

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 in this brochure you will find what they said. You'll see their favorite bike rides, favorite beers, favorite meals, all from the chefs who really know Boulder's food scene.

I believe that Boulder might be the top food destination in Colorado. I know that is a bold statement, but I think it's true. Here's why...

The *Wall Street Journal* called Boulder the "Best small city for great meals" in November 2009.

Bon Appetit wrote "Boulder is officially bursting at it foodie-seams" in June 2007.

The *Denver Post* wrote "Boulder still has the best food per square mile in the state" on August 20, 2008.

There are nine breweries in town and five wineries – including the best self-guided wine tour in the state.

Boulder is the home town of Hosea Rosenberg, the winner of the television show "Top Chef," the reality show that launches careers of American chefs. It is also the home town of master sommeliers, a cooking school, the state's best farmers' market and most importantly, people who love to eat.



Foodies know that food is a great way to experience a community's distinct lifestyle. The suggestions in this guide give you a peek into living like a local in a way that is fresh and all about food.

So, what are you waiting for? Visit Boulder and check out the chefs' suggestions. If you like them, I hope you'll stop in their restaurants to give them a full report. They'd like to hear from you!

Located 35 minutes northwest of Denver and 45 minutes from Denver International Airport, Boulder is a captivating community enriched with natural beauty, hip urban culture and a vibrant love of the outdoors. Visit Boulder and experience its distinctive lifestyle overflowing with celebrated restaurants, inspired shopping and art, and unbeatable people watching.

Here are more food/restaurant recognitions:

- Ten Top Wine Destinations – *Food & Wine*, July 2009
- Top Pick for Food & Wine Vacations – Organic/Veggie – *Orbitz*, April 2008
- Runner-Up "America's Foodiest Small Town" – *Bon Appetit*, October 2009
- Top 25 Destinations in the US – *TripAdvisor*, April, 2008
- Top 100 Destinations in the World – *TripAdvisor*, April, 2008

- The West's Greenest Restaurant – *Sunset*, March 2008
- Top 10 Hottest New Restaurants – *Bon Appetit*, June 2007
- Top 10 Rooftop Bars – *Sunset*, July 2007
- Top 10 Farmers' Markets – *EatingWell*, August 2007
- Top 10 Favorite Outdoor Dining Spots – *Bon Appetit*, July 2006



Chris Blackwood



Chris is the executive chef / partner of The West End Tavern on Pearl Street. Working under Creole cuisine master chef Gerhard Brill at the Perdido Beach Resort in Alabama, he became passionate about Creole fusion cuisine. Chris then moved to Boulder and spent seven years at Jax Fish House. In 2003, he helped re-open The West End Tavern where he creates delicious home-style cuisine and culinary classics.

My Perfect Day in Boulder with the Family

- Start the day with breakfast at Marie's on Broadway.
- Stop next door at Breadworks Bakery for a coffee and a few snacks for later.
- Bike or catch Boulder's city bus, The Skip, to Settler's Park on West Pearl Street. Take the kids on a hike in Settler's Park to get a perfect view of Boulder.
- Walk or bike down Boulder Creek Path to Mustard's Last Stand for a picnic lunch.
- Rent tubes from across the street at Conoco and take the kids tubing down Boulder Creek.
- Continue down the Boulder Creek Path until you come to Scott Carpenter Park at Arapahoe – this is about a 5 minute bike ride.
- Have a blast at the park's outdoor pool, slide and skate park.
- Head back to downtown and end your day on the West End Tavern rooftop, with great food and an amazing view of the sun setting over the Flatirons.



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 20 years. In Boulder, L'Atelier is the studio/workshop where he and his staff offer excellence in food artistry and fine dining. Radek's restaurant, Full Belly Bistro (now known as Radex Bistro) opened in 2009.

My Perfect Day in Boulder

- Start the day with a 10-mile bike ride from my home in Niwot to Boulder. Usually I ride along Jay Road, then along Hwy 119, and then catch the Boulder Creek Path.
- When I'm ready for a break, I like to stop at one of the benches on the Boulder Creek Path and enjoy the sunshine.
- Ride to Full Belly Bistro (now known as Radex Bistro) for the weekend brunch. Be sure to try the chili-infused-vodka Bloody Mary.
- Watch a Barcelona or Real Madrid soccer match at Conor O'Neill's in downtown Boulder.
- Stop in and visit my friend Greg at Carelli's and have a cheese plate and glass of vino.
- End this great day with a beautiful dinner at L'Atelier.

