

CHERRY CREEK

80206



the
NEIGHBORHOOD'S
top

CULTURE
DINING
SHOPPING
SALONS & SPAS
WELLNESS
HOTELS
EVENTS



Peak of the Creek

THE ULTIMATE
field guide to 80206 living

STYLE / DESIGN / DINING / PEOPLE
PLACES / PARTIES / HOMES

DISPLAY UNTIL NOV 15, 2022
SUMMER/FALL 2022 | \$6.99



SUMMER OF 75 (COLOR) DAVID YARROW

departments

34. MAN ABOUT TOWN
ACKEEM EMMONS OF CLMBR

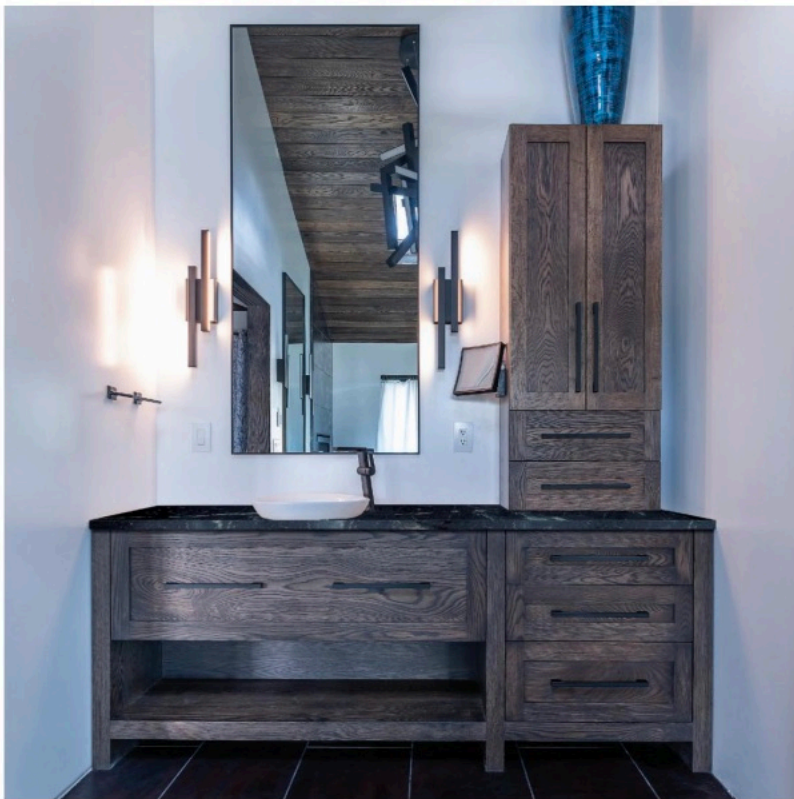
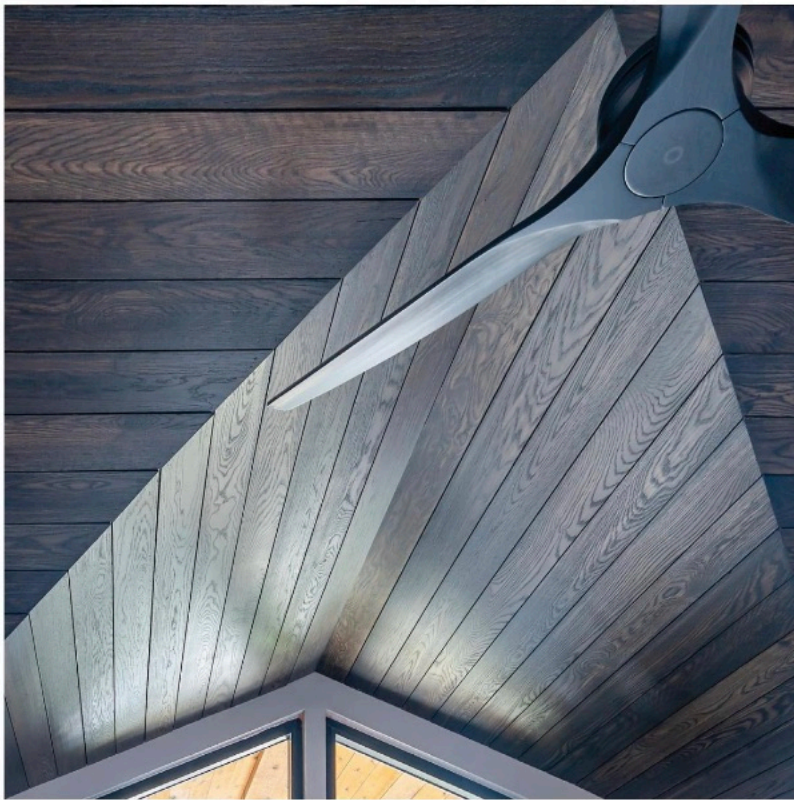
36. GAL ABOUT TOWN
MEET COURTNEY OLSON

