

BOULDER GOODIES FOR *Foodies*

Pearl Street Plank Rub from the Savory Spice Shop in downtown Boulder. It's a custom blend that's great on salmon and named in honor of Boulder's most-loved street. Buy it at Savory Spice Shop, 2041 Broadway.

Chocolove Chocolate Bars are decadent and made with all-natural ingredients and the classic techniques of Europe's finest chocolatiers. Plus, each bar is wrapped with a classic romantic poem. So sweet! Buy them at Peppercorn kitchen store at 1235 Pearl Street or Bayleaf gift shop at 1222 Pearl Street.



Sleepytime Tea from the Celestial Seasonings factory. Their teas are made in Boulder and their gift shop – and tour – is definitely worthwhile. The shop is full of Celestial's teas, cups, local honeys and everything related to tea. 4600 Sleepytime Drive.

Farm Fork Food is a cookbook written by Eric Skokan of Black Cat Bistro and Bramble & Hare. It includes recipes inspired by the restaurants and the farm that supplies them. Buy it at Peppercorn kitchen store at 1235 Pearl Street.

Boulder Tea from the Dushanbe Teahouse. This tea makes up some of the 100 tea offerings that the Teahouse provides from around the world.

Boulder Chips, Boulder Granola, Justin's Peanut Butter. Your fellow foodies will love these Boulder foods. Buy them at Whole Foods at 2905 Pearl Street.



Frasca's Red Pepper Jelly. From Boulder's restaurant, Frasca Food and Wine, it's super tasty on chicken and potatoes. Buy it at Frasca's website or one block east of the restaurant at Cured, 1825 Pearl Street.

Pick up **Boulder Bourbon** from Vapor Distillery, **Buffalo Gold** from Boulder Beer and a **bottle (or two) of wine** from Boulder Wine Studios. Boulder has 20 breweries, 5 wineries and 4 distilleries. Take home a growler, can or bottle of your favorite.

BOULDER

colorado • usa

For a full list of restaurants, hotels and attractions visit:

BoulderColoradoUSA.com

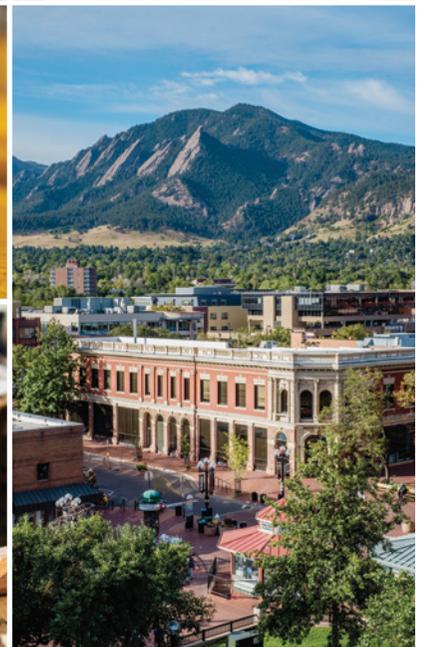
Boulder Convention and Visitors Bureau

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BOULDER

Sliced & Diced

A CHEFS' GUIDE FOR VISITORS



Looking for the inside

SCOOP?

WANT TO EXPERIENCE BOULDER
Sliced & Diced IN A NEW WAY?

We asked Boulder's most notable chefs what they like to do in Boulder and their responses are as diverse as their cuisine.

When these chefs, on the rare occasion, aren't in the kitchen, they keep busy enjoying all Boulder has to offer. You'll read about everything from their favorite bike rides to their favorite beers.

Start dreaming of your perfect itinerary with some inspiration from chefs that know Boulder like the back of their pantry.

Boulder's foodie scene continues to make headlines, but don't just take it from us, read where Boulder has topped the list:

#1 Farmers' Market in the U.S.

USA Today 10 Best Readers' Choice, August 2015

15 Most Memorable Restaurants of 2014 (The Sink)

Forbes.com, December 2014

Dakota Soifer, winner (Café Aion)

The Food Network's *Cutthroat Kitchen* 2014

Outstanding Wine Program (Frasca Food and Wine)

James Beard Foundation Award Winner, May 2013

Ten Best Foodie Streets in America (Pearl Street)

Food & Wine, May 2013

Top Ten Foodie Cities

Livability.com, January 2012



What are you waiting for? Visit Boulder and check out the chefs' recommendations. If you like them, stop into their restaurants to give them a full report. They'd love to hear from you!

After you've picked your favorite spots from the chefs' suggestions, map out your day with the help of the "Chefs' Picks" index and maps at the back of this brochure.

Photos by: Denise Chambers, Blackbelly Market and Paul Bousquet.

Top Sommeliers of 2012 (Pizzeria Locale)

Food & Wine, April 2012

America's Best New Bars (Oak)

Food & Wine, April 2011

10 College Towns with the Best Food

The Daily Meal, September 2011

50 Best Bars in America (Oak)

Food & Wine, December 2011

America's Foodiest Town

Bon Appetit, October, 2010

Ten Top Wine Destinations

Food & Wine, July 2009

Hosea Rosenberg, winner (Blackbelly Market)

Bravo's *Top Chef* 2009



Greg Anderson



A native of Tyler, Texas, the easy-going Greg Anderson has a fierce commitment to excellence. After graduating with a degree in the culinary arts from Le Cordon Bleu of North America, Greg lent his talents to some of the finest kitchens of the high country – Two Elk Lodges, the Grand Teton Lodge Company, and Mid Vail Restaurants – before taking the reins at the West End Tavern.

When he's not behind the burners he loves hanging out with his family and friends, grilling, sipping on some good craft beer, and getting out into the great outdoors. He also makes time to volunteer to organizations such as Love, Hope, Strength and the Wounded Warrior Foundation.

My Perfect Day in Boulder

Go for a run and get a quick workout in at home.

Make some coffee (Ozo's organic blend), and enjoy it on the front porch.

Breakfast at Lucile's. The shrimp and grits, a biscuit and homemade jam, and the house spiced tea.

Hit up the Farmer's Market for some grocery shopping. It is one of the best Farmer's Markets I have ever been to. Since you can spend a good while there it usually ends up being time for lunch before you're finished shopping. Grab a couple of tamales and a drink, sit in the shade, and relax for a bit.

Drop the groceries off at home or the restaurant and head over to Chautauqua Park. Go for a hike up into the foothills and get a perfect view of the city.

Back in town, stroll down the Pearl Street Mall and do some window shopping. Definitely go in and do some real shopping at Peppercorn. They've got tons of cookbooks, spices, gadgets, and other cool kitchen stuff.

Walk down to my restaurant, the West End Tavern, for some delicious bourbon cocktails and some of the best barbecue around.

Catch a show at the Boulder Theater.

Rachel Best



Rachel Best began her culinary career in the kitchens of CU Boulder, while working toward a degree in International Relations. She soon accepted her first job as a line cook at the Boulder Teahouse and quickly distinguished herself as a talented, creative, and innovative chef.

