



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

-  **FIELD TO FACE** 9
Estate Grown West Coast IPA - 6.5% ABV- 16oz
- CORIOLIS EFFECT** 9
New Zealand Style IPA - 6.5% ABV- 16oz
- PENJAMIN DANKLIN** 10
Double Red IPA - 8% ABV - 10oz
- THE IMPERIAL** 10
DDH Hazy IPA - 6.3% ABV - 16oz
- ONE.10** 10
Double Dry Hopped Hazy IPA - 6.8% ABV - 16oz

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 BLANCO** (Milenrama - California) 8
- BLENDED SYRAH** (Adaras - Spain) 8
- MONTEPULCIANO** (Vigneti Del Sole - Italy) 9
- ALBARINO** (Neboa - Spain) 11
- SPARKLING ROSE** (Brilla - Italy) 11

N/A OPTIONS

- SPARKLING JALAPENO PINEAPPLE 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 UNCLOSDED 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
- EJECT MINDCAPSULE**
(Supersaturated Hazy IPA - 10% ABV) 10

BOTTLES

- ARCANE INTENT**.....30
Barleywine aged 14 months in Sherry and Port Finished Whiskey Barrels - 16.17% ABV
-  **10** 34
Anniversary Barrel Aged Stout. A blend of Imperial Stouts Aged 84 months in Balcones Whiskey & 60 months in Laws Secale Rye Whiskey Barrels - 16% 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
- PEPPERONTINI** 15
Vodka or Gin, Pepperoncini Juice, Black Pepper Garnish
- BLOODY MARY** 9
Vodka, Real Dill Bloody Mix

SPRING COCKTAILS

- PEPPER SPRAY** 16
St. George Green Chili, Pepper Puree, Lime, Jalapeno
- BUZZED IN THYME** 15
Gin, Lime, Lemon, Thyme, Honey
- FLIGHT OF THE STONEFRUIT** 16
Talnua Continuum, Aperol, Lemon, Amaro, Apricot
- 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	
NZ GOTHIC	18
Rustic Hazy IPA with Brettanomyces - 6.8% ABV - 4pack	
DOUBLE IPA	20
Double West Coast IPA - 9% ABV - 4pack	
ONE.10	21
Anniversary Double Dry Hopped Hazy IPA with Citra and Nelson - 6.8% 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	

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

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

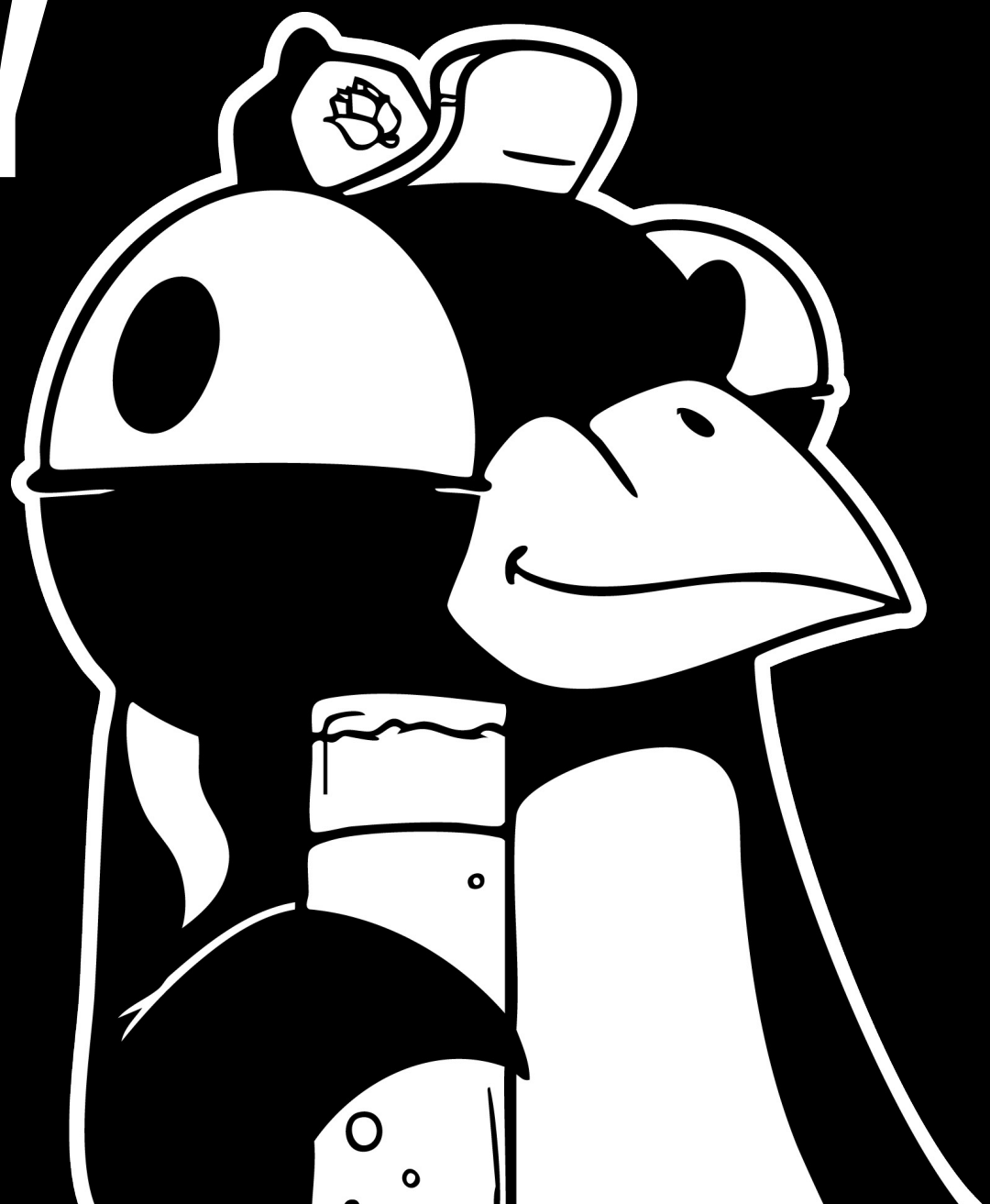
\$6 New Release and BoGo 50% off

THURSDAY

30% Off To-Go Cans

FRIDAY

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





BURGER OF THE WEEK: THE O'HOULIHAN 16.50

Wagyu patty, corned beef, New Image beer cheese, and caramelized onions

BEER CHEESE FRIES 9.00

New Image beer cheese, bacon, green onion

BURGERS

AMERICAN WIT BURGER 11.00 / 16.00

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

WEST COAST STYLE 11.25 / 16.25

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 11.50 / 16.50

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

THE NORRIS 10.00 / 15.00

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.