



DRAFT

LIGHT

TIGRE OSCURO.....7.5
Mexican Style Amber Lager - 5.6% ABV - 14oz

HOPPY

IPA..... 7.5
West Coast Style IPA - 7.5% ABV - 14oz

CORIOLIS EFFECT 7.5
New Zealand Style IPA - 6.5%b ABV- 14oz

COLORADO CHRISTMAS TREE 9.5
Double Dry Hopped Hazy IPA w/ terpenes - 6.8% ABV - 14oz

FRESH CUT 9.5
DDH Hazy IPA - 6.3% ABV - 14oz

QUAD DUB 9.5
Quadruple Hopped Hazy IPA - 10.5% ABV - 10oz

DOUBLE IPA 9.5
Double West Coast IPA - 9.5% ABV - 10oz

DARK

STRANGER IN THE ALPS 9.5
White Russian Milk Stout - 10.5% ABV - 10oz

CIDERS

OAK & GROVE CIDER (New Image Hard Apple Cider - 5% ABV)....8

SPICED APPLE CIDER (Two Towns Cider - 9% ABV).....9

WINE

ADARAS LLUVIA (White Blend - Sauvignon Blanc/Verdejo - Spain)...8

VIGNETI DEL SOLE (Montepulciano - Italy).....9

ADARAS ALDEA (Red Blend - Syrah/Garnacha - Spain).....9

NEBOA (Albariño - Spain).....11

BRILLA (Sparkling Prosecco Rosé - Italy).....11

MIMOSA8

N/A OPTIONS

COKE, DIET COKE, SPIRIT, DR. PEPPER.....4

CERIA GRAINWAVE (Alcohol-Free Belgian Style White Ale - 12oz)...8

TWO TOWN COSMIC CRISP (Apple Cider - 12oz).....8

RATIONALE (West Coast IPA, Hazy IPA, Mexican Style Brew - 12oz)....8

FREMONT (Dark Stout - 12oz).....8.5

**DEVIL'S FOOT SPARKLING (Alcohol-Free Lemonade,
Alcohol-Free Cherry Limeade - 12oz).....9**

IN-HOUSE CAN POURS

SINGLE BY CHOICE (Hazy Pale Ale - 5.3% ABV) 7.5

THE GREAT TALES (Hoppy New Zealand Wheat - 5% ABV) 6

HUT PIGEON (NZ West Coast IPA - 6.5% ABV) 8.5

LIGHT BRIGHT (West Coast IPA - 6.3% ABV) 8.5

**BABY BARISTA: PEANUT BUTTER CUP
(Peanut Butter Cup Coffee Stout - 6.8% ABV) 8.5**

**INVISIBLE SMOKE
(Smoked Bock Collab with Bierstadt - 6.8% ABV) 8.5**

COCKTAILS

MARGARITA.....14
Tequila, Triple Sec, lime juice, agave, salted rim

PALOMA.....14
Tequila, grapefruit, lime juice, agave, soda water

WHISKEY SOUR.....15
Talnua Continuum Cask Whiskey, lemon juice, simple syrup
Make it a New York +2

ESPRESSO MARTINI.....15
Espresso, Vodka

PEPPERONTINI.....15
Vodka or Gin, Pepperoncini Juice, Black Pepper Garnish

BLOODY MARY.....9
Vodka, Real Dill Bloody Mix

SEASONAL COCKTAILS

TIPSY SANTA (Hot Chocolate Martini).....16
Vanilla Vodka, Hot Chocolate Syrup, Kahlula

NOT THE GUMDROP BUTTONS(Gingerbread Old Fashioned)16
Bourbon, Gingerbread Syrup, Bitters

VERY MERRY COSMO (Rosemary White Cosmo).....16
Vodka, lime juice, Triple Sec, White Cranberry juice, Rosemary Simple Syrup

FROSTY THE SNOWBIRD (Coconut Milk Margarita).....16
Tequila, lime juice, Triple Sec, Coconut Milk

ALL TIPS ARE DISTRIBUTED THROUGH TIP POOLING
20% GRATUITY WILL BE ADDED TO UNCLOSED TABS.

A 6% cost of living fee has been added to all checks to help support Arty's Express and
BOH staff pay and benefits. Please ask the staff if you would not like to contribute.