38. HE SAID, SHE SAID
KEEPING IT LOCAL WITH LOCAL JONES

40. BAR CART
DRINKING WITH FIVE NINES'
KYLE BOBKOWSKI

42. VIEW MASTER
WHAT WE'RE WATCHING + READING

82. REMEMBER WHEN?
OUR PARTING THOUGHTS



Luxury *in* Wood

Over four decades of experience, quality craftsmanship and attention to detail exquisitely built-in to every project.

CABINETS | FURNITURE | VANITIES | MANTELS



dovetail40

720.545.3753 • www.dovetail40woodworking.com

CCM a note from our editor



PHOTO BY REESE & CO PORTRAITS

It's difficult to believe that summer will soon come to an end. The days may be longer, and sunsets brighter, but the season undoubtedly flew by. Perhaps, in part, because Cherry Creek summers are like no other. From the annual Arts Festival to the Food & Wine celebration, to rooftop patios, sweeping views, and cool cocktails, our neighborhood truly comes alive in the warmer months. I guess time flies when you're having fun.

In this issue, we looked to our friends and neighbors to applaud all things Cherry Creek via our third annual Peak of the Creek Awards (page 61). We asked our readers to cast their votes and did a bit of sleuthing ourselves as we picked the best and brightest of 80206. Dining, shopping, culture, beauty, wellness – it's all being celebrated throughout this issue. We hope you'll help us in honoring Cherry Creek's best – from the mom and pop shops to the exciting new brands that grace our streets – we're shouting their names from those aforementioned rooftops.

We're also exploring the neighborhood's best brunch spots in this issue's iteration of *The List* (page 28) and are stepping inside a stunning Cherry Hills Village residence in *Homecoming* (page 44). Couple that with a Q&A from the talented man behind the bar at Five Nines (page 40) and a night on the town at Local Jones (page 38), and it's an issue with a bit of something for everyone.

Thank you for continuing to welcome us into your homes this season and beyond. It's our sincere privilege.

