

reign

COLORADO

the ASPEN
ISSUE

Après
IS A VERB

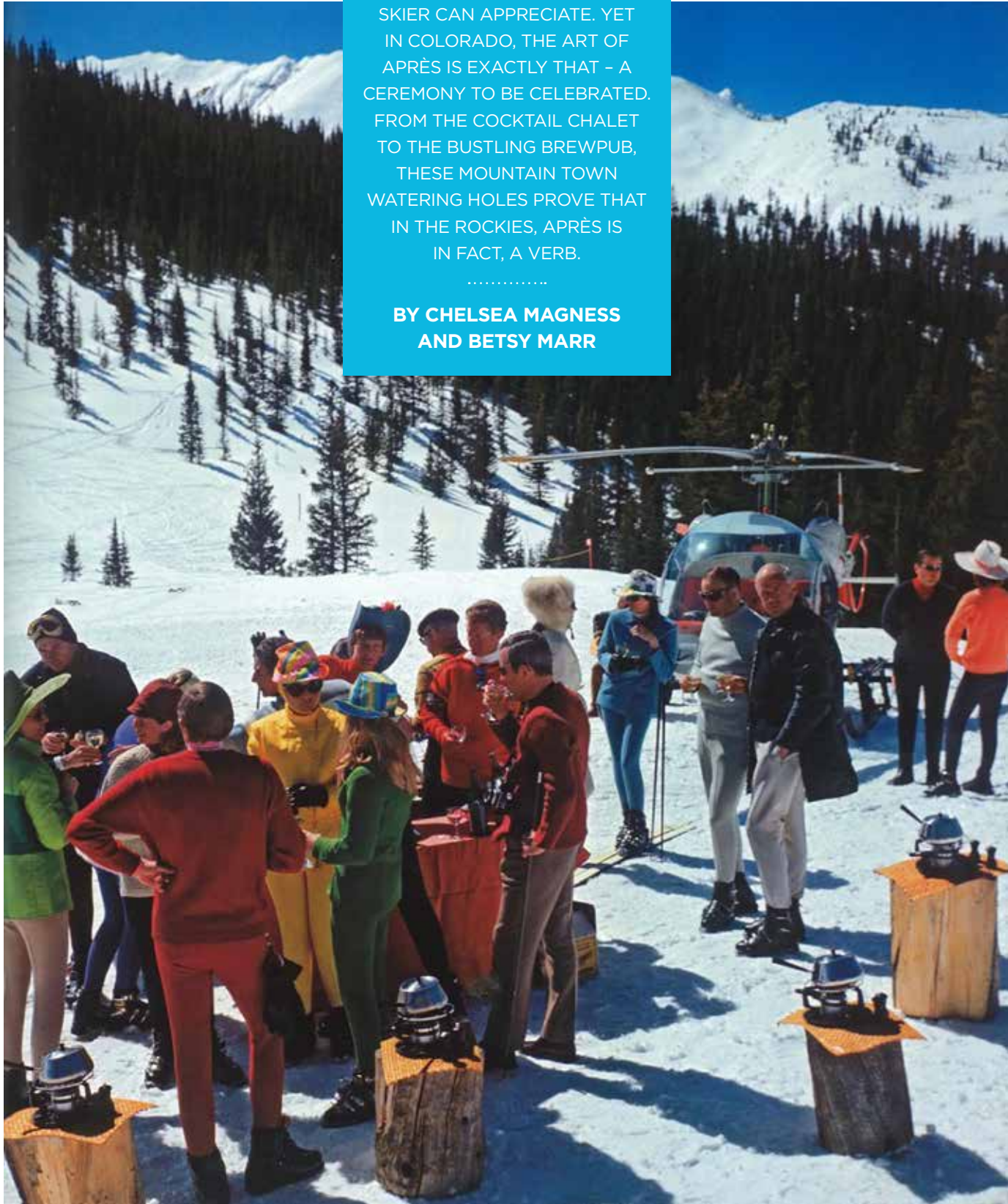
Aspen's
FASHIONABLE
HISTORY

The Perfect
WEEK IN
PARIS



UNWINDING AFTER A DAY ON THE SLOPES, LIBATION IN HAND, IS A TIME HONORED TRADITION THAT EVERY SKIER CAN APPRECIATE. YET IN COLORADO, THE ART OF APRÈS IS EXACTLY THAT - A CEREMONY TO BE CELEBRATED. FROM THE COCKTAIL CHALET TO THE BUSTLING BREWPUB, THESE MOUNTAIN TOWN WATERING HOLES PROVE THAT IN THE ROCKIES, APRÈS IS IN FACT, A VERB.

BY CHelsea MAGNESS
AND BETSY MARR



APRÈS IS A VERB

Iconic society photographer Slim Aarons captures Aspen's finest doing what they do best - enjoying the art of après, circa 1967. The photo, entitled Snowmass Picnic, shows a stand-up fondue picnic for skiers at Snowmass-at-Aspen, soon after the village first opened.

STEAMBOAT

SPRINGS



BISTRO CV

BISTRO CV

Brian Vaughn not only owns this new-age Rocky Mountain bistro, he's also the culinary artist who delivers what he calls a "Manhattan in the mountains feel." With a sophisticated atmosphere, Bistro CV is known for its classic Colorado dishes with an inventive twist, with much of the cuisine being locally sourced. The up-tempo menu takes the simplicity of a burger and elevates it by using Wagyu beef as the patty while pairing it with La Belle Farms foie gras, garlic aioli, pickled onions and potato puree. What more could one ask for? Wine. No, seriously - that's where the wine comes in. Bistro CV offers a carefully curated wine list for each season. With an emphasis on supporting boutique wine companies, the list of vino has a wide variety fit for every palate, as well as every wallet. 970.879.4197 / bistrocvc.com

LOW

Nothing says comfort food like some southern style cooking, and LOW is the ultimate mountain destination to get your fried green tomato fix. Co-owner Katy Vaughn is the wife of Bistro CV's owner and chef Brian Vaughn, and together they make a seamless duo for creating this southern meets Steamboat menu. Colorado isn't known for its down home cooking, so