After working for two years at the Teahouse and spending a semester abroad in Madrid, Rachel took a break from the kitchen to fulfill her lifelong dream of joining the Peace Corps. She lived in Cameroon, Africa for two years working in agroforestry and implementing sustainable agriculture practices in her village. After the Peace Corps Rachel interned on a farm in the Shenandoah Valley of Virginia for one year before returning to Boulder to attend the Farm to Table program at the Auguste Escoffier School of Culinary Arts. As Executive Chef at Leaf, Rachel brings a combination of fresh, local flavors and her own personal simplicity to Leaf's menus, creating the award winning Vegetarian fare Leaf has become known for.

In 2014, Rachel was recognized as one of the Top 30 Under 30 chefs in Colorado.

My Perfect Day in Boulder

Wake up early and get the newspaper at Lolita's Market.

Walk across the street and get a scone and coffee at Spruce Confections.

Read the paper with my breakfast on the patio.

Drive to Walker Ranch with my dog and hike the loop.

In the late afternoon, head to the Farmers Market with my husband (theoretically this is a Wednesday) and see selection.

Have a beer and listen to the free music.

Walk to Sherpa's and sit on the patio for dinner.

Walk down the Pearl Street Mall and see Bands on the Bricks before heading home.

Chris Blackwood



Chris joined Avery Brewing Company as executive chef of its Restaurant and Tap Room, which opened in February 2015. His menu infuses Creole, smoked barbecue, southern comfort food, and traditional pub favorites with seasonal, locally sourced ingredients to create a unique dining experience. Quality is Avery's brewing mantra, and Chris mirrors this in his beautifully crafted dishes. His passion for Creole fusion was galvanized while working under Master Chef Gerhard Brill at the Perdido Beach Resort in Alabama. He then moved to Boulder, spending seven years at Jax Fish House and 10 years at The West End Tavern on Pearl Street.

My Perfect Day in Boulder

Begin at Vic's Coffee Shop in North Boulder with a dark roast coffee and a soy chai for my teenage son, who makes waffle cones at Sweet Cow ice cream shop.

Take our dog to Coot Lake, a hidden gem with amazing views and fun, easy trails.

Work up an appetite for a hearty lunch and head to Avery Brewing's dog-friendly patio to order whatever the daily special is—because we know it'll be good! Grab a 6-pack to take with me, or a growler of one of the Tap Room Rarities. Wander the brewery catwalk to show my son the amazing place I work.

Pop over to East Boulder to pick up my daughter from hip hop rehearsal at Streetside Studios and take her to Ozo Coffee for a white chocolate mocha.

On our way home, pick up #3 and #4 empanadas from Rincon Argentino, plus chicken noodle soup and potstickers from Zoe Ma Ma.

My perfect day either takes me along the Diagonal, 63rd, Arapahoe, Broadway, or along a ton of fun bike trails on days we decide to leave the car at home!

Radek Cerny



Radek Cerny was born in Prague, in what is now called the Czech Republic, and learned to cook at the Czech Cook's School. A keen interest in performing bluegrass music led him to Nashville, but the harsh realities of the music business led him "back to the spatula." Now critically acclaimed, his cooking has won the praise of Colorado foodies for 30 years. In Boulder, L'Atelier is the studio/workshop where he and his staff offer excellence in food artistry and fine dining.

My Perfect Day in Boulder

Visit Munson Farms to see what's available and order produce for the restaurant.

Fuel up for the day with a delicious meal from Mateo. Lunch on a weekday, brunch on a weekend.

Watch a soccer match at a bar in downtown Boulder.

Stop in at Oak and enjoy a delicious craft cocktail.

End this great day with a beautiful dinner at L'Atelier and a Häagen-Dazs ice cream at home for dessert.

Ian Clark



If we had to choose two words to describe Ian, it would be passionate and fearless. He is a chef, a brewer, a gardener, a beekeeper, and a modern day MacGyver.

His passion for cooking has earned him numerous awards and accolades throughout the years like an appearance on national television on The Cooking Channel's Unique Eats and "Denver's Best Restaurants" by *5280 Magazine* while behind the line at Centro.

Since opening BRU, Ian has also fearlessly reinterpreted the world of food and beer by combining his craft of cuisine with the art of the bottle. This combination of fearlessness and passion haven't gone unnoticed. In just a few short years of being open he won the silver medal at the 2014 Great American Beer Festival for his LOCH Wee Heavy Scotch Ale, "Best Brewpub" from *Westword* and was named "6 Beer and Food Innovators" by *Draft Magazine*.

My Perfect Day in Boulder

Wake up and go on a run along Cotton Wood Trail with my dog Maddex.

Once back at the house, make a fresh pot of Ozo coffee, then head to the garden and pick breakfast for my wife, Bryce and me.

Then make some sandwiches with meats and cheeses I picked up at Cured on the East End of Pearl St. and a few tomatoes fresh from the garden. Pack up a couple Upslope Craft Lagers and the paddle boards and head up to Gross Reservoir for a little paddle boarding with my wife.

Once back from Gross Res, grab Maddex and head to the Valmont Dog Park.

Get on our bikes and head to BRU handbuilt ales & eats for dinner. I always go for the fried chicken and Citrum IPA...hard to go wrong with that combination!

On the way home, swing by Sweet Cow for an ice cream cone (I am a sucker for ice cream). Check out the seasonal flavors... always delicious.

Cap off the evening with a fire on the patio at our house drinking a gin cocktail with gin from Vapor Distillery. Ted makes the best gin. And relish in stories about how great the day was.

Dakota Coburn



Old school and inventive, Chef Dakota Coburn has a penchant for fresh produce, working with local farms, and making people happy with delicious food & libations. Born in San Fransisco, he grew up in Boulder and attended the Culinary School of the Rockies. Since then he's lent his talents to Aquagrill and Hearth in New York City, Street in San Francisco, and Tavern 27 in New Hampshire.

After spending most of his adult life traveling and honing his skills from coast to coast, he's super stoked to be back in Colorado with his family and friends. When he's not behind the burners at Centro, Dakota enjoys bowling, snowboarding, playing golf, or anything else fun with his fiancée Alison and son Camden who is by far his favorite subject.

My Perfect Day in Boulder

Starts with waking up with my beautiful fiancée Alison and my 4½-year-old son Camden. We have a nice breakfast at Lucile's or Le Peep. Then off to the hills for hike up a trail on Chautauqua or Mt. Sanitas.

Back to town with a stop at Mountain Sun for a beer. They also have great burgers and nachos.

Then it's time to burn off that beer so a trip to North Boulder Park or Scott Carpenter Park so Camden can run and play.

As we dwindle into the night hours a trip to Centro for happy hour margaritas and a snack.

Last stop at Izakaya Amu for dinner.

Jessica Emich



Jessica Emich is the Co-owner and Executive Chef of Shine Restaurant and Gathering Place and the award winning Shine Brewing Co, one of the only women owned breweries in the country. She owns Shine along with her sisters. They are triplets! This is her second restaurant in downtown Boulder. Along with graduating from the California Culinary Academy in San Francisco, Jessica also has her master's degree in holistic nutrition. She is the mastermind behind the menu at Shine. She joins her passion for food and for health to create a unique and nutritionally inspired menu. Jessica has her first lifestyle cookbook, *Eat. Drink. SHINE* coming out in the spring of 2016.

