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

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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!
**Folsom Field Frozen (Upstairs Only)**

**Sweet, Fruity, Fun**
new amsterdam vodka, apple, midori, lemon - 10
add mezcal float +5
add coconut rum float +5
add new amsterdam vodka float +5

**Spicy Mango Frozen Margarita**

blanco tequila, mango, lime, agave, 12
add mezcal float +5
add tequila float +5
add coconut rum float +5

**Frosé**

**Sweet, Floral, Fun**
pink white wine, rosé, lemon, raspberry - 12
add rosé float +5
add coconut rum float +5
add new amsterdam vodka float +5

**P.O. Derhoud**

**floral, refreshing, tangy**
cucumber-infused marble vodka, aperol, turbinado sugar, lime - 11

$0 from each cocktail is donated to Protect Our Winters

**Le Queen**

**ruby, 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

**Cinnamon Hibiscus Margarita**

**floral, citrusy, subtly sweet**
lunazul blanco tequila, cinnamon, hibiscus, clove - 13

**So Fresca, So Clean**

**ruby, bright, floral**
two roses bourbon, banana, cardamom, clove, orange - 13

**Bananas and Bourbon**

**elegant, tart, balanced**
four roses bourbon, banana, benedictine, lemon, bitters - 13

**Turtle Speed**

**nutty, sweet, classic**
old forester rye, banana, maple, bitters - 14

**Avanti Classic Cocktails**

**Avanti Coin Marg**

**classic, tangy, savory**
lunazul blanco tequila, contrasau, lime - 11

**Violet Nebroni**

**ruby, sweet, forward**
mary’s gin, lillet blanc, elderflower, sourad maraschino - 13

**Red Sangria**

**fruity, savory, sweet**
red wine, brandy, vodka, triple sec, cranberry - 10 / glass / 39 - carafe

**White Sangria**

**refreshing, sweet, citrus**
white wine, licor 43, brandy, cucumber, pear - 10 / glass / 39 - carafe

**Avanti Mule**

**ruby, savory**
tito’s vodka, lime, ginger beer - 11

**Negroni**

**ruby, bitter, balanced**
new amsterdam gin, campari, sweet vermouth - 12

**Hot Cocktails**

**Avanti Hot Toddy**
evans williams bourbon, lemon, turbinado - 11

**Spiked Hot Cocoa**
new amsterdam vodka, hot cocoa, whipped cream - 11

**Hot Bananas and Bourbon**

four roses bourbon, banana, cardamom, clove, orange - 13
LAGERADO
10% 16 oz
Gold Brewing, Fort Collins
fresh, crisp lager with faint notes of citrus and honey - 5
AVERY IPA
8% 16 oz
Avery Brewing, Boulder
radiates with the citrus, tropical, and pine hop happiness of six different hop varieties - 7

FAT TIRE ALE
4.7% 16 oz
New Belgium, Ashland, Oregon
A re-do of the classic - this ale is more approachable and lighter with minimal hops - 8

WHITE RASCAL
6.5% 16 oz
Avery Brewing, Boulder
spiced with coriander and curacao orange peel - 8

CITYSCAPES
4.8% 16 oz
Ratio Beerworks, RiNo Arts District
sweet corn on the nose with subtle notes of lime and salt - 8

TELLURIDE PILS
4.5% 16 oz
Telluride Brewing, Telluride
snow melt, malted barley, hops, yeast - 8

CORIOLIS EFFECT
6.5% 12 oz
New Image Brewing, Arvada
full of juicy and complex hops from New Zealand and modeled after a hazy New England-style IPA - 8

TANGERINE CREAM
4.9% 16 oz
Station 26, Denver
light-bodied cream ale with tangerine and vanilla - 8

CITRA PALE ALE
4.8% 16 oz
Uspalage Brewing, Boulder
juicy notes imparted by the hops pair with the light caramel malt character to balance this drinkable ale - 8

EXTRA ORANGE ALE
4% 12 oz
Great Western Brewing, Golden
full of juicy and complex hops from New Zealand and modeled after a hazy New England-style IPA - 8

HAFIZIAN IPA
6.2% 16 oz
Uspalage Brewing, Boulder
juicy notes imparted by the hops pair with the light caramel malt character to balance this drinkable ale - 8

JUICY BANGER IPA
7.4% 12 oz
Station 26, Denver
notes of apricot, papaya, and honey - 9

REDFISH
5.4% 16 oz
Telluride Brewing, Telluride
a red ale from the mountains with bold hop flavor and aromas - 8

Seltzer and Cider

Milk Stout
4.5% 12 oz
Nelson Brewing, Nederland
tart, clean, and just a bit sweet, allowing the apples to speak for themselves - 7

Seltzer and Cider

Rotating Sour
4% 12 oz
Nelson Brewing, Nederland
seasonal rotating sour crafted by gedwernik for avanti - 9

OFF DRY CIDER
5% 12 oz
Steam Cider, Denver
tart, clean, and just a bit sweet, allowing the apples to speak for themselves - 7

SNOWMELT SELTZER
5% 12 oz
Uspalage Brewing, Boulder
tangerine hops seltzer (served over ice) - 6

EXTRA ORANGE SELTZER
5% 12 oz
Uspalage Brewing, Boulder
tangerine hops seltzer (served over ice) - 6

Seltzer and Cider

Draft

WHITE RASCAL
5.6% 16 oz
Avery Brewing, Boulder
spiced with coriander and curacao orange peel - 8

