

# 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*

*High End Pours*

*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

### SPICY MANGO FROZEN MARGARITA

SPICY, SWEET, REFRESHING

blanco tequila, mango, lime, cayenne - 12  
add mezcal float +5  
add 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, lime,  
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

fords gin, finlandia cucumber & mint vodka,  
cucumber, ginger, lime - 11

### SO FRESCA, SO CLEAN

SWEET, BRIGHT, FLORAL

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

### PINEAPPLE BASIL MEZCALRITA

HERBACEOUS, FLORAL, SWEET

lunazul blanco tequila, la luna mezcal,  
pineapple basil syrup, lime - 12

### TURTLE SPEED

NUTTY, SWEET, CLASSIC

old forester rye, banana, maple, bitters - 14

## Avanti Classic Cocktails

### AVANTI COIN MARG

CLASSIC, TANGY, SAVORY

lunazul blanco tequila, cointreau, lime - 11

### VIOLET NEGRONI

FRESH, LIGHT, SPIRIT FORWARD

mary's gin, lillet blanc, elderflower, luxardo maraschino - 13

### RED SANGRIA

FRUITY, TART, SWEET

red wine, brandy, vodka, triple sec, cranberry  
10 - glass / 39 - carafe

### WHITE SANGRIA

REFRESHING, SWEET, CRISP

white wine, licor 43, brandy, cucumber, pear  
10 - glass / 39 - carafe

### AVANTI MULE

TART, SAVORY, BUBBLY

tito's vodka, lime, ginger beer - 11

### NEGRONI

TART, BITTER, BALANCED

new amsterdam gin, campari, sweet vermouth - 12

## 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 - 7

## Draft

### CITYSCAPES

(4.8%, MEXICAN LAGER, 16 OZ)

*Ratio Beerworks, RiNo Arts District*

sweet corn on the nose with subtle notes of lime and salt - 8

### 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

(5.6%, BELGIAN STYLE WHEAT, 16 OZ)

*Avery Brewing, Boulder*

spiced with coriander and curacao orange peel - 8

### HEFEWEIZEN

(5%, WHEAT BEER, 16 OZ)

*Prost Brewing Co., Denver*

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

### TANGERINE CREAM (DOWNSTAIRS ONLY)

(5.4%, CREAM ALE, 16 OZ)

*Station 26, Denver*

light-bodied cream ale with tangerine and vanilla - 8

### PEACH STAND RAMBLER (UPSTAIRS ONLY)

(5.1%, PEACH BLONDE ALE, 16 OZ)

*Odell Brewing, Fort Collins*

blonde ale brewed with palisade peaches - 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*

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

### STAMPEDE

(4.5%, COLORADO GOLDEN LAGER, 12 OZ CAN)

*Avery Brewing, Boulder*

crisp, refreshing, clean - 4

### CRAFT LAGER

(4.8%, LAGER, 12 OZ CAN)

*Upslope Brewing, Boulder*

**50¢ from each craft lager will be donated to  
Boulder Flycasters - 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

(5%, 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

(6.2%, SELTZER, 12 OZ CAN)

*High Noon Spirits Company, Modesto, CA*

watermelon, peach or pineapple - 9

### PACIFIC PINEAPPLE

(5%, CIDER, 12 OZ CAN)

*2 Towns Ciderhouse, Corvallis, OR*

juicy and tropical, pacific pineapple rolls and northwest apples - 9

### JUNESHINE ORGANIC HARD KOMBUCHA

(6%, HARD KOMBUCHA, 12 OZ CAN)