Ian Clark



Chef Ian is the executive chef of Centro Latin Kitchen & Refreshment Palace on Pearl Street in Boulder. He has earned numerous accolades including “Denver’s 10 Best New Restaurants” and “Denver’s Best Restaurants” – *5280* Magazine. Past positions include sous chef at Jax Fish House, also on Pearl Street, as well as cooking for John Platt at Q’s Restaurant in the Hotel Boulderado, the Ritz Carlton in Dana Point, California and for Chef Mavro in Honolulu, Hawaii. Chef Ian Clark commits himself to creating innovative, soulfully delicious Latin cuisine with the finest quality of ingredients. His dedication to excellence paired with his focus on detail has helped define his “stubbornly uncompromising” food.

My Perfect Day in Boulder

- Snowboard (or ski or snowshoe) up at Eldora Mountain Resort for a half day – it’s 30 minutes up through Boulder Canyon,
- Or, try your rock climbing skills at The Spot Bouldering Gym.
- Take a free brewery tour at Avery Brewing Company and make sure to stop by the tap room at the end of your tour to try some of their amazing beers – as far as my favorite goes, it’s a toss up between The Reverend and Mephistopheles’ Stout.
- Head to the West End of Pearl Street for dinner at my restaurant, Centro Latin Kitchen & Refreshment Palace.



Adam Dulye

Adam is the Professional Culinary Arts Instructor at Culinary School of the Rockies in Boulder. Chef Adam has worked in restaurants in Colorado, Portland and New York. Before coming to the Culinary School of the Rockies, he was the executive chef of Manor Vail Resort. He was recently honored by presenting a dinner at the prestigious James Beard House in New York featuring a Colorado menu paired with Colorado craft beer and wine. Chef Adam was also featured at the Aspen Food and Wine Classic where he showcased Colorado products.

My Perfect Day in Boulder

- Grab a latte from Amante and an Old B cookie from Spruce Confections.
- Meet the culinary arts students at Oxford Farm Gardens where students work with farmer Peter to harvest brussels sprouts, carrots and turnips.
- Prepare a meal with the culinary arts students – a peach basil vinaigrette to toss with Jay Hill Farm greens, whole brussels sprouts stalks sautéed with bacon and local bison meatballs with Hazel Dell mushroom sauce.
- Stop by Savory Spice Shop to say “hi” to Dan Hayward and pick up my favorite spice blends – Pearl Street Plank Rub and Pikes Peak Butchers Rub.
- Head home and fire up the grill to cook some John Long pork ribs that are covered with the Butchers Rub.
- Kick up my feet and watch the sun set over the Flatirons with my dog, Peanut. Enjoy my favorite Colorado craft beer – Steamworks Lizard Head Red.

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.”

My Perfect Day in Boulder with the Family

- combines time with my five-year-old twins and good food!
- We like to start our adventure day at Whole Foods at Broadway and Arapahoe. The kids pick out their favorite fruit and also a vegetable they want to try for our backpacks and we head up the Boulder Creek Bike Path to the Fishing Pond.
- After a few hours of catch and release we walk down Pearl Street for lunch at Two Spoons for soup or sandwiches, where we can get a great gelato for dessert. Then we're off again down Pearl Street to play in the Pop Jet Fountain at Pearl and 14th.
- Our next stop is always Into the Wind – the best kite store anywhere.
- After our adventures, I'm beat, they're still going ... so we head to our restaurant, SALT, and sit at the Fire Bar where the kids can watch all the action in the kitchen.
- Great day. I hope I can get them to sleep before they get their second wind!

Matthew Jansen



Radda was named one of the Top 10 Hottest New Restaurants by *Bon Appetit* when it opened in 2007. Matthew Jansen, chef and owner, utilizes local and organic produce whenever possible. Radda is the second creation of his, after the much lauded Mateo Restaurant Provençal. Matthew grew up in Boulder and graduated from the University of Colorado with a degree in Journalism. While attending CU and participating as a member of the National Ski Team, Matthew was consistently a part of Boulder's dining scene.

My Perfect Day in Boulder

- Have a cappuccino at Amante on North Broadway. There are a couple of locations – I like the one on North Broadway.
- Bike ride up in the mountains to Jamestown or Ward. Rent a great road bike at Pro Peloton.
- Eat brunch at my restaurant, Radda Trattoria. My favorite meal is the Eggs Benedict with shaved Prosciutto di Parma with house made sausage and a side of greens.
- Stroll the Pearl Street Mall – start at 15th Street and head west.
- Have a Dark and Stormy at Centro.
- Enjoy Frasca Food and Wine's salumi plate and a glass of Friuliano.
- Have dinner at my restaurant Mateo. I love the Salade Lyonnaise, steak frites and a bottle of Denis Mortet Gevrey-Chambertin.
- End this great day in Boulder with a Vieux Carre at Happy.
- Sweet dreams.

