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## Full Plate: Menu changes, new restaurants, more fancy toast

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### A New Beast + Bottle

Beast + Bottle, one of Denver's most lauded restaurants, will roll out a new menu on Thursday that recognizes the increasing need for diners to find quick eats while also deepening its relationship with local sources of its food.

The largely seasonal menu will be divided into five categories: Snacks, Appetizers, Pizzas, Lamb and Not Lamb. It will highlight new local partners used for its pasture-raised chicken and its trout, will expand its in-house butchery to items such as jerky and sandwiches and will grow its serving of plats du jour to five days per week.

"We, as a culture, have shifted how we eat over the last 6 years. This is also true in Denver. Our menu changes at Beast + Bottle will reflect this shift as well. Often we do not have time for a long meal but still want to eat well," said Paul C. Reilly, executive chef and co-owner of the restaurant at 719 E. 17th Ave., in an email. "We are committed to our strong relationships with Colorado's best farmers and ranchers. Menu items are created based on what they grow and raise for us, then rotated based on their versatility and availability."



GETTY IMAGES

Reporter Ed Sealover's roundup of what's happening on the local restaurant scene.

### Snarf's Waves Goodbye ... Again

For the second time, Snarf's Sandwiches, the Boulder-based chain with nearly two dozen restaurants across three states, is having to move its flagship location because its landlord has decided to sell the site to a developer seeking to build high-dollar multi-family housing. The first relocation occurred in 2007, 11 years after the first store opened, and the second will bring a close to the era of the flagship location being at 2128 Pearl St.

To "celebrate," Snarf's will offer customers a limited range of subs in exchange for a \$5 donation to Attention Homes, a nonprofit that works with homeless and at-risk youth in Boulder County, on the final day of the store, March 27. Meanwhile, founder [Jimmy Seidel](#) is on the hunt for third location for the flagship store.

"We are working as hard as we can to get a replacement location in the downtown Boulder corridor, and we look forward to continuing to serve the community at the three remaining Boulder locations," Seidel said in a news release.

### The Taste of France

[Rougui Dia](#), the first black female ever to serve as executive chef at a Michelin-starred restaurant (Petrossian in Paris), has relocated to Denver to be with her sister Aminata, and the duo is opening a French bistro and bakery, Le French, next month in the increasingly chic Belleview Station area in south Denver. Located at 4901 S. Newport St., it will operate Tuesdays through Thursdays from 7 a.m. to 9 p.m., Friday and Saturdays from 7 a.m. to 10 p.m., and Sundays from 7:30 a.m. to 2:30 p.m.

A wide-range of offerings will populate the Le French menu, from breakfast pastries to small plates such as red snapper tartare to full dinners of seared scallops. Daily "afternoon delight" will feature carted service of tea, coffee, cocktails and wines — accompanied by mini patisseries, charcuterie and cheeses and other small plates — and the lounge area will become a dessert bar experience in the evenings.

### More Bar Dough Brunch

Bar Dough is expanding its brunch menu to Saturdays beginning on March 30, offering diners one more day of the week to get wood-fired brunch pizzas, boozy morning beverages and Top Chef star [Carrie Baird's](#) signature fancy toasts.

The brunch menu, which is served from 10 a.m. to 2 p.m., includes goodies like: Ricotta Sourdough Donuts with ricotta salata and grapefruit cream; Chive Soft Scramble toast with house-made sourdough, pimento cheese and house-made potato chips; and the Sunday Pizza with confit potato, chive soft scramble, cheddar, fennel sausage and chive. Bar Dough is located at 2227 West 32nd Ave. in Denver's LoHi neighborhood.

### **More Kachina Cantina Booze**

Kachina Cantina, at 1890 Wazee St. in Lower Downtown Denver, introduced a drink special on St. Patrick's Day weekend this year, as did many other restaurants. One difference with the restaurant located off the lobby of The Maven hotel, however: It's sticking around.

Guests can order bottomless brunches on Saturdays and Sundays from 10 a.m. to 2 p.m. for \$20 per person. And they can choose from the Classic Kachina Margarita or their favorite Agua Fresca.

### **Owners Owners Owners**

Pasta Pasta Pasta, the 31-year-old Cherry Creek staple at 185 Fillmore St., has new owners who plan to add a few new dishes and a few new kinks in the service. However, most menu favorites will remain unchanged at the café-style eatery, said those owners, [Vittorio Gallinari](#) and [Mario Petit](#).

Petit, who is from Florence, Italy, will present a number of new offerings after operating a restaurant there for 20 years. Meanwhile, the new partners will expand the wine list, offer table service on Friday and Saturday nights, and ramp up the happy-hour specials throughout the week.

### **New Chick-fil-A**

Chick-fil-A is opening a second Castle Rock location on Thursday, and that will be preceded by a First 100 Road Trip Wednesday for the chain's most dedicated fans.

The first 100 people who show up between 6 a.m. and 8:30 a.m. on Wednesday at the new location at 6353 Promenade Parkway can sign up for a day of community service led by local franchisee [Joe Weber](#) that includes a shift at a local food bank and a beautification project at an area hospital. They then receive cards for 52 meals over the course of the next year at the restaurant.

#### **Ed Sealover**

Reporter

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