My Perfect Day in Boulder

Starting the day with a strong cup of Mate from Pekoe tea house.

Then, hiking to the top of Mt. Sanitas with a good friend and my young daughter strapped on my back.

Or, depending on the time of year, taking my oldest daughter to Eldora to ski, snowboard and play in the snow.

Heading to the Farmers Market with my family for some delicious Sister's Pantry Dumplings, and watching my kids run around barefoot and climb some of their favorite trees.

In the evening, meeting my sisters and friends at SHINE for our unique cocktails, award winning beer and dinner.

Then heading to the St. Julien hotel to practice my Samba moves while listening to local Brazilian band Samba Dende.

Justin Goerich



Justin Goerich set his sights on a career in the culinary arts early on, while working at La Chaumiere in his hometown of Pinewood Springs, Colorado. After attending the Culinary Institute of America in Hyde Park, New York, he honed his craft at the famous Flagstaff House in Boulder and at the Mashomack Fish and Game Reserve in Dutchess County, New York. He came back home once and for all to join the Big Red F family, first at Jax Fish House and now at Zolo Grill. As a Chef, Justin blends his decade plus of culinary experience into seasonal menus full of creative, flavorful Southwestern dishes.

When he's not in the kitchen, you'll find Justin enjoying the outdoors with his family, biking, snowboarding, fishing, hiking, running, canoeing, camping, and, most often, chopping wood to heat his home.

My Perfect Day in Boulder

My day starts at 5:00am every morning with an intense workout.

I cook breakfast with my beautiful wife and handsome little boy. When we do cook at home we do it right – local whenever possible. When the Farmers Market is in full swing we stop by sometimes twice a week.

Sunday's are my favorite day of the week. I get to spend it with my family.

Hike with my son and dog Robo, to the top of a mountain and enjoy lunch. When I hike I always pack a lunch and many survival tools. We can go on very long hikes out in the woods. Button Rock Trail, Lyon's Gulch, and Rocky Mountain National Park are some of our favorites.

I prepare a home cooked fine dining meal at home.

Everyday at home has some sort of firewood work to be done to keep my house warm in the winter.

I consider myself a mountain man chef. I work in Boulder and retreat to the mountains every night.

Relax on the couch in the evening reading *Lucky Peach* thinking about new dishes/specials for Zolo Grill.

Bradford Heap



When chef Bradford Heap takes to the kitchen, his years spent with culinary legends like Alain Ducasse, Georges Blanc, and Carlo Cioni are evident. His ability to create simple clean flavors from ultra fresh local products have earned him a loyal following. The prestigious James Beard Foundation also has taken notice, honoring him with the coveted position as guest chef at the James Beard House and nominating him as the “Best Chef of the Southwest.” He is a true example of “Do What You Love.”

Heap runs SALT and Wild Standard on Pearl Street in downtown Boulder.

My Perfect Day in Boulder

I wake up with a strong cup of coffee and a bike ride up over Lee Hill Drive. Back at the house, I let the chickens out, gather the eggs, then walk through the garden to see how all my plants are doing. With freshly picked kale and eggs from our hens, I decide to make my kale and grass-finished “Dubliner cheddar frittata.” I enlist our 11-year-old twins to make the avocado and ripe tomato relish — then we join my lovely partner Carol for breakfast on the patio.

Next, it's time to take the kids and pay a visit to David Asbury of Full Circle Farms. We pick raspberries for a couple of hours warmed by the sun and eat most of them before they hit the container. I like the ones that are overripe and starting to get shriveled because their sugar content is much higher. We then tour the fields to see what vegetables are to be available for the menus then we swing by the packing shed and pick up the farm order for SALT, and Wild Standard.

Heading into Boulder for the afternoon, our first stop is SALT where we drop off the produce and share some small plates on the patio before heading over to Wild Standard for lunch.

After lunch I walk over with my kids to go fly fishing on Boulder Creek. If it's a Wednesday or Saturday I'd stop by the Farmers Market to talk to my farmer friends about what fruits and vegetables are available for our menus, and load my truck up with vegetables and fruit for the house and the restaurants.

It's now time to head home for a hot shower, and then dinner with the family. After some nice family time I head in for dinner service.

Anthony Hessel



Executive Chef Anthony Hessel attended the University of Maine briefly before realizing his true passion was in the kitchen. He moved to France for a year and a half, learning how to cook at numerous restaurants in Paris. His culinary career is deep-rooted in Boulder, as his creative menus have graced restaurants in downtown Boulder for over 20 years. Chef Tony has come full-circle on the Pearl Street Mall – from visiting the Mall when he was a child, to crafting the unique menu for West Flanders Brewing Co. today.

My Perfect Day in Boulder

Take a hike up Mount Sanitas with my dogs.

Have a cup of coffee at The Cup.

Spend three hours reading at the Boulder Public Library – I could read all day!

Eat dinner at Oak.

Go see live jazz music at the Boulder Theater.

Kelly Kingsford



Born into the famous Kingsford Charcoal family, the Michigan native was raised by generations of food worshippers who passed their love of good food and entertaining down to Kelly.

After completing her undergrad at the University of Colorado in Boulder, Kelly enrolled at the Culinary Institute of America in New York.

After spending a year honing her culinary skills at the famed Magnolia's restaurant in Charleston, South Carolina, Kelly returned to Colorado to be near family.

This move brought her into the kitchen and talented hands of Chef Anthony Hessel. In the summer of 2003 Kelly helped Chef Tony open Brasserie Ten Ten where she remained as his Chef de Cuisine for several years. She then moved on to working with Mathew Jansen at Radda Trattoria and Mateo before returning to the Walnut Restaurant Group as the Executive Chef for the Mediterranean Restaurant, the Mediterranean Bakery and Brasserie Ten Ten. Kelly and her crew are in the process of building the newest restaurant, Via Perla, which is set to open early 2016.

Kelly most enjoys hiking with her family, the Colorado sunshine, dining out as often as possible, traveling and being silly with her daughter Olivea.

My Perfect Day in Boulder

A morning hike at Chautauqua, breathe in that fresh mountain air and enjoy the morning sunshine, super healing.

Grab a hot tea and a Heather's Wing at Spruce Confections, hang outside with friends on the patio and enjoy some great people watching.

Get a pedicure and some henna with my daughter at the Nail Studio.

Savor a chicken shawarma plate from Arabesque for a late lunch, always order the iced tea.

Head up to the Kitchen Upstairs for happy hour at 5:30.

Be lucky enough to catch a show at the historic Boulder Theater.