Antonio Laudisio



Antonio comes from a long line of culinary artists. Antonio's ancestors learned to cook and bake on the Amalfi coast in southern Italy. His parents emigrated to the United States in the early 1900's, opening a bakery under the Brooklyn Bridge. In 1953, when Antonio was 11, they moved to Miami and opened a small restaurant, where Antonio learned at his mother's side. Antonio eventually opened a family pizzeria of his own in Miami. He then moved to Boulder with his wife Patricia, daughter Lucia, and son Tavio, and opened *Laudisio Restauranti Italiano*, which has been a Boulder tradition for 18 years. In 2006, Antonio saw an opportunity and moved the restaurant to the Twenty Ninth Street mall, joining with partner Richard Schaden. *Laudisio* continues to adhere to the family traditions by using fresh, local ingredients, and maintaining a strong sense of community within his restaurant.

Cooking With Laudisio is a TV cooking show airing on Rocky Mountain PBS. The show is a mixture of travel, adventure, wine and food, where Antonio displays his cooking styles from boats, gardens and markets.

My Perfect Day in Boulder

- I'd start my day with a quick workout at Rally Sport.
- Enjoy a beautiful walk along the Boulder Creek Path. Stop for a light lunch on the patio of The Med.
- Take a hike with my wife, Pat, and my Bernese Mountain Dog, Luke, on one of the many trails in Boulder which allow off-leash dogs. Or, take a ride around town on my Harley.
- Visit the Boulder Farmers' Market. I'm there every Saturday and Wednesday serving up authentic *Laudisio* pizza from our mobile wood-fired ovens and trying to entertain the crowd.
- Stop at the 63rd Street Farm to check into what produce is available for specials at the restaurant.
- Have dinner at my restaurant, *Laudisio*. Sometimes I'm there enjoying a glass of wine, mingling with our guests, and quality-checking the food. Please say "hi," I'd like to meet you.



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



Hugo Matheson

Born in England, Hugo worked with Ruth Rodgers, Rose Gray, and Jamie Oliver before making his way to Boulder and becoming executive chef and co-owner of The Kitchen. Hugo is committed to sourcing local and quality ingredients and The Kitchen is a national leader in sustainability. *The New York Times*, *Food & Wine*, *James Beard Foundation* and *Wine Spectator* have all recognized The Kitchen's efforts.

My Perfect Day in Boulder

- Rise early and start with a morning walk, enjoying the morning's quietness and light. One of my favorites is the Flagstaff Mountain trailhead that begins at the top of University Avenue (at 5th Street).
- Afterwards, stop by The Cup 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 McGuckins 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 one of Boulder's spas or give a little love to your hands and feet at Ten20. Or, maybe a nap.
- 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



Recipient of the 2008 James Beard Foundation Award for Best Chef: Southwest, Lachlan is the chef and co-owner of Frasca Food and Wine. In 2005, he was awarded *Food & Wine* magazine's Best New Chef. At Frasca, he applies his culinary talents to create innovative yet traditional dishes true to the indelible spirit of Friuli, Italy. Frasca has developed a reputation as one of the best dining experiences in the country.

My Perfect Day in Boulder

- Start the day by enjoying coffee at Logan's Espresso Café.
- Drive to Hall Ranch, near Lyons, for a mountain bike ride. There are two great rides - the one for beginner and intermediate riders starts from the Antelope Trailhead off Apple Valley Road. For a more challenging start to the ride, and my favorite, start from the Bitterbrush Trailhead, 1 ½ miles southwest of Lyons on Highway 7.
- Grab a beer on the way home at Oskar Blues. I like Mama's Little Yella Pils best.
- Head to the Yoga Pod for a late afternoon yoga class.
- Have dinner at my restaurant, Frasca Food and 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 Q's now successful in their own endeavors. Q's has achieved critical acclaim for consistent culinary excellence and gracious hospitality. 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, nutritious chef's breakfast of Silver Canyon "Q's Blend" coffee to accompany the morning demolition of the Sodoku, garden perusal and lettuce picking for dinner.
- 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 Twisted Pine beer, 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 family on the deck. (Another one of those Twisted Pine brews always seems to sneak in here somehow.)
- Or, a sushi dinner at Sushi Tora, happy hour at the Qbar in the Hotel Boulderado, or an always superb meal at Black Cat.



Dave Query

Dave Query grew up in Boulder and attended the Culinary Institute of America in Hyde Park, New York. After graduating, traveling and tasting his way through Europe, he lived and cooked in kitchens around the US including New Orleans, Chicago, San Francisco, New York City, Miami and northern Michigan, before returning home to Boulder.