Yours truly,

Betsy Mapp



SILENT LUCIDITY

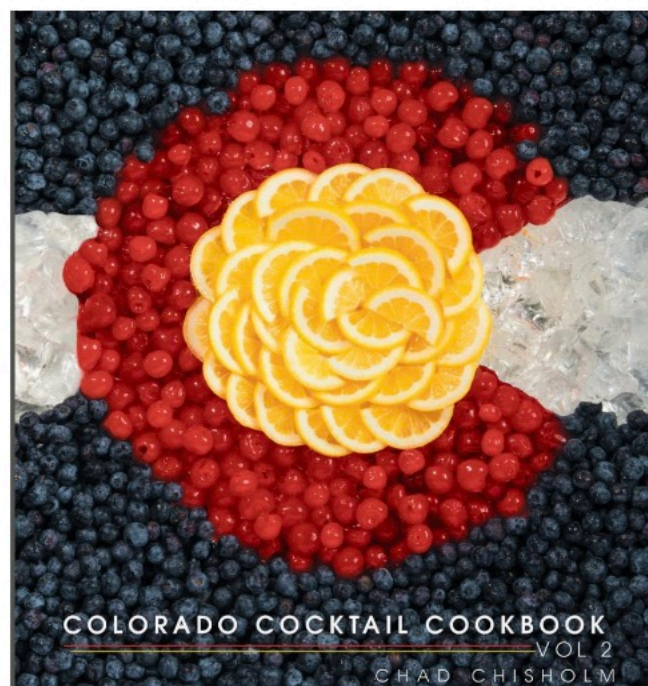
Lucid Motors has opened its first Studio location at the Cherry Creek Shopping Center. It's one of 27 locations in North America for the group that's setting new standards with the longest range, fastest charging electric car on the market. "The state of Colorado's ambitious plans to support the acceleration of widespread electrification closely align with our mission to inspire the adoption of electric vehicles," said Zak Edson, Lucid's Vice President of Sales and Service. Every Lucid Studio offers a digitally oriented luxury experience tailored to each customer's preferences whether they visit in-person, make inquiries entirely online, or combine the two. Using a 4K VR configurator, Lucid's Virtual Reality Experience combines the physical and virtual worlds to showcase seamless personalization of everything from interior finishes and materials to exterior color. The company's first car, Lucid Air, is a state-of-the-art luxury sedan and has been named the 2022 MotorTrend Car of the Year® with an official EPA estimated 516 miles of range or 1,050 horsepower.

MORE VIA lucidmotors.com/@lucidmotors

HAPPY HOUR

Colorado Cocktail Cookbook is serving up another round! Volume 2 is due to hit retailers later this year, featuring 54 cocktail recipes from the Centennial State capturing the craft and passion of bartenders in locations such as Denver, Colorado Springs, Leadville, Walsenburg, Vail, Aspen, Golden, Snowmass Village, Aurora and Bayfield. Whether trying your hand at the step-by-step recipes in the book, or heading to the locations where they are served, Colorado Cocktail Cookbook Vol 2 is a vibrant addition to your book collection. Photographed by Denver-based photographer Chad Chisholm, this continuance of the series is sure to delight imbibers of cocktails all over Colorado. Featured in the book are two Cherry Creek recipes: the "Tell Me I'm Pretty" from Local Jones and the "Pancho Borns" at B&GC at the Halcyon Hotel as well as the "Palisade Toddy" from Toro at the Hotel Clio, Cherry Creek.

MORE VIA [@chadjchis](https://chadchisholmcreative.com)





BRUNCH SPOTS...

If you ask us, brunch may as well be a verb. Our favorite weekend pastime, Cherry Creek has ample options when it comes to indulging in a long, leisurely breakfast with great friends, great food and great cocktails.

1 Local Jones

We've always been big fans of this dreamy spot housed within the Halcyon, but the recent addition of Vinyl Brunch has upped the ante. The place to be if you're looking for a brunch scene that is, well, *a scene*, Vinyl Brunch is held from 10 to 2 every Sunday, and features (naturally) a DJ spinning records, delectable fare and plenty of boozy brunch moments. Try the Eggs Benedict – the house made English Muffin is to die for. We also recommend ordering the large-format signature cocktail for the table. You won't regret it...although your hangover may beg to differ.

249 Columbine Street
(in the Halcyon)
localjones.com

2 Del Frisco's

The arguable zenith of Cherry Creek steakhouses, Del Frisco's also serves a notable brunch that has been a favorite with locals since the restaurant's 2015 opening. Consistent, delicious and always on point, we love the Cast Iron Sourdough Pancakes and Strawberry Cobbler French Toast. Yet for us, the undisputed Del Frisco's brunch champ is the Filet Mignon Benedict – a steakhouse twist on the classic dish that must be experienced to be believed. If your sweet tooth allows, also order the Nonna's Pan Cinnamon Rolls to share. Bourbon-Espresso Caramel Sauce and Toasted Pecans will never steer you wrong.

