

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!

Specialty Cocktails

TASTE THE RAINBOW

\$1 from every drink purchased goes to Out Boulder
blend of spicy mango frozen margarita and frosé- 12

SPICY MANGO FROZEN MARGARITA

spicy, sweet, refreshing

blanco tequila, mango, lime, cayenne - 12

add mezcal float +5

add tanteo jalapeno tequila float +5

add coconut rum float +5

FROSÉ

sweet, floral, fun

pink whitney vodka, rosé, lemon, raspberry - 12

add mezcal float +5

add coconut rum float +5

add new amsterdam vodka float +5

BARNEY BLOOD

sweet, floral, fun

new amsterdam vodka, grape sage syrup, lime juice,
12oz can of lagunitas island beats tropical session ipa - 12

P.O.W.DERHOUND

floral, refreshing, tangy

cucumber-infused marble vodka, aperol,

turbinado sugar, lime - 11

50¢ from each cocktail is donated to Protect Our Winters

LE QUEEN

bubbly, refreshing, tart

woody creek gin, elderflower, grapefruit, lemon, bubbles - 12

WOODLAND CREATURES

floral, vibrant, fresh

botanist gin, finlandia cucumber & mint vodka,

cucumber, ginger, lime - 11

SO FRESCA, SO CLEAN

sweet, bright, floral

lunazul blanco tequila, aperol, avua prata cachaca,
rose water, strawberry, lime - 13

PAREJA PICANTE

spicy, refreshing, tart

tanteo jalapeño tequila, grapefruit, lime,

peach, grapefruit soda - 12

make it spicier - 1

TURTLE SPEED

nutty, smooth, classic

whistle pig piggy back rye, banana liqueur,

maple, bitters - 14

Avanti Classic Cocktails

AVANTI COIN MARG

tasty, tangy, savory

lunazul tequila, cointreau, lime, simple syrup - 11

SANGRIA

fruity, tart, sweet

red wine, brandy, kettle one peach & orange

blossom vodka, cranberry

10 - glass / 39 - carafe

AVANTI MULE

tart, savory, bubbly

tito's vodka, lime, ginger beer - 11

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

classic, boozy,

rye whiskey, sweet vermouth, bitters - 12

BOULEVARDIER

bitter, tart, boozy

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

PRINCESS YUM YUM

(4.8%, RASPBERRY KOLSCH, 16 OZ)

Denver Beer Co., Denver

traditional kolsch fermented with raspberries that finishes tart and dry - 7

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 - 8

WHITE RASCAL (UPSTAIRS ONLY)

(5.6%, BELGIAN STYLE WHEAT, 16 OZ)

Avery Brewing, Boulder

spiced with coriander and curacao orange peel - 8

OBERON ALE (DOWNSTAIRS ONLY)

(5.8%, AMERICAN PALE WHEAT, 16 OZ)

Bell's Brewing, Comstock, MI

wheat ale fermented with bell's signature house ale yeast, mixing a spicy hop character with mildly fruity aromas - 5

HEFEWEIZEN

(5%, WHEAT BEER, 16 OZ)

Prost Brewing Co., Denver

german-style wheat ale with strong banana and clove notes - 8

ROADIE GRAPEFRUIT RADLER

(4.2%, SHANDY/RADLER, 12 OZ)

Great Divide Brewing, Denver

brewed with natural grapefruit puree, this easy-drinking ale pours a hazy sunrise gold and is bursting with citrus aroma - 7

CITRA PALE ALE

(5.8%, PALE ALE, 16 OZ)

Upslope Brewing, Boulder

juicy notes imparted by the hops pair with the light caramel malt character to balance this drinkable ale - 8

CORIOLIS EFFECT

(6.5%, NEW ZEALAND IPA, 12 OZ)

New Image Berewing, Arvada

melon, tropical and stonefruits - 8

HAZERTAG IPA

(7%, HAZY IPA, 16 OZ)

Odell Brewing, Fort Collins

passion fruit, citrus, hoppy - 8

JUICY BANGER IPA

(7.4%, IPA, 12 OZ)

Station 26, Denver

notes of apricot, papaya, and honey - 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 - 8

ROTATING SOUR

(SOUR ALE, 12 OZ)

Weldwerks, Greeley

seasonal rotating sour crafted by weldwerks for avanti - 9

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

(5.8%, CIDER, 12 OZ)

Stem Cider, Denver

tart, clean and just a little bit sweet, allowing the apples to speak for themselves - 7

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 - 7.50

HOLIDAILY FAVORITE BLONDE

(5%, BLONDE ALE, 12 OZ CAN)

Holidaily Brewing, Golden

gluten-free blonde ale - 10

DAISY CUTTER

(5.2%, PALE ALE, 16 OZ CAN)