He was co-owner of the original Lick Skillet Café in Gold Hill, was the executive chef at Cliff Young's Restaurant in Denver and was the chef-owner of Q's Restaurant in the historic Hotel Boulderado, all before he started The Big Red F Restaurant Group in 1994. The Company is presently a collection of six different concepts in seven locations in the Boulder-Denver Area.

My Perfect Day in Boulder

- Wake up early. Have breakfast at Lucile's – the "Eisenhower" scrambled, half grits / half potatoes, biscuit, large (fresh squeezed deliciousness) OJ.
- Fly fish at the 5-mile marker in Boulder Canyon (look for the blue bridge). Catch a dozen trout using just one fly for all dozen fish – a #18 elk hair caddis.
- Have 2 hot dogs at Mustard's Last Stand (ketchup, mustard, onions, pickles, relish, tomatoes, (no kraut or peppers), fries and a root beer. Walk across the street and sit in Central Park to eat. If you have kids, it'll be that much better.
- Walk down the Pearl Street Mall and window shop at all the locally owned businesses. Get gelato at Two Spoons.
- Rent a bike from my buddy Doug at University Bicycles and go for one of ten great rides from their front door. Then, take a long nap.
- Stop by Jax Fish House for dinner. Start with a dozen oysters at the bar and tell Jesse, the bar manager, some fishing lies and listen to all of his.
- Finish at the West End Tavern or The Bitter Bar at Happy sipping one of the most hand-crafted cocktails you'll ever encounter.

Hosea Rosenberg



Eric Skokan

Hosea was the winner of the Top Chef reality TV show competition in 2009. Currently he is the chef of Jax Fish House on Pearl Street in Boulder. Past positions include cooking for Wolfgang Puck, Kevin Taylor and Sean Yontz. Hosea believes that flavor is paramount. Quality ingredients, integrity, and focus are essential to him and his food. When Hosea isn't in the kitchen you can find him enjoying what the mountains of Colorado and New Mexico have to offer. He is an avid skier, mountain biker, fly fisherman, and all-around outdoor enthusiast.

My Perfect Day in Boulder

- 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.
- Cruise along the path, following Boulder Creek, into historic downtown Boulder.
- Have coffee at the Trident Booksellers.
- Ride the bike a few more blocks along the Boulder Creek Path to the Boulder Farmers' Market. Grab a meal prepared by a local chef. Talk with the growers.
- 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.
- Have dinner at my restaurant, Jax Fish House.
- Sleep, eat, repeat.

Born in San Diego, California and raised in Virginia, Eric Skokan studied history at the University of Virginia. While moonlighting at the award-winning Silver Thatch Inn in the Virginia countryside, he quickly realized that he preferred the cookbook to the textbook. After graduation he moved around the country working in some of the best restaurant kitchens, until 2006 when he opened Black Cat Farm Table Bistro in Boulder. Eric lives in Boulder with his wife Jill and their four children, and enjoys farming, eating and fixing his tractor, Buttercup.

My Perfect Day in Boulder

- Pick up a perfect cup of coffee at The Cup on Pearl Street's East End.
- Go apple and cherry picking in Left Hand Canyon.
- Lunch on the lawn at the Farmers' Market.
- Get inspired by the cookbooks at Peppercorn.
- Pick up another perfect cup of coffee at The Cup.
- Go to Black Cat Farm (you can ride the Banjo Billy bus to get there) to pick out fresh veggies.
- Come to our nightly cellar dinners at Black Cat Farm Table Bistro.

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, which explains why he has been buying from Boulder's farms and growers for the last 28 years. This past summer he bartered with a farmer for cherry tomatoes and brought 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 first open to get first dibs.
- Walk to Oliv You & Me to check out all of their olive oils. From robust and grassy to light and fruity, Patti and her staff have an amazing selection. (I've had as many as 23 bottles of olive oil open in my kitchen at home!)
- 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 30-60 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.



Brett Smith

Chef of Zolo Southwestern Grill, Brett Smith traveled throughout the U.S. and was executive chef at ZoZo's Ristorante on St. John, US Virgin Islands, for four years before he decided to settle back in Boulder. In the kitchen he skillfully defines modern southwestern cuisine while bringing the best local, seasonal and organic ingredients to the table.

My Perfect Day in Boulder for the Family

- Start the day off by visiting my friends, Jason and Ben, at Isabelle Farm in east Boulder County. Let the kids run around with Clyde, the farm dog, and check out their wonderful produce.
- At lunch time, make your way down to the West End Tavern to see chef Chris. Try the bacon-jalapeno cheeseburger or the smoked ribs and have a couple of chocolate milkshakes.
- After lunch, a nice walk along the Boulder Creek Path is a good way to shake off the big lunch. Or let the kids play in the big rocks on the Pearl Street Mall in front of Peppercorn.
- Get a balloon animal from Bongo, the world's most famous and nicest balloon guy. He's usually right outside the door of Peppercorn.
- Swing by my restaurant, Zolo Southwestern Grill, for a Silver Coin Margarita and dinner.

