Coming Soon: Euclid Hall
The much-anticipated Euclid Hall Bar and Kitchen—Jennifer Jasinski and Beth Gruitch’s (Rioja and Bistro Vendôme) beer hall—is slated to open in early August, but we walked the space last week. The duo has taken a cave of a building (a former Martini Ranch location) and given it a sense of light and air—and mountain views. Once opened, the historic two-level structure will hold an estimated 130 seats, plus two bars—one upstairs, one downstairs—and an open kitchen. (Keep tabs on construction via Facebook.) Chef de cuisine Jorel Pierce will man the day-to-day operations, and he and Jasinski have worked closely on the à la carte menu. Look for beer, keg wine from the Infinilite Monkey Theorem, and tavern-style eats along the lines of house-made sausages, schrätzels (can’t wait to try the chicken and waffles version), and riffs on poutine, the Canadian mash-up of fries, brown gravy, and cheese curds. Even dessert gets the beer-hall treatment, with car-bomb floats, banana-funnel-cake fritters, and waffle-ice-cream sandwiches. 1317 14th St., 303-555-4255—Amanda M. Faison

Trend Watch: Soft Pretzels
Jennifer Jasinski’s "bretzel" dough (created for Euclid Hall’s brat burger and fried pies) is in keeping with a recent New York Times report on the soft pretzel trend. The comfort food is popping up elsewhere, too: The soon-to-open Park & Co. (Park Burger’s second, more expanded location at East 17th Avenue and Pennsylvania Street) has a soft pretzel on the menu, and Snooze has a pretzel roll in the works. We also grubbed on Matt Selby’s (Vesta Dipping Grill) foie gras “hot dog” in a pretzel bun at the last 50 Top dinner. —AMF