

5280

THE
DENVER
MAGAZINE

333
PHYSICIANS IN
95 SPECIALTIES

**Dr. Julie
Zimelman**
Pediatric
Hematologist
& Oncologist

TOP DOCTORS

**HOW SOME OF OUR
BRIGHTEST MINDS
ARE TAKING THE
FIGHT TO CANCER**

PAGE 114

**THE TOUGHEST JOB
IN STATE POLITICS**

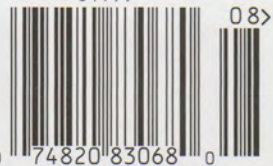
PAGE 142

**KID-FRIENDLY COLORADO:
THE ESSENTIAL GUIDE**

PAGE 148

AUGUST 2014 | 5280.com

\$4.99



0 74820 83068 0



SUMMER ISSUE AVAILABLE NOW AT:

King Soopers, Safeway, Whole Foods, and Barnes & Noble.

f FOLLOW @5280HOME

Sign up for our Dwell newsletter for more tips and trends at 5280.com

TRAVEL

It's the only thing you can spend money on that can make you richer.

VIRTUOSO
INDEPENDENT TRAVEL ADVISOR

ABIGAIL LAUREN TRAVEL

BROWNELL
INDEPENDENT TRAVEL ADVISOR

ABIGAIL LAUREN TRAVEL

Luxury Travel Advisor
abigailaurentravel.com
(970)-302-0678



Get Fizzy With It

Over the years, we've watched as the house-made soda trend has bubbled up at local restaurants and bars. The beverages that have emerged reach beyond cola and into unusual flavors that hint at a larger culinary movement. —MICHELLE JOHNSON

CHOLON MODERN ASIAN BISTRO

501 E. 17th Ave.,
303-353-5223,
cholon.com

Since opening in 2010, ChoLon's menu has changed somewhat regularly. But there's one item chef Lon Symensma has stuck with for the past four years: the tamarind soda. Symensma turns the tropical plant's fleshy pulp into a simple syrup that's mixed with soda water for a bright, tangy, and subtly sweet beverage. Try it on its own or order it as a fizz with muddled mint and lime juice.

ACE EAT SERVE

501 E. 17th Ave.,
303-800-7705,
acedenver.com

Brothers Randy and Ryan Layman are the brains behind Ace's eight soda flavors, which range from classic black cherry to sweet-and-spicy chile pineapple. Randy says the flavors were designed to complement the eatery's bold, Asian-inspired dishes. The zippy ginger beer is a house favorite; we also recommend the Hammer & Spike, a refreshing cocktail built with Ace's grapefruit soda, Hendrick's gin, and fresh mint.



HUTCH & SPOON

3090 Larimer St.,
303-296-2317,
hutchandspoon.com

Pair what we consider to be the city's best meatloaf sandwich with one of Tracy Zimmer's nine handcrafted sodas. The vanilla passion fruit—a sour, bright tangerine-colored thirst quencher speckled with vanilla bean—is big enough to stand up to the hefty meal. But, if you're craving something with a little less zing, try the refreshing cucumber version. (The staple has been on the menu since 2009.)

PI7

1600 E. 17th Ave.,
303-399-0988,
p17denver.com

Mary Nguyen puts as much thought into P17's beverages as she does the food menu; she wants nondrinkers to have more options than just soda water. The bar team assembles a rotating lineup of seasonal sodas that contain no high-fructose corn syrup. On our last visit, the featured flavors were a bracing lemon sage and a dynamic grapefruit tarragon, which can both be enjoyed straight or mixed into mocktails or cocktails.