understandably, Vaughn wanted to bring a bit of her southern hospitality to 6,700 feet. With dishes like chicken biscuits and Mississippi catfish, LOW is the ideal balance of just enough country without all the grease. For the cherry on top, try one of their peach sweet tea cocktails. Complete with peach infused Jim Beam, southern sweet tea, lemon and peach bitters, this concoction will make you feel like you're sitting in a rocking chair on the front porch of an Atlantic Coast plantation. With snowcapped peaks, of course. 970.761.2693 / lowrestaurant.com

AURUM

What better way to experience the Rocky Mountains than by enjoying a meal and sipping a cocktail on a wide-open patio? Aurum provides the perfect al fresco setting, nestled alongside the Yampa River and boasting 360-degree views of stunning Colorado peaks. And while ambiance is always key to attracting customers, for Aurum, it just keeps getting better from there. With rich flavors to please every taste bud, Aurum's menu is anything but dull. A meal full of wild mushroom fondue, a beet salad with Marcona almonds and feta cheese, and an eight hour braised short rib would sweep anyone off of their feet. The real game changer though, is the mixology behind the cocktail menu. In fact, our favorite drink on the menu is exactly that - The Game Changer. This sipper is chock full of flavor with a blend of mezcal and amaro that is then topped with a caramel citrus foam and honey thyme.

970.879.9500 / aurumsteamboat.com

THE BARLEY

The BARley had us at "Colorado Craft and Draft." THE place in Steamboat for any beer aficionado, The BARley boasts a self-described "farm to shaker" experience in an "Americana brew to barn" environment. Reclaimed barn wood and burlap covered walls give the space a cozy Colorado feel, and an ever-changing tap list that leans towards the local keeps it fresh. Of course BARley's food follows suit, with a pub fare meets *Top Chef* vibe. Think whiskey fondue with pretzel bread and smoked salmon with horseradish and caper berries.