*JuneShine, San Diego, CA*

painkiller or mango daydream - 8

## White Wine

### CA'DEL SARTO PINOT GRIGIO

FRIULI REGION, ITALY

9 - glass / 36 - bottle

### NOBILO SAUVIGNON BLANC

MARLBOROUGH, NEW ZEALAND

13 - glass / 50 - bottle

### PINE RIDGE CHENIN BLANC VIOGNIER BLEND

NAPA VALLEY, CALIFORNIA

12 - glass / 46 - bottle

### FRANCISCAN CHARDONNAY

CENTRAL COAST, CALIFORNIA

12 - glass / 46 - bottle

## Red Wine

### CHIARA PINOT NOIR

GERMANY

13 - glass / 50 - bottle

### POGGIO BADIOLA SUPER TUSCAN

TOSCANA, ITALY

13 - glass / 50 - bottle

### CARTLIDGE & BROWNE CABERNET SAUVIGNON

PASO ROBLES, CALIFORNIA

12 - glass / 48 - bottle

### ALTA VISTA ESTATE MALBEC

MENDOZA, ARGENTINA

10 - glass / 38 - bottle

## Rosé

### MONT GRAVET ROSÉ

LANGUEDOC, FRANCE

8 - glass / 32 - bottle

### FLEUR DE MER ROSÉ

CÔTES DE PROVENCE, FRANCE

12 - glass / 46 - bottle

## Sparkling Wine

### LA MARCA PROSECCO

VENETO, ITALY

13 - glass / 50 - bottle

### CÔTÉ MAS CREMANT BRUT ROSÉ

LANGUEDOC (CRÉMANT DE LIMOUX), FRANCE

13 - glass / 49 - bottle

## Sake

### SNOW MAIDEN

KYOTO, JAPAN

Tozai Sake - Junmai Nigori

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

### MOET IMPERIAL

CHAMPAGNE, FRANCE

125 - bottle

### VEUVE CLICQUOT YELLOW

REIMS, FRANCE

150 - bottle

# High End Pours

All pours are only served in 1oz or 2oz portions

## American Single Malt

### WHISTLE PIG 21YR

ROBUST, BOLD, SPICY

135/250

## Bourbon

### WILD TURKEY LONGBRANCH

SMOOTH, SMOKEY, OAKY

14/24

### PARKER'S HERITAGE DOUBLE BARREL BLEND

RICH, COMPLEX, SPICY

23/42

### OLD FITZGERALD 19YR

MELLOW, CARAMEL, OAK

29/48

## Rye

### HIGH WEST RENDEZVOUS

REFINED, SPICY, BALANCED

12/22

### HIGH WEST CAMPFIRE

SMOKEY, SWEET, PEPPERY

14/25

## Japanese Whiskey

### SUNTORY HIBIKI

DELICATE, FLORAL, CITRUS

12/22

### SUNTORY HAKUSHU 12

FRESH, GREEN, PEATY

15/28

### SUNTORY YAMAZAKI 12

SUBTLE, HONEYED, FRUITY

17/33

## Scotch

### OBAN 14

COASTAL, SALTY, MALTY

16/29

### BALVENIE 14YR

HONEYED, NUTTY, SPICED

13/25

### JOHNNIE WALKER BLUE

SOPHISTICATED, BALANCED, SMOKEY

40/75

## Tequila

### DON JULIO ROSADO

CRISP, FRUITY, FLORAL

18/33

### PATRON EL CIELO

SMOOTH, AGAVE, CITRUS

19/35

### KOMOS REPOSADO ROSA

VIBRANT, FRUITY, FLORAL

20/38

### DON JULIO 1942

SMOKEY, SWEET, PEPPERY

26/45

### KOMOS ANEJO RESERVA

VELVETY, OAKY, SPICY

27/50

### CLASE AZUL REPO

VELVETY, VANILLA, CARAMEL

28/48

# 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**

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

## **MIMOSAS**

orange, grapefruit, or pineapple  
opera prima / 10 - glass / 30 - carafe  
la marca / 12 - glass / 42 - carafe

## **AVANTI BLOODY MARY**

new amsterdam vodka, filthy bloody mary mix - 12

## **MICHELADA**

ratio cityscapes, lime, filthy bloody mary mix - 8

## **BELLINI**

prosecco, peach purée - 9

## **BEER-MOSA**

odell lagerado, orange juice - 8

# *Non-Alcoholic*

## **HOUSE-MADE CBD SODAS**

pomegranate-orange - 8

## **MOR KOMBUCHA**

mojito or hazy cactus - 7

## **LIQUID DEATH**

still or sparkling - 5

## **ZERO PROOF DRINKS**

faux paloma - 5

## **ATHLETIC RUN WILD IPA**

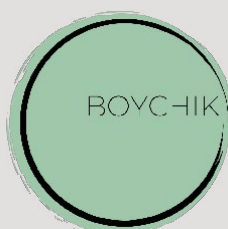
the ultimate sessionable ipa blended with five northwest hops - 7

## **COORS EDGE**

5

## Dining Options

PLEASE SEE [WWW.AVANTIFANDB.COM](http://WWW.AVANTIFANDB.COM) FOR A FULL LIST OF OUR KITCHENS' 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.**

