

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

**\$1 FROM EVERY BANANAS & BOURBON SOLD WILL BE DONATED TO
THE CLUB Q RESPONSE BY COLORADO HEALING FUND**

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 6

new amsterdam gin & vodka

flor de cana rum

evan williams whiskey

lunazul tequila

Brunch

MICHELADA

upslope craft lager, lime, tabasco bloody mix - 7

MIMOSAS

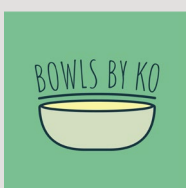
orange, grapefruit, or pineapple
wycliff brut / 7 - glass / 25 - carafe
la marca / 10 - glass / 38 - carafe

AVANTI BLOODY MARY

new amsterdam vodka, tabasco bloody mix -12

Dining Options

PLEASE SEE WWW.AVANTIFANDB.COM 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