



DRAFT

LIGHT

- CHILL

American Light Lager - 4.5% ABV - 16oz

7
- MOPED

Blood Orange Wheat - 4.5% ABV - 16oz

7

HOPPY

- IPA 2026

West Coast IPA - 7.3% ABV- 16oz

9
- CORIOLIS EFFECT

New Zealand Style IPA - 6.5% ABV- 16oz

9
- EAST COAST TRANSPLANT

Vermont Style Hazy IPA - 8.5% ABV - 10oz

9
- DOUBLE IPA

Double West Coast IPA - 9.5% ABV - 10oz

10

DARK

- COZY VIBES

Smoked Porter - 6.6% ABV - 16oz

9
- STRANGER IN THE ALPS

White Russian Milk Stout - 10.5% ABV - 10oz

10

CIDER

- OAK & GROVE CIDER (New Image Hard Apple Cider - 5% ABV) ..

8
- 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
- MIMOSA

8

N/A OPTIONS

- NEW!

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
- COKE, DIET COKE, SPIRIT, DR. PEPPER

4

IN-HOUSE CAN POURS

- THE GREAT TALES (Hoppy New Zealand Wheat - 5% ABV) ..

7
- NI IPA (West Coast IPA - 7.5% ABV)

9
- INVISIBLE SMOKE (Smoked Lager Collab with Beirstadt - 6.8% ABV)

8

BOTTLES

- FATHER DAGON

English Barleywine aged 24 months in Port Finished Whisky Barrels - 12.33% ABV

24
- ARCANE INTENT

Barleywine aged 14 months in Sherry and Port Finished Whisky Barrels - 16.17% ABV

30
- DOUBLE BARREL ANAPHORA - BLEND 5

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

35
- 9505

Amburana - Finished Barleywine - 16.09% ABV

35

COCKTAILS

- MARGARITA

Tequila, Triple Sec, lime juice, agave, salted rim

14
- PALOMA

Tequila, grapefruit, lime juice, agave, soda water

14
- WHISKEY SOUR

Talnua Continuum Cask Whiskey, lemon juice, simple syrup

15
- Make it a New York +2
- ESPRESSO MARTINI

Espresso, Vodka

15
- PEPPERONTINI

Vodka or Gin, Pepperoncini Juice, Black Pepper Garnish

15
- BLOODY MARY

Vodka, Real Dill Bloody Mix

9

SEASONAL COCKTAILS

- TIPSY SANTA (Hot Chocolate Martini)

Vanilla Vodka, Hot Chocolate Syrup, Kahlula

16
- VERY MERRY COSMO (Rosemary White Cosmo)

Vodka, lime juice, Triple Sec, White Cranberry juice, Rosemary Simple Syrup

16
- FROSTY THE SNOWBIRD (Coconut Milk Margarita)

Tequila, lime juice, Triple Sec, Coconut Milk

16
- NOT THE GUMDROP BUTTONS (Gingerbread Old Fashioned) ..

