



DRAFT

LIGHT

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

DARK

- COZY VIBES 9
Smoked Porter - 6.6% ABV - 16oz
- STRANGER IN THE ALPS 10
White Russian Milk Stout - 10.5% ABV - 10oz

CIDER

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

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

- 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
- FREEMONT 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 UNCLOS

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

DRINK SPECIALS

HURRICANE.....\$11

SAZERAC.....\$13

FOOD SPECIALS

GUMBO & POTATO SALAD

COMBO.....\$14

JAMBALAYA.....\$10

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

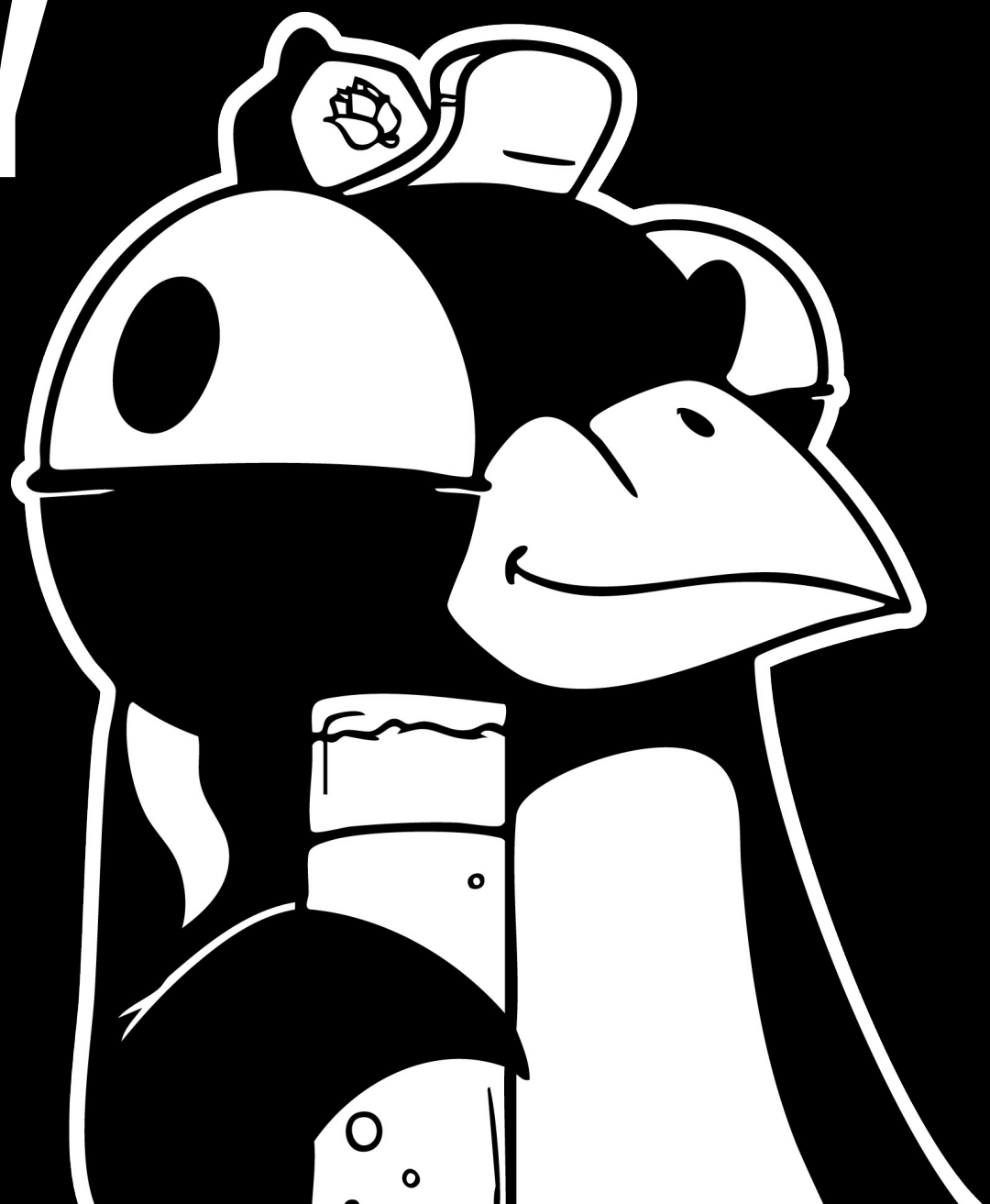
\$6 New Release and BoGo 50% off

THURSDAY

30% Off To-Go Cans

FRIDAY

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





BURGER OF THE WEEK: THE ANGRY ARTY 16.50

Double Wagyu patties, Cooper Sharp American cheese, house pickles, roasted jalapenos, Arty's and Dragon sauce.

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.

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.

THIEN SALAD (V) 10.00

Slaw mix, peanut sauce, cilantro, tostones.

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

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)
Jalapeno Confit

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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.