

# 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*

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

## Specialty Cocktails

### FROSÉ

*sweet, floral, classic*  
pink whitney vodka, rosé, lemon, raspberry purée,  
simple syrup - 12  
add mezcal float +5  
add coconut water rum +5

### BARNEY BLOOD

*sweet, floral, fun*  
mythology vodka, grape sage syrup, lime juice,  
odell lagerado - 10

### AVANTI MULE

*tart, savory, bubbly*  
tito's vodka, lime, ginger beer - 12

### WOODLAND CREATURES

*fresh, savory, easy*  
leopold brother's gin, finlandia cucumber & mint vodka,  
monin cucumber concentrate, ginger syrup, lime juice - 12

### LE QUEEN

*bubbly, refreshing, tart*  
woody creek gin, grapefruit, lemon, bubbles - 12

### SO FRESCA, SO CLEAN

*sweet, bright, different*  
lunazul blanco tequilla, aperol, avua prata cachaca,  
rose water, strawberry puree, lime juice - 13

### COURAGE FOR SCARECROW

*rich, pleasant, approachable*  
herradura reposado tequilla, amaro montenegro,  
amontillado sherry, giffard apricot liqueur, honey syrup,  
pineapple juice - 12

### FROST BITE

*sweet, floral, classic*  
espadin mezcal, almond liqueur, aloe liqueur,  
lavender, lime - 13

### PAREJA PICANTE

*spicy, refreshing, tart*  
tanteo jalapeño tequilla, grapefruit juice, lime juice,  
peach purée, grapefruit soda - 12

### TICKET TO RIDE

*earthy, sweet, nutty*  
suntory toki, cold brew, vanilla - 12

### TURTLE SPEED

*nutty, sweet, classic*  
whistle pig piggy back rye, banana liqueur,  
maple, bitters - 14

## Avanti Classic Cocktails

### BIJOU

*sweet, savory, herbal*  
gin, green chartreuse, sweet vermouth - 13

### NEGRONI

*tart, bitter, balanced*  
gin, campari, sweet vermouth - 12

### OLD FASHIONED

*savory, sweet, classic*  
rye whiskey, turbinado sugar, bitters - 12

### MANHATTAN

*sweet, dry, approachable*  
rye whiskey, sweet vermouth, bitters - 12

### BOULEVARDIER

*floral, tart, savory*  
rye whiskey, campari, sweet vermouth - 13

# House Drafts

## LAGERADO

(5%, PREMIUM LAGER, 16 OZ)

*Odell Brewing, Fort Collins*

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

## 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

## HAZER TAG IPA

(7%, HAZY IPA, 12 OZ)

*Odell Brewing, Fort Collins*

passion fruit, citrus, hoppy - 7

## 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

## FAT TIRE ALE

(5.2%, CLASSIC ALE, 16 OZ)

*New Belgium, Fort Collins*

a re-do of the classic - this ale is more approachable and lighter with minimal hops - 7

## 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

## MILK STOUT

(6.0%, MILK STOUT, 12 OZ)

*Left Hand Brewing, Denver*

roasted chocolate malt with notes of coffee - 8

# Seltzer and Cider

## SNOWMELT SELTZER

(5%, SELTZER, 16 OZ)

*Upslope Brewing, Boulder*

tangerine hops seltzer (served over ice) - 6

## OFF-DRY CIDER

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

*Stem Cider, Denver*

a fresh and crispy traditional cider - 6

## TAKE HOME AN AVANTI GLASS!

buy a beer, get \$1 off a pint or tulip glass to take home!  
ask your server or bartender for more details

## 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

### HOLIDAILY FAVORITE BLONDE

(5%, BLONDE ALE, 12 OZ CAN)

*Holidaily Brewing, Golden*

gluten-free blonde ale - 10

### VOODOO RANGER

(6.9%, IPA, 12 OZ CAN)

*New Belgium Brewing, Fort Collins*

rotating ipa - 8

### 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

### 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

### JUNESHINE ORGANIC HARD KOMBUCHA

(6%, HARD KOMBUCHA, 12 OZ CAN)

*JuneShine, San Diego*

mango daydream 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

### ST. FRANCIS CHARDONNAY

SONOMA COUNTY, CALIFORNIA

11 - glass / 41 - bottle

### KHOA SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

13 - glass / 49 - bottle

### GARCIAREVALO CASAMARO VERDEJO

RUEDA, SPAIN

10 - glass / 38 - bottle

## Red Wine

### ATTIMO ROSSO

ALBA REGION, ITALIA

13 - glass / 49 - bottle

### MARK WEST PINOT NOIR

NORTHERN CENTRAL, CALIFORNIA

13 - glass / 50 - bottle

### ALTA VISTA ESTATE MALBEC

MENDOZA, ARGENTINA

10 - glass / 38 - bottle

### POGGIO BADIOLA SUPER TUSCAN

TOSCANA, ITALY

13 - glass / 50 - bottle

### CARTLIDGE & BROWNE CABERNET SAUVIGNON

CENTRAL COAST, CALIFORNIA

12 - glass / 48 - 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

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

# Non-Alcoholic

## COLD BREW

(9OZ SERVED OVER ICE)

*Bluegrass Coffee Co., Denver, Co*

6.50

## HOUSE-MADE CBD SODAS

ginger-lime & lavender-lemon - 8

## MOR KOMBUCHA

mojito or hazy cactus - 7

## TOPO CHICO

4

## ZERO PROOF DRINKS

faux paloma - 5

## CERIA BREWING COMPANY GRAINWAVE

refreshing belgian style ale with orange peel and coriander - 7

## HOPLARK

(0.0% ABV, 16OZ CAN)

citra - 9

0 calories, 0 sugar, gluten-free

## ATHLETIC RUN WILD IPA

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

12oz can - 6

## COORS EDGE

5

# *Happy Hour*

*Mon - Fri 2pm-6pm*

**FROSÉ (DOWNSTAIRS ONLY) 10**

**ODELL LAGERADO 4**

**UPSLOPE SNOWMELT SELTZER 4**

**AVERY IPA 6**

**HOUSE WINE 6**

red, white & rosé

**HOUSE SPIRITS 6**

new amsterdam gin & vodka

flor de cana rum

evan williams whiskey

lunazul tequila

# *Brunch*

## **MICHELADA**

upslope craft lager, lime, tabasco bloody mix - 8

## **MIMOSAS**

orange, grapefruit, or pineapple  
opera prima brut / 10 - glass / 28 - carafe  
la marca / 13 - glass / 41 - carafe

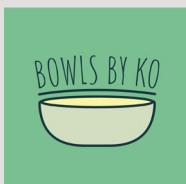
## **AVANTI BLOODY MARY**

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.



22 Provisions is an authentic, East coast eatery that features entrees such as steak frites as well as a mix of classic and inventive sandwiches such as a Philly Cheesesteak and Vegan TLT with smoked tofu, romaine, tomato and green goddess dressing on sourdough.



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.