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Getting to the Root of Root Down Denver Highland's Hottest Restaurant

DENVER, CO—On a residential corner in Denver's popular Highland neighborhood, a 1950s service station has been transformed into one of the city's most popular eco-eateries.

Root Down, the brainchild of seasoned restaurateur Justin Cucci, is an eclectic but sophisticated restaurant and bar on the outskirts of downtown Denver, boasting breathtaking views, flavorful cuisine, innovative drinks, and a hip atmosphere.

The restaurant has seen overwhelming success since opening in December 2008, topping the "Most Booked" category on Colorado's Open Table for over a year. Only two months after hitting the Denver scene, Yelp—the user review and local-search website—personally called to say that Root Down had received the highest number of site views they have ever seen for a new restaurant.

A masterful mash-up of vintage Craigslist and eBay finds, this mid-century modern diner serves an ever-changing menu of globally-inspired seasonal cuisine. Owner and Executive Chef, Justin Cucci, brings over 21 years of restaurant experience to the table, using his knowledge of modern and classical culinary techniques to combine unusual yet complimentary flavors. Favorite menu items include the Veggie Burger Sliders with Organic Sweet Potato Fries, Organic Carrot & Thai Red Curry Soup, and the Pan-seared Line Caught Halibut. All dishes are made with the freshest local ingredients—many times from Root Down's very own on-site gardens.

To mix things up, Root Down hosts a variety of events, from fundraisers to cooking and bartending classes. Every Tuesday during the summer, Root Down hosts a Raw Food night, with a rotating menu each week. Event Chef Daniel Asher presents a four-course meal featuring exquisite dishes such as Lacinato kale and citrus salad, fresh pasta primavera and watermelon jalapeño sorbet. The menu emphasizes the ingredients, with no dish heated over 118 degrees.

As a perfect complement to the food, Root Down offers an extensive wine and spirits program. Award-winning mixologist Anika Zappe gives the bar a flair of its own, serving up unique signature cocktails such as The Pepper Blossom, The Homecoming Caipirinha and The Garden

Party, a refreshing blend of watermelon fennel juice, lemon, agave nectar and black pepper with Bombay Sapphire Gin. With over 50 different Mojito combinations, there is always something new to try.

A winner of the 2010 Denver Mayor's Design Award for the category "Reclaimed Splendor," Root Down's creative décor and sustainable practices have earned shout outs in magazines from 5280 and Denver Spaces to the nationally published Elle Décor and Frontier Airline's Wild Blue Yonder.

An impressive 70% of the restaurant was built and furnished with reclaimed, reused and recycled material. Rotary phones become colorful art, vintage cookbooks adorn the bathroom walls, and a recycled bowling alley lays the stage for the lively bar scene. Each room has its own focal piece that adds to ambiance, whether it's a wall made of recycled can lids, or spectacular views of downtown Denver.

Further examples of their commitment to sustainability: Root Down is 100% wind-powered, has water-saving dual flush toilets, maintains two organic on-site gardens and provides biodegradable to-go containers. The restaurant also uses reverse osmosis for all of its drinking and cooking water, eliminating the need for bottled water.

Once a greasy service station, Root Down is now a station for exceptional service. With a vision of what a restaurant could be and what it should incorporate, Cucci sought to create a funky neighborhood joint with a focus on sustainability, a place that would connect people and start conversation. Root Down is just that.

About Root Down

Root Down offers globally inspired seasonal cuisine with high-level service and a funky casual atmosphere. Located at 1600 W 33rd Avenue in Denver, the restaurant is open 5pm to 10pm Monday through Thursday, 5pm to 11pm on Friday and Saturday, and 5pm to 9pm on Sunday. Brunch is available Saturday and Sunday from 10:00am to 2:30pm. For reservations or any other inquiries, please call 303-993-4200 or visit the website at www.rootdowndenver.com.

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