Lenny Martinelli



Lenny Martinelli is the owner and Executive Chef of Three Leaf Concepts, an award winning restaurant group that includes such iconic restaurants as The Boulder Dushanbe Teahouse and The Chautauqua Dining Hall, as well as Aji Latin American Restaurant and Leaf Vegetarian Restaurant. In 2010, Lenny and his wife purchased a small organic farm in Lafayette, where they grow vegetables, fruit and herbs to supply the restaurants. In 2014, Lenny was inducted into the Boulder County Business Hall of Fame for his over 25 years in the Boulder restaurant industry. Lenny lives in Louisville with his wife, three kids, and numerous dogs, cats, horses, goats and chickens.

My Perfect Day in Boulder

After breakfast, visit the farm, saddle up the horses and do a relaxed morning ride around the farm and along the Coal Creek Trail. Spend a half hour or so turning compost with my John Deere tractor.

Head to Boulder and enjoy a light lunch at the Chautauqua Dining Hall, and after, go for a hike up the Mesa Trail, at the foot of the Flatirons, with my wife and dogs.

Stroll along Pearl Street, checking out the fantastic shops and taking in the unique, Boulder vibe. Maybe a quick stop for tea at the Teahouse.

Dinner at Aji – delicious Latin American food!

Spend the evening at an event at The Dairy Arts Center – one of my favorite venues. There's always something there – a performance, unique film, or exhibit.

Hugo Matheson



Hugo is the Chef/Co-Founder of The Kitchen family of restaurants and Co-Founder of The Kitchen Community, a non-profit organization dedicated to building Learning Gardens in schools across the United States. Born in England, Hugo grew up eating whatever food his mother picked up that day. Hugo moved to London to pursue a career in food. After graduating from Leith's School of Food and Wine, Hugo then joined The River Cafe, one of London's landmark restaurants. Moving between the dining room and the kitchen, Hugo worked with such cooking greats as Ruth Rodgers, Rose Gray, and Jamie Oliver.

When not cooking, Hugo spends his days working with local farmers, purveyors, activists, and colleagues who share his philosophy for creating simple and local food. Over the last decade, Hugo has culled a network of professionals who have been instrumental in making The Kitchen a world-class restaurant group. Hugo and his wife Becci live in Boulder, Colo with their twin boys.

My Perfect Day in Boulder

Rise early and start with a morning walk, enjoying the morning's quietness and light. My new favorite trail is off Hwy 36 in North Boulder called the Foothills Trail.

Afterwards, stop by The Cup on Pearl Street and order a cappuccino from Tye. He puts great images on top of hot chocolates! If you're hungry, order a breakfast bagel with their spicy jalapeño cream cheese.

Visit McGuckin Hardware. It's one of my favorite stores and my mother from England likes it too. They have everything you could possibly need and the best old school service that is so hard to find nowadays.

Float down Boulder Creek on an inner tube. Start at the west end of Eben G. Fine Park and float all the way to 55th Street. Make sure you have somebody to pick you up as it's a long walk home.

Buy a tamale at the Boulder Farmers Market and sit on the grass and watch the Boulder locals. Then, walk into the Boulder Museum of Contemporary Art (BMoCA) that is right next to the farmers' market.

After a busy day, a little pampering is always a necessity. Have a massage at the St. Julien Hotel and Spa.

Have dinner on a local farm with Meadowlark Farm Dinners. This requires a little planning, but dinner in the field with fresh produce, the farmer and 30 other people is a wonderful experience.

Lachlan Mackinnon-Patterson



Lachlan Mackinnon-Patterson began his celebrated culinary career in St. Louis, Missouri. After moving to Paris in 1999, he obtained his Certificate d'Aptitude Professionnelle at the renowned Ecole Gregoire-Ferrandi. Moving back to the U.S. in 2001, he worked at Thomas Keller's The French Laundry in Yountville, California, where he met his current business partner, Master Sommelier Bobby Stuckey.

Inspired by the neighborhood Frascas they had visited in Friuli-Venezia Giulia, Mackinnon-Patterson and Stuckey opened their first restaurant, Frasca Food and Wine, in August 2004 in Boulder, CO. In 2007, the partners launched Scarpetta Wines. They opened Pizzeria Locale Boulder, a full-service contemporary pizzeria in January 2011.

Mackinnon-Patterson has earned numerous awards, including: *Food & Wine Magazine's* Best New Chefs 2005; James Beard Foundation Award's Best Chef: Southwest, 2008; and a season competing on BRAVO's *Top Chef Masters*.

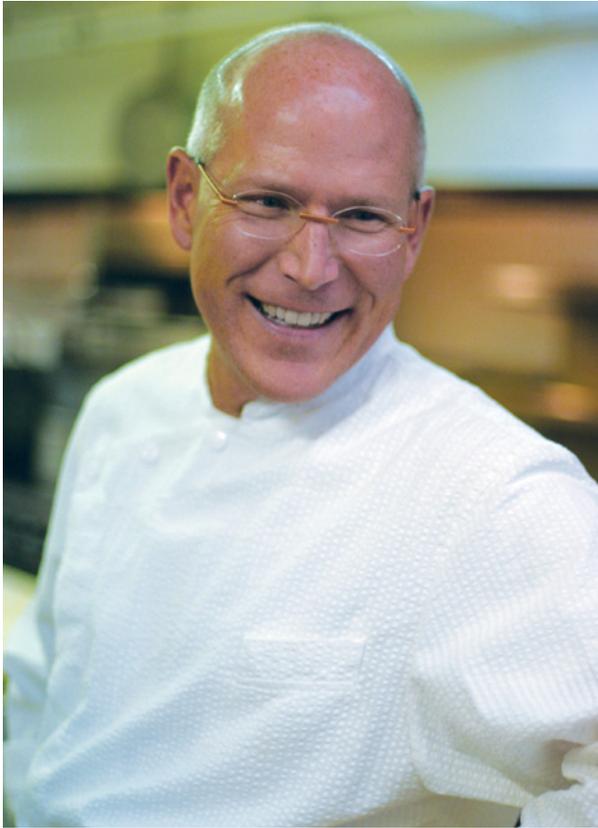
My Perfect Day in Boulder

Start the day with an espresso from Boxcar Coffee and the best croissant in town... These guys do it right! If it's open, I will always grab a sandwich for lunch from Cured to eat after my bike ride.

Generally, I will head out on a ride connecting all of the dirt roads northeast of town. This route avoids traffic and is quiet enough that I can stop from time to time and take a phone call if needed. If I have more time, I will head up one of the canyons for a longer ride toward the Peak to Peak Highway.

For dinner, there is never anything better than Frasca for a great 4-6 course dinner, with perfect service and enough reading on the wine list that the hours just fly by!

Mark Monette



Executive chef and partner Mark Monette was only 10 when his dad, Don Monette, founded the Flagstaff House Restaurant in Boulder, Colorado. By age 14 Mark was bussing tables at the restaurant. Mark's love of cooking and passion for fine cuisine took him to several four star restaurants in New York City and to various Michelin Three Star restaurants in France and the Orient where he worked with several master chefs, including Bernard Herrman and Thomas Keller. Mark returned home in 1985 to become executive chef of the Flagstaff House and has been responsible for the restaurant's culinary delights ever since.

