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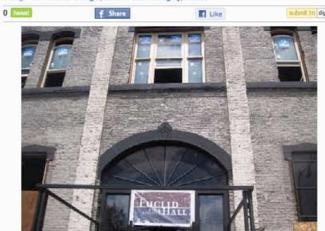
A delicious food porn preview of Euclid Hall Bar & Kitchen

By Lori Midson, Thu., Jul. 15 2010 @ 4:13PM Categories: Food for Thought, Midson: Gastronaughty, Photos

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When Euclid Hall Bar & Kitchen, Jennifer Jasinski's new late-night tavern, opens on Wednesday, August 4, Denver grubniks are going to drop to their knees in gratitude, especially if the food is anywhere near as fantastic as it was during a recent menu preview, at which Jasinksi, (who also owns Rioja and Bistro Vendome), Euclid Hall chef de cuisine Jorel Pierce and Jasinki's business partner, Beth Gruitch, paraded nearly a dozen dishes in front of a wide-eyed collective of mouthy media types who were stupefied into silence as

Dishes, I might add, that were abetted by beer -- lots and lots of liquid gold, which will be another draw at Euclid Hall, as will wine and cocktails. "We're going to pick the best beers from each brewery and when special stuff comes out of those breweries, we're going to try and get our hands on them," says Euclid's general manager and beer boss, Tony Maciag, who adds that the suds roster will offer in excess of 30 bottled and draft brews, many of them local.

In addition, notes Gruitch, the restaurant will offer keg wines from the Infinite Monkey Theorem and "liquor driven by small distilleries." Cocktails, she says, "will move away from the mixology, frou-frou concept" and wines will be mostly culled from small, boutique producers. "Everything we've chosen was picked for a specific reason, and every product has its place," she says.

The menu, created by Jasinski, with collaboration from Pierce, will be available until midnight Sunday through Thursday and until 1 a.m. on the weekends. Jasinksi, who's never predicable, categorized the board into whimsy headings, where "Dock" (fish and shellfish) and "Block" (meats) co-mingle with "Poutine," "Sausages," "Schnitzel" and "Roughage.

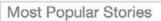
The poutine will be served in pie tins or on sizzle platters; sausages, including an all-turkey corndog and weisswurst, come in all shapes and sizes; and there's three different schnitzels, one of which is chicken paired with sourdough waffles, maple syrup and salted walnuts. "The general customer is looking for a great bite to eat, but also an experience, and this is an upscale, pub concept menu that's interesting and memorable," says Gruitch.

For proof, behold the eye candy after the jump.

dish after dish appeared on the table.

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Tags: Euclid Hall, Jennifer Jasinksi, Jorel Pierce, Lori Midson



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Poutine with roasted hen of the woods mushrooms, vegetarian porcini gravy and cheddar cheese curds



Grilled PBR beer bratwurst sausage and boudin noir sausage with eggplant, madras curry and golden raisins



Brat burger with pickled cabbage, melted Jarlsberg and housemade Thousand Island dressing mounded on a scratch-baked "bretzel" bun















Lori Midnor

Pork schnitzel with Colorado warm potato salad with shallots and bacon



Look Stident

Hiramasa crudo with fried jalapenos and cubed watermelon



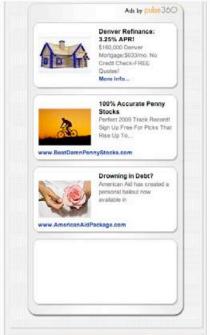
Lori Mideo

Headcheese with housemade mustard, sliced Duroc pork and pork and beans



Lori Midson

 $Heir loom\ to mato\ and\ watercress\ salad\ dressed\ with\ a\ Stilton\ vin aigrette\ and\ crowned\ with\ crisped\ shallots$





No Reservations: Anthony Bourdain, Biker Jim's hot dogs and Frank Bonanno's blood sausage

Where would you send Guy Fieri if Diners, Drive-ins and Dives comes to Denver?











Lori Midson

Bread and butter pickles and a trio of housemade mustards



A selection of the craft beers that Euclid Hall plans to pour



Lori Midson

Frosted red velvet cupcake and a car bomb float with Guinness ice cream, Jameson caramel and Bailey's chocolate soda





