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Drink Grab a drink from One of Our two bars or any Cocktail server



Bit Have a seat, we have Many communal Tables So don't be shy **Cat** WE HAVE SEVEN DIFFERENT DINING OPTIONS SERVING DIVERSE

CUISINE



Repeat Take your time; Try different things And enjoy



<u>Draft Beer</u>















Jood

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

FROSE

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

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

LAGERADO

(5%, PREMIUM LAGER, 16 02) **Odell Brewing, Fort Collins** clean, crisp lager with faint notes of biscuits and honeysuckle - 5

AVERY IPA

(6.5%, IPA, 16 0Z) *Avery Brewing, Boulder* radiates with the crisp, floral, and resinous hoppiness of six different hop varieties - 7



CITYSCAPES

(4.8%, MEXICAN LAGER, 16 0Z) **Ratio Beerworks , Riflo Arts District** sweet corn on the nose with subtle notes of lime and salt - 8

FAT TIRE ALE

(5.2%, CLASSIC ALE, 16 OZ)

¶ew 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 02) *Avery Brewing, Boulder* spiced with coriander and curacao orange peel - 8

HEFEWEIZEN

(5%, WHEAT BEER, 16 02) **Prost Brewing Co., Denver** german-style wheat ale with strong banana and clove notes - 8

PRINCESS YUM YUM

(4.8%, KOLSCH, 16 OZ) *Derver Beer Co., Derver* 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 0Z) *Mew 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 0Z) *Station 26, Denver* notes of apricot, papaya, and honey - 9

REDFISH

(5.4%, AMERICAN AMBER ALE, 16 02) **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 0Z) **Left Hand Brewing, Denver** roasted chocolate malt with notes of coffee - 8



SNOWMELT SELTZER

(5%, SELTZER, 16 0Z) *Upslope Brewing, Boulder* tangerine hops seltzer (served over ice) - 6

OFF DRY CIDER

(5.8%, CIDER, 12 OZ)

Stem Lider, 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) *Mew 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, 120Z BOTTLE) Coors Brewing Company, Golden

Seltzer, Lider & Kombucha

HIGH NOON VODKA HARD SELTZER

(4.5%, SELTZER, 12 OZ CAN) High Moon Spirits Company, Modesto, CA watermelon, peach or pineapple - 9

PACIFIC PINEAPPLE

(5%, CIDER, 12 02 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

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



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



Happy Hour



Avanti After Dark



HOUSE IPA 6 House lager 4 House wine 6 Well Drinks 6



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



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



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



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.