My Perfect Day in Boulder

Run (or hike) the Mesa Trail – the trail goes through the forest along the base of the Flatirons from Chautauqua to Eldorado Springs. It is 6.5 miles long each way and is hilly.

Before your run or hike, visit Boulder Breadworks and pick up goodies. Eat your food on the trail or back at Chautauqua Park for a picnic.

Get a massage at the CU Sports Medicine and Performance Center.

Have cocktails on the Flagstaff House terrace followed by our Chef's Tasting Dinner paired with wine.

John Platt



Chef/proprietor John Platt is a respected leader in the Boulder restaurant world, a teacher to aspiring culinarians and a mentor to numerous alumni of his past restaurants. Chef Platt's most recent endeavor is Riffs, a restaurant located in the heart of downtown on Boulder's Pearl Street. During his time off, John likes to fly fish and tend to his organic garden.

My Perfect Day in Boulder

Evening prior to the big day: Go to McGuckin Hardware to get flies for fishing. (Even if I don't need flies, they always invariably have something I need!)

Next morning: Up early, coffee, demolish the day's sudoku, garden perusal, pick lettuce for dinner, and a quick bike ride to The Village Coffee Shop for a great green chile breakfast burrito.

Drive the beautiful 40-minute drive to the Big Thompson River for a day of matching wits and reflexes with wily rainbows and browns.

Have a riverside home-made lunch of ham and Haystack Mountain Chevre on that killer olive bread from Breadworks, Boulder Sea Salt and Vinegar chips, a perfect Colorado peach, a Lefthand Sawtooth Ale, and some of my wife Sabrina's chocolate chip cookies.

Cruise home (basking in the memory of conquering "Old Fighter" yet again), make sure the garden is still growing, pick sun-warmed tomatoes for dinner, grill up a steak, and spend the best part of the Boulder day enjoying dinner with my beautiful wife Sabrina on the deck. (Another one of those Lefthand brews always seems to sneak in here somehow.)

Or, an official work related happy hour visit to Riffs for an adult beverage and snacks (gotta have brussels sprouts and a grilled avocado), followed by dinner at Café Aion, sushi at Sushi Tora, or pizza at Basta.

Dave Query



Dave Query, known as DQ around town, is a hometown guy. Having grown up in Boulder, he left, went to The Culinary Institute of America, worked all over Europe and the US, returned and became part owner of his first restaurant in 1989. He's been making magic happen ever since. Dave and his crews at Zolo Grill, Jax Fish House & Oyster Bar, Centro Latin Kitchen, and West End Tavern are most proud of their contributions to the community and of the trust they've earned from the fine people of Boulder, the greatest city in America. Yeeee-HAW!

My Perfect Day in Boulder

Wake up early. Have breakfast at The Village Coffee Shop.

Get some juice at Wonder to take on a hike, a bike ride or to go fly fishing up Boulder Canyon. If you don't have a bike, rent one from my buddy Doug at University Bicycles (The Greatest Bike Shop in America). Ride up the Creek Path, fishing for brookies and brownies.

Come back down and go see Danny at Mustard's Last Stand for the greatest Chicago Dog this side of Wrigley (ketchup, mustard, onions, pickles, relish, tomatoes, (no kraut or peppers), fries and a root beer.

Take a nap. (key)

Get-up feeling great and hit the rooftop of West End Tavern for a refreshing bourbon cocktail from their expertly prepared list and some DANK BBQ from the smoker.

Stop by Jax Fish House next for a dozen oysters at the bar.

Then slide down the block to Centro for a margarita and some killer tacos at Boulder's best people-watching patio bar.

Walk the Pearl Street Mall and check out all there is to see with some ice cream from Two Spoons. Roll into Bayleaf and buy something you can't find anywhere else.

Make one last stop for a leisurely nightcap at The Bitter Bar. Best adult cocktails anywhere.

Good Day. Good Day INDEED.

Steven Redzikowski



Steven Redzikowski is the Executive Chef/Co-Owner of acclaimed Colorado restaurants, including OAK at fourteenth (Boulder, CO), Acorn (Denver, CO), and Brider (Denver, CO), where he oversees day to day operations, in addition to managing back of house operations and creating new menus. Redzikowski's eclectic new American style of cooking has been praised on both local and national levels. In 2014 and 2015, Steve was voted *Food & Wine's* "People's Best New Chef: Southwest" and in 2015 and 2016, was a James Beard semifinalist for "Best Chef: Southwest." The Long Island native moved to Manhattan after completing culinary school and worked in some of the city's most iconic kitchens including Le Cirque and Jean Georges before moving to Colorado to hone his skills at the award-winning Little Nell and the acclaimed Italian restaurant, Frasca. There, Redzikowski met future business partner, Bryan Dayton. In March 2010, Redzikowski reconnected with Dayton to open OAK at fourteenth in Boulder. In 2015, OAK ranked #11 on *5280's* 25 Best Restaurants list.

My Perfect Day in Boulder

Get lunch at Tjaco downtown. They have some of the best tacos in town! Peter [Waters] is the owner and he really knows how to deliver great hospitality even in such a casual setting – he makes everyone feel at home and welcome. Neighborhood wise, it's one of my favorite spots to go – a great place to see people from the neighborhood.

Wander Pearl Street and check in on lunch service at my restaurant OAK at fourteenth.

Stop in for an aperitivo at Pizzeria Locale and people watch on the patio. They stay open a little bit later on Fridays and Saturdays – if I'm at OAK, I'll try and leave a little earlier so I can catch the last call. They just added this new pizza, Vongole, with clams. It's delicious!

Hosea Rosenberg



Hailing from Taos, New Mexico, Hosea Rosenberg began his path to culinary fame while earning a degree in Engineering Physics from the University of Colorado.

Hosea's passion to cook professionally drove him to work his way up the restaurant ranks, where he worked under the guidance of established chefs such as Wolfgang Puck, Kevin Taylor, and Dave Query. After a tenure at Dandelion Restaurant in Boulder, it was the Big Red F Restaurant Group that became home, where he served as Executive Chef at Jax Fish House for six years.

In 2011, Hosea launched Blackbelly, his vision for the ultimate in Colorado dining. The company started with a boutique catering business along with a small farm to provide the best possible – and locally sourced – products. In late 2014, he opened Blackbelly Market, a restaurant, bar and butcher shop. Since opening, Blackbelly Market has been named one of the top restaurants in Colorado by *5280 Magazine*, and Hosea was personally invited to cook at the James Beard House.

My Perfect Day in Boulder

Wake up, walk down to Pearl Street for the “house special” at OZO Coffee.

Rent cruiser bikes from University Bikes on Pearl Street. Ride up Pearl Street to Eben G. Fine Park and then catch the Boulder Creek Bike Path.

Ride the bike back downtown along the Boulder Creek Path to the Boulder Farmers Market. Grab lunch prepared by a local chef. Talk with the growers.

Head up into the mountains for fly fishing or a hike at Chautauqua Park.

