



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 - 10oz
- THE IMPERIAL** 10
DDH Hazy IPA - 6.3% ABV - 16oz
-  **EJECT MINDCAPSULE** 10
Supersaturated Double Hazy IPA - 10% ABV - 10oz

DARK

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

CIDER

- OAK AND GROVE CIDER** (New Image Brewing Co. - 12oz) 8
- DARK CHERRY** (2 Towns Ciderhouse - 12oz) 10
- STRAWBERRY GUAVA** (2 Towns Ciderhouse - 16oz) 10

WINE

- SAUVIGNON BLANC/VERDEJO** (Adaras - Spain) 8
- TEMPRANILLO** (Milenrama - California) 8
- MONTEPULCIANO** (Vigneti Del Sole - Italy) 9
- ALBARINO** (Neboa - Spain) 11
- SPARKLING ROSE** (Brilla - 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
- 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 UNCLOSED TABS.

IN-HOUSE CAN POURS

- TIGRE OSCURO** (Mexican Amber Lager - 5.6% ABV) 8
- SINGLE BY CHOICE** (Hazy Pale Ale - 5.3% ABV) 8
- NI IPA** (West Coast IPA - 7.5% ABV) 8
- DOUBLE IPA**
(Double West Coast IPA - 9.5% ABV) 10
- STRANGER IN THE ALPS**
(White Russian Milk Stout - 10.5% ABV) 10
- NZ GOTHIC**
(Rustic Hazy IPA - 5% ABV) 10

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
Tainua 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

CLASSIC PILS.....10

German Style Pilsner - 4.5% ABV - 4pack

IPA..... 10

West Coast Style IPA - 7.5% ABV - 6pack

CORIOLIS EFFECT.....12

New Zealand IPA - 6.5% ABV - 6pack

SINGLE BY CHOICE..... 14

Single Hopped New England Style Pale Ale - 5% ABV - 6pack

TIGRE OSCURO.....15

Mexican Style Amber Lager - 5.6% ABV - 4pack

CLEAN CUT- NON ALCOHOLIC..... 15

Hazy Non-Alcoholic IPA - <.05% ABV - 4pack

OAK & GROVE: OFF DRY CIDER.....15

OFF DRY HARD CIDER - 5% ABV - 6pack

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

EJECT MINDCAPSULE 26

Supersaturated Double Hazy IPA - 10% ABV - 4pack

NZ GOTHIC.....18

Rustic Hazy IPA with Brettanomyces - 6.8% ABV - 4pack

TO GO DEAL!

CHILL.....13.99

American Light Lager - 4.5% ABV - 12 pack

BUTCH LIGHT13.99

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

\$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 BOUDREAUX 16.00

Two blackened Wagyu patties, yellow American cheese, pickled onion, celery, bell pepper, and remoulade on a house-made bun.

BURGERS

AMERICAN WIT BURGER 11.00 / 16.00

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

WEST COAST STYLE 11.00 / 16.00

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

ARTY STYLE 10.00 / 15.00

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

ANGRY ARTY 10.00 / 15.00

Wagyu patty or chicken cutlet*, Cooper Sharp American cheese, roasted jalapenos, house pickles, Arty's and Dragon sauce.

THE NORRIS 11.50 / 16.50

Onion fried Wagyu patty, yellow American cheese, yellow mustard, and house pickles.

THE ARNOLD 16.50

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.

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.