

Denver - Restaurants

Anthony's Pizza & Pasta

1550 California St., Denver CO 80202; Tel. 303.573.6236

Yo! Anthony's serves the most authentic New Yawk 'za in town. Super-thin crackly crust. Sweet sauce. Lots of drippy cheese. Fold a slice in half, and orange grease runs everywhere. Don't argue: You're gonna like it. (Review: Westword)

Appaloosa Grill

535 16th St., Denver CO; Tel. 720.932.1700

Not just another pub with a wide selection of Western microbrews, the Appaloosa Grill is a stunning intro to the cuisine of the New West (yes, there is cuisine in cowpoke country). Along with outstanding salmon salads and calamari tacos suitable for a relaxed lunch, the Appaloosa Grill also rustles up commanding dinner entrees including a rich duck breast with a dried cherry demiglace and house cured pork chops. (Review: Michael Stabile)

Avenue Bar and Grill

630 E. 17th Ave., Denver CO 80203; Tel. 303.861.2820

Often crowded, but the perfect spot for a late bite. In addition to the dependable grilled meats and fresh fish, the kitchen makes a mean spinach fettuccine with shrimp, and a commendable burger. (Review: Westword)

Bang!

3472 W. 32nd Ave., Denver, CO 80211 ; Tel. 303.455.1117

The new location is even more appealing than the old, and the addition of a wine list and an expanded menu make it even harder to get in this popular neighborhood spot. But it's worth the wait to get a seat at Bang! This is innovative comfort food -- the desserts will make your tummy feel like it's covered with a down-filled quilt -- served in the kind of casual, snazzy setting that's so rare in Denver. (Review: Westword)

Barolo Grill

3030 E. 6th Ave., Denver CO 80206; Tel. 303.393.1040

Bright, beautiful northern Italian cuisine meets Italian country on a thoroughly original menu, and in a lovely setting. Lamb chops arrive over a bed of glorious roasted vegetables; duckling is stewed in red wine and finished with oil-cured olives. Wash it down with a selection from one of the best wine lists in Denver. (Review: Westword)

Benny's Restaurante y Cantina

301 E. 7th Ave., Denver CO; Tel. 303.894.0788

Since he started out in the kitchen of the Oak Alley Inn over two decades ago, Benny Armas has been winning fans with his cooking, and the sirloin-steak burrito at his namesake Benny's Restaurante y Cantina gives ample proof why. This is the kind of addictive fare that gives Mexican food a good name in this town - and keeps you coming back, and back, and back for more. The burrito starts with long strips of steak, liberally seasoned, which are thrown on the grill until the edges char but the centers stay nice and juicy. The steak is then stuffed into a large tortilla along with tons of cheese; the entire package is smothered in Benny's signature hot, hot green chile and topped with fresh avocado. The steak and cheese meld together into one salty, greasy delight, and the chile helps take the edge off the richness. (Review: Westword)

Big Bowl Asian Kitchen

1147 16th St., Denver CO; Tel. 720.946.1878

Conveniently located on the 16th St. Mall in downtown Denver, Big Bowl offers crisp, creative pan-Asian cuisine in a casual, downtown setting. Sake and local microbrews provide the perfect accompaniment to lightly fried dumplings, delicate curries and big bowls of noodle soup. (Review: Michael Stabile)

Bistro Adde Brewster

250 Steele St., Denver CO 80206; Tel. 303.388.1900

High on class and low on pretension, this hangout for Cherry Creek's chic serves simple, well-executed food. The burgers, salads and home-cured gravlax are superb, and the wiener schnitzel is the best. [Full review available](#) from Westword.

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Bombay Clay Oven

165 Steele St. Denver, CO 80206 ; Tel. 303.377.4454

The chef/owner is a tandoor specialist who has a particularly deft hand with chicken. The bargain lunch buffet changes daily. Bombay also does two wonderful things with mangos: an Indian-style ice cream and a milkshake-like yogurt drink. (Review: Westword)

Bravo! Ristorante

1550 Court Pl.

Service with a song in a space that could use a little more intimacy but offers solid Italian fare. Although the meat dishes can be a bit pricey, most of the menu is reasonable, and the musical entertainment provided by the waitstaff is priceless.

