



NEW IMAGE

B R E W I N G

DRAFT

CHILL	6
American Light Lager • 4.5% ABV • 14oz	
MOPED	6
Blood Orange Wheat Beer • 4.5% ABV • 14oz	
SINGLE BY CHOICE	6
Hazy Pale Ale • 5.3% ABV • 14oz	
INVISIBLE SMOKE	7.5
Smoked Bock • Collab w/ Bierstadt Lager • 6.8% ABV • 14oz	
CORIOLIS EFFECT	7.5
New Zealand IPA • 6.5% ABV • 14oz	
SHUT UP MIKE	8.5
West Coast Double IPA • 8.3% ABV • 10oz	
NO PLACE TO GO BUT EVERYWHERE	9.5
DDH Hazy IPA • 6.5% ABV • 14oz	
QUAD DUB	9.5
Quadruple Dry Hopped Hazy IPA • 10.5% ABV • 10oz	

WINE BY THE GLASS

ADARAS LLUVIA	8
White Blend • Sauvignon Blanc / Verdejo • Spain	
VIGNETI DEL SOLE	9
Montepulciano • Italy	
ADARAS ALDEA	9
Red Blend • Syrah / Garnacha • Spain	
NEBOA	11
Albariño • Spain	
BRILLA!	11
Sparkling Prosecco Rosé • Italy	
MIMOSA	8

NON-ALCOHOLIC

FREMONT DARK	8.5
GABF Gold Medal Winning Non-Alcoholic Dark • 12oz	
CERIA GRAINWAVE	8
Alcohol-Free Belgian Style White Ale • 12oz	
TWO TOWN COSMIC CRISP	8
Non- Alcoholic Apple Cider • 12oz	
RATION ALE HAZY IPA	8
Non- Alcoholic • 12oz	
RATION ALE MEXICAN LAGER	8
Non- Alcoholic • 12oz	
RATION ALE WEST COAST IPA	8
Non- Alcoholic • 12oz	
DEVIL’S FOOT SPARKLING LEMONADE	9
Alcohol Free • 12oz	
DEVIL’S FOOT SPARKLING CHERRY LIMEADE	9
Alcohol Free • 12oz	
COKE, DIET COKE, SPRITE, DR. PEPPER	4

CAN POUR

IPA	7.5
West Coast IPA • 7.5% ABV • 14oz	
PHANNY PACK	8
Thiolized IPA • 6.3% ABV • 16oz	
EAST COAST TRANSPLANT	8.5
DDH Hazy IPA • 8.5% ABV • 12oz	
HUT PIGEON	8.5
New Zealand West Coast IPA • 6.5% ABV • 16oz	
NZ GOTHIC	8.5
Rustic Hazy IPA • 6.8% ABV • 16oz	
BABY BARISTA: PEANUT BUTTER CUP.	8.5
Peanut Butter Cup Coffee Stout • 6.5% ABV • 16oz	
CRYO FRESH HOP	9.5
Cryo Fresh Hop West Coast IPA • 6.3% ABV • 16oz	

CIDERS

SPICED APPLE CRISP	9
Two Town Ciders • 9% ABV • 12oz	

COCKTAILS

MARGARITA	14
Tequila, Triple Sec, Lime Juice, Agave, Salted Rim	
PALOMA	14
Tequila, Grapefruit , Lime Juice, Agave, Soda Water	
OLDE FASHIONED	14
Talnua Continuum Cask , Angostura Bitters, Simple Syrup	
WHISKEY SOUR	15
Talnua Continuum Cask Whiskey, Lemon Juice, Simple Syrup Make it a New York + 2	
ESPRESSO MARTINI	15
Espresso, Vodka	
BLOODY MARY	9
Vodka, Real Dill Bloody Mix	

SEASONAL COCKTAILS

DAQ MADDIE	16
Mezcal, Lime, Ginger Clove Honey Syrup • Garnished with Star Anise	
GOLD IN DEM HILLS	16
Whiskey, Caramel Apple Syrup, Triple Sec, Lemon • Garnished with Dehydrated Apple	
PEANUT BUTTER RUM CUP	16
Spiced Rum, Kahlua, Peanut Butter Chocolate Syrup • Garnished with Shaved Caramel Candy	
CIDERITA	16
Mezcal, Apple Cider, Agave, Lemon • Garnished with Cinnamon Stick and Lemon Peel	



BURGER OF THE WEEK – THE ANNIE 16.00

Two Wagyu beef* patties, apple BBQ sauce, jalapeño confit, crispy shallots, candied bacon and cheddar cheese on a house-made potato bun.

WEDNESDAY BEER & BURGER!

Beef*, yellow American cheese, house pickles, and secret sauce.
Served with fries & a 6oz pour of your choice *Draft only*.



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.

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 LUCY 16.50

Smoked ham, turkey, bacon, provolone, lettuce, tomato, onion, and blue cheese dressing

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

SWEET POTATO FRIES (V) 6.50

House-cut sweet potato fries. *W/ Maple Honey Mustard*
WHILE SUPPLIES LAST

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.

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.

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
Pickled Red Onions
Pickles
Bacon (+3)

A 6% cost of living fee has been added to all checks. This fee goes to the Arty's and BOH staff. It does not go to the restaurant. Please let someone know if you would not like to contribute.

* 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.