100 St. Paul Street
delfriscosgrille.com

3 Toro

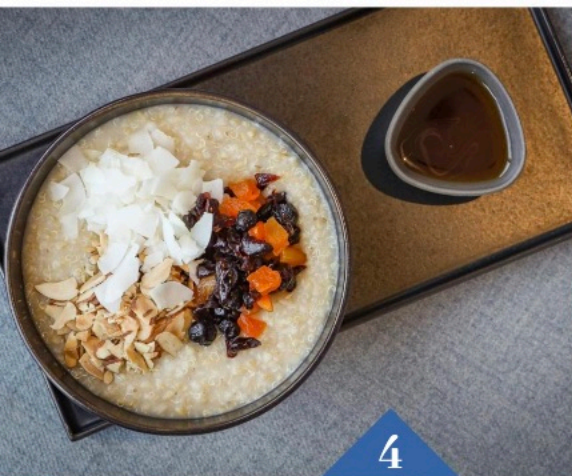
Richard Sandoval's Cherry Creek outpost rarely disappoints, and brunch is no exception. The weekend-only offerings feature bottomless options for both food and drinks. Try the Lomo Saltado Beef Hash – a breakfast take on the traditional Peruvian dish – as well as the mini Belgian Waffles. Finish it off with a Bloody Maria (tequila in lieu of vodka), Mango Mimosa or our favorite, the Breakfast Old Fashioned with bacon-infused bourbon.

150 Clayton Lane
(in Hotel Clio)
torodenver.com

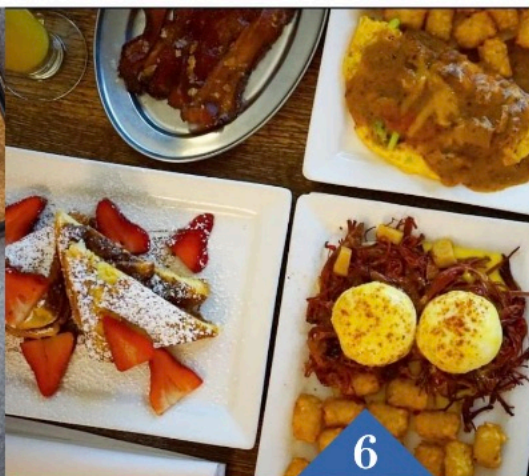
4 Narrative

The Jacquard's signature restaurant is indeed posh, but it's also approachable, inviting and downright delicious. Open for breakfast five days a week as well as weekend brunch, Narrative offers something for everyone. From health-conscious options like a superfood smoothie bowl and avocado toast to richer indulgences like Blueberry Crunch Pancakes, Italian style donuts, and shrimp and grits, the chef-driven menu is eclectic and enticing.

222 Milwaukee Street
(in The Jacquard)
narrativedenver.com



4



6



5



7

5 Urban Egg

New(ish) to the area is Urban Egg, the locally-owned breakfast joint that serves an extensive menu of mouthwatering options. And when we say extensive, we mean it. Think seven different eggs benedict flavors, traditional, crispy or stuffed French Toast, over a dozen egg dishes, and breakfast sandwiches galore. We love the Breakfast Burrito, which allows you to opt for a plant-based Chorizo that's out of this world.

3033 East 1st Avenue
urbaneggatery.com

6 Syrup

What a way to start the day. Beignets. Crack bacon with brown sugar and black pepper. Waffle sliders! Benedicts of all of kinds. There's nothing they don't do, and there's nothing they don't do well. For us, Syrup is as sweet as its namesake. Tucked away on the garden level at 3rd and Josephine, this longtime neighborhood favorite continues to impress brunchgoers with its consistently flavorful fare.

300 Josephine Street #20
syruprestaurant.com

7 Snooze

Any brunch worth waiting upwards of two hours for is a brunch that deserves to be on our list. This Colorado-founded eatery has built a cult-like following over the years, and its Cherry Creek adjacent location on Colorado Boulevard is constantly bustling with patrons looking to get their fix of Snooze's signature Pancake Flights (Pineapple Upside Down is a must) and pretzel roll breakfast sandwiches with a side of the house-made smoked cheddar hollandaise. And while true, there's almost always a wait, Snooze's clever morning cocktail menu makes the time pass quickly. Pro tip...you can add your name to the waitlist online.

