



NEW IMAGE  
B R E W I N G



*OLDE TOWN ARVADA TAPROOM*

# HAPPY HOUR

**\$5 STAFF PICK BEER - 4-5PM**

## WEEKLY SPECIALS

**MONDAY - \$5 PILSNER DAY**

**TUESDAY - \$4 CAN OF THE WEEK**

**WEDNESDAY - \$5 NEW RELEASE  
DRAFT ON, BOGO 50% ON NEW  
RELEASE CANS**

**THURSDAY - 30% TO GO CANS**

**FRIDAY - \$5 STAFF PICK DRAFT**

WE ARE PROUD TO OFFER A ROTATING SEASONAL MENU BY PARTNERING WITH LOCAL FARMERS AND RANCHERS TO FEATURE SOME OF THE BEST QUALITY INGREDIENTS OUR COLORADO NEIGHBORS HAVE TO OFFER THROUGHOUT THE YEAR.

## FRESH BAKED

HOUSE MADE FOCACCIA BAKED DAILY

## ON TOAST

**EGGPLANT • 4** (VGO/GFO)

Tomato Stewed Eggplant, Roasted Garlic Aioli, Ricotta Salata, Mint

**AVOCADO • 6** (VG/GFO)

Cucumber, Radish, Aleppo Pepper, Arugula, Sea Salt

**MISO CURED SALMON • 6**

Jalapeno-Ginger Cream Cheese, Pickled Mustard Seed, Cilantro, Table. Salt

## BREAD

**BREAD & BUTTER • 7** (VGO/GFO)

Housemade Focaccia, Whipped Butter, Table. Salt

**TINNED FISH • 15** (GFO)

Zona Ocean Spanish Sardines

**"TINNED" FISH • 18** (GFO)

Housemade Fresh SF Anchovies in Oil

## STAPLES

SHARE 'EM, STEAL 'EM, SAVOR 'EM

**MARINATED OLIVES • 9** (VG)**CRISPY POTATOES • 8** (VGO)

Roasted Garlic Aioli

**MIXED GREEN SALAD • 8** (V/GF)

Local Greens, Shaved Radish, White Balsamic Vinaigrette

**DELICATA SQUASH SALAD • 14/24** (VG/GF)

Add Marinated Crispy Tofu • 6

Arugula, Honeycrisp Apples, Hazelnuts, Sorrel, Maple Vinaigrette

**PICKLED VEGETABLES • 9** (VG/GF)**RYE BERRY GRAIN BOWL • 15** (VG)

Add Marinated Crispy Tofu • 6

Arugula, Poached Mushrooms, Shredded Cabbage, Seasonal Pickles, Mint, Miso Vinaigrette

**MEAT & CHEESE • 18** (GFO)

River Bear Orange Habanero Salami, Mouco Camebert, Shooting Star Aged Sheep's Milk Apline Cheese, Housemade Focaccia, IPA Mustard, Sumac Pickled Onions, Seasonal Jam

## SANDWICHES

SERVED WITH CHIPS OR SALAD

**KIMCHEESE • 16**

Housemade Kimchi, Fontina Cheese, Arugula, Cilantro, Toasted Sourdough

**LION'S MANE MUSHROOM PARM • 16** (VGO/GFO)

Roasted Mushrooms, Marinara, Mozzarella, Arugula, Brioche Bun

**BUTTERMILK FRIED CHICKEN • 18**

Pasture Raised Chicken Thigh, Roasted Garlic Aioli, Lettuce, Pickles, Tomato, Brioche Bun

## FEATURED

AVAILABLE FRI. - SAT., 4-9PM  
FAMILY STYLE PLATES INTENDED FOR SHARING**ROASTED HALF CHICKEN • 39**

Marinated Pasture Raised Half Chicken, Rye Berry Risotto, Seasonal Greens, Chimichurri

**PAN ROASTED SALMON • 36**

Sprouting Cauliflower, Tumeric, Leeks, Roasted Apples, Black Garlic Molasses

**MAPLE-BRINED BONE-IN PORK CHOP • 46**

Mustard Spaetzle, Sauteed Cabbage, Pickled Shallots, Radishes, Mustard Greens, Roasted Carrot Salsas

## HAPPY HOUR 4-5

**STAFF PICK BEER • 5****PAIRED CHEESE FLIGHT • 11**

Three Rotating Cheeses, and a Paired Beer Flights

**BITE AND A BEER**

Snack Sized Plates Paired with a Half Pour of Your Choice

MARINATED OLIVES • 6

EGGPLANT TOAST • 5/EA

CRISPY POTATOES • 6

MARINATED ANCHOVY TOAST • 5/EA

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V = VEGETARIAN, VO = VEGETARIAN OPTION, VG = VEGAN, VGO = VEGAN OPTION, GF = GLUTEN FREE, GFO = GLUTEN FREE OPTION

\*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.

ALL TIPS ARE DISTRIBUTED THROUGH TIP POOLING. A 4% LIVEABLE WAGE FEE HAS BEEN ADDED TO SUPPORT BACK OF HOUSE STAFF PAY AND BENEFITS