HEFEWEIZEN
5% 16 oz
Prairie Brewing Co., Denver
german-style wheat ale with strong banana and clove notes - 8

TANGalleline CREAM
4.9% 16 oz
Station 26, Denver
light-bodied cream ale with tangerine and vanilla - 8

TELLURIDE PILS
4.5% 16 oz
Telluride Brewing, Telluride
snow melt, malted barley, hops, yeast - 8

CORIOLIS EFFECT
6.5% 12 oz
New Image Brewing, Arvada
full of juicy and complex hops from New Zealand and modeled after a hazy New England-style IPA - 8

HAZERTAG IPA
7% 16 oz
Odell Brewing, Fort Collins
passion fruit, citrus, happy - 8

JUICY BANGER IPA
7.4% 12 oz
Station 26, Denver
notes of apricot, papaya, and honey - 9

REDFISH
5.4% 16 oz
Telluride Brewing, Telluride
a red ale from the mountains with bold hop flavor and aromas - 8

Seltzer and Cider

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

Seltzer and Cider

Rotating Sour
4% 12 oz
Nelson Brewing, Nederland
seasonal rotating sour crafted by gedwernik for avanti - 9

OFF DRY CIDER
5% 12 oz
Steam Cider, Denver
tart, clean, and just a bit sweet, allowing the apples to speak for themselves - 7

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5% 12 oz
Uspalage Brewing, Boulder
tangerine hops seltzer (served over ice) - 6

EXTRA ORANGE SELTZER
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a red ale from the mountains with bold hop flavor and aromas - 8

Seltzer and Cider

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4.5% 12 oz
Nelson Brewing, Nederland
tart, clean, and just a bit sweet, allowing the apples to speak for themselves - 7

Seltzer and Cider

Rotating Sour
4% 12 oz
Nelson Brewing, Nederland
seasonal rotating sour crafted by gedwernik for avanti - 9

OFF DRY CIDER
5% 12 oz
Steam Cider, Denver
tart, clean, and just a bit sweet, allowing the apples to speak for themselves - 7

SNOWMELT SELTZER
5% 12 oz
Uspalage Brewing, Boulder
tangerine hops seltzer (served over ice) - 6

EXTRA ORANGE SELTZER
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REDFISH
5.4% 16 oz
Telluride Brewing, Telluride
a red ale from the mountains with bold hop flavor and aromas - 8

Seltzer and Cider

Milk Stout
4.5% 12 oz
Nelson Brewing, Nederland
tart, clean, and just a bit sweet, allowing the apples to speak for themselves - 7

Seltzer and Cider

Rotating Sour
4% 12 oz
Nelson Brewing, Nederland
seasonal rotating sour crafted by gedwernik for avanti - 9

OFF DRY CIDER
5% 12 oz
Steam Cider, Denver
tart, clean, and just a bit sweet, allowing the apples to speak for themselves - 7
**Bottled & Canned Beer**

**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

**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

**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**
(8%, HARD KOMBUCHA, 12 oz CAN)
Juneshine, San Diego, CA
painkiller or mango daydream - 8

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**Stampede**
(4.5%, COLORADO GOLDEN LAGER, 12 oz CAN)
Avery Brewing, Boulder
crisp, refreshing, clean - 4

**Craft Lager**
(4.8%, LAGER, 12 oz CAN)
Upstate Brewing, Boulder
50¢ from each craft lager will be donated to Boulder Flycasters - 7.50

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**Seltzer, Cider & Kombucha**
All pours are only served in 1oz or 2oz portions

American Single Malt

WHISTLE PIG 21YR
Robust, Bold, Spicy
135/250

Bourbon

WILD TURKEY LONG Branch
Smooth, Smokey, Peppery
14/24

PARKER'S HERITAGE DOUBLE BARREL BLEND
Bold, Complex, Spicy
23/42

OLD FITZGERALD 18YR
Mellow, Caramel, Oak
25/48

Rye

HIGH WEST RENDEZVOUS
Refined, Spicy, Balanced
12/22

HIGH WEST CAMPFIRE
Smokey, Sweet, Peppery
14/25

Japanese Whiskey

SUNTORY HAKUSHU 12
Fresh, Green, Peaty
15/28

SUNTORY HAKUSHU 18
Crisp, Herbal, Smokey
26/50

SUNTORY YAMAZAKI 12
Slight, 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
19/33

PATRON EL CIELO
Smooth, Aromatic, Citrus
19/35

KOMOS REPOSADO ROSA
Floral, Fruity, Floral
20/38

DON JULIO 1942
Smokey, Sweet, Peppery
26/45

KOMOS ANEJO RESERVA
VELVETY, OAK, SPICY
27/50

CLASE AZUL REPO
VELVETY, VANILLA, CARAMEL
28/48

High End Pours

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

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
Mocktails

FAUX PALOMA
grapefruit, lime - 7

COS-NO
orange, cranberry, lime - 7

PEACH N’ HEAT
lemon, peach, cayenne, basil - 7

BLACKBERRY NOJITO
blackberry, mint, lime - 7

Non-Alcoholic

HOUSE-MADE CBD SODAS
pomegranate-orange - 8

MOR KOMBUCHA
mojito or hazy cactus - 7

LIQUID DEATH
still or sparkling - 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 for a full list of our kitchens’ menus, or scan the food QR code on your menu block.

Rooted Craft American Kitchen focuses on American classic fare through sourcing from our in-house 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.

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.

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