970.761.2195 / thebarleycolorado.com

SLOPESIDE GRILL

You can't think après ski in Steamboat without thinking Slopeside Grill. The casual, kid-friendly eatery is a quintessential ski bum hangout, with hardy food like wings and cheese fries topped off with a plate of baby back ribs. Sure to satisfy the avid skier, no one will leave here hungry. Slopeside's also known for the best nightlife scene in Steamboat, with a killer happy and a more than respectable live music lineup.

970.879.2916 / slopesidegrill.com

THE CANTEEN TAP HOUSE AND TAVERN

When Breckenridge veterans George Connolly, Mike Steger and Greg Dalrymple were slinging drinks and shredding powder in the 1990s, their sights weren't yet set on restaurateuring. Fast-forward two decades and several rungs on the watering hole ladder, and the trio are the brains and the brawn behind The Canteen Tap House and Tavern, the town's newest après hotspot. Located in the former Steak and Rib space, The Canteen is completely renovated and reinvented, with a decidedly mountain modern vibe. Think highbrow bar food and handcrafted cocktails, all in a style that's authentically Breck (The Canteen itself is housed in one of the town's oldest and most historic buildings). The menu is thoughtful and impressive, without being elitist or over the top - house smoked wings and hand cut steaks are a standout, as are the modern takes on classic bar bites that all speak fluent après (a local favorite is the Ahi Bamba - classic Ahi Poke made with fresh avocado bamba and served with housemade tortilla chips). We also love the fact that all sixteen of The Canteen's beers on tap are brewed right here in Colorado. Added bonus? The boys have curated perhaps the best wine list in all of Breck. Sign us up.

970.453.0063 / thecanteenbreck.com

T-BAR AT ONE SKI HILL PLACE

Located right on the base of Peak 8, T-Bar is one of the hottest après ski spots in town. The boisterous bar may not be the quietist place to unwind after a day on the hill, but it will be the answer to your social prayers. T-Bar has an array of drink specials, a spacious outdoor patio and is a haven for NFL Sunday-goers, making it the best place in Breck to cheer on our beloved Broncos. Another plus about T-Bar? The gondola is conveniently located a stone's throw from its front door. 970.547.8837

SEVENS

AT THE GRAND LODGE ON PEAK 7

If you're craving a more contemporary setting, head to Sevens. Situated inside the Grand Lodge on Peak 7, the restaurant and bar sit alongside an open-air kitchen and look out on an expansive deck with equally expansive mountain views. Sevens has both

an early and a late night happy hour every day of the week, so whether you're looking to make it a true après experience or a nightcap (or two) after unwinding, Sevens has you covered. Either way, don't miss the lemon mascarpone and pistachio stuffed dates wrapped in prosciutto, which are on both happy hour menus. Had a long day? Add a \$5 glass of wine. 970.496.8910 / grandlodgeonpeak7.com

COPPERTOP BAR AND CAFÉ

Located at the base of Peak 9 at the Beaver Run Resort, Coppertop Bar and Café is the easiest place to ski-in and ski-out when in need of a quick bite. Not in a hurry? Sit down and take it all in. Replete with mountain views and live music, Coppertop is a winter-only destination that's worth the inevitable wait. 970.453.6000 / beaverrun.com

MI CASA

MEXICAN RESTAURANT AND CANTINA

Mi Casa's Alexandra Storm and Dick Carleton have brought the authentic flavors of Mexico to the mountains. The hacienda style space is decked out with genuine Mexican tiles and original oil paintings and is the longest standing single-owner restaurant in Breckenridge. Don't miss out on their award winning Mango Duck Quesadillas and the tres leches dessert. But let's cut to the chase. The real reason it's an après favorite is the tequila list - the largest in all of Summit County. 970.453.2071 / micasamexicanrestaurant.com



THE CANTEEN-AH-RITA

Breck's newest watering hole, The Canteen, shares one of its sure-to-become classics with *Reign*.