Boulder Farmers' Market



We Grow What We Sell

Experience Boulder like a local. The Boulder Farmers' Market has become a weekly ritual for Boulderites. Established in 1986 by a handful of local farmers who wanted to sell farm-fresh produce directly to the public, the Boulder Farmers' Market is now the largest in Colorado. As a grower-only market, shoppers are guaranteed the best selection of locally grown, seasonal produce, eggs, cheeses, meats, herbs, flowers, wines and gourmet food products available in Boulder County, most of which is organically or naturally grown/produced. They also 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.

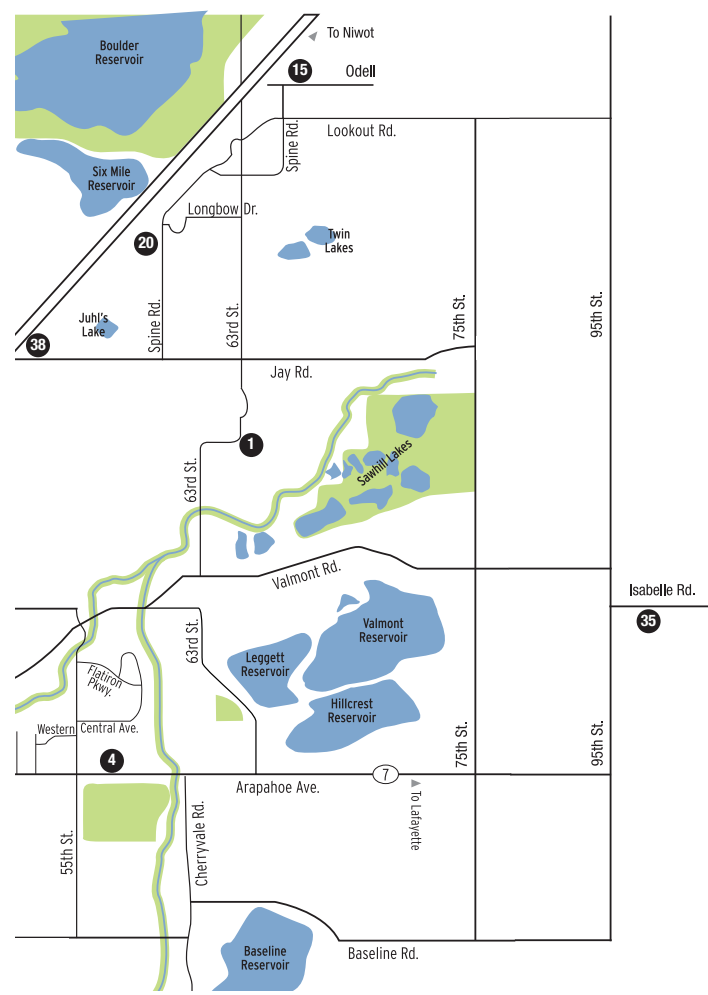
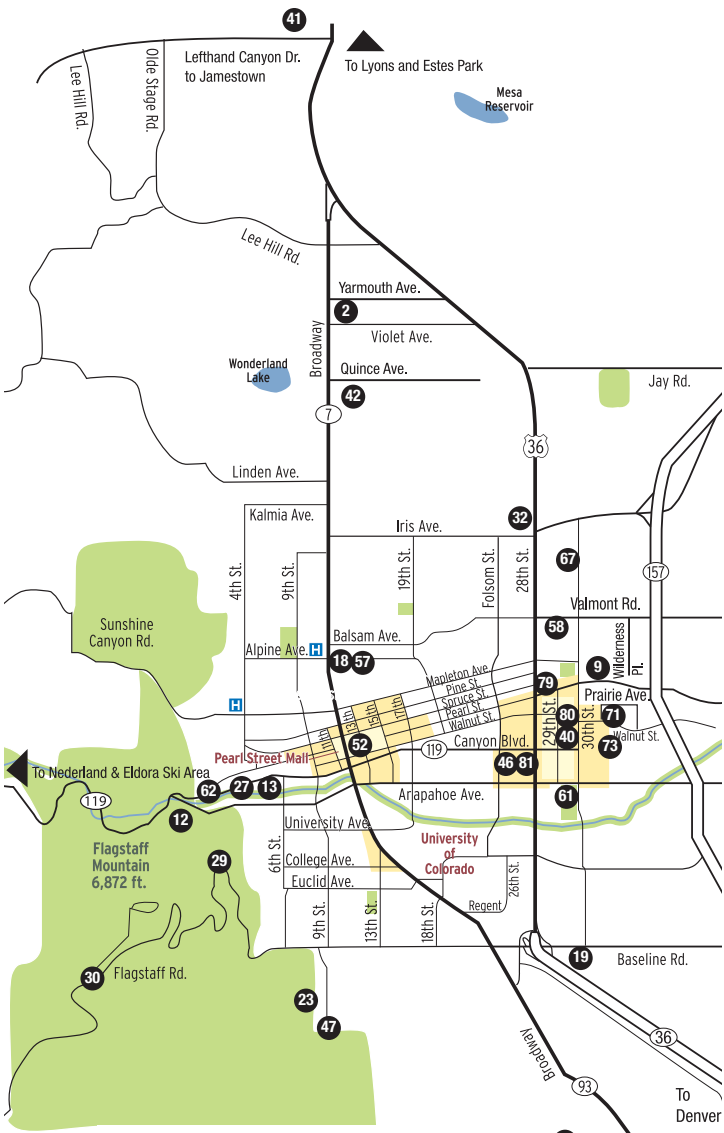
The Saturday Farmers' Market opens at 8:00 a.m. Serious foodies and local chefs shop early to get the best selection, especially during the summer when the leafy vegetables, corn and Colorado grown fruits arrive. The outdoor food court is a popular meeting place for breakfast and lunch. The combination 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 hook up with friends before or after shopping at the market. Market vendors stop selling at 2:00 p.m. sharp, except in the food Court, which continues serving until 2:30 p.m.

