

NEW IMAGE

B R E W I N G

SHAREABLES

SOUTHWESTERN CHICKEN NACHOS	14
chicken, queso, tomato, onion, black bean, lime and cilantro. topped with southwest bbq & ranch	
HOUSE NACHOS	12
queso, tomato, black bean, onion. lime, citrus crema and cilantro. add chicken or carnitas - \$2	
CHORIZO QUESO FRIES	12
fries smothered in house-made queso, topped with chorizo and cilantro	
CURRY FRIES	9
house made curry drizzled over fries with cilantro	
GREEN CHILI FRIES	11
house fries smothered in vegetarian green chili and topped with shredded Mexican cheeses (add carnitas or chicken +\$2)	
CHICKEN TACO TRIO	13
3 grilled chicken tacos with pico de gallo, citrus crema, cotija cheese, and cilantro on corn tortillas. served with lime	
CARNITAS TACO TRIO	12
3 carnitas tacos on corn tortillas, onion, cilantro, and lime	
FISH TACO TRIO	14
3 grilled fish tacos with pico de gallo, wasabi aioli and cabbage. Served on corn tortillas with lime	

SALADS

FIESTA SALAD	14
arugula, chicken, tomato, onion, black bean, cotija, tortilla strip, bbq ranch dressing	
CHICKEN CAESAR	13
chicken, parmesan, crouton & grilled lemon	

GUESTLIST

UNTITLED ART N/A - ITALIAN STYLE PILS6
UNTITLED ART N/A - WEST COAST IPA6
2 TOWNS HARD CIDER - ROTATING SEASONAL8
BOOCHRAFT HARD KOMBUCHA- ROTATING SEASONAL8

WINE BY THE GLASS

BERRICAS - CABERNET SAUVIGNON, ARGENTINA	12
ARCA NOVA - WHITE, PORTUGAL	12
ARCA NOVA - ROSE, PORTUGAL	12
STEREO - RED BLEND, SPAIN	12
POLESIO - SANGIOVESE, ITALY	14

*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.

BURGERS

Our burgers are 1/3lb patties served on Denver's own Harvest Moon brioche buns. All non-specialty burgers are topped with New Image Special Sauce, lettuce, tomato, onion, and spicy bread & butter pickles and served with fries. Sub side salad, seasoned fries or sweet potato fries for \$1.

Substitute a plant-based veggie patty for \$2.5 or Gluten-free option for \$2.

CLASSIC HAMBURGER	12
VEGGIE BURGER	14
plant-based veggie patty. add cheese \$1	
CHEESEBURGER	13
choice of american, cheddar, provolone, or swiss cheese	
DOUBLE CHEESEBURGER	16
choice of American, cheddar, provolone or swiss cheese	
BACON CHEESEBURGER	14
bacon cheddar burger	
SPICY BBQ BURGER	15
bacon, american cheese, southwest bbq sauce, crispy fried onion and pickle	
MUSHROOM SWISS BURGER	14
sautéed mushroom, garlic aioli, crispy fried onion	
PATTY MELT	12
marble rye, swiss cheese, caramelized onions, house-made burger patty, and new image special sauce	

SANDWICHES AND WRAPS

All sandwiches are served with house fries. Sub side salad, seasoned fries or sweet potato fries for \$1.

PULLED PORK SANDWICH	14
bbq pulled pork with house made coleslaw, spicy pickle	
CHICKEN CAESAR WRAP	14
romaine, parmesan cheese, grilled chicken, pepper, caesar dresssing, ranch, wrapped in a flour tortilla	
NEW IMAGE SANDWICH	15
choice of chicken or carnitas, served with lettuce, tomato, onion, avocado, cotija cheese, cilantro lime aioli	
PHILLY CHEESESTEAK	15
grilled sirloin steak, provolone, pepper and onion on grilled french bread. add queso \$1.5, extra steak \$3	
REUBEN	15
marble rye, swiss cheese, sauerkraut, corned beef, new image special sauce, and spicy mustard	
CHICKEN BUFFALO WRAP	15
romaine, grilled chicken, blue cheese, pepper, tomato, onion, ranch, wrapped in a flour tortilla	

