

Westword

Best New Restaurant

Euclid Hall
 1317 14th St.
 303-595-4255
www.euclidhall.com

Veteran Denver restaurateurs Beth Gruitch and Jennifer Jasinski started with a clear vision for Euclid Hall: an American tavern, 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 outdid 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 grimy 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 Euclid Hall such an outstanding addition to the Denver dining scene is the menu: plump sausages in taut casings, a teetering stack of fried chicken and griddled sourdough waffles; a variety of poutines, hand-cut fries laden with gravy; cheese curds; and accoutrements ranging from mushrooms to foie gras. Be still, our hearts.
Readers' choice: Euclid Hall



Best Late-Night Menu

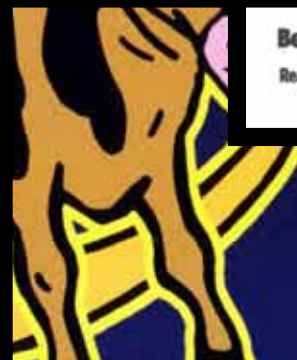
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Gone are the days when looking for a late-night meal meant finding the most palatable diner or drive-thru. Because Euclid Hall was envisioned as a beer hall and tavern, the place stays open as late as most bars, serving its entire menu until midnight 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 now-off-duty chefs, taking advantage not just of Euclid's late-night menu, but its industry-friendly deals.

Best Rising-Star Chef

Jorel Pierce
 Euclid Hall
 1317 14th St.
 303-595-4255
www.euclidhall.com

Jorel Pierce worked the line at Rioja for nearly four years under chef Jennifer Jasinski (who owns Rioja, Euclid Hall and Bistro Vendôme with business partner Beth Gruitch) before taking his maverick prowess to Euclid Hall, where he now mans the kitchen. Pierce is confident, brilliantly innovative and, at 26, one of the city's youngest kitchen kingpins 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 under-represented 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.



Best Bottle Beer List

Readers' choice: Euclid Hall

Best New American Restaurant

Readers' choice: Euclid Hall

Best of

DENVER

2011