

reign

COLORADO

.....
*the Fashion
& Beauty
ISSUE*
.....

*Locally
GROWN BEAUTY*

*Colorado's
BEST BOUTIQUES*

*The Global
DOWN SYNDROME
FOUNDATION*

*Denver's Leading Ladies
UNPLUG & UNWIND*





Maya

MAYA
 126 Riverfront Lane
 Avon, Colorado 81620
 Ring: 970.790.5500
richardsandoval.com/mayabc

Next time you find yourself in Beaver Creek, make a point to enjoy the contemporary Mexican fare at Chef Richard Sandoval's Maya. The newly opened Mexican kitchen and tequila bar has taken over the former Cima space at The Westin Riverfront Resort and Spa with updated interiors and a completely revamped menu. Offerings are in keeping with Chef Sandoval's authentic Mexican flavors (think Lobster and Shrimp Yucatan, Colorado Bass, Carne Asada and Slow Roasted Pork Carnitas), all of which blend traditional recipes with contemporary techniques. Dishes are made with fresh ingredients seasonally sourced from Maya's on-site garden. The space also features a handmade Comal Tortilla Station as well as a bar and lounge with more than 100 agave based spirits and house-infused tequilas. Led by Beverage Director Rob Calfee, the Maya Bar offers handcrafted margaritas and cocktails along with personal bottle storage.

A Table for Two

A number of keen restaurant contenders have entered the scene in 2013, adding inventive flavors to Colorado's already eclectic dining scape. Contributing fresh options for the foodie's social calendar are Beaver Creek's Maya, MainLine in Fort Collins, Boulder's Drake's Haus, The Social in Castle Pines Village and Denver's Matador. With diverse offerings ranging from mod Mexican cuisine to seasonal, local sustenance, each of these expressive eateries successfully leaves guests in a blissful state of comfort.

•Etcetera

THE MAINLINE ALE HOUSE
 125 South College Avenue
 Fort Collins, Colorado 80524
 Ring: 303.595.3500

Located in charming Olde Town Fort Collins in the original AW Scott Drugstore, MainLine is the perfect restaurant if you are craving comforting southern inspired cuisine. A concept belonging to the Breakenridge-Wynkoop restaurant family, this establishment offers a vast beer selection to appeal to a wide customer base. In comparison to your stereotypical ale house, MainLine's menu is eclectic, offering more than just your average pub fare. Our picks? The English Pea Soup, Big Ed's Chicken and Fried Dumplings or the Cajun Blackened Skuna Bay Salmon Sandwich.

DRAKE'S HAUS
 2850 Baseline Road
 Boulder, Colorado 80303
 Ring: 303.430.9000
drakeshaus.com

Tired of the same old patty and bun? So are we. Fortunately, Boulder's Drake's Haus has perfected the art of the burger. This gourmet burger bar and restaurant offers a range of signature burgers, small plate style dishes, specialty fries and milkshakes. Added bonus? Drake's Haus specializes in the Merlot Burger, which is a smaller creation with wine injected beef. Other burgers include the South American, featuring Chorizo sausage from Continental Sausage Company in Denver and the California Burger, a sun-filled combination of avocado, sprouts, sun-dried tomato and cream cheese spread. In keeping with all things Boulder, there are also plenty of veggie burger options. Drake's is also perfect for Friday night fun and CU football games with lounge-style seating on the second floor near a full bar of Colorado tap beers, craft cocktails and a well-curated wine list.



Maya

THE SOCIAL
 872 West Happy Canyon Road, #100
 Castle Rock, Colorado 80108
thesocialcastlepines.com

The Social, a new "community gathering place," just opened its aptly named Castle Rock doors. "We wanted to give the community a place to break bread with family and friends. This is after all the true essence of a quality dining experience," says Lance Barto, Executive Chef. The restaurant's menu is designed to promote sharing. Groups typically taste between five to seven items, all presenting seasonal organic flavors. The menu is forever changing, but a few favorites include the Pork Belly with Moroccan Vegetables and a Chick Pea Salad, and the Chilled Carrot Soup with Herb Crème Fraîche. These savory sharing plates pair perfectly with various wines, beers and cocktails from The Social bar, which boasts between 60 and 70 wine labels and 12 different taps along with seven Colorado brews, six Denver craft beers and six other crafts from around the world. If you're ordering a cocktail, you'll be treated to a classic concoction made with liquor from smaller local and national distilleries.

THE MATADOR
 3496 West 32nd Avenue
 Denver, Colorado 80211
matadordenver.com
 Ring: 303.561.2855
matadordenver.com

Industry veterans Nate Opper and Zak Melang's latest venture, The Matador Restaurant and Tequila Bar, is the talk of the town. A stirring



The Matador

addition to the Highlands 'hood, the eatery starts you off right with over 100 tequilas. While there, also try one of The Matador's fabulous signature drinks, the Mexican Old Fashioned or the Cucumber-Jalapeno Margarita with a chipotle salt rim. The menu follows suit with a theme of innovative Mexican cuisine made with fresh produce, house-made marinades and rubs and sauces from local purveyors. Chef favorites include the Carne Asada, Braised Pork Sope with Masa and the Surf and Turf with habanero prawns. Also indulge your sweet tooth with the Coconut Flan or the Banana Crown, a made-to-order banana pastry with toasted coconut ice cream.



The Mainline Ale House