Continue the afternoon shopping and people watching along the Pearl Street Mall. Don't miss Peppercorn – a cooking store that's been described as one of the best in the country.

Take a restaurant tour (Jax, Oak, Basta, and finish off at my restaurant, Blackbelly!)

Alec Schuler



Chef/Proprietor Alec Schuler was born and raised in the suburbs of New York by immigrant European parents and went on to study at CU Boulder. He became captivated by restaurants and the food scene when he started bussing tables as a teenager. In his late 20's Alec enrolled at Manhattan's nutrition oriented Natural Gourmet Institute and fell even more in love with creating food and putting flavors together. His nutrition-oriented culinary training, culinary passions and lifestyle all come through on the innovative menus he creates at his award-winning restaurants – Arugula and Tangerine.

My Perfect Day in Boulder

Wake up to the Boulder sunshine and start my day with a meditation and some Qigong.

Then head to Tangerine Restaurant for the perfect Concious Coffee cappuccino along with our famous Trout & Apple Benedict.

Gather my wife and 4 sons and take everyone for a stroll and some people watching at the Boulder Farmers Market or on the Pearl Street Mall.

Next stop: Alfalfa's Market where we grab a healthy assortment of foods for a picnic lunch.

Load up the truck and head to the local mountains, into Boulder Canyon towards Nederland with a stop in the beginning to dip our feet (or whole body if it's mid-summer!) in the creek. Pick some apples and wild peas, if in season.

We take advantage of the great outdoor lifestyle that Boulder offers with a hike or a mountain bike ride in the vicinity of the Peak to Peak Highway.

Finish the day at my restaurant, Arugula, with the daily Chef's Tasting Menu (paired with wines) featuring whatever is in season from Boulder's local farms, or enjoy a Wine Pairing event (if a weeknight) led by a local wine expert.

Eric Skokan



Born in San Diego, California and raised in Virginia, Eric Skokan studied history at the University of Virginia. After graduation he moved around the country working in some of the best restaurant kitchens. In 2006 he opened Black Cat Farm Table Bistro in Boulder and followed it with Black Cat Farm a year later. Eric envisioned a restaurant where almost all of the ingredients would come from his farm. Today, that vision is a reality.

My Perfect Day in Boulder

Pick up a perfect cup of coffee at The Cup on Pearl Street's East End.

Go to Black Cat Farm to see the animals and pick out fresh veggies.

Lunch on the lawn at the Farmers Market.

Get inspired by the cookbooks at Peppercorn, including my cookbook, *Farm, Fork, Food*.

Experience the harvest tasting menu at Black Cat Farm Table Bistro.

Finish the night with a craft cocktail and a late night dessert at Bramble and Hare.

Jim Smailer



Jim Smailer is the executive chef at Boulder Cork. Growing up in Pennsylvania, his family had huge gardens, and he's always had an affection for the sea and fresh produce. He has been buying from Boulder's farms and growers for the last 38 years. He's been known to barter with a farmer for cherry tomatoes and bring them to the restaurant on his bicycle. He lives for food and is passionate about it.

My Perfect Day in Boulder

Make an early morning trip to the Boulder Farmers Market. Be there when they open to get first dibs.

Continue walking through downtown historic Boulder to brunch or lunch at The Kitchen. They do a great job, and I appreciate their philosophy.

Take a bird-watching hike through the White Rocks Nature Preserve east of Boulder. It's an easy, 30- to 60-minute hike. Look for the Northern Kingfishers and the Bald Eagles as you enjoy the amazing panoramic view of the Front Range.

Have dinner at the Cork.

Dakota Soifer



Drawing upon years of experience working in nationally acclaimed restaurants such as Zuni Café, Julia's Kitchen, and The Kitchen Café – and a summer with Meadow Lark Farm Dinners – Dakota's menus and cuisine reflect a philosophy of crafting the best quality food into simple, soulful bites. Dakota combines a respect for and knowledge of high quality ingredients with a rare talent to craft them into immensely satisfying dishes. He doesn't rely on tricks to impress his guests; just experience, expertise, and an understanding of the finest local products.

As Chef and Owner of Café Aion he has gained national recognition in; *First We Feast's* "10 up and coming chefs to watch," *Bon Appetit*, *Esquire* and more recently won Food Network's *Cutthroat Kitchen*.

My Perfect Day in Boulder

Wake up to a sunny, warm, blue sky.

Hop on bikes with my daughter & boo and head to the Farmers Market.

En route, swing by my restaurant, Café Aion for a large press pot of Ozo coffee and fresh fried cinnamon sugar donuts.

At the Farmers Market grab picnic fixings (tomato, onion, arugula, bread, cheese, peaches), stop by Oxford Gardens' tent to tease Peter Voltz and get a balloon sculpture.

Go home, grab swim suits, climbing gear and head to Eldorado Canyon State Park.

Climb a few pitches up on the West Ridge (killer views of the Indian Peaks!)

When it gets too hot, hike down to the Eldorado Springs pool, swim, eat, snooze, repeat.

On the way home stop by the Southern Sun for a few happy hour pints.

Tapas and Paella with friends on the patio back at my Restaurant, Café Aion on The Hill.

Catch an old school reggae show at The Fox.

Maybe a late night gyro from The Smelly Deli (just like back in my college days at CU!) and then back on the bikes, headed home.

Kelly Whitaker



After years of cooking in world-renowned restaurants and studying and living in Italy, in 2008, Whitaker moved to Boulder, Colo., and co-founded Id Est Hospitality Group. In January 2010, he opened his first restaurant, Basta. Centered around wood-fired, comfort, farm-based Italian plates, Basta means "enough" in Italian, which reflects the restaurant's passion for creating magnificent flavors from simple, local, seasonal foods.

Kelly believes strongly in responsibly sourcing ingredients, and is an active member and local leader of the national organization Chefs Collaborative. He also sits on the Blue Ribbon Task Force for Monterey Bay Seafood Watch. In 2014, he was named Eater Denver's Chef of the Year for the Denver Metro Area, and received the Heart of the Collaborative award from Chefs Collaborative. He was recently named *5280's* Editor's Choice for Best Chef in Denver, in the magazine's annual Top of the Town Awards for the Denver Metro Area.

My Perfect Day in Boulder

Start with coffee! Boulder is one of the best cities in the U.S. for coffee. Although Ozo and Boxcar are some of my go to spots, my new favorite shop is Alpine Modern up on The Hill.

If it's a Saturday morning or Wednesday evening I am sure to be at the Boulder Farmers Market. I buy lots of ingredients for the restaurant here, but I also get the opportunity to connect with Eric Skokan from Black Cat Farms and Paul and Anne from Cure Organic Farms.

After dropping my produce at Basta, I'd grab lunch at Blackbelly Market.

If the snow is falling I'd head to the mountains for some runs at Eldora.

On my nights off when I get to go out, one of my favorite hidden experiences is Izakaya Amu on Pearl. The highlight of an evening at Izakaya Amu is letting Chef Yuki cook for you Omakase style, which means that you leave it up to her. Trust me; you'll be in good hands.

