



# DRAFT

## LIGHT

- SMALL-TOBER** ..... 7  
Oktoberfest Lager - 3.5% ABV - 16oz
- TIGRE ESPECIAL** ..... 8  
Mexican Lager - 4.5% ABV - 16oz

## HOPPY

- COLORADO HARVEST** ..... 9  
West Coast IPA with Terpenes - 6.5% ABV - 16oz
- THE ITALIAN PLUMBER** ..... 10  
DDH Hazy IPA - 6.5% ABV - 16oz
- IPA** ..... 9  
West Coast Style IPA - 7.5% ABV - 16oz
- QUAD DUB** ..... 10  
Quadruple Dry Hopped Double Hazy IPA - 10.5% ABV - 10oz
- EAST COAST TRANSPLANT** ..... 9  
Hazy Double IPA - 8.5% ABV - 10oz

## SOUR

- POGAMMIT** ..... 7.5  
Pomegranate - 6.5% ABV - 10oz

# CIDER

- OAK AND GROVE CIDER** (New Image Brewing Co. ABV 6% - 12oz) . 8
- POG** (2 Towns Ciderhouse - ABV 9% - 12oz) ..... 8
- DARK CHERRY** (2 Towns Ciderhouse - ABV 10.5% - 12oz ) ..... 10

# WINE

- LLUVIA** ( Adaras - Sauvignon Blanc/Verdejo blend - 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
- SPARKLING BERRY MINT LEMONADE** ..... 7
- 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
- FREMONT DARK** (N/A Dark Beer - 12oz)..... 8
- COKE, DIET COKE, SPRITE, DR. PEPPER** ..... 4

# IN-HOUSE CAN POURS

- SINGLE BY CHOICE** (Hazy Pale Ale - 5.3% ABV) ..... 8
- CORIOLIS EFFECT** (New Zealand Hazy IPA - 6.5% ABV) .... 8
- EAST COAST TRANSPLANT** (Vermont Style HazyIPA - 9.5% ABV) ..... 9
- FRESH EYES** (NZ West Coast IPA - 6.5% ABV) ..... 9
- COZY VIBES** (Smoked Porter - 6.5% ABV) ..... 9
- ONE.10**(Double Dry Hopped Hazy IPA - 6.8% ABV) ..... 9
- DOUBLE IPA** (Double West Coast IPA - 9.5% ABV) ..... 10
- STRANGER IN THE ALPS** (White Russian Milk Stout - 10.5% 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  
Talua 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, Lemon, Thyme Honey
- FLIGHT OF THE STONEFRUIT** ..... 16  
Talua Continuum, Aperol, Lemon, Amaro, Apricot
- BERRY PATCH LEMON DROP** ..... 15  
Vodka, Triple sec, Berry Mint Syrup, Lemon juice



# TO GO CANS

<b>IPA.....</b>	<b>10</b>
<small>West Coast Style IPA - 7.5% ABV - 6pack</small>	
<b>CORIOLIS EFFECT.....</b>	<b>12</b>
<small>New Zealand IPA - 6.5% ABV - 6pack</small>	
<b>EAST COAST TRANSPLANT.....</b>	<b>12</b>
<small>Hazy Double IPA - 8.5% ABV - 6pack</small>	
<b>SINGLE BY CHOICE.....</b>	<b>14</b>
<small>Single Hopped New England Style Pale Ale - 5% ABV - 6pack</small>	
<b>CLEAN CUT- NON ALCOHOLIC.....</b>	<b>15</b>
<small>Hazy Non-Alcoholic IPA - &lt;.05% ABV - 4pack</small>	
<b>OAK &amp; GROVE: OFF DRY CIDER.....</b>	<b>15</b>
<small>OFF DRY HARD CIDER - 5% ABV - 6pack</small>	
<b>POGAMMIT .....</b>	<b>15</b>
<small>Pomegranate Sour - 6.5% ABV - 4pack</small>	
<b>TIGRE ESPECIAL .....</b>	<b>12</b>
<small>Mexican Lager - 4.5% ABV - 4pack</small>	
<b>FRESH EYES .....</b>	<b>18</b>
<small>NZ Hop West Coast IPA collab with Casey - 6.5% ABV - 4pack</small>	
<b>COLORADO HARVEST .....</b>	<b>18</b>
<small>West Coast IPA with Terpenes - 6.5% ABV - 4pack</small>	
<b>DOUBLE IPA .....</b>	<b>20</b>
<small>Double West Coast IPA - 9% ABV - 4pack</small>	
<b>THE ITALIAN PLUMBER.....</b>	<b>17</b>
<small>DDH Hazy IPA with Citra, Nelson, and Nelson Cryo Hops - 6.5% ABV - 4pack</small>	
<b>ONE.10.....</b>	<b>21</b>
<small>Anniversary Double Dry Hopped Hazy IPA with Citra and Nelson - 6.8% ABV - 4pack</small>	
<b>STRANGER IN THE ALPS .....</b>	<b>22</b>
<small>White Russian Milk Stout - 10.5 % ABV - 4pack</small>	
<b>EJECT MINDCAPSULE .....</b>	<b>24</b>
<small>Supersaturated Double Hazy IPA - 10% ABV - 4pack</small>	
<b>QUAD DUB .....</b>	<b>24</b>
<small>Quadruple Dry Hopped Double Hazy IPA - 10.5% ABV - 4pack</small>	