TO GO CANS

MOPED.....	10
Blood Orange Wheat Beer - 5% ABV - 6pack	
IPA.....	10
West Coast Style IPA - 7.5% ABV - 6pack	
EAST COAST TRANSPLANT.....	12
Hazy Double IPA - 8.5% ABV - 6pack	
CORIOLIS EFFECT	12
New Zealand Style IPA - 5% ABV - 6pack	
INVISIBLE SMOKE.....	12
Smoked Bock. A collaboration with Bierstadt Lagerhaus- 6.8% ABV - 4pack	
SINGLE BY CHOICE.....	14
Single Hopped New England Style Pale Ale - 5% ABV - 6pack	
BABY BARISTA - PEANUT BUTTER CUP.....	15
Peanut Butter Cup Stout - 6.8% ABV - 4pack	
THE GREAT TALES.....	17
Hoppy New Zealand Wheat Beer - 5% - 4pack	
HUT PIGEON.....	18
Double Dry Hopped West Coast IPA - 6.5% ABV - 4pack	
GEOGRAPHICALLY MISLEADING - W&D.....	18
Rocky Mountain Style IPA. A collaboration with Westbound & Down Brewing - 6.7% ABV - 4pack	
LIGHT BRIGHT.....	18
West Coast IPA - 6.3% ABV - 4pack	
QUAD DUB.....	24
Quadruple Hopped Double IPA - 10.5% ABV - 4pack	

TO GO DEAL!

CHILL.....13.99
American Light Lager - 4.5% ABV - 12 pack

WEEKDAY HAPPY HOUR!

MONDAY - FRIDAY | 2PM - 5PM



NEW IMAGE
B R E W I N G

\$2 OFF ALL PINTS

▪

\$4 OFF MARGS AND PALOMAS

▪

\$6 RED AND WHITE BLENDS

▪

\$5 SELECT N/A CANS

APPLIES TO NA BEERS, CIDERS, AND
SPARKLING LEMONADE/CHERRY LIMEADE



SKINNY SINGLE & FRIES / \$10

▪

ARTY'S DOUBLE / \$14

▪

SMALL ORDER JALAPEÑO POPPERS / \$7.50

▪

BUFFALO LOADED FRIES / \$6.50

WEEKLY SPECIALS

- OLDE TOWN ARVADA -

MONDAY

\$4 Pilsner & \$5 IPA

TUESDAY

\$4 Can of the Week

WEDNESDAY

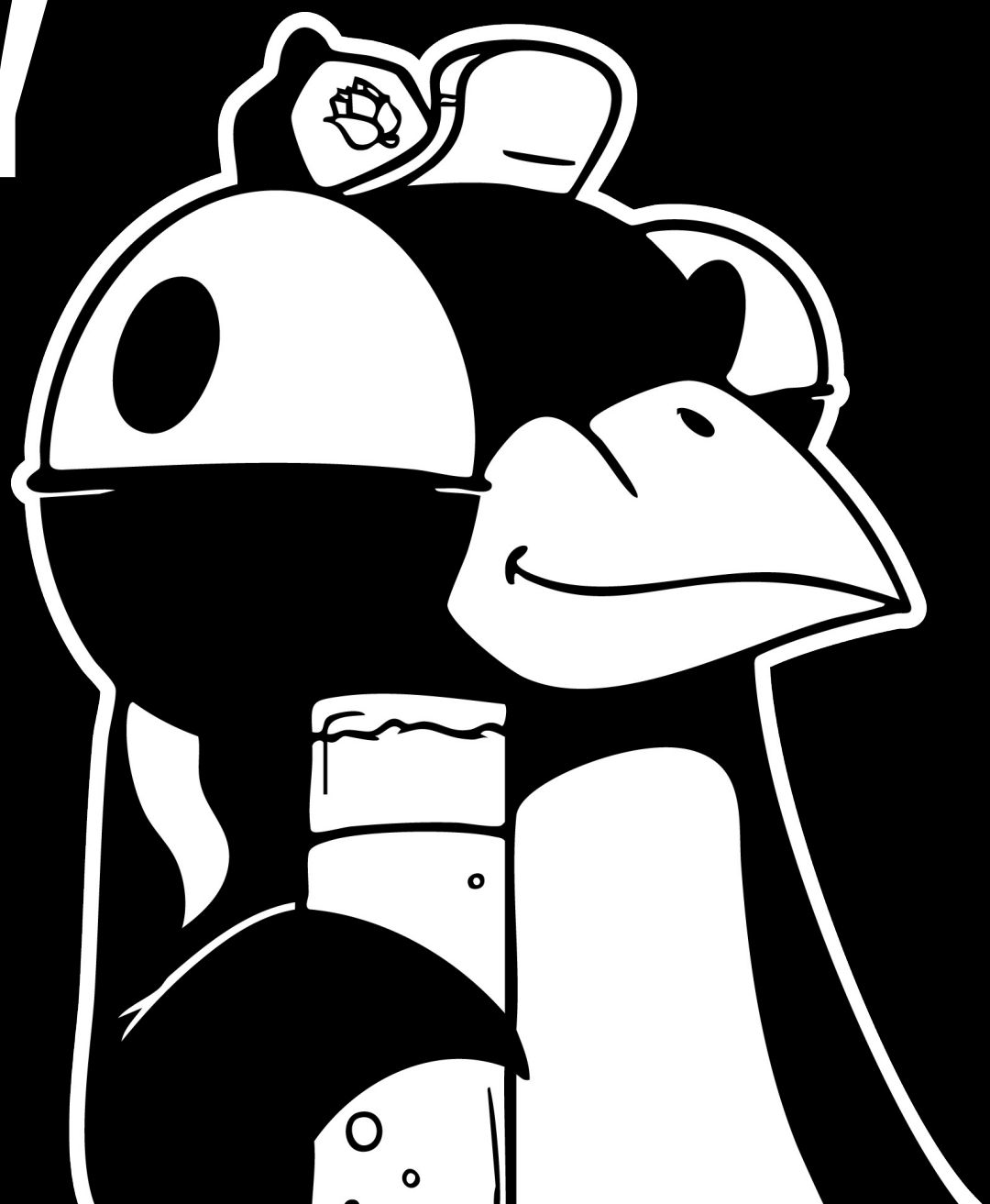
\$6 New Release and BoGo 50% off

THURSDAY

30% Off To-Go Cans

FRIDAY

\$5 Staff Pick, \$4
Can of the Week





BURGER OF THE WEEK – THE VALENTINA..... 16.00

Two Rugby Scott Wagyu patties, Cooper Sharp American cheese, hickory smoked bacon, jalapeño popper filling, crispy shallots, jalapeño confit and cranberry sauce on a house-made potato bun.

BURGERS

AMERICAN WIT BURGER 11.00 / 16.00

One or two American Wagyu patties, Cooper Sharp American cheese, and caramelized onion jam.

WEST COAST STYLE 11.00 / 16.00

American Wagyu patty or chicken cutlet*, yellow American cheese, lettuce, tomato, onion, house made pickles, and West Coast sauce.

ARTY STYLE 10.00 / 15.00

American Wagyu patty or chicken cutlet*, Cooper Sharp American cheese, pepperoncini, and Arty's sauce.

THE ARNOLD 16.50

American Wagyu patty, house made corned beef, sauerkraut, Swiss cheese, house-made pickles, and West Coast sauce.

THE MIMI (V) 14.50

House-made green pea falafel veggie burger, garlic toum, lettuce, and pickled red onions.

HOT SANDWICHES

THE REUBEN 16.00

House-made corned beef, Swiss cheese, sauerkraut, and West Coast sauce.

THE GREG 13.00

Chicken cutlet with buffalo sauce, blue cheese dressing, Cooper Sharp American cheese, and green onion.

THE AL 15.50

Pepperoncini braise beef, provolone cheese, giardiniera, and beef jus on a butter toasted house-made potato bun.

COLD SANDWICHES

THE PIERRE 12.50

Smoked ham, Swiss cheese, and dijonnaise.

THE ASHLEY 14.50

Turkey breast, tomato, bacon, lettuce, and Arty's sauce.

THE SAL 15.50

Genoa salami, mortadella, pit ham, Swiss cheese, provolone cheese, and olive salad on a butter toasted house-made potato bun.

SIDES & SALADS

JALAPEÑO POPPERS 12.00

5 jalapeño poppers stuffed with cream cheese, Cooper Sharp American cheese, and bacon. Breaded and fried. Served with a seasonal jam.

FRIES (V) 4.50

House-cut fries. *Add a dipping sauce for 75¢!*

PEPPERONCINI SALAD (V) 10.00

Iceberg lettuce, Parmesan, pepperoncini, Arty's sauce, and house bread crumbs

DESSERTS

SEASONAL BREAD PUDDING 10.00

House-made bread pudding, topped with vanilla ice cream, and seasonal sauce. **WHILE SUPPLIES LAST**

CHOCOLATE CHIP COOKIE 4.50

House-made chocolate chip cookie.

SNICKERDOODLE COOKIE 4.50

House-made Snickerdoodle cookie.

ICE CREAM SANDWICH 7.00 / 12.00

Half cookie filled with vanilla ice cream.

BREAKFAST

**SERVED EVERY
DAY 9AM – 12PM**

THE CARMINE 13.00

Green Chile maple breakfast sausage, egg, and Cooper Sharp American cheese.

THE TRISH 15.50

American Wagyu patty, bacon, house cut fries, egg, dijonnaise, and Cooper Sharp American cheese.

THE BECKY 11.00

Bacon, egg, and Cooper Sharp American cheese.

THE MARY 13.00

Corned beef & Cooper Sharp American cheese.

EGG & CHEESE 8.50

Egg and Cooper Sharp American cheese.

(V) = VEGETARIAN

SAUCES +.75

West Coast	Blue Cheese
Arty's Style	Dijonnaise
Buffalo	Maple Mustard
Garlic Toum	Dragon Sauce (+1)

EXTRAS +.75

Lettuce	Jalapeño confit
Pickled Red Onions	
Pickles	
Bacon (+3)	

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* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. WARN YOUR SERVER IF YOU HAVE A FOOD ALLERGY.

** KITCHEN UTILIZES MILK, EGGS, FISH, SHELLFISH, PEANUTS, TREE NUTS, PEANUTS, WHEAT, SOYBEANS, AND SESAME.