



FACT SHEET

CONTACT: Chad Hacker
Rialto Cafe
303-260-4771

President: Frank Day – President of Concept Restaurants. Owns and manages Rialto Cafe, four Woody’s Wood Fired Pizza restaurants, The James, The Table Mountain Inn, Via Baci Italian Bistro and Hotel Boulderado.

Vice President: Kevin Brown

Managing Partner: J. Allen Adams (Biography Available)

Chef de Cuisine: Brian Dorsey (Biography Available)

General Manager: Dave Cunningham

Opening Date: March 17, 1998

Location: 934 Sixteenth Street (between Champe and Curtis) Denver, CO
Along 16th Street Mall - within walking distance of the Denver Center of Performing Arts, Denver Pavilions, Coors Field, Pepsi Center, Colorado Convention Center, Union Station and the light rail.

Menu: **Selected Starters:** *Cashew Tempura Prawns* with a chipotle apricot dipping sauce and sweet soy (\$11.99); *Skillet Cheese Dip* parmesan cream cheese dip with artichokes, sun dried tomato, garlic and basil, with toasted focaccia crostini (\$8.99); *Prince Edward Island Mussels* in a cast iron pot, with white wine, lemon, garlic, butter and parsley (\$9.99); *Calamari* tempura battered and flash fried, tossed with a tomato-basil relish and garlic herb aioli (\$9.99); *Bruschetta* tomato, roast garlic and fresh basil with eggplant puree and balsamic reduction over toasted French baguette (\$6.99).

Entrees: *Petit Filet Mignon* center cut angus filet seasoned and grilled to order, with whipped potatoes, seared green beans, oven roast tomatoes and red wine demi sauce (\$20.99); *Green Sea Bass* with summer vegetable pico de gallo, seared potato hash and herb olive oil (\$21.99); *Linguini Primavera* tossed with herb roasted summer squash, zucchini, oven roast tomato, fresh herbs and olive oil (\$13.99); and *Tender Roasted Half Chicken* seasoned, and oven roasted, with green chile whipped potatoes and buttermilk onion rings (\$14.99). Additionally, a variety of salads and sandwiches complement the entrée menu (\$6.99-\$11.99).

Desserts: homemade *Strawberry Shortcake*, *Chocolate Lava Cake*, *Tiramisu* and *Crisp “Apple Pie” Eggroll*.

(MORE)



Beverages: Variety of fine wines, classic and signature cocktails, draft and bottled beers.

Signature Drink: *The Pink Diamond Martini:* Stolichnaya Vodka, Peach Schnapps, Pineapple and Cranberry juices

Happy Hour: Twice daily from 4:30 p.m. to 6:00 p.m. and 9:30 p.m. to 11:00 p.m. Features premium cocktails (Stolichnaya Vodka, Maker's Mark Bourbon, Beefeater Gin, Cuervo Gold Tequila, and Bacardi Rum), beers from Rockies Brewery and selected wines by the glass. Upscale appetizers vary monthly. \$4 premium cocktails & appetizers, \$3 wine, \$2 draft beer.

Seating/Banquets: **Main Dining Room:** 200 seats including 40 seats on the mezzanine
Bar: 40 seats
Executive Meeting Rooms: Six rooms available with the ability to break down into smaller rooms. Accommodates 12 – 200 people.

Ambiance: Takes on the inspiration from the old Rialto Theatre, a classic movie palace from the 1920's once located next door. From the dark tabletops and mahogany bar, to the vibrant colored walls and eclectic light fixtures, Rialto Cafe provides a warm, casual and friendly ambiance.

Hours:

Breakfast:	Monday – Friday	6:30 – 10:00 a.m.
Lunch:	Monday – Friday	11:00 – 3:00 p.m.
Dinner:	Monday – Thursday	5:00 – 10:00 p.m.
	Friday & Saturday	5:00 – 11:00 p.