The Wednesday afternoon market starts up at 4:00 p.m., when 13th Street becomes fully shaded. In addition to the regular produce, gourmet food products and the Food Court, the Wednesday market now includes a beer and wine garden featuring Colorado wines and local craft beer. Open only a few years now, the beer and wine garden has become one of Boulder's most popular mid-week social events.

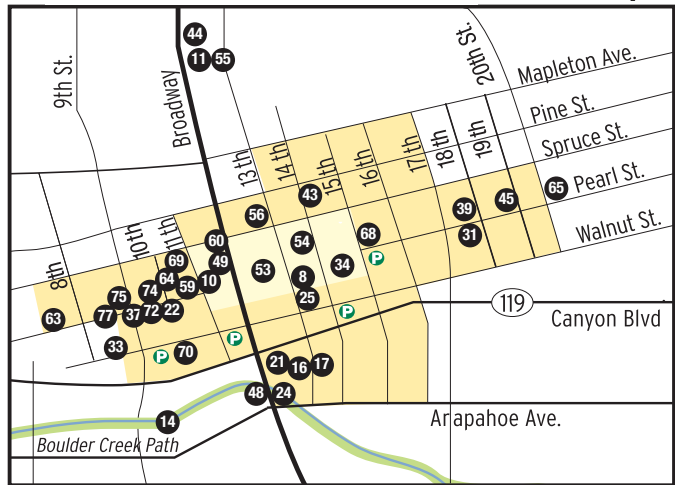
As if this wasn't enough reason to visit the Boulder Farmers' Market, a fine arts and crafts fair featuring 25 jury-selected artists and artisans is held one Saturday each month in Central Park adjoining the Farmers' Market. This highly competitive market attracts some of Colorado's best artists and crafts people. It's the perfect place to find that unique gift or memento of your visit to Boulder.

