 5**

new amsterdam gin & vodka

flor de cana rum

evan williams whiskey

lunazul tequila

# *Brunch*

## **MICHELADA**

upslope craft lager, lime, tabasco bloody mix - 7

## **MIMOSAS**

orange, grapefruit, or pineapple  
wycliff brut / 7 - glass / 25 - carafe  
la marca / 10 - glass / 38 - carafe

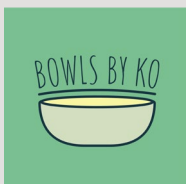
## **AVANTI BLOODY MARY**

new amsterdam vodka, tabasco bloody mix -12



## Dining Options

PLEASE SEE [WWW.AVANTIFANDB.COM](http://WWW.AVANTIFANDB.COM) FOR A FULL LIST OF OUR KITCHEN'S MENUS,  
OR SCAN THE FOOD QR CODE ON YOUR MENU BLOCK.



Globally inspired bowls with paleo, vegan and vegetarian options.  
Great food in a bowl. It's that simple!



Meta recognizes trends in the Food and Beverage Industry and reimagines them through Head Chef Kenneth Wan. Ken combines his Chinese upbringing with NYC work experience to create Asian inspired street food. Utilizing authentic Asian ingredients.



Knockabout Burgers is a crafty burger joint inspired by their love for juicy burgers, garlicky aioli, happy cows, crunchy veggies, smiling faces, gooey cheese, pickled things and yummy ice cream.



An extension of the highly awarded Quiero Arepas Food Truck, Serving handcrafted, Venezuelan style Arepas in a 100% gluten free and all natural kitchen.



Del Mar by Rooted is a pescatarian-forward craft eatery. The menu features seasonal pescatarian and vegan dishes. The fish on the menu will all be prepared to order in a variety of different ways, including fried, broiled, grilled, roasted and raw. Zero-proof cocktails are also offered.



Brick oven Neapolitan style pizza featuring local Colorado ingredients. Our dough is hand-stretched and cooked on the stone of our hearth oven. Our sauce is made from only the finest vine-ripened tomatoes and topped with a unique cheese blend containing three types of mozzarella and finished with locally sourced meats and the freshest vegetables available.



Vaca Gordo BBQ, a TexMex BBQ concept with accents of Mexican cuisine.

# *Valet Parking*

**\$10 VALET PARKING:**

*5pm - 10pm Monday thru Friday*

*All day Saturday & Sunday*