Boulder is also home to some of my favorite late night spots: The Kitchen Upstairs for bites and a cocktail, Oak at Fourteenth for their stellar late night menu and The Bitter Bar for a night cap, and the best cocktail in town.

Boulder Farmers Market

VOTED BEST FARMERS MARKET IN THE COUNTRY

The Boulder Farmers Market has become a weekly ritual for Boulderites and a highlight for visitors to the area. In 2015, the market was voted Best Farmers Market in the County on USA Today. Established in 1987 by a handful of local farmers who wanted to sell farm-fresh produce directly to the public, the Boulder Farmers Market, operated by the nonprofit organization Boulder County Farmers Markets, has expanded to include more than 150 vendors and hosts the longest market season in Colorado.

As a “growers-only” market, shoppers are guaranteed the seasonal produce, eggs, cheeses, meats, herbs, flowers, wines and gourmet food products available are sold directly from the producers; they get to meet and learn directly from the farmer how their food was grown, when it was picked, how to keep it fresh and in many cases, get new ideas on how to prepare and enjoy it. The Saturday Farmers Market, which runs from April through November, opens at 8:00 a.m. on 13th St. and Canyon Blvd.

Serious foodies and local chefs shop early to get the best selection, especially during the summer when peaches, corn, tomatoes and other local favorites arrive. The outdoor food court is a popular meeting place for breakfast and lunch. The combination of freshly brewed coffee, baked goods and a variety of prepared foods by local chefs, together with live music and shaded seating provides a place to relax and spend time with friends before or after shopping at the market, which closes at 2:00 p.m. The Wednesday afternoon market runs from 4:00 p.m. to 8:00 p.m., featuring produce, gourmet food products, the Food Court, and a beer and wine garden featuring Colorado wines and local craft beer.

As if this wasn't enough reason to visit the Boulder Farmers Market, an Artisan Show featuring 25 Colorado artists is held the second Saturday each month in Central Park adjoining the Farmers Market. This highly competitive market attracts some of Colorado's best artists and crafts people. It's the perfect place to find that unique gift or memento of your visit to Boulder.