In a pint glass combine ice with:

- 1 ½ oz of Tequila
- ½ oz Cointreau
- Several lime wedges
- 3 oz fresh lime juice
- 1 ½ oz of simple syrup in a pint glass.

Shake vigorously, top with ½ oz of Bartender's Nectar and serve Canteen style.



BRECKENRIDGE

GARFINKEL'S

Known as Garf's by the locals, this uber popular watering hole is as classic as they come. A bar and grill in every sense of the word, Garf's skips over all the Vail pomp and circumstance and goes straight to the basics – a deck with great views, a huge selection of draft and bottled brews, and simple, tried and true cocktails that get the job done après ski. Case in point? The Garf's Toddy, which is exactly what it sounds like – Jack Daniels, whiskey, lemon and hot water. 970.476.3789 / garfsvail.com

THE MINTURN SALOON

Okay, so it's not technically in Vail, but we'd be remiss if we didn't pay our respects to The Minturn Saloon. The most historic restaurant in the Valley, the building has been around since 1901 and has been The Minturn Saloon since 1976. Brimming with quirky mountain memorabilia, the joint is known for its huge fireplace and mouth-watering margaritas – voted Colorado's best by more than a few folks in the media. Much like its namesake mining town, The Minturn Saloon is a throwback to the old west and despite a mostly Mexican menu, offers a smattering of gamey Colorado faves like duck and quail. 970.827.5954 / minturnsaloon.com

SHAKEDOWN BAR

The name alone – a nod to one of our favorite Grateful Dead tunes – should suggest what this bar is really all about – music. Voted Vail's best live music venue, Shakedown is one of the Village's most popular spots for après and nightlife alike. Proprietor Scott Rednor toured the world making music with bands like Blues Traveler, Dave Mathews and Lenny Kravitz before hanging up his guitar strap, and his skis, in Vail. Now, he helms not only the bar, but also its house band, which is made up of Rednor, Michael Jude and John Michel, both of whom have played with Hall and Oates' John Oates. If you're lucky, you may just see a big name or two perform, as Rednor's rockstar pals are known to gig on occasion. 970.479.0556 / shakedownbarvail.com

PEPI'S

Any local will tell you that Pepi's is synonymous with après in Vail. With roots that trace back to 1964, just two years after the ski resort first opened, the Austrian themed restaurant and lounge has forever been a favorite. Today, the space still feels a lot like it did when the original owners Pepi, a famous Austrian ski racer, and his wife Sheika poured their first cocktail and plated their first schnitzel. Naturally, Austrian décor abounds, as do dishes like veal, bratwurst and wild game. Pepi's patio is the largest in all of Vail and if you ask us, their Bloody Mary is Colorado's best – a winning combination. 720.476.5626 / pepis.com

RED LION

Laid-back après ski spot by day, hot nightclub with live music by night, the Red Lion is a Vail Village original. Opened in 1963 by Marge and Larry Burdick who lived with their seven children above the restaurant, the Red Lion serves bar food and barbeque alongside unfussy cocktails and small town hospitality. And although it has changed ownership twice since the Burdicks first opened its doors, the Red Lion's traditions and casual vibe have both endured. 970.476.7676 / theredlion.com



BACHELORS LOUNGE

VAIL



CLASS ACT

A short drive from Vail is the Ritz-Carlton Bachelor Gulch – a luxer than luxe resort with its own ski lift among other things. If you're fortunate enough to be their guest, you'll find yourself in the midst of après heaven. The Ritz has not one, but three suitable cocktail spots in addition to a fine dining restaurant. Baffaloes has been around since the respite first opened in 2002 and offers up burgers, brews and bar food in a lodge like setting whereas Daniel's Bar, the resort's slopeside al fresco space ideal for sunny ski days, serves Colorado inspired chili that's to die for. But the hotel's latest locale for libations is Bachelors Lounge, a posh watering hole where après abounds in high style – both literally and figuratively. Having just opened its tony doors earlier this year, the space boasts a sommelier selected wine list, craft cocktails, fine cigars and even a hookah lounge with loose tobaccos. This season, Bachelors Lounge is upping the après ante with a bevy of cocktail classes.

