

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

Happy Hour

Avanti After Dark

Brunch

Non-Alcoholic

Food

Free Parking

AVANTI PROUDLY DONATES A PORTION OF REVENUE TO COLORADO
TROUT UNLIMITED. PLEASE ENJOY YOUR VISIT KNOWING YOU ARE
HELPING SAVE THE COLORADO OUTDOORS!

Cocktails

FROSÉ

rosé, strawberry, raspberry, pink lemonade vodka,
lemon - 12
add mezcal float +5
add coconut water rum +5

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

P.O.W.DERHOUND

cucumber-infused marble vodka, aperol,
honey, lime - 11
50¢ from each cocktail is donated to Protect Our Winters

MANGO NO. 5 MARGARITA

blanco tequila, orange creole shrubb, housemade
guajillo-mango syrup, lime, black lava salt - 12

AVANTI OLD FASHIONED

bulleit rye, cynar, luxardo cherry, orange - 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

ROSES & PEACHES

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

Hot Cocktails

FINNISH HOT COCOA

finlandia vodka, hot cocoa, whipped cream - 8

AVANTI HOT TODDY

whiskey, lemon, honey, cinnamon - 8

IRISH COFFEE

slane's irish whiskey, turbinado sugar, colombian
blend drip coffee, whipped cream - 9

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 hefe 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 in color and soft in texture, with a pale cloudiness and hint of clove - 8

LIGHTSHINE RADLER (DOWNSTAIRS ONLY)

(4.5%, RADLER, 16 OZ)

Wibby Brewing, Longmont

lightshine helles lager with a splash of brewery-made raspberry lemonade - 7

THE KAISER

(8%, IMPERIAL OKTOBERFEST LAGER, 16 OZ)

Avery Brewing, Boulder

rich, toasted vienna and munich malts with the floral spiciness of hellartau and bravo hops to create a bold and brazen dry imperial oktoberfest - 7

CITRA PALE ALE

(5.8%, PALE ALE, 16 OZ)

Upslope Brewing, Boulder

pungent grapefruit and tropical fruit aromas on the nose with a semi-dry finish. juicy notes imparted by the hops pair with the light caramel malt character to balance this drinkable ale - 6

STRATOSPHERIC SYMPHONY

(6.5%, NEW ENGLAND STYLE IPA, 12 OZ)

Weldwerks, Greeley

new england style ipa brewed with citra, el dorado, mosaic, galaxy and strata hops - 8

GOLDEN HAZE IPA

(6.8%, HAZY IPA, 16 OZ)

New Terrain Brewing, Golden

tropical pineapple and ripe citrus fruit notes similar to morning's juice. rich & luscious in body. little to no bitterness - 9

JUICY BANGER IPA

(7.4%, IPA, 12 OZ)

Station 26, Denver

notes of apricot, papaya, and honey - 7

SIMPLE SMILES

(7.4%, NEW ENGLAND STYLE IPA, 12 OZ)

Knotted Root Brewing, Nederland

brewed with white wheat, honey malt and flaked oats with notes of key lime zest, tangelo puree and grape skittles - 9

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

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

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

DOMINGA

(6%, SOUR ALE, 12 OZ)

New Belgium Brewing, Fort Collins

wood-aged mimosa inspired sour ale - 6

PEACH PIE BERLINER

(5%, SOUR ALE, 12 OZ)

Weldwerks, Greeley

fruited sour ale with milk sugar, 500lbs peach puree, graham cracker, vanilla and cinnamon - 7

Seltzer and Cider

P.O.G. SNOWMELT SELTZER

(5%, SELTZER, 16 OZ)

Upslope Brewing, Boulder

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

OFF DRY CIDER

(5.8%, CIDER, 12 OZ)

Stem Cider, Denver

tart, clean and just a little bit sweet, allowing the apples to speak for themselves - 8

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

IMPERIAL

(4.5%, COSTA RICAN PALE LAGER, 12 OZ BOTTLE)

Cerveza Imperial, Costa Rica

created from a balanced formula combining malts, grains and hops, without a pronounced overtone - 5

STAMPEDE LAGER

(4.5%, LAGER, 12 OZ CAN)

Avery Brewing, Boulder

in partnership with the university of colorado boulder clean, crisp gold light lager - 5

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

ROTATING VODOO RANGER IPA

(6.9%, IPA, 12 OZ CAN)

New Belgium Brewing, Fort Collins

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

belgian-style quadrupel ale 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

ELECTRIC SUNSHINE

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

Avery Brewing, Boulder

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

THICK PEACH CRISP GOO

(8%, BERLINER WEISSE, 16 OZ)

Knotted Root Brewing, Nederland

brewed with brown sugar, milk sugar, peaches, mango and tangerine and conditioned on madagascar vanilla beans, raw cinnamon, peach jam and flaked honey granola - 15