[Full review available](#) from Westword.

Broker

821 17th St., Denver, CO 80202; Tel. 303.292.5065

Travel back in time to gracious service, elegant surroundings and wine worth drinking. For more than three decades, the Broker has been one of Denver's most romantic spots at night, while classy enough for upscale business dining during the day. The food is old-fashioned in a good way -- escargots, beef Wellington, lobster tail -- and all meals come with their signature bottomless bowl of peel-your-own shrimp. Sink into their plush chairs and let them pamper away. (Review: Westword)

Budapest Bistro

1585 S. Pearl St., Denver CO 80210; Tel. 303.744.2520

The owners used to have Csardas, a popular Hungarian eatery whose hearty, tasty dishes are reprised here in an odd but comfy space. You can't go wrong with the goulash or the chicken paprikas, and the plum strudel is heavenly. (Review: Westword)

Cafe Brazil

3611 Navajo St., Denver CO 80211; Tel. 303.480.1877

This may be Denver's only Brazilian restaurant, but it's a star just the same. Try the feijoada completa, a plateful of black beans studded with meat and sausage, rice, greens, orange segments and fried bananas, or the newer veggie offering with carrots and potatoes.

[Full review available](#) from Westword.

Café Berlin

2005 E. 17th Ave., Denver CO 80206; Tel. 303.377.5896

You're darn Teuton: In a city sorely lacking in German restaurants, Café Berlin hits the spot. Start with potato pancakes and fresh applesauce, then dive right into the classics: sauerbraten, wiener schnitzel, rouladen and streudel. (Review: Westword)

Campo de Fiori

300 Fillmore St., Denver CO 80206; Tel. 303.377.7887

Yes, it's noisy, but that doesn't bother everyone. In fact, some diners head straight for this Italian eatery that looks and feels like the flower market it was named after and puts the fun in funky. Don't look for textbook traditional; instead, Campo plays with the standards, mostly to good effect. There's a well-priced and chosen wine list, too, although some swear by the mind-numbing Limoncello.

[Full review available](#) from Westword.

Casablanca Moroccan Restaurant

2488 S. University Blvd, Denver CO 80210; Tel. 303.871.0494

Eat it again, Sam. And again, and again. The exotic Moroccan fare at Casablanca is so stellar that you'll keep coming back for more. The best way to sample it is by ordering a four-course, fixed-price dinner. But fair warning: The kitchen and staff are often overloaded. (Review: Westword)

Cherry Creek Grill

184 Steele St., Denver, CO 80203 ; Tel. 303.322.3524

This eatery was once Bandera -- then the owners decided to freshen the concept by making it family friendly and more casual. The roasted chicken and delish mashed potatoes remain on the menu, and a killer kids' roster has been added. (Review: Westword)

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Del Frisco's Double Eagle Steakhouse

8100 E. Orchard Rd., Greenwood Village CO 80209; Tel. 303.796.0100

At Del Frisco's Double Eagle Steakhouse, the steaks are awesome. The service is gracious. The wine list is impressive. The dining room is classy. The sides are stellar. The prices are up there -- but you get what you pay for. For the best steaks in town, Del Frisco's is the winner and still the champ. (Review: Westword)

Denver ChopHouse & Brewery

1735 19th St., Denver CO 80202 ; Tel. 303.296.0800

Rock Bottom Restaurants steamrolled Denver with its train-inspired microbrewery. But there's much more here than beer, including a snazzy dining room and a roster of well-executed dishes, including the pizzas and veal chops. (Review: Westword)

Domo

1365 Osage St., Denver CO 80200; Tel. 303.595.3666

A visit to Domo has become a cultural tour of Japan, complete with a Zen garden, an intriguing museum, a jumping sake lounge, an appealing dining room and, now, an extensive sushi selection. Still, chef/owner Gaku Homma continues to focus on creating the most healthful, authentic versions of provincial Japanese foods -- yakimono, tojimonono, curry, udon -- along with saishoku vegetarian items and Wankosushi, Homma's trademarked take on the country-style sushi of his childhood. Arigato, Domo. (Review: Westword)

