



# NEW IMAGE

B R E W I N G

## DRAFT

|                                              |     |
|----------------------------------------------|-----|
| <b>CLASSIC PILSNER</b> .....                 | 6   |
| German Pilsner • 4.5% ABV • 14oz             |     |
| <b>CHILL</b> .....                           | 6   |
| American Light Lager • 4.5% ABV • 14oz       |     |
| <b>MOPED</b> .....                           | 6   |
| Blood Orange Wheat • 5% ABV • 14oz           |     |
| <b>XTRA EFFECT</b> .....                     | 7.5 |
| New Zealand Extra Pale Ale • 6.5% ABV • 14oz |     |
| <b>IPA</b> .....                             | 7.5 |
| West Coast IPA • 7.5% ABV • 14oz             |     |
| <b>CORIOLIS EFFECT</b> .....                 | 7.5 |
| New Zealand IPA • 6.5% ABV • 14oz            |     |
| <b>EAST COAST TRANSPLANT</b> .....           | 8   |
| Vermont-Style Hazy IPA • 8% ABV • 10oz       |     |
| <b>HORSESHOE</b> .....                       | 9.5 |
| DDH Hazy IPA • 6.5% ABV • 14oz               |     |

## CIDER

|                                                                   |    |
|-------------------------------------------------------------------|----|
| <b>SNOW CAPPED - GOLD RUSH</b> (AUSTIN, CO) .....                 | 11 |
| Imperial Cider w/ English and French Apples • 8.2% ABV • 12oz     |    |
| <b>SNOW CAPPED - PLUM LEMONGRASS</b> (AUSTIN, CO) .....           | 11 |
| Colorado Apples w/ Plum, Ginger, and Lemongrass • 6.9% ABV • 12oz |    |
| <b>SNOW CAPPED - PEACH</b> (AUSTIN, CO) .....                     | 11 |
| Colorado Apples with Palisade Peaches • 6.9% ABV • 12oz           |    |
| <b>SNOW CAPPED - BRUT</b> (AUSTIN, CO) .....                      | 11 |
| Colorado Apples Fermented Extra Dry • 6.9% ABV • 12oz             |    |

## NON-ALCOHOLIC

|                                                    |     |
|----------------------------------------------------|-----|
| <b>FIELDWORK GRAPEFRUIT BLONDE</b> .....           | 12  |
| Non-Alcoholic • 16oz                               |     |
| <b>FIELDWORK IPA</b> .....                         | 12  |
| Non-Alcoholic • 16oz                               |     |
| <b>FREMONT DARK</b> .....                          | 8.5 |
| GABF Gold Medal Winning Non-Alcoholic Dark • 12oz  |     |
| <b>CERIA GRAINWAVE</b> .....                       | 8   |
| Alcohol-Free Belgian Style White Ale • 14oz        |     |
| <b>DEVIL'S FOOT SPARKLING LEMONADE</b> .....       | 9   |
| Non-Alcoholic • 12oz                               |     |
| <b>DEVIL'S FOOT SPARKLING CHERRY LIMEADE</b> ..... | 9   |
| Non-Alcoholic • 12oz                               |     |
| <b>COKE, DIET COKE, SPRITE, DR. PEPPER</b> .....   | 4   |

## CAN POUR

|                                                           |   |
|-----------------------------------------------------------|---|
| <b>WEY MNKY</b> .....                                     | 6 |
| DH Sour Ale   Collab w/ Artist Wey Mnky • 6.5% ABV • 16oz |   |
| <b>MENZO</b> .....                                        | 6 |
| West Coast LIPA • 5% ABV • 16oz                           |   |
| <b>BABY BARISTA: MOCHA</b> .....                          | 6 |
| Affogato Stout w/ Vanilla and Chocolate • 6.5% ABV • 16oz |   |
| <b>BELU MALU</b> .....                                    | 6 |
| New Zealand Kolsch • 5.5% ABV • 16oz                      |   |
| <b>COLORADO HARVEST ALE</b> .....                         | 6 |
| DDH West Coast IPA with Terpenes • 6.5% ABV • 16oz        |   |
| <b>WEST COAST LAGER</b> .....                             | 6 |
| American Lager • 4.5% ABV • 16oz                          |   |
| <b>KEY LIME SOUR</b> .....                                | 6 |
| Fruited Sour Ale • 6.5% ABV • 16oz                        |   |
| <b>MOTEUKA EFFECT</b> .....                               | 8 |
| DDH New Zealand IPA • 6.3% ABV • 16oz                     |   |
| <b>EJECT MINDCAPSULE</b> .....                            | 8 |
| Supersaturated DIPA • 10% ABV • 16oz                      |   |