Chefs' Picks

- 1 **Aji**
1601 Pearl St | 303-442-3464
ajirestaurant.com
- 2 **Alfalfa's Market**
1651 Broadway | 720-420-8400
alfalfas.com
- 3 **Alpine Modern Café**
904 College Ave | 303-954-0129
alpinemodern.com
- 4 **Arabesque**
1634 Walnut St | 720-242-8623
arabesqueboulder.com
- 5 **Arugula**
2785 Iris Ave | 303-443-5100
arugularistorante.com
- 6 **Auguste Escoffier School**
637 S Broadway | 303-494-7988
escoffier.edu
- 7 **Avery Brewing Company**
4910 Nautilus Ct | 303-440-4324
averybrewing.com
- 8 **Basta**
3601 Arapahoe Ave | 303-997-8775
bastaboulder.com
- 9 **Bayleaf**
1222 Pearl St | 720-565-2477
- 10 **Big Thompson River**
7 miles west of Loveland
- 11 **The Bitter Bar**
835 Walnut St | 303-442-3050
thebitterbar.com
- 12 **Black Cat Bistro**
1964 13th St | 303-444-5500
blackcatboulder.com
- 13 **Black Cat Farm**
Monarch Fields, Niwot
- 14 **Blackbelly Market**
1606 Conestoga St | 303-247-1000
blackbelly.com
- 15 **Boulder Beer Co.**
2880 Wilderness Pl | 303-444-8448
boulderbeer.com
- 16 **Boulder Canyon**
West of Boulder on Canyon Blvd
- 17 **Boulder Creek Path**
Runs from Boulder Canyon on the west to just past 55th St on the east
- 18 **The Boulder Dushanbe Tea House**
1770 13th St | 303-442-4993
boulderteahouse.com
- 19 **Boulder Farmers Market**
13th St between Arapahoe & Canyon | 303-910-2236
bcfm.org
- 20 **Boulder Museum of Contemporary Art**
1750 13th St | 303-443-2122
bmoca.org
- 21 **Boulder Public Library**
1001 Arapahoe Ave | 303-441-3100
boulderlibrary.org
- 22 **Boulder Theater**
2032 14th St | 303-786-7030
bouldertheater.com
- 23 **Boulder Wine Studios**
1501 Lee Hill Rd
boulderwinestudios.com
- 24 **Boxcar Coffee Roasters**
1825 B Pearl St
boxcarcoffee.com
- 25 **Bramble & Hare**
1970 13th St | 303-444-9110
brambleandhare.com
- 26 **Brasserie Ten Ten**
1011 Walnut St | 303-998-1010
brasserieintenten.com
- 27 **Breadworks**
2644 Broadway | 303-444-5667
- 28 **BRU Handbuilt Ales & Eats**
5290 Arapahoe Ave | 720-638-5193
bruboulder.com
- 29 **Button Rock Preserve**
45 minutes northeast of Boulder
- 30 **Café Aion**
1235 Pennsylvania | 303-993-8131
cafeaiion.com
- 31 **Celestial Seasonings**
4600 Sleepytime Dr | 303-581-1266
celestialseasonings.com
- 32 **Central Park**
Broadway and Canyon St
- 33 **Centro**
950 Pearl St | 303-442-7771
centrolatinkitchen.com
- 34 **Chautauqua Dining Hall**
900 Baseline Rd | 303-440-3776
chautauqua.com
- 35 **Chautauqua Park**
9th St & Baseline Rd
- 36 **Coal Creek Trail**
10 miles east of Boulder
- 37 **Coot Lake**
63rd St and Monarch Rd
- 38 **The Cork**
3295 30th St | 303-443-9505
bouldercork.com
- 39 **Cotton Wood Trailhead**
Jay Rd and the Diagonal Hwy
- 40 **The Cup**
1521 Pearl St | 303-449-5173
thecupboulder.com
- 41 **CU Sports Medicine Center and Performance Center**
2150 Stadium Dr | 303-315-9900
cusportsmedcenter.com
- 42 **Cure Organic Farm**
7416 Valmont Rd | 303-666-6397
cureorganicfarm.com
- 43 **Cured**
1825 B Pearl St | 720-389-8096
curedboulder.com
- 44 **The Dairy Arts Center**
2590 Walnut St | 303-440-7826
thedairy.org
- 45 **Eben G. Fine Park**
Arapahoe Ave & Boulder Canyon Dr
- 46 **Eldora Mountain Resort**
2861 Eldora Ski Rd | 303-440-8700
eldora.com
- 47 **Eldorado Springs Pool**
294 Artesian Dr | 303-499-9640
eldoradosprings.com/swimming-pool
- 48 **Eldorado Canyon State Park**
9 Kneale Rd, Eldorado Springs
303-494-3943
- 49 **Flagstaff House Restaurant**
1138 Flagstaff Rd | 303-442-4640
flagstaffhouse.com
- 50 **Foothills Trail**
Hwy 36 and Broadway St
- 51 **Fox Theatre**
1135 13th St | 720-645-2467
foxtheatre.com
- 52 **Frasca Food & Wine**
1738 Pearl St | 303-442-6966
frascafoodandwine.com
- 53 **Full Circle Farms**
9057 Ute Hwy, Longmont
fullcircleorganicfarms.com
- 54 **Gross Reservoir**
13 miles west of Boulder
- 55 **Häagen-Dazs at Lindsay's Boulder Deli**
1148 Pearl St | 303-443-9032
lindsaysboulderdeli.com
- 56 **Izakaya Amu**
1221 Spruce St | 303-440-0807
izakayaamu.com
- 57 **Jax Fish House**
928 Pearl St | 303-444-1811
jaxfishhouse.com/boulder/
- 58 **The Kitchen**
1039 Pearl St | 303-544-5973
thekitchen.com/the-kitchen-boulder/
- 59 **The Kitchen Next Door**
1035 Pearl St | 720-542-8159
thekitchen.com/nextdoor-boulder/
- 60 **The Kitchen Upstairs**
1039 Pearl St | 303-544-5973
thekitchen.com/upstairs-boulder/
- 61 **L'Atelier**
1739 Pearl St | 303-442-7233
latelierboulder.com
- 62 **Le Peep**
2525 Arapahoe Ave | 303-444-5119
lepeep.com
- 63 **Leaf Restaurant**
2010 16th St | 303-442-1485
leafvegetarianrestaurant.com
- 64 **Loleta's Market**
800 Pearl St | 303-443-8329
- 65 **Lucile's**
2124 14th St | 303-442-4743
luciles.com
- 66 **Lyon's Gulch Trailhead**
45 minutes northeast of Boulder
- 67 **Mateo**
1837 Pearl St | 303-443-7766
mateorestaurant.com
- 68 **McGuckin Hardware**
2525 Arapahoe Ave | 303-443-1822
mcguckin.com
- 69 **Meadowlark Farm Dinners**
farmdinners.com
- 70 **The Mediterranean Restaurant**
1002 Walnut St | 303-444-5335
themedboulder.com
- 71 **Mesa Trail**
900 Baseline Rd
- 72 **Mount Sanitas**
Mapleton Ave & Green Rock Dr
- 73 **Mountain Sun**
1535 Pearl St | 303-546-0886
mountainsunpub.com
- 74 **Munson Farms**
7355 Valmont Rd | 720-971-8847
munsonfarms.com
- 75 **Mustard's Last Stand**
1719 Broadway | 303-444-5841
mustardslaststandcolorado.com
- 76 **Nederland**
15 miles west of Boulder
- 77 **North Boulder Park**
Balsam & 9th St
- 78 **Oak at Fourteenth**
1400 Pearl St | 303-444-3622
oakatfourteenth.com
- 79 **Oxford Farm Gardens**
10145 Oxford Rd, Longmont
303-817-9676
oxfordgardensboulder.com
- 80 **Ozo Coffee Company**
1015 Pearl St | 303-645-4885
ozocoffee.com
- 81 **Ozo Coffee Company**
5340 Arapahoe Ave | 303-440-0233
ozocoffee.com
- 82 **Peak to Peak Scenic Byway**
West of Boulder
- 83 **Pearl Street Mall**
Pearl St between 11th St and 15th St
303-449-3774
boulderdowntown.com
- 84 **Pekoe Sip House**
1225 Alpine Ave | 303-444-5953
pekoesiphouse.com
- 85 **Peppercorn**
1235 Pearl St | 303-449-5847
peppercorn.com
- 86 **Pizzeria Locale**
1730 Pearl St | 303-442-3003
localeboulder.com
- 87 **Riffs**
1115 Pearl St | 303-440-6699
riffsboulder.com
- 88 **Rincon Argentino**
2525 Arapahoe Ave | 303-442-4133
rincinargentinoboulder.com
- 89 **Rocky Mountain National Park**
45 minutes northeast of Boulder
- 90 **SALT**
1047 Pearl St | 303-444-7258
saltthebistro.com
- 91 **Savory Spice Shop**
2041 Broadway Ste 1 | 303-440-0668
savoryspiceshop.com
- 92 **Scott Carpenter Park**
1505 30th St
- 93 **Sherpa's**
825 Walnut St | 303-440-7151
sherpasrestaurant.com
- 94 **Shine Restaurant & Gathering Place**
2027 13th St | 303-449-0120
shineboulder.com
- 95 **Smelly Deli**
aka University Hill Market and Deli
1134 13th St | 303-449-2923
- 96 **Southern Sun**
627 S Broadway | 303-543-0886
mountainsunpub.com
- 97 **Spruce Confections**
767 Pearl St | 303-449-6773
spruceconfections.com
- 98 **St Julien Hotel & Spa**
900 Walnut St | 720-406-9696
stjulien.com
- 99 **Streetside Studios**
6681 Arapahoe Rd | 303-449-6789
streetsidedance.com
- 100 **Sushi Tora**
2014 10th St | 303-444-2280
sushitoraboulder.com
- 101 **Sweet Cow Icecream**
2628 Broadway | 303-447-3269
sweetcowicecream.com
- 102 **Tjaco**
1175 Walnut St | 303-443-9468
taccolorado.com
- 103 **Tangerine**
2777 Iris Ave | 303-443-2333
tangerineboulder.com
- 104 **Three Leaf Farm**
445 S 112th St, Lafayette | 720-334-4724
threelaaffarm.com
- 105 **Two Spoons**
1021 Pearl St | 303-545-0027
twospoonsboulder.com
- 106 **University Bicycles**
839 Pearl St | 303-444-4196
ubikes.com
- 107 **Upslope**
1898 S Flatiron Court | 303-396-1898
upslopebrewing.com
- 108 **Valmont Dog Park**
approx 5300 Valmont
- 109 **Vapor Distillery**
5311 Western Ave #180 | 303-997-6134
vaporistillery.com
- 110 **Via Perla**
901 Pearl St | 720-669-0100 | viaperla.com
- 111 **Viç's**
2680 Broadway | 303-440-8209
- 112 **The Village Coffee Shop**
1605 Folsom St | 303-442-9689
villagecoffeeshopboulder.com
- 113 **Walker Ranch**
11 miles west of Boulder
- 114 **The West End Tavern**
926 Pearl St | 303-444-3535
thewestendtavern.com
- 115 **West Flanders Brewing Co.**
1125 Pearl St | 303-447-2739
wfbrews.com
- 116 **White Rocks Nature Preserve**
1.5 miles northeast of Boulder
- 117 **Whole Foods**
2905 Pearl St | 303-545-6611
wholefoodsmarket.com
- 118 **Wild Standard**
1043 Pearl St | 720-638-4800
wildstandard.com
- 119 **Wonder**
946 Pearl St | 720-484-4927
wonderpress.co
- 120 **Zoe Ma Ma**
2010 10th St | 303-545-6262
zoemama.com
- 121 **Zolo Grill**
2525 Arapahoe Ave | 303-449-0444
zologrill.com