Half Acre Brewing, Chicago

american west coast pale ale - 11

ISLAND BEATS

(6.9%, SESSION IPA, 12 OZ CAN)

Lagunitas Brewing, Petaluma

tropical ipa with refreshing juicy citrus notes - 8

OATMEAL MILK STOUT

(5.5%, MILK STOUT, 12 OZ CAN)

Finkel and Garf Brewing, Boulder

milk stout - 7

SEAQUENCH ALE

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

Dogfish Head Brewery, Milton, DE

session sour - 8

COORS BANQUET OR COORS LIGHT

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

Coors Brewing Company, Golden

6

Seltzer, Cider & Kombucha

HIGH NOON VODKA HARD SELTZER

High Noon Spirits Company, Modesto, CA

(6.2%, SELTZER, 12 OZ CAN)

watermelon, peach or pineapple - 9

GRAPEFRUIT VODKA SODA

Curation Beverage Company, Lafayette

(5%, SELTZER, 355 ML CAN)

hard seltzer with grapefruit and a hint of orange - 7

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

FRANCISCAN CHARDONNAY

CENTRAL COAST, CALIFORNIA

12 - glass / 46 - bottle

CA'DEL SARTO PINOT GRIGIO

FRIULI REGION, ITALY

9 - glass / 36 - bottle

PINE RIDGE CHENIN BLANC

NAPA VALLEY, CALIFORNIA

12 - glass / 46 - bottle

NOBILO SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

13 - glass / 49 - bottle

Red Wine

POGGIO BADIOLA SUPER TUSCAN

TOSCANA, ITALY

13 - glass / 50 - bottle

MARK WEST PINOT NOIR

NORTHERN CENTRAL, CALIFORNIA

13 - glass / 50 - bottle

ALTA VISTA ESTATE MALBEC

MENDOZA, ARGENTINA

10 - glass / 38 - bottle

CARTLIDGE & BROWNE CABERNET

PASO ROBLES, CALIFORNIA

12 - glass / 48 - 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

MONT GRAVET ROSÉ

LANGUEDOC, FRANCE

8 - glass / 32 - bottle

FLEUR DE MER ROSÉ

CÔTES DE PROVENCE, FRANCE

12 - glass / 46 - bottle

Sake

SNOW MAIDEN

Tozai Sake - Junmai Nigori

KYOTO, JAPAN

15 - 180ml btl

High End Wines

Served by the bottle only

RAMEY SONOMA COAST CHARDONNAY

SONOMA, CALIFORNIA

99 - bottle

CAKEBREAD CELLARS SAUVIGNON BLANC

NAPA VALLEY, CALIFORNIA

72 - bottle

JOSEPH DROUHIN RULLY-BLANC

BURGUNDY, FRANCE

77 - bottle

BELLE GLOS CLARK & TELEPHONE PINOT NOIR

NAPA VALLEY, CALIFORNIA

79 - bottle

DUCKHORN CABERNET SAUVIGNON

NAPA VALLEY, CALIFORNIA

106 - bottle

PRISONER RED BLEND

NAPA VALLEY, CALIFORNIA

86 - bottle

MIRAVAL ROSÉ

CORRENS, FRANCE

66 - bottle

Happy Hour

Mon - Fri 2pm-6pm

ODELL LAGERADO 4

SNOWMELT SELTZER 4

AVERY IPA 6

HOUSE WINE 6

red, white & rosé

WELL DRINKS 6

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 6

Brunch

Sundays 11am - 2pm

BARNEY BLOOD

mythology vodka, grape sage syrup, lime juice,
odell lagerado - 10

MIMOSAS

orange, grapefruit, or pineapple
opera prima / 9 - glass / 30 - carafe
la marca / 12 - glass / 42 - carafe

AVANTI BLOODY MARY

new amsterdam vodka, house bloody mary mix - 12

MICHELADA

ratio cityscapes, lime, house bloody mary mix - 8

BELLINI

prosecco, peach purée - 9

BEER-MOSA

odell lagerado, orange juice - 8

Non-Alcoholic

HOUSE-MADE CBD SODAS

pomegranate-orange & lavender-lemon - 8

MOR KOMBUCHA

mojito or hazy cactus

12oz bottle - 7

LIQUID DEATH

still or sparkling - 5

ZERO PROOF DRINKS

faux paloma - 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 - 7

COORS EDGE

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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.



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!



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.



Mangia Panino is an east coast Italian deli that features a range of Italian specialties including delicious focaccia sandwiches, mouthwatering pastas, and other classic dishes that are sure to satisfy any craving.



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.



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.



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!



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.

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.**