COORS BANQUET OR COORS LIGHT

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

Coors Brewing Company, Golden

5.50

Seltzer, Cider & Kombucha

HIGH NOON VODKA HARD SELTZER

High Noon Spirits Company, Modesto, CA

(6.2%, SELTZER, 12 OZ CAN)

watermelon, peach or pineapple - 8.50

GRAPEFRUIT TWIST

Curation Beverage Company, Lafayette

(5%, SELTZER, 355 ML CAN)

hard seltzer with grapefruit and orange - 8

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, CA

painkiller or mango daydream - 8

White Wine

VINO PINOT GRIGIO

COLUMBIA VALLEY, WASHINGTON

9 - glass / 34 - bottle

AVELEDA FONTE VINHO VERDE

MINHO REGION, PORTUGAL

9 - glass / 34 - bottle

GARCIAREVALO CASAMARO VERDEJO

RUEDA, SPAIN

10 - glass / 38 - bottle

DAVID FINLAYSON CHARDONNAY

WESTERN CAPE, SOUTH AFRICA

12 - glass / 46 - bottle

WHITEHAVEN SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

12 - glass / 46 - bottle

Red Wine

CASTLE ROCK PINOT NOIR

WILLAMETTE VALLEY, OREGON

11 - glass / 41 - bottle

PORTILLO MALBEC

MENDOZA, ARGENTINA

12 - glass

EXEM BORDEAUX BLEND

BORDEAUX, FRANCE

9 - glass / 34 - bottle

LA MONTESA RIOJA

RIOJA, SPAIN

13 - glass / 49 - bottle

HESS SHIRTAIL RANCH CABERNET SAUVIGNON

NAPA, CALIFORNIA

12 - glass / 46 - bottle

Sparkling Wine

LA MARCA PROSECCO

VENETO, ITALY

10 - glass / 38 - bottle

CÔTÉ MAS CREMANT BRUT ROSÉ

LANGUEDOC (CRÉMANT DE LIMOUX), FRANCE

13 - glass / 49 - bottle

MOET IMPERIAL

CHAMPAGNE, FRANCE

125 - bottle

VEUVE CLICQUOT YELLOW

REIMS, FRANCE

150 - bottle

Rosé

FLEUR DE MER ROSÉ

CÔTES DE PROVENCE, FRANCE

12 - glass / 46 - 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

Apres Hour

*Mon - Fri 2pm-6pm
All Day Sunday*

ODELL LAGERADO 4

P.O.G. SNOWMELT SELTZER 4

AVERY IPA 6

HOUSE WINE 6

red, white & rosé

WELL DRINKS 5

new amsterdam gin & vodka

flor de cana rum

evan williams whiskey

lunazul tequila

HOUSE-MADE CBD SODA 6

(non-alcoholic)

Avanti After Dark

Sunday - Thursday
9pm - close

HOUSE IPA 6

HOUSE LAGER 4

HOUSE WINE 6

WELL DRINKS 5

Brunch

MICHELADA

upslope craft lager, lime, dead veggies award winning
bloody mary mix - 7

MIMOSAS

orange, grapefruit, or pineapple
wycliff brut / 7 - glass / 25 - carafe

AVANTI BLOODY MARY

new amsterdam vodka, dead veggies award winning
bloody mary mix, pickle - 12

Non-Alcoholic

HOUSE-MADE CBD SODAS

ginger-lime & lavender-lemon - 8

MOR KOMBUCHA

mojito or hazy cactus

12oz bottle - 7

HAPPY LEAF CRANBERRY LAVENDER KOMBUCHA (UPSTAIRS ONLY)

12oz draft - 6

TOPO CHICO

12oz bottle - 4

ZERO PROOF DRINKS

faux paloma or ginger & lime - 5

CERIA BREWING COMPANY GRAINWAVE

refreshing belgian style ale with orange peel and coriander

12oz can - 7

HOPLARK

citra - 7

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

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.



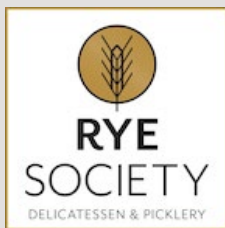
Pollo Tico embrace's the core of Costa Rican cuisine and gathers influences from all over Latin America, bringing something new and tasty to Boulder, Colorado. Pura vida!



Our goal is to provide a pizza with a crust that is blistered and has the crunch like a New York style pizza and also the chew and the use of artisan ingredients similar to the pizzas of Naples Italy. Sourcing of ingredients is key and we make no exceptions.



A middle eastern inspired restaurant that serves traditional cuisine with modern interpretation. Naturally healthy, driven from fresh ingredients, and friendly to dietary preferences. Comforting and craveable!



Rye Society offers gourmet, made-from-scratch Jewish cuisine using old family recipes with contemporary updates. They look first to local farmers and producers to source the exceptional food they offer, which includes many gluten-free, organic and vegan options.



This menu is inspired by Chef Darren Chang's Taiwanese-American upbringing and Travis Masar's decade of experience in Asian cuisine — as well as showcasing Colorado farms.



Rooted Craft American Kitchen focuses on American classic fare through sourcing from our local Colorado purveyors. With a focus on supporting local farms, our philosophy centers around providing the highest level of ingredients in food.



Lost City serves up our own staff-roasted specialty coffee, gorgeous desserts from our in-house pastry chef, Little Man ice cream, and much more! Open daily 8am to 9pm, and available to cater your next event at Avanti.

Free Parking

**FREE PARKING WITH VALIDATION AT THE
15TH & SPRUCE STREET GARAGE.**

5pm - Close Monday - Friday

All day Saturday & Sunday

**GARAGE ENTRANCE IS LOCATED ON 15TH STREET.
LOOK FOR THE AVANTI PARKING SIGN.**