Highland's Garden Cafe

3927 W. 32nd Ave., Denver CO 80200; Tel. 303.458.5920

Chef/owner Pat Perry's place, a Highland institution, is back in full bloom, creating meals that celebrate the freshest of ingredients -- including some grown right outside. Whether you're dining outdoors or in one of the charming Victorian rooms, this is a true garden of eatin'. (Review: Westword)

Jax Fish House

1539 17th St., Denver CO 80202; Tel. 303.292.5767

Fresh seafood, fabulous decor and innovative offerings make Jax one of the best things to happen to LoDo since Coors Field. The oyster shooters bite back, and the "filet mignon" of tuna is the Cadillac of fish dishes. Another venture by the busy Dave Query, Jax is a keeper. (Review: Westword)

Josephina's

1433 Larimer Sq., Denver CO; Tel. 303.623.0166

This charming streetside Italian bistro has been a Denver dining institution since 1974. And while the world has changed around it, the Larimer Square landmark continues to dish out stone baked pizzettas, pasta puttanesca and veal saltimbocca to those in search of great Italian food. (Review: Michael Stabile)

Julia Blackbird's

3617 W. 32nd Ave., Denver CO 80211; Tel. 303.433.2688

When it comes to authentic New Mexican food, Julia Blackbird's flies right. The vibrantly colored, busy cafe is the ideal setting for chef/owner Julia Siegfried-Garrison's flamboyant flavors and bold ingredient combinations. The Chimayo chiles stuffed with goat cheese and dusted with blue-corn meal make for chiles rellenos that are out of this world. Closer to home, go straight to Taos with the flash-fried, blue-corn tacos, filled with chicken or beef and a sharp pico, or swing through Navajo country with a bowl of hearty stew chock-full of posole, beans, corn and potatoes, with goat cheese for added zing. Since there's no liquor license here, the strawberry lemonade is the drink of choice.

Le Central

112 E. 8th Ave., Denver

Denver's affordable French restaurant can be uneven, but when it's good, the Provençal dishes are remarkable. The hectic Sunday brunch is always fun. (Review: Westword)

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Little Ollie's

2364 E. 3rd Ave., Denver CO 80206; Tel. 303.316.8888

Little Ollie's woks the walk. The kitchen produces dishes that are incredibly polished, not to mention filled with the best Chinese cooking in town. The steamed fish, stir-fries, sweet spare ribs and black-bean sauces evoke the streets of Hong Kong, but the delivery there surely leaves something to be desired when compared with the gracious, efficient service at Little Ollie's. The wine list is startlingly well chosen for a Chinese restaurant, too.

Mel's Restaurant and Bar

235 Fillmore St., Denver CO 80206; Tel. 303.333.3979

Veteran Denver restaurateurs Melvyn and Jane Master have another hit on their hands. From the dense, chewy breads to the exemplary desserts -- with a superb risotto in between -- Mel's masters the Mediterranean and beyond. (Review: Westword)

Mercury Cafe

2199 California St., Denver CO 80205; Tel. 303.294.9281

Marilyn Megenity's legendary nightclub-dance-hall-restaurant lives up to its two-decade-long reputation. Megenity's healthy-hippie fare has gotten even better over the years; it's sure to please vegans and carnivores alike. (Review: Westword)

Oshima Ramen

7800 E. Hampden Ave., Denver CO 80231; Tel. 720.482.0264

If watching the movie Tampopo made you jiggy for noodles, head over to Oshima, where Tokyo transplant Reiji Oshima will bowl you over with his perfect ramen. Forget Top: This is the real thing, with concentrated stocks teeming with quality meats, fresh vegetables and flawlessly cooked noodles.

[Full review available](#) from Westword.