700 North Colorado Blvd.
snoozeeatery.com



Visit HAVEN for unique personal styling, home goods, and all things timeless and tastefully rebellious.

HAVEN

257 Fillmore Street
shophavencollective.com

LOCAL JONES

We're married. We work together. We see each other all the time. So, what could we possibly talk about while out for dinner? In this case, food. And lots of it. Join us as we keep it local at Local Jones.

He: Maybe it's The Smoking Pig talking, but what do you say we go up to the roof and play in the pool? We could get our meals on rafts.

She: I think that's the cocktail talking, although Elevated is easily one of the best bars in the city. Those views! Speaking of cocktails, mine is incredible! Tequila, banana liqueur, passion fruit, spicy bitters. It's delicious. But the best part is the name...Tell Me I'm Pretty!

He:: You're beautiful, honey! And so is my drink. The first sip of this is very intriguing. Ten-year aged Whistle Pig bourbon, smoked maple syrup, walnut and orange bitters. I'm glad I have a whole tumbler of it. I love the single giant ice cube too.

She: I believe they are referred to as "artisanal" ice cubes. Let's get charcuterie next. I really think there's nothing better than a great charcuterie board – but it must be just right. And no super stinky cheeses – like blue. It's just not my thing and I have yet to see you eat it, either. Let's get two of something else instead. Ooh... like the Drunken Goat!

He:: No, I love blue cheese – let's just keep it as is, okay?

Fifteen minutes pass, blue cheese left untouched. He proceeds to eat more than his share of the other varieties.

He: I really stepped in it with you regarding the cheese, huh? First I said I'd eat the blue, and now you're mortified that I ate duck pate with my hands.

She: It's fine, but let's make something clear. In the future, listen to me when it comes to charcuterie.

He: Words to live by. After all, this is what this dining column is all about – fighting at dinner and writing about it.

She: That's funny. But seriously, it's the same with our boys – they always think they know what they want, but ultimately, they look to me to fix their blunders when they realize they're wrong. Except they're two and four-years-old, you're not.

He: Changing topics. They bake their own bread daily. It's insanely good!

She: I agree. They really do an incredible job of sticking to the edict of locally grown, house-made, chef-driven food. It's impressive. And the wine list is great, too. We're getting the Pessimist.

He:: That sounds so negative.

She: Well, I'm positive. We are getting it.

He: I'm really liking this Berkshire Pork Chop. I'd get it again. What's neat is that they cut it up in pieces like I'm five-years-old. It goes great with this roasted fennel and Sea Island red peas. Delicious. And Chef left me a single pork rib as well and it's ridiculously tasty. I could eat 20.

She: Given your behavior with the charcuterie, perhaps that's apropos. Kidding aside, this is a great date, my love. Perfect location, amazing food, and my handsome husband. This steak frites dish doesn't hurt, either. The New York Strip is complemented by the best sauce ever. I cannot quite make it out. It's reminiscent of a Bearnaise, but so much better. And their French Fries, while simple, are perfect.

He: There's something to be said for the atmosphere, too. The dining room has a beach vibe to it that I dig. I'm not sure if it's intentional but the light blues to the walls and the airy space have a fun getaway feel to it. Plus, I can see inside the kitchen from here. I love when restaurants allow you to watch the activity behind-the-scenes. There's a dude in there with a sweet tattoo sleeve. Coupled with Led Zeppelin. Supertramp. Bad Company. My kind of restaurant soundtrack.

She: These two desserts are next level. The Stone Fruit Bombe reminds me of a jelly doughnut, elevated.

He: And this Black Forest Cake reminds me of those Ho Hos made by Hostess back in the day. In my book, that's a huge compliment. I'll get his again and maybe order two next time.

Kevin and Betsy Marr are "He" and "She." They work and live in the Denver area, where they produce Cherry Creek Magazine and raise their two toddler boys...all under one roof. 🍷

