

DIG IN!  
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# BEST NEW Restaurants

# 5280

THE  
DENVER  
MAGAZINE

Pull Up  
A Chair At  
The Next  
Generation  
Of Iconic  
Denver  
Eateries

BY AMANDA  
M. FAISON



Can Head  
Coach Pablo  
Mastroeni Turn  
The Rapids  
Around?

SECOND ACTS  
How Six  
Coloradans  
Recharged  
Their Careers

Inside The Front Range's  
Booming Documentary  
Filmmaking Scene

Guard And Grace's Rib-Eye



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MARCH 2015

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### BEST NEW RESTAURANTS

From humble bagels to casual Latin fare to farm-to-table dishes, the Mile High City's dining scene has never been so exciting—and so full of potential. Snag a table at any of these 10 spots today!

BY AMANDA M. FAISON

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### HEAD GAMES

In 2014, local soccer legend Pablo Mastroeni returned to the Colorado Rapids to take over as coach and immediately led the team to one of its worst records ever. Now he has a plan that might just save the squad.

BY NATASHA GARDNER

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### CINEMA VÉRITÉ

*Scandal! Intrigue! Adventure! Cinderella stories! And zombies!* How Colorado's documentary filmmaking community became one of our state's most important industries—while helping transform the craft itself.

BY LUC HATLESTAD

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### CAREER 2.0

The vast majority of Americans are uninspired by what they do, leaving them to fantasize about making a switch in their working lives. These six Denverites actually did engineer changes—and are better off for it.

BY JAYME MOYE



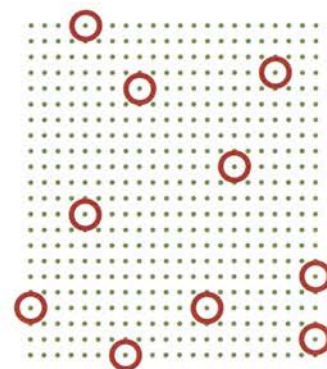
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The raw bar at Union Station's Stoic & Genuine

# BEST NEW RESTAURANTS

From humble bagels to casual Latin fare to farm-to-table dishes, the local dining scene has never been so exciting—and so full of potential. Snag a table at any of these 10 spots today!

BY AMANDA M. FAISON PHOTOGRAPHY BY AARON COLUSSI



## DURING A YEAR

IN WHICH AN ABUNDANCE OF OPENINGS GAVE DENVER DINERS A DIZZYING ARRAY OF NEW RESTAURANT OPTIONS, THESE 10 SPOTS DISTINGUISHED THEMSELVES WITH FRESH PERSPECTIVES AND CLEAR POINTS OF VIEW. THAT'S A BIG DEAL IN A HIGHLY COMPETITIVE DINING LANDSCAPE. AND WHILE THESE PLACES MAY NOT BE PERFECT—YET—YOU'RE GUARANTEED TO TASTE, AND FEEL, GREATNESS AT EACH ONE. THESE ARE THE EATERIES DRIVING OUR DINING CULTURE FORWARD. GO, EAT...AND ENJOY!





## STOIC & GENUINE

Union Station, 1701 Wynkoop St., 303-640-3474, [stoicandgenuine.com](http://stoicandgenuine.com)

At Stoic & Genuine, the veteran team of Jennifer Jasinski, Beth Gruitch, and Jorel Pierce has crafted a seafood house that would feel right at home on either coast. Start with a glass of bubbly at the bar, then move to the food. The lunch and dinner menus are identical, which means the whole selection of fresh catch—which balances tradition (crab legs with drawn butter) with creativity (flash-seared scallops with delicate lemon-grass panna cotta and Thai curry)—is available in LoDo whenever you get the craving.

**OPENED**  
July  
2014

**ORDER THIS**  
Oysters; crudo; crispy whole haddock with Fresno chiles; octopus; broccoli salad

**DON'T MISS**  
The granitas, both in cocktails and as oyster accompaniments; seats at the raw bar

**ROOM FOR IMPROVEMENT**  
Service can be distracted and, at times, lacking in knowledge

*Clockwise from top left: Stoic & Genuine's clam and mussel "chowder" with seared salmon; the raw bar's offerings; the best seat in the house*