Painted Bench

400 E. 20th Ave., Denver CO 80205; Tel. 303.863.7473

The owners are brothers Steve and Bill Rohs, and they make quite a team, with Bill running the front of the house while Steve does the cooking. The menu is innovative New American with an extra emphasis on presentation. The funky, cobbled-together interior has evolved into a classy space, too.

[Full review available](#) from Westword.

Palace Arms

321 17th St. (in the Brown Palace Hotel), Denver CO 80202; Tel. 303.297.3111

Set in Denver's historic Brown Palace hotel, Palace Arms remains one of Denver's top restaurants and serves a refined menu of contemporary American fare such as American Kobe ribeye, grilled bison, and lobster medallions and shrimp braised in a sweet butter sauce. Take the time to leaf through the 900-bottle wine list. The dress code at Palace Arms restaurant has changed so jacket and ties are optional.

Panzano

909 17th St., Denver CO

In the heart of downtown Denver's Financial District, adjacent to the elite Hotel Monaco, lies one of Denver's most elegant Italian restaurants. Panzano serves breakfast, lunch, and dinner to dining enthusiasts and business professionals alike.

Purple Martini

1448 Market St., Denver CO; Tel. 303.820.0575

Don't let the 80-plus martini list overwhelm you. This anchor of lower downtown ("LoDo") Denver also serves excellent, fiery and flavorful Mediterranean cuisine that challenges the notion that hard alcohol numbs your tastebuds. In addition to outgoing shish kebab, shawarma and falafel plates, the Purple Martini adds its innovative flair to pizza, calzones and curries. Whether supping and sipping in the cozy purple booths before hitting the town or planting yourself at the bar as you challenge your liver with the myriad of martinis, the Purple Martini is one of the best Larimer Square nightspots. (Review: Michael Stabile)

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Roy's Cherry Creek

3000 E. 1st Ave., Denver CO 80206; Tel. 303.333.9300

Roy's, which came to Cherry Creek by way of Hawaii, is once again the catch of the year for its fresh, well-prepared seafood. We're always reeled in by the menu's interesting combinations, including cassoulet made from sea scallops and filet mignon, and broadbill swordfish dusted and pan-fried with mochiko, a rice flour. This classy, elegant restaurant isn't afraid to offer seafood that landlocked Denver doesn't often see; the kitchen's also adept at turning the tried and true into something new, too, topping Chilean sea bass with grilled eel, for example. Get the net: We're keeping this one. (Review: Westword)

Ruth's Chris Steak House

1445 Market St., Denver CO; Tel. 303.446.2233

This charming steak house never ceases to disappoint. Located in lower downtown ("LoDo") Denver, the wooded interior keeps the color local, but serves diners 1940s-style supper club class. Of course, Denver oilmen and cowboys love their beef, especially these sizzling steaks prepared with care and culinary style. For those not willing to submit their cholesterol levels to a regional pounding, Ruth's Chris serves up a wide variety of superbly prepared fish and game. Vegetarians, however, should be ready for odd looks and the possible suggestion that the olives in your martini suffice for a meal. (Review: Michael Stabile)

Sacre Bleu

410 E. 7th Ave., Denver CO; Tel. 303.832.6614

When the beautiful people want to eat beautiful food in the wee hours, they head to Sacre Bleu. At any time of the evening, chef Don Gragg offers up French delights in the nouvelle spirit, using local ingredients and bringing his own flair to the flavor combinations. The exquisite dishes that result will grab your attention. And so will Sacre Bleu's other amenities: a cool bar with low lighting, a snappy staff and a good wine list, with a variety of champagnes for wee-hours celebrating. If you're not quite up to a full meal at this hour, Sacre Bleu is happy to let you order a bunch of appetizers and dessert, which means you can end your night, past midnight, with pan-seared scallops with coral butter and early truffles and a chocolate mousse. (Review: Westword)