Sources *(see maps on following pages)*

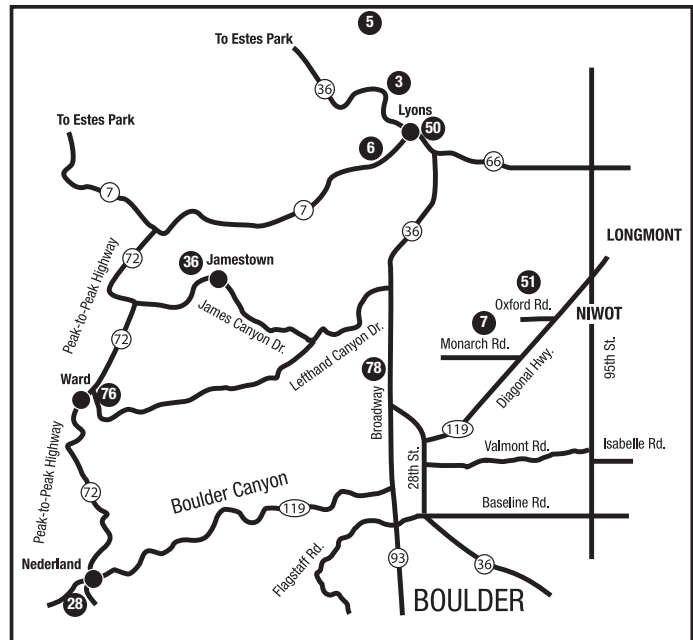
- 1 63rd Street Farm
3796 63rd St • 720-938-3059
www.63rdstfarm.com
- 2 Amante
4580 Broadway • 303-448-9999
www.amantecoffee.com
- 3 Antelope Trailhead, Hall Ranch
Off Hwy 36 and Apple Valley Rd
1 mile north of Lyons, CO
- 4 Avery Brewing Company
5763 Arapahoe Ave • 303-440-4324
www.averybrewing.com
- 5 Banjo Billy Bus Tour
720-938-8885
www.banjobilly.com
- 6 Big Thompson River
7 miles west of Loveland, CO
- 7 Bitterbrush Trailhead, Hall Ranch
Off Hwy 7, 2 miles west of Lyons, CO
- 8 Black Cat Farm
Monarch Fields, Niwot
303-444-5500
www.blackcatfarm.org
- 9 Black Cat Farm Table Bistro
1964 13th St • 303-444-5500
www.blackcatboulder.com
- 10 Boulder Beer Brewery
2880 Wilderness Pl
303-444-4884
www.boulderbeer.com
- 11 Boulder Bookstore
1107 Pearl St • 303-447-2074
www.boulderbookstore.com
- 12 Boulder Breadworks
2644 Broadway • 303-444-5667
www.breadworks.net
- 13 Boulder Canyon
W of Boulder on Canyon Blvd
- 14 Boulder Creek Fishing Pond
6th St and Canyon Blvd
- 15 Boulder Creek Path
Runs from Boulder Canyon on the
west to just past 55th St on the east
- 16 Boulder Creek Winery
6440 Odell Pl • 303-516-9031
www.bouldercreekwine.com
- 17 Boulder Farmers' Market
13th St between Arapahoe
and Canyon • 303-910-2236
www.boulderfarmers.org
- 18 Boulder Museum of
Contemporary Art
1750 13th St • 303-443-2122
www.bmoca.org
- 19 Boulder Sports Medicine Institute
2750 Broadway St • 303-440-3036
www.bch.org/sportsmedicine
- 20 Carelli's of Boulder
645 30th St • 303-938-9300
www.carellis.com
- 21 Celestial Seasonings Factory
4600 Sleepytyme Dr • 303-561-1201
www.celestialseasonings.com
- 22 Central Park
Canyon Blvd and 13th St
- 23 Centro Latin Kitchen and
Refreshment Palace
950 Pearl St • 303-442-7771
www.centrolatinkitchen.com
- 24 Chautauqua Park
9th St and Baseline Rd
- 25 Conoco
1201 Arapahoe Ave • 303-442-6293
www.coloradoloradousa.com/
recreation/
- 26 Conor O'Neills
1922 13th St • 303-449-1922
www.conoronells.com
- 27 Culinary School of the Rockies
637 South Broadway • 303-494-7988
www.culinaryschoolrockies.com
- 28 Eben G. Fine Park
3rd and Arapahoe
- 29 Eldora Mountain Resort
2861 Eldora Rd, Nederland
303-440-8700 • www.eldora.com
- 30 Flagstaff House
1138 Flagstaff Rd • 303-442-4640
www.flagstaffhouse.com
- 31 Flagstaff Mountain Trail Head
3.4 miles up Flagstaff Rd
- 32 Frasca Food and Wine
1738 Pearl St • 303-442-6966
www.frascafoodandwine.com
- 33 Full Belly Bistro/Radex Bistro
2779 Iris Ave • 720-242-6266
www.fullbellyboulder.com
- 34 Happy Noodle House/Bitter Bar
835 Walnut St • 303-442-3050
www.happynoodlehouse.com
- 35 Into the Wind
1408 Pearl St • 303-449-5906
www.intothewind.com
- 36 Isabelle Farm
10029 Isabelle Rd • 303-817-9316
www.isabellefarm.com
- 37 Jamestown, Colorado
18 miles NW of Boulder
- 38 Jax Fish House
928 Pearl St • 303-444-1811
www.jaxfishhouseboulder.com
- 39 Jay Hill Farm
5367 Jay Rd • 303-502-7775
www.jayhillfarm.com
- 40 L'Atelier
1739 Pearl St • 303-442-7233
www.latelierboulder.com
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Twenty Ninth Street Mall
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www.laudisio.com
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8 miles north of Boulder
- 43 Logan's Espresso Café
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- 44 Lucile's
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www.luciles.com
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- 46 Mateo
1837 Pearl St • 303-443-7766
www.mateorestaurant.com
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www.mcguckin.com
- 48 Meadowlark Farm Dinners
www.farmdinners.com
- 49 Mesa Trail
Trail begins at Chautauqua Park
9th St and Baseline Rd
- 50 Mustard's Last Stand
1719 Broadway • 303-444-5841
- 51 Oilv You & Me
2043 Broadway • 303-444-1118
www.oilvym.com
- 52 Oskar Blues
303 Main St, Lyons, CO
303-823-6685
www.oskarblues.com
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N 81st and Oxford Rd, Niwot, CO
Call first • 303-817-9676
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- 55 Peppercorn
1235 Pearl St • 303-449-5847
www.peppercorn.com
- 56 Pop Jet Fountain
14th St and Pearl
www.boulderdowntown.com
- 57 Pro Peloton
2615 13th St • 303-415-1292
www.propeloton.com
- 58 Q's and Qbar
2115 13th St • 303-442-4880
www.qsboulder.com
- 59 Radda Trattoria
1265 Alpine Dr • 303-442-6100
www.raddatrattoria.com
- 60 Radex Bistro/Full Belly Bistro
2779 Iris Ave • 720-242-6266
www.fullbellyboulder.com
- 61 Rally Sport
2727 29th St • 303-449-4800
www.rallysportboulder.com
- 62 SALT
1047 Pearl St • 303-444-7258
www.saltboulderbistro.com
- 63 Savory Spice Shop
2041 Broadway • 303-444-0668
www.savoryspiceshop.com
- 64 Scott Carpenter Park
1505 30th St • 303-441-3427
www.bouldercolorado.gov
- 65 Settler's Park
West End of Pearl St at Canyon Blvd
303-441-3440
www.osmp.org
- 66 Spruce Confections
767 Pearl St • 303-449-6773
- 67 Sushi Tora
2014 10th St • 303-444-2280
www.sushitora.net
- 68 Ten20
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www.ten20.tv
- 69 The Bitter Bar/Happy Noodle House
835 Walnut St • 303-442-3050
www.happynoodlehouse.com
- 70 The Boulder Cork
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- 71 The Cup
1521 Pearl St • 303-449-5173
www.thecupboulder.com
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1039 Pearl St • 303-544-5973
www.thekitchencafe.com
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www.themedboulder.com
- 74 The Spot - Bouldering Gym
3240 Prairie Ave • 303-443-0778
www.thespotgym.com
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3201 Walnut St • 303-786-9270
www.twistedpinebrewing.com
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1021 Pearl St • 303-545-0027
www.twospoonsboulder.com
- 78 University Bikes
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- 79 Ward, Colorado
NW of Boulder
- 80 West End Tavern
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www.thewestendtavern.com
- 81 White Rocks Nature Preserve
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www.wholefoodsmarket.com
- 83 Yoga Pod
1750 29th St • 303-444-4232
www.theyogapod.com
- 84 Zolo Southwestern Grill
2525 Arapahoe Ave • 303-449-0444
www.zologrill.com



