

All In: Boulder's Professional Poker Guys

# denver

MAGAZINE®

**From Absinthe to Whiskey:** Building a locally distilled liquor cabinet

**Colorado's Growing Vines:** Moving beyond agritourism

Colorado's not just for beer lovers anymore

**drink up!**

*~the beverage issue~*

**Big Business:** A brewing behemoth competes on the craft beer front

**Breakfast Cocktails:** The latest craze to hit the Front Range

**Master Sommeliers:** The industry's most talented call Colorado home

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**From Our Icebox ...**

**Rocky Mountain Soda Co.**

After honing flavors for more than a year, the team behind Peach Street Distillers just began bottling Rocky Mountain Soda in an old brothel in Commerce City. Made with fruit and sugar from Colorado, these small-batch, beet-sweetened sodas come in 10 flavors. Our favorites are Loveland Lemon-Limeade, Pikes Peak Prickly Pear, and Boulder Birch Beer. Look for the vintage brown bottles (featuring label art from Denver artist Sean Gilbert) at Jonesy's EatBar and Z Cuisine or online (\$3 a bottle, rockymountainsoda.com). — DP



**From Our Trip to the Fancy Food Show ...**

**Chocolate Straws**

Bring out your inner child with our favorite find from the Winter Fancy Food Show in San Francisco: Got Milk? chocolate-flavored straws. Filled with dissolving cocoa beads, they're magic to any little one's glass of milk. For sinful sipping, try 'em in a cocktail. We suggest shaking Vodka 14 (distilled by a Boulder father-son duo), Godiva Liqueur, crème de cacao, and a dash of cream. Pour into a frosted martini glass. Insert straw. Embrace feeling like an 8-year-old (\$4 a box; bridgebrandschocolate.com). — AC



**everything but ...**

**The Kitchen Sink**

NEWS AND NOTES FROM OUR WORLD TO YOURS

**From Our Wine Collections ...**

**Riddling Racks: No Turning Required**

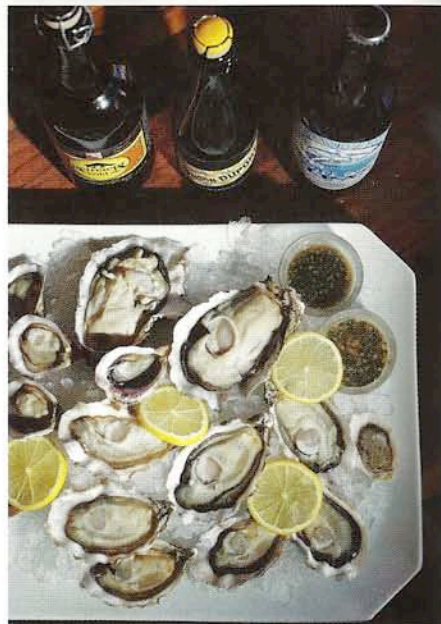
Our favorite wine rack from Colorado's Alpine Wine Design pulls double duty as a gorgeous home furnishing and a nod to old-school Champagne-house riddling racks (used to store bottles that are hand-turned every few days to consolidate sediment). Woodworker Brad Evans, the company founder, sources oak from Napa wine barrels and crafts dozens of wine products at his Lakewood workshop. The type of wine aged in the used oak affects the coloring of his racks, ranging from lighter, Pinot Noir purples to deep, almost blackish Syrah hues (\$200 for a 12-bottle rack; \$300 for a 24-bottle version; alpinewine design.com). — JH



**From Our Vino by the Glass ...**

**Wine on Tap**

Since summer, beverage directors across the Front Range have been tapping into a trend popularized in California wine country — wine by the keg. Wine on tap produces less bottle waste and keeps wine fresher than recorking bottles, benefits that seem to be catching on. What started as The Infinite Monkey Theorem poured from kegs at Table 6 and Euclid Hall has grown to a swell of on-tap offerings all over town. Downtown, Mercury Café serves Jack Rabbit Hill from a keg. Bonacquisti wines are poured at the new Spuntino in Potter Highlands, and Boulder's new Pizzeria Locale is offering a Verdicchio and Barbera from Scarpetta. — SB



**From Our Stroll Down Old South Pearl ...**

**A Profusion of Pairings at Ototo Food and Wine Bar**

Many restaurants host prix-fixe tasting series, but four times a week? That's a record in our book, and it's being set by Ototo Food and Wine Bar, located in the recently repurposed Den Deli space. In addition to the regular menu, the East-West wine bar offers a rotating selection of three sips and snacks. Your choice of oysters by the dozen comes with large-format craft beers on Sundays and flutes of bubbly on Mondays; and on Wednesdays and Thursdays, boutique wines by the glass accompany artisanal cheeses and cured meats, respectively. Rather design your own experience? Don't miss the small-batch sake list (\$20-\$30 for pairing flights; ototodenet.net). — RT