Après Beer & Cheese Class

Let one of the resort's brew experts guide you through the art of indulgence in a Beer & Colorado Cheese Tasting that features primarily Colorado-based fare. Tuesdays and Thursdays, 4 – 5 p.m., \$35 per person

Craft Cocktail Class

Bachelors Lounge mixologists teach the history of a weekly featured cocktail while guests learn how to make it. Wednesdays and Fridays, 4 – 5 p.m., \$35 per person

Secrets from the Cellar

Resort sommeliers deliver a private wine experience as they showcase the secret selections from the Ritz-Carlton cellar on the Bachelors Lounge terrace. You'll also nosh on perfectly paired appetizers as you sip away the afternoon. Saturdays and Sundays, 3 – 4 p.m., \$35 per person

970.748.6200
ritzcarlton.com/bachelorgulch



ASPEN



APRÈS SKI COCKTAIL CLASSIC

We're glad that we're not the only ones who think cocktailing is a sport. Every year, the Après Ski Cocktail Classic celebrates the art of après and the craft of the cocktail with a weekend long shebang. Part foodie fest, part cocktail party and all après, the Classic serves up slopeside seminars, mountain top parties, fireside chats and a cocktail-paired dinner series. The Snowmass/Aspen soirée even boasts what's dubbed as "The Great Après Ski Pub Crawl," where cocktailers hop from one watering hole to the next – last year's included the likes of Justice Snow's, J Bar and Jimmy's among others. Much like Aspen's other famous foodie fête (The Food and Wine Classic), The Après Ski Cocktail Classic's big draw is the Grand Tasting Village, where one can make her way from one salacious sample to the next. It's not all just sipping, though. The Classic's lineup tends to include educational seminars like The Gin Renaissance, Après Absinthe and Cheese Fondue and Champagne. Well, okay – so maybe it is. Either way, get your tickets. The Après Ski Cocktail Classic is always a sellout.

March 5-8, 2015
aprescocktailclassic.com

CHAIR 9

While Ajax at The Little Nell is certainly the most popular of the après bunch and perhaps the best people watching this side of the Rockies, we also love the resort's new watering hole, Chair 9. The bar opens just as the lifts are closing, when live bands take to the stage daily. Launched last winter, the swanky space is appointed with mountain avant garde art and furnishings in a casual atmosphere. Bar food like Wagyu beef sliders abounds, as do happy hour specials that are surprisingly affordable - \$6 brews and cocktails plus a \$4 shot du jour. 970.920.4600 / thelittlenell.com

THE RED ONION

The oldest restaurant in town, The Red Onion is as classically Aspen as it gets. Having opened at the height of the silver boom in 1892, its history is as colorful as the restaurant's bright red exterior. Rumor has it that back in the day, the joint's upstairs housed a brothel. Today, locals and visitors alike love the Red Onion's history and its happy hour. Après-goers can fill up on unpretentious cocktails and filling comfort food. Don't miss the Mac n Cheese with Bacon and Pico de Gallo or the house made Pork Raviolis. 970.925.9955 / redonionaspen.com

THE OASIS POP UP BAR

Few things say après in Aspen more so than Veuve Clicquot and exclusivity. Now in its fourth year, The Oasis is returning in 2015 with its secret pop up locations on the slopes of Aspen Mountain. Every weekend in March, The Little Nell's social media followers receive clues directing them to an on-mountain bar that features nothing but Veuve. Look for the iconic yellow label to show up in the most unexpected of places with the most unprecedented of views. 970.920.4600 / thelittlenell.com

39 DEGREES

Housed inside the swanky Sky Hotel, 39 Degrees is a chic throwback to the days when cocktails were shaken, not stirred. The social scene is as hot as the toddies, with the space feeling equal parts cozy and cool. The food is bar bites, elevated and locals claim that the burger is Aspen's best. 970.825.6760 / theskyhotel.com