**Best New Restaurant**
Eucild Hall
1317 14th St
303-595-4255
www.eucildhall.com

Veteran Denver restaurateurs Beth Gruitch and Jennifer Jasiinski started with a clear vision for Eucild Hall: an American tavern, in an unassuming place where diners could gather for beers and bar food, elevated well above bar level by making everything possible — sausages, mustards, pickles — in-house. With that articulate frame, they outfitted themselves in every way imaginable. The space itself is beautiful, with history preserved in the brick walls and shiny wood floors, but washed clean of any memories of the grungy spots that inhabited the address before. The beer list is full of rare and stellar selections, and the contemporary cocktails are clever. But what makes Eucild Hall such an outstanding addition to the Denver dining scene is the menu: plump sausages in taut casings, a towering stack of fried chicken and grilled sourdough waffles, a variety of poitines, hand-cut fries laden with gravy, cheese curds, and accoutrements ranging from mushrooms to foie gras. Be still, our hearts. [Readers’ choice: Eucild Hall]

**Best Late-Night Menu**
Eucild Hall
1317 14th St
303-595-4255
www.eucildhall.com

Gone are the days when looking for a latenight meal meant finding the most palatable diner or drive-thru. Because Eucild Hall was envisoned as a beer hall and tavern, the place stays open as late as most bars, serving its entire menu until midnight Sunday through Thursday and until 1 a.m. on Friday and Saturday. Which means that after most chefs in this town have hung up their toques and closed their kitchens, diners with hunger pangs — or drinking munchies — can still head over to Larimer Square, where they can nosh on blood sausage, foie gras, bone marrow, schnitzel, and pork chops. And it’s likely that the person at the next table or on the next bar stool will be one of those new-off-duty chefs, taking advantage not just of Eucild’s late-night menu, but its industry-friendly deals.

**Best Rising-Star Chef**
Jordi Pierce
Eucild Hall
1317 14th St
303-595-4255
www.eucildhall.com

Jordi Pierce worked the line at Roja for nearly four years under chef Jennifer Jasiński (who owns Roja, Eucild Hall and Bistro Vendôme with business partner Beth Gruitch) before taking his maverick prowess to Eucild Hall, where he now mans the kitchen. Pierce is confident, brilliantly innovative and, at 26, one of the city’s youngest kitchen kingspins to pioneer a line that turns out what may very well be the most ambitiously executed menu in Denver. His board, a witty, pithy digest of underrepresented foodstuffs — blood sausage, for instance — dazzles, as does he. “This is my life, this is what I do, and I take it very, very seriously,” Pierce says of his craft — a craft that’s just beginning to shape a very bright future. [Readers’ choice: Eucild Hall]

**Best Bottle Beer List**
[Readers’ choice: Eucild Hall]

**Best New American Restaurant**
[Readers’ choice: Eucild Hall]