

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, strawberry - 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

new amsterdam 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 beer, lime - 11

NEGRONI

TART, BITTER, BALANCED

new amsterdam gin, campari, sweet vermouth - 12

House Drafts

SUGAR & SPICE (UPSTAIRS ONLY)

(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

PRINCESS YUM YUM (DOWNSTAIRS ONLY)

(4.8%, KOLSCH, 16 OZ)

Denver Beer Co., Denver

ruby red fruity summer ale that finishes tart and dry - 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

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

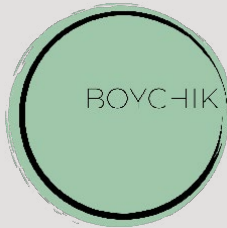
ATHLETIC RUN WILD IPA

the ultimate sessionable ipa blended with five northwest hops - 7

COORS EDGE

Dining Options

PLEASE SEE WWW.AVANTIFANDB.COM 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.**