# TO GO DEAL!

**CHILL.....13.99**  
American Light Lager - 4.5% ABV - 12 pack

# WEEKDAY HAPPY HOUR!

MONDAY - FRIDAY | 2PM - 5PM



**\$2 OFF ALL PINTS**

▪

**\$4 OFF MARGS AND PALOMAS**

▪

**\$6 RED AND WHITE BLENDS**

▪

**\$5 SELECT N/A CANS**

APPLIES TO NA BEERS & CIDER



**SKINNY SINGLE & FRIES / \$10**

▪

**ARTY'S DOUBLE / \$14**

# WEEKLY SPECIALS

- OLDE TOWN ARVADA -

## MONDAY

\$5 Chill

## TUESDAY

\$5 Can of the Week

## WEDNESDAY

\$6 New Release and BoGo 50% off

New Release Cans

## THURSDAY

30% Off To-Go Cans

## FRIDAY

\$6 Staff Pick, \$5

Can of the Week





# BURGERS

Single/Double

**AMERICAN WIT ..... 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.

**SKINNY STYLE ..... 10.00 / 15.00**

Wagyu patty or chicken cutlet\*, yellow American cheese, West Coast sauce, and Arty's pickles on a house-made potato bun.

**THE NORRIS ..... 10.00 / 15.00**

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

**BUFFALO STYLE ..... 11.00 / 16.00**

Wagyu patty or chicken cutlet\*, Cooper sharp American cheese, buffalo sauce, bleu cheese dressing, and green onions on a house-made potato bun.

**ANGRY ARTY ..... 11.50 / 16.50**

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

## SANDWICHES

**THE BLT ..... 10.00**

Bacon, lettuce, tomato, and Arty's sauce on a house-made potato bun.

**THE GRILLED CHEESE ..... 6.00**

Yellow American cheese on a house-made potato bun, toasted in butter.

**THE ASHLEY..... 14.50**

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

**THE REUBEN ..... 16.00**

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

**THE MIMI (V) ..... 14.50**

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

## SIDES

**FRIES (V) ..... 4.50**

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

**PEPPERONCINI SALAD (V) ..... 10.50**

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

## SWEETS

**CHOCOLATE CHIP COOKIE ..... 4.50**

House-made chocolate chip cookie.

**(V) = VEGETARIAN**

SAUCES +.75	EXTRAS +.75
<ul style="list-style-type: none"> <li>West Coast - Secret Burger Sauce</li> <li>Arty's Style - A classic spin on ranch, with pepperoncini</li> <li>Buffalo</li> <li>Blue Cheese</li> <li>Dragon Sauce (+1) - Serrano peppers &amp; Garlic blended for a bit of heat</li> </ul>	<ul style="list-style-type: none"> <li>Lettuce</li> <li>Pickled Red Onions</li> <li>House made Pickles</li> <li>Tomato</li> <li>Bacon +3</li> <li>Candied Bacon +3.5</li> </ul>

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.