BOULDER HISTORIC AND BUSINESS DISTRICT



www.boulderdowntown.com



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 Whole Foods at 2905 Pearl Street.



Canvas tote bag from the **Boulder Farmers' Market**. Just say no to plastic bags forever and carry this colorful bag. Buy it at the Boulder Farmers' Market on Wednesday evenings or Saturday mornings on 13th Street between Arapahoe and Canyon.

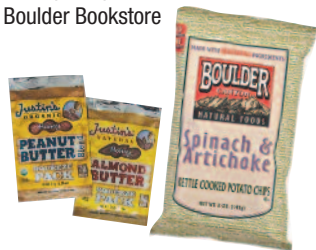
The unforgettable **Rabbit Butler** from the Flagstaff House will conjure up many conversations and memories about Boulder. The 11" tall bronze rabbit will bring joy to your home. Buy it at the Flagstaff House website.



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.

Colorado Organic Cookbook that features Boulder chefs and farmers. It includes The Kitchen's Butternut Squash Soup recipe and the photography is spectacular. Buy it at the Boulder Bookstore at 1107 Pearl Street.

Boulder Chips, Fiona's Granola, Justin's Peanut Butter, 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 in town at the Peppercorn kitchen store at 1235 Pearl Street.



Sundance Amber Ale from Boulder Beer. It's one of nine breweries in town and the state's original microbrewery. Buy it at the Boulder Beer brewery at 2880 Wilderness Place.

2006 Colorado Merlot from Boulder Creek Winery. It's one of five wineries in town and has the state's best self-guided tour. Buy it at the Boulder Creek Winery at 6440 Odell Place.

For a full list of restaurants, wineries, breweries and attractions visit:
www.bouldercoloradousa.com

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