ALL TIPS ARE DISTRIBUTED THROUGH TIP SHARING POOLING

NEW IMAGE

BREWING

DRAFT BEER

MOPED	6
Blood Orange Witbier - 5% ABV - 14oz	
PREMIUM PILSNER	6
Italian Pilsner - 4.5% ABV - 14oz	
IPA	6
West Coast Style IPA - 7.5% ABV - 14oz	
PHANNY PACK	7.5
Thiolized IPA w/ Southern Cross, Citra, Idaho Gem and <i>Phantasm</i> - 7.5% ABV - 14oz	
TIGRE ESPECIAL	7.5
Mexican Lager - 4.3% ABV - 14oz	
HIGH SCHOOL S'WHEAT TART	7.5
Tart Wheat Beer with Passionfruit and Pineapple. Collab. with Monday Night Brewing - 4.2% ABV - 14oz	
MANGO GUAVA DYAD	8
Sour Ale w/ Mango and Guava - 7.5% ABV - 14oz	
EAST COAST TRANSPLANT	8
Vermont style DIPA - 8.5% ABV - 10oz	
CORIOLIS EFFECT	8
NZIPA - 6.5% ABV - 14oz	
LEVELS 3.0	8.5
Thiolized IPA w/ Mosaic Incognito, Motueka, Nelson and <i>Phantasm</i> - 6.5% ABV - 14oz	
DDH EAST COAST TRANSPLANT	9.5
Double Dry Hopped DIPA w/ Mosaic - 9.5% ABV - 10oz	
DOUBLE DOUBLE DOUBLE DOUBLE	9.5
Quadruple Dry Hopped Double IPA with Citra, Motueka and Nelson - 10.5% ABV - 10oz	
CANNAHEIM	9.5
West Coast Style Double IPA, infused with Pineapple Express and San Fernando Valley OG terpenes. A collaboration with Bottle Logic - 9% ABV - 10oz	
JUST A KISS	12
Imperial Stout with Coconut and Chocolate, collab. with Phase Three - 12.5% ABV - 8oz	

BARREL AGED

WOOD	12
Highland Hills Scotch barrel-aged barley wine - 13% ABV - 8oz	

CANS & BOTTLES

FARM FRIENDS (SOUR FARMHOUSE ALE. COLLAB. W/ JESTER KING - 8% ABV) ..	7.5
LIFE IN COLOR (ADO) (SAISON W/ WILDFLOWER HONEY - 6.1% ABV)	8.5
DAGON (ENGLISH STYLE BARLEYWINE - 10.5% ABV)	8.5
FRESH AND NEW (GRISSETTE COLLAB WITH PRIMITIVE BEER - 3.8% ABV)	6
PINT CAKE: TRES LECHES (SOUR ALE WITH CREAM AND STRAWBERRY - 7.25% ABV) ..	8.5
EXTRA COZY VIBES (BA SMOKED PORTER - 6.96% ABV)	9.5
APPROACHING THE STATION - PEACH (MEAD HYBRID - 13% ABV)	18
ANAPHORA NO. 4 (BA IMPERIAL STOUT - 15.45% ABV)	28
NOEMA 3 (BA IMPERIAL STOUT TOASTED COCONUT & NUTMEG - 15.54% ABV) ...	28
RUST AND ROT AND DUST (BA IMPERIAL STOUT - 15.65% ABV)	35
WORLD OF PRETEND (BA IMPERIAL STOUT - 15.58% ABV)	35

COCKTAILS

LUCILLE	11
Lalo tequila, triple sec, fresh lime juice, and agave	
SMOKED OLD FASHIONED	14
Talnuva Single Pot Still American Whiskey, simple syrup and Angostura bitters, smoked over a Talnuva whiskey oak stave	
SAGAMORE SAZERAC	13
Sagamore Rye Whiskey, simple syrup, Peychaud Bitters and a State 38 Absinthe Rinse	
MEZCALITA CON PIÑA	13
Apaluz mezcal, pineapple, lime juice, triple sec, agave, make it spicy \$!	
THE SWITCH UP	11
New Image sour beer, Bear Creek vodka, simple syrup & lemon juice	
SPICY PALOMA	12
House infused Monte Azul tequila, grapefruit, lime juice, triple sec, agave	
HOT HONEY BEE	12
Talnuva Gin, Lemon Juice, Mikes Hot Honey Simple Syrup	
BEAR CREEK BLOODY MARY	12
The Real Dill Bloody Mary Mix, Bear Creek Vodka	
MAI TAI	12
Brugal Gold Rum, Lime, Orgeat, Triple Sec, Kraken Dark Rum	
RED HEADED STEPCHILD	13
Misunderstood Ginger Whiskey, Lemon Juice, Simple Syrup, Soda, Peychaud Bitters and Tajin Rim	
PINA COLADA	13
Bear Creek Silver Rum, Pineapple Juice, Cream of Coconut, Coconut Milk and Nutmeg	