

denver life

TOP TIER The Four Seasons EDGE Restaurant wows with a modern menu and space.

Colorado's leading lifestyle magazine

5 RULES FOR

Dressing up your outdoor autumn oasis.

It's never been easier with these pro tips.



A SPLASH OF COLOR, BOLD PRINTS, & EDGY VIBES!!

Find out what you need to take your wardrobe to the next level. pg. 55

LABOR OF LOVE

Lulu's Furniture & Decor boutique offers upscale accessories and interior design pointers.

ABSTRACT ARTIST

Boulder-based painter Will Day tells stories on every canvas he touches.

THE STYLE ISSUE

HAUTE COUTURE

STYLEGURU

Florence Müller strikes a pose wearing a Gucci dress, Balenciaga sandals, and Zara earrings.

Inspired by their illustrious careers in fashion, art, glam, and sport—we hand-picked four Denver style aficionados and stepped inside their private closets. Each one with their own distinct style and swagger. You're in for a splendid surprise! pg. 47

OCTOBER 2021

PLEASE DISPLAY UNTIL 11/05/2021 \$4.95



denverlifemagazine.com

ALSO INSIDE

Three places to gab and grab coffee

Meow Wolf opens its mind-blowing doors in Denver

McGregor Square's newest Italian fare



Italian fare

Gaining ground

Carmine's on McGregor Square is bringing a more urban and sophisticated experience to family-style dining in Denver.

by Callie Miller

Since 1994, Carmine's on Penn has been known as the friendly, neighborhood Italian restaurant near Wash Park where visitors gather to enjoy the buttery garlic knots and large family-style servings. But now, Carmine's is also in the heart of Denver.

Developers of the newfound McGregor Square were specific about what they wanted in the area. "They wanted families to be able to go to a ballgame and eat dinner without feeling bad about the rest of their month's purchases—and that's what we want to do too," says Brad Ritter, owner of the Italian restaurant. "[At Carmine's] we make sure people get good value and enough to eat from the food we love making."

The menu remains the same as the original location with all of their items cooked in-house and ingredients from local vendors. However, since it's in such a new and modern area, Carmine's on McGregor Square had to evolve in other ways. Ritter

explains, "We tried to respect Carmine's on Penn while opening this new location by doing some things that remind people of the original location, starting with the artwork. The same local artist, Kerry Kice, who put in the poppy murals on Penn, also did these murals to reflect those same poppies but in a way that matches this shiny, new building we're in." If it's not the massive portions of food that famously draws people into the restaurant, then it's the immaculate murals that catch the eye.

After a few months of business, Carmine's on McGregor now has a new lunch menu for those on their way to an afternoon Rockies game or visitors looking to try something new. Soups and salads are still staples paired with various sandwich options and traditional entrées like the Frescha, which is exactly what it sounds like—fresh. So, if you're downtown and like home-cooked meals, make sure to check out the new, updated location with an open view of McGregor Square.

 **CARMINE'S ON MCGREGOR SQUARE** | 1951 Wazee St. | mcgregor.carminecolorado.com



desserts

EL SECRETO DE DENVER

what we're craving

Who doesn't love donuts? Local Chefs Adriana Negrón and José Torres are baking up Denver's newest delicious little secret. The former restaurant chefs met in Florida, where they discovered their combined talents created some kitchen magic baking Puerto Rican pastries and gourmet donuts. To our delight, the pair decided to bring their talents to Denver and start El Secreto.

El Secreto's menu changes seasonally with an array of new pastries and donut flavors. Chef Adriana says the inspiration behind their flavors is two-fold: childhood memories and audience polls.

Past flavors of their moist and fluffy donuts include Pistachio Orange Brûlée, Lime Cake, S'More, and Sunny Side Up (yes, like the egg), and their pastry selection includes traditional Puerto Rico desserts, such as: Guava Pastry, El Quesito, and Mallorca.

Visit their website to order a box of these delicious donuts—they're freshly made and delivered within 24-48 hours.

elsecretodenver.com
@elsecretodenver



news
BITES

○ The uniquely named restaurant **Moods. Beats. Potions.** is amping up as a new Denver favorite. Reserve a spot today at this one-of-a-kind eatery. mbpdenver.com

○ Stop by a local brewery, distillery, and winery to sample the city's finest drinks with **Denver's Liquid Treasures** guided bus tour on October 6. treasureboxtours.com

○ Catch the **Original Colorado Springs Food Tour** until October 28 for a three-hour tour of five eateries along with historical fun facts. rockymountainfoodtours.com