Skybox Bar and Grill

Red Lion Hotel, 1975 Bryant St., Denver CO; Tel. 303.433.8331

Located at the top of the Red Lion Hotel on the edge of downtown Denver, the Skybox Bar and Grill is a stone's throw, or perhaps a football's throw, from Invesco Field at Mile High. And while the towering hotel's penthouse pub and eatery doesn't quite provide a view of the players, it does offer sweeping views of the moonlit Rockies and downtown Denver's city lights. Should you not score tickets to a game, you can at least commiserate with other fans over the grill's outstanding fish and chips. (Review: Michael Stabile)

Strings

1700 Humboldt St., Denver CO 80218; Tel. 303.831.7310

Popular longtime Denver restaurateur Noel Cunningham heads the kitchen at this funky, upscale eatery, where the atmosphere manages to be elegant and casual at the same time. One of the first restaurants in the area to offer fusion fare, Strings still focuses on interesting ingredient combinations, and its wine list is tops. The Saturday brunch is an added bonus. (Review: Westword)

Sushi Den

1487 S. Pearl Street, Denver CO; Tel. 303.777.0826

We've said it before, and we'll no doubt say it again: Sushi den slices up the best sushi in town. The setting is stylish, the fish spanking fresh, and the owner adventurous enough to import their own from Japan so that Denverites can get a rare, raw look at what sushi should really be.

Tante Louise

4900 E. Colfax Ave., Denver CO 80220; Tel. 303.355.4488

Chef Duy Van Pham may be Vietnamese, but his food couldn't be more French if he were cooking at Le Cordon Bleu. Pham has settled in at Tante Louise very nicely, helping the old aunt preserve her thirty-year-old reputation for serving the best French food in town. Try the *délices françaises* of garlic confit white-bean soup, lobster mashed potatoes and foie-gras-stuffed tenderloin, and don't be afraid to ask sommelier Emma Healion for a wine recommendation from her 600-bottle roster. Enjoy your meal in the romantic, elegant atmosphere of a French country inn just minutes from downtown.

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The Beehive

609 Corona St., Denver CO 80218; Tel. 303.832.5766

This place has been buzzing since the second it opened, and with good reason. Chef Janice Henning is creative and food-savvy, and she and her husband and partner, Tim Elenteny, have created a hip, happenin' spot that attracts the cool crowd from far and wide. The internationally inspired menu includes such tempters as duck confit; watch for panna cotta on the ever-changing dessert menu.

The Buckhorn Exchange

1000 Osage St., Denver CO 80204 ; Tel. 303.534.9505

Stuffed trophies of every huntable animal stare down from the walls and ceiling of this century-old building, providing a remarkable experience for out-of-town visitors. (The two-headed calf and pictures of Teddy Roosevelt hunting are must-sees.) The meals are also remarkable: alligator tidbits, buffalo, quail, elk and a great bean soup.

The Fourth Story at the Tattered Cover

2955 E. 1st Ave., Denver CO 80206; Tel. 303.322.1824

Cosmopolitan cuisine in a library setting makes for intimate, upscale dining atop the area's most popular bookstore. The wine bar is tops, too, with one of the top five wine-by-the-glass selections in the city and fair prices on the bottles.

[Full review available](#) from Westword.

Vesta Dipping Grill

1822 Blake St., Denver CO 80202; Tel. 303.296.1970

Executive Chef Matt Selby and his crew are playing with fire at this LoDo hot spot. An innovative menu, globe-trotting influences, a dizzying array of dipping sauces, and one of the coolest dining rooms in town make this place an adventurous foodie's dream. But be careful: this kitchen pushes the limits. When they're on, they're fantastic, but the occasional misstep can be unpleasant.

[Full review available](#) from Westword.

Wazee Supper Club

1600 15th St., Denver CO; Tel. 303.623.9518

Don't let the name fool you-the Wazee Supper Club isn't a stuffy dinner theatre or cabaret. Located at the edge of lower downtown ("LoDo"), the Wazee Supper Club is a casual diner-style restaurant with retro-accents and a terrific tuna melt. Large stained glass windows filter light onto the long wood bar anchoring the restaurant. A long list of local and seasonal beer brews fight for attention with better known national and international brews. (Review: Michael Stabile)