



DRAFT

LIGHT

CHILL	7
American Light Lager - 4.5% ABV - 16oz	
PILSNER	7
German Pilsner - 4.5% ABV - 16oz	
BUTCH LIGHT	7
American Light Lager - 4.5% ABV - 16oz	

HOPPY

CORIOLIS EFFECT	9
New Zealand Style IPA - 6.5% ABV- 16oz	
EAST COAST TRANSPLANT	9
Vermont Style Hazy IPA - 8.5% ABV - 10oz	
PENJAMIN DANKLIN	10
Double Red IPA - 8% ABV - 16oz	
DOUBLE IPA	10
Double West Coast IPA - 9.5% ABV - 10oz	
 THE IMPERIAL	10
DDH Hazy IPA - 6.3% ABV - 16oz	

DARK

COZY VIBES	9
Smoked Porter - 6.6% ABV - 16oz	

CIDER

DARK CHERRY (Two Towns - 10% ABV)	10
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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
MIMOSA	8

N/A OPTIONS

SPARKLING JALAPENO PINEAPPLE LEMONADE ...	7
SPARKLING STRAWBERRY VANILLA LEMONADE ..	7
 NEW IMAGE - CLEAN CUT (N/A Hazy IPA - 16oz)	9
CERIA GRAINWAVE (Alcohol-Free Belgian Style White Ale - 12oz) .	8
TWO TOWN COSMIC CRISP (Apple Cider - 12oz)	8
FREMONT DARK (N/A Dark Beer - 12oz)	8
COKE, DIET COKE, SPIRIT, DR. PEPPER	4

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

IN-HOUSE CAN POURS

SINGLE BY CHOICE (Hazy Pale Ale - 5.3% ABV)	8
NI IPA (West Coast IPA - 7.5% ABV)	8
BABY BARISTA: PEANUT BUTTER CUP (Peanut Butter Stout - 6.8% ABV)	9

BOTTLES

FATHER DAGON	24
English Barleywine aged 24 months in Port Finished Whisky Barrels - 12.33% ABV	
ARCANE INTENT	30
Barleywine aged 14 months in Sherry and Port Finished Whisky Barrels - 16.17% ABV	
DOUBLE BARREL ANAPHORA - BLEND 5	35
Double Barrel Aged Stout, Blend of Stouts Aged 24-36 months in Rye Whiskey Barrels and Bourbon Barrels, then 28 additional months in Kentucky Bourbon Barrels - 18.19% ABV	
9505	35
Amburana - Finished Barleywine - 16.09% ABV	

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

LOVE BOMB	16
Vodka, Lime, St. Germaine, Strawberry Simple Syrup, Prosecco	
WHITE COSMO	16
Vodka, Lime, Triple Sec, White Cranberry, Rosemary	
FROSTY THE SNOWBIRD	16
Tequila, Lime, Triple Sec, Coconut Milk	
DUSK IN THE DESERT	16
Mezcal, Hibiscus, Orange	

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	
CORIOLIS EFFECT.....	12
New Zealand IPA - 6.5% ABV - 6pack	
COZY VIBES.....	12
Smoked Porter - 6.5% 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	
CLEAN CUT- NON ALCOHOLIC.....	15
Hazy Non-Alcoholic IPA - <.05% ABV - 4pack	
THE IMPERIAL	17
Double Dry-Hopped Hazy IPA - 6.3% ABV - 4pack	
PENJAMIN DANKLIN	18
Double Red IPA - 8.0% ABV - 4pack	
DOUBLE IPA	20
Double West Coast IPA - 9% ABV - 4pack	
STRANGER IN THE ALPS	22
White Russian Milk Stout - 10.5 % ABV - 4pack	

TO GO DEAL!

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

THE ARTIGRAS

FOOD SPECIALS

POTATO SALAD \$5

BOUDIN BALLS &
REMOULADE.....\$6

KING CAKE.....\$5



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

\$5 Chill

TUESDAY

\$5 Can of the Week

WEDNESDAY

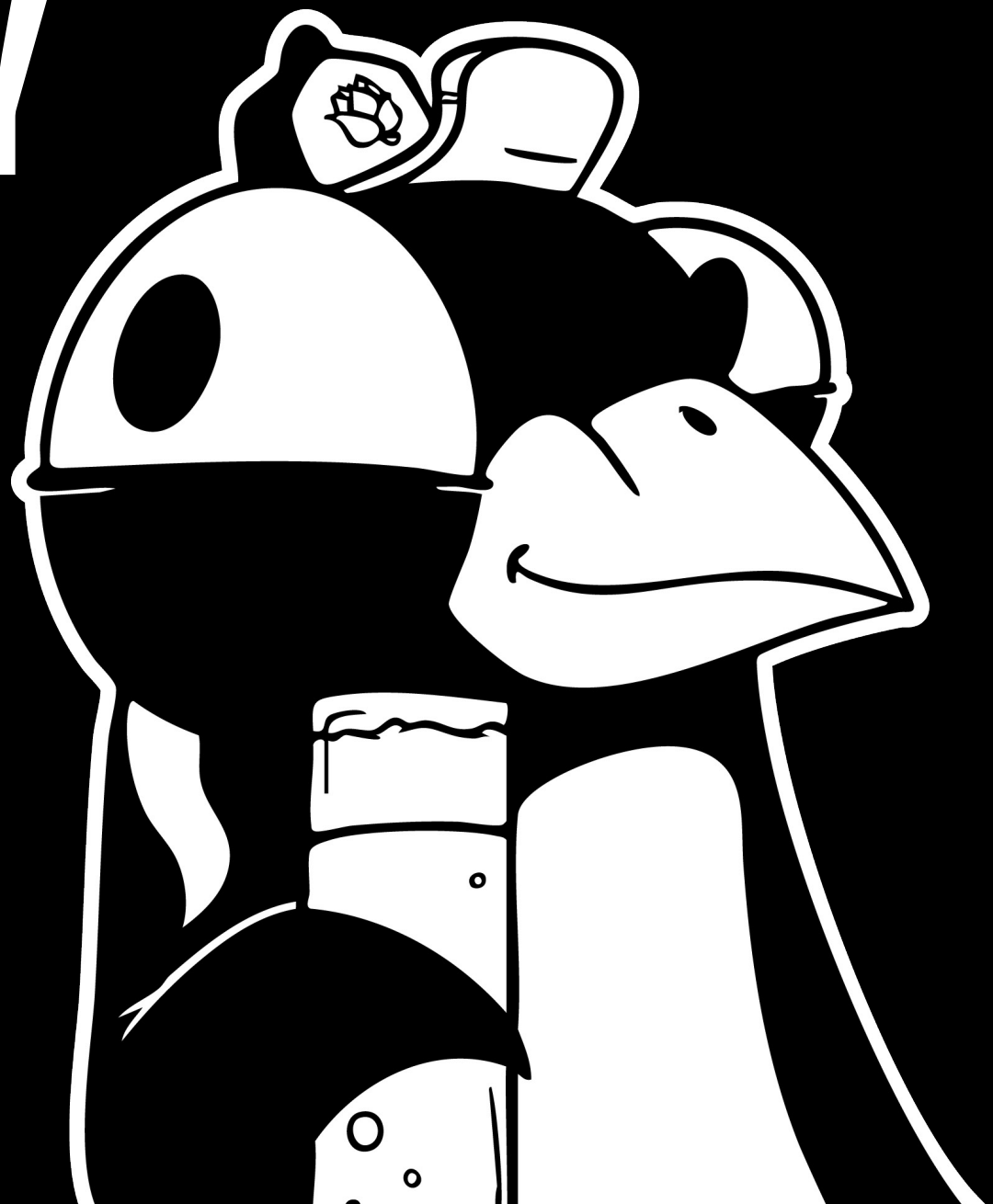
\$6 New Release and BoGo 50% off

THURSDAY

30% Off To-Go Cans

FRIDAY

\$6 Staff Pick, \$5
Can of the Week





BURGER OF THE WEEK: THE NORRIS 15.00

Two Wagyu patties smashed with onions, yellow American cheese, house pickles, mustard on a house-made 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 SANDWICH

THE ASHLEY 14.50

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

SAUCES +.75

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

EXTRAS +.75

- | |
|--------------------|
| Lettuce |
| Pickled Red Onions |
| Pickles |
| Bacon (+3) |
| Jalapeño Confit |

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.

SIDE TOSTONES (V) 5.00

6-8 tostones, served with West Coast sauce.

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.

PEANUT BUTTER COOKIE 4.50

House-made peanutbutter blossom cookie.

ICE CREAM SANDWICH 7.00 / 12.00

Half cookie filled with vanilla ice cream.

BREAKFAST

**SERVED EVERY
DAY 9AM - 12PM**

ALL BREAKFAST SANDWICHES SERVED ON HOUSE-MADE POTATO BUN

THE CARMINE 13.00

Green Chile maple breakfast sausage, egg, and yellow 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 yellow American cheese.

THE MARY 13.00

Corned beef, egg, and Cooper Sharp American cheese.

EGG & CHEESE 8.50

Egg and yellow American cheese.

FRENCH TOAST BITES 7.50

Bread pudding French toast bites, maple syrup, and powdered sugar

(V) = VEGETARIAN

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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.