Bourbon, Gingerbread Syrup, Bitters

16



TO GO CANS

INVISIBLE SMOKE 12

Smoked Bock. A collaboration with Bierstadt Lagerhaus- 6.8% ABV - 4pack

COZY VIBES.....12

Smoked Porter - 6.5% ABV - 4pack

IPA "26.....15

Our Flagship IPA Reimagined for 2026 - 7.3% ABV - 4pack

THE GREAT TALES 17

Hoppy New Zealand Wheat Beer - 5% - 4pack

FRESH CUT.....17

Double Dry Hopped Fresh Hop Hazy IPA - 6.3% ABV - 4pack

DOUBLE IPA 20

Double West Coast IPA - 9% ABV - 4pack

TRIP DUB 21

Triple Dry Hopped Double 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

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

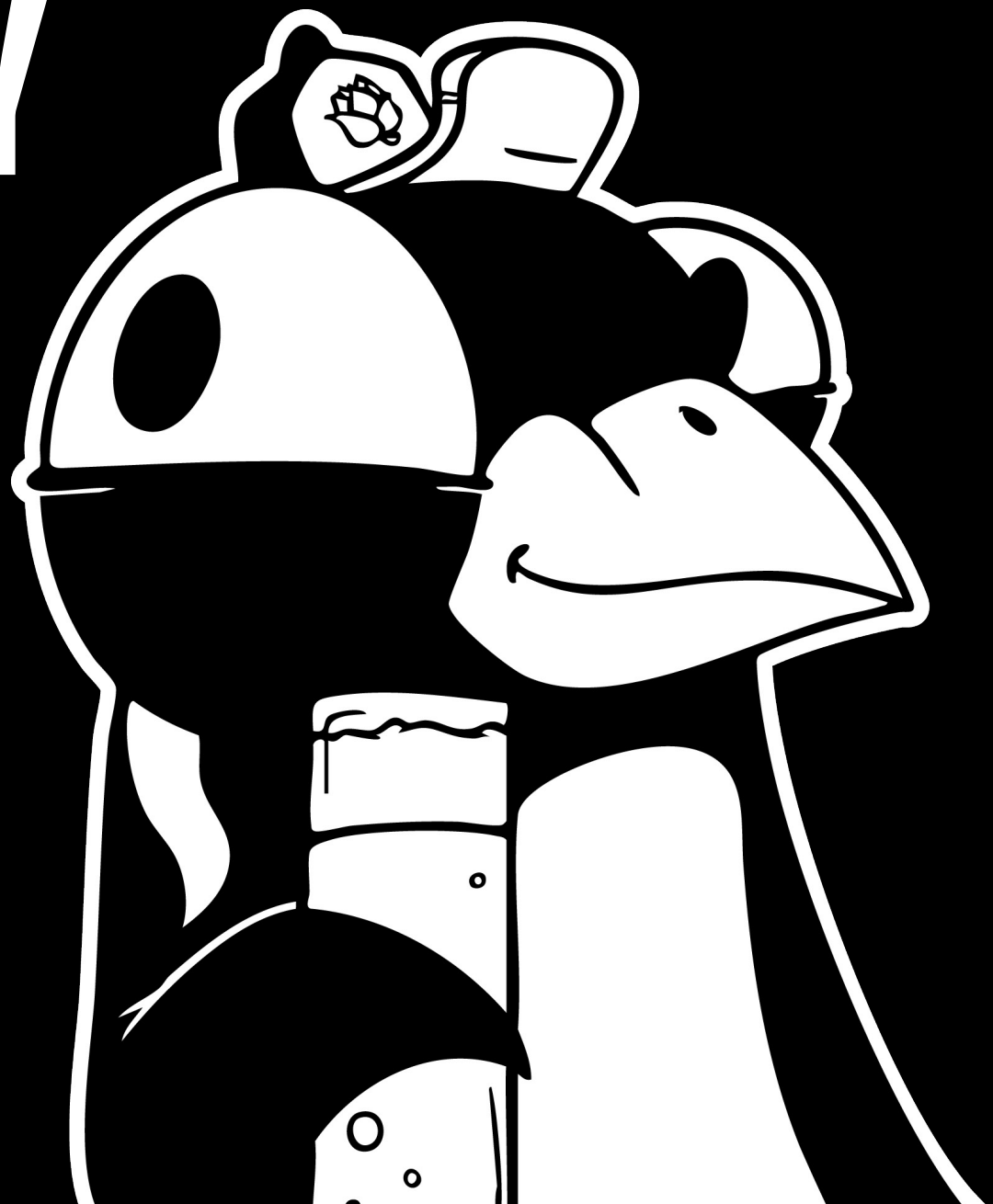
\$6 New Release and BoGo 50% off

THURSDAY

30% Off To-Go Cans

FRIDAY

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





BURGER OF THE WEEK: THE PORKY 16.00

2 American Wagyu patties, Cooper Sharp American cheese, 4 slices of bacon, and West Coast 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 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 SAL 15.50

Genoa salami, mortadella, pit ham, Swiss cheese, provolone cheese, and olive salad on a butter toasted house-made potato bun.

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.

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 & 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

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.