

# 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

### 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

### RUM OLD FASHIONED

CLASSIC, SAVORY, BOOZY

flor de cana 7yr, falernum, bitters - 14

### MEZCAL NEGRONI

SMOKEY, BITTER, BOOZY

la luna mezcal, gallo sweet vermouth, campari,  
orange bitters - 12

### LE QUEEN

BUBBLY, REFRESHING, BRIGHT

woody creek gin, elderflower, aperol, ginger,  
lemon, bubbles - 12

### WOODLAND CREATURES

FLORAL, VIBRANT, FRESH

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

### GINGER PEACH MARGARITA

FRESH, SPICED, FRUITY

cuidado blanco tequila, cointreau, peach,  
ginger, lime, tajín - 13

### LA DIABLA

SPICY, REFRESHING, FRUITY

fiero serrano tequila, mezcal, passionfruit, pomegranate,  
lime, ginger beer - 13

### WHITE ORCHID

TROPICAL, TART, BALANCED

new amsterdam vodka, elderflower, coconut cream,  
lemon, grapefruit - 14

### BANANAS AND BOURBON

ELEGANT, TART, BALANCED

four roses bourbon, banana, benedictine,  
lemon, bitters - 13

### SOUTHERN OLD FASHIONED

BOOZY, NUTTY, BITTER SWEET

100 Proof old forester bourbon, pecan,  
walnut, chocolate - 13

## Avanti Classic Cocktails

### AVANTI COIN MARG

CLASSIC, TANGY, SAVORY

cuidado blanco tequila, cointreau, lime - 11

### RED SANGRIA

FRUITY, TART, SWEET

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

### AVANTI MULE

TART, SAVORY, BUBBLY

tito's vodka, ginger liqueur, lime, ginger beer - 11

### NEGRONI

TART, BITTER, BALANCED

new amsterdam gin, campari, sweet vermouth - 12

## Hot Cocktails

### AVANTI HOT TODDY

evan williams bourbon, lemon, turbinado - 11

### IRISH COFFEE

slane irish whiskey, turbinado, drip coffee,  
whipped cream - 11

### SPIKED HOT COCOA

new amsterdam vodka, hot cocoa, whipped cream - 11

### HOT BANANAS AND BOURBON

four roses bourbon, banana, benedictine,  
lemon, bitters - 13

# House Drafts

## SUGAR & SPICE

(7.5%, DARK ALE, 12 OZ)

*Ratio Beerworks, Denver*

collaboration beer with ratio beerworks and avanti f&b  
made with vanilla, allspice and cinnamon - 7

## 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

### 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

### TELLURIDE PILS

(5.2%, GERMAN STYLE PILS, 16 OZ)

*Telluride Brewing, Telluride*

snow melt, malted barley, hops, yeast - 8

### 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

### 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

### EAST COAST TRANSPLANT

(8.5%, DOUBLE IPA, 12 OZ CAN)

*New Image Brewing, Arvada*

vermont style double ipa - 9

### DOMINGA

(8%, FRUITED PALOMA-STYLE ALE, 12 OZ CAN)

*New Belgium Brewing, Fort Collins*

grapefruit paloma ale - 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

(4.5%, 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*

### **CANTINE POVERO BARBERA**

PIEDMONTE, ITALY

11 - glass / 40 - bottle

### **M. CHAPOUTIER GRENACHE/SYRAH**

CÔTES DE RHÔNE, FRANCE

13 - glass / 50 - bottle

### **CARTLIDGE & BROWNE CABERNET SAUVIGNON**

PASO ROBLES, CALIFORNIA

13 - glass / 50 - bottle

### **EL LIBRE 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

## *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

### 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

### HIGH WEST A MIDNIGHT WINTERS DRAM

RICH, WARM, CINNAMON

24/46

## Japanese Whiskey

### SUNTORY HAKUSHU 12

FRESH, GREEN, PEATY

15/28

### SUNTORY HAKUSHU 18

CRISP, HERBAL, SMOKEY

26/50

### SUNTORY YAMAZAKI 12

SUBTLE, HONEYED, FRUITY

17/33

## Scotch

### OBAN 14

COASTAL, SALTY, MALTY

16/29

### 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

# *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*

### **MOR KOMBUCHA**

mojito or hazy cactus - 7

### **LIQUID DEATH**

still or sparkling - 5

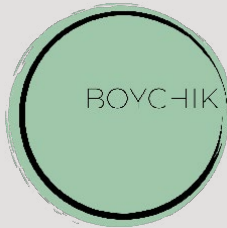
### **ATHLETIC RUN WILD IPA**

the ultimate sessionable ipa blended with five northwest hops - 7

### **COORS EDGE**

# 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.



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.



An extension of the highly awarded Quiero Arepas Food Truck, Serving handcrafted, Venezuelan style Arepas in a 100% gluten free and all natural kitchen.

# 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.**