## WIN BY THE GLASS

|                                                 |    |
|-------------------------------------------------|----|
| <b>JOLIE FOLLE</b> .....                        | 12 |
| Rosé • France                                   |    |
| <b>VIGNETI DEL SOLE</b> .....                   | 9  |
| Montepulciano • Italy                           |    |
| <b>ADARAS ALDEA</b> .....                       | 9  |
| Red Blend • Syrah / Garnacha • Spain            |    |
| <b>ADARAS LLUVIA</b> .....                      | 8  |
| White Blend • Sauvignon Blanc / Verdejo • Spain |    |
| <b>LA CANA</b> .....                            | 11 |
| Albariño • Spain                                |    |
| <b>ROSEADE</b> .....                            | 14 |
| Rosé Lemonade Spritzer • 12oz Can               |    |
| <b>ROSEADE PINEAPPLE</b> .....                  | 14 |
| Rosé Pineapple Spritzer • 12oz Can              |    |

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.



### WEDNESDAY BEER & BURGER!

Beef\*, yellow American cheese, house pickles, and secret sauce.  
Served with fries & a 6oz pour of Moped, IPA, Pilsner, or Coriolis Effect.

ONLY  
**\$10!**

## BURGERS

### AMERICAN WIT BURGER ..... 10.50 / 15.50

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

### WEST COAST STYLE ..... 10.50 / 15.50

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

### ARTY STYLE ..... 9.50 / 14.50

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

### THE ARNOLD ..... 16.00

American Wagyu patty, house made corned beef, sauerkraut, Swiss cheese, house-made pickles, and West Coast sauce.

### THE MIMI (V) ..... 14.00

House-made green pea falafel veggie burger, garlic toum, lettuce, and pickled red onions.

## HOT SANDWICHES

### THE REUBEN ..... 15.50

House-made corned beef, Swiss cheese, sauerkraut, and West Coast sauce.

### THE JOEY ..... 14.00

Italian pulled pork, provolone, sautéed spinach, Arty's sauce, and Dragon sauce.

### THE GREG ..... 12.50

Chicken cutlet with buffalo sauce, blue cheese dressing, Cooper Sharp American cheese, and green onion.

## COLD SANDWICHES

### THE PIERRE ..... 12.00

Smoked ham, Swiss cheese, and dijonnaise.

### THE ASHLEY ..... 14.00

Turkey breast, tomato, bacon, lettuce, and Arty's sauce.

### THE LUCY ..... 16.00

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

## SIDES & SALADS

### JALAPEÑO POPPERS ..... 10.00

5 jalapeño poppers stuffed with cream cheese, Cooper Sharp American cheese, and bacon. Breaded and fried. Served with a seasonal jam.

### FRIES (V) ..... 4.00

House-cut fries. *Add a dipping sauce for 75¢!*

### PEPPERONCINI SALAD (V) ..... 9.50

Iceberg lettuce, Parmesan, pepperoncini, Arty's sauce, and house bread crumbs

## DESSERTS

### SEASONAL BREAD PUDDING ..... 9.50

House-made bread pudding, topped with vanilla ice cream, and seasonal sauce. *While supplies last!*

### CHOCOLATE CHIP COOKIE ..... 4.00

House-made chocolate chip cookie.

## BREAKFAST

SERVED EVERY  
DAY 9AM - 12PM

### THE CARMINE ..... 9.50

Green Chile maple breakfast sausage, egg, and Cooper Sharp American cheese.

### THE TRISH ..... 15.00

American Wagyu patty, bacon, house cut fries, egg, dijonnaise, and Cooper Sharp American cheese.

### THE BECKY ..... 10.50

Bacon, egg, and Cooper Sharp American cheese.

### EGG & CHEESE ..... 8.00

Egg and Cooper Sharp American cheese.

### SAUCES +.75

|              |             |
|--------------|-------------|
| West Coast   | Blue Cheese |
| Arty's Style | Dijonnaise  |
| Buffalo      | Dragon +1   |

### EXTRAS +.75

|                    |
|--------------------|
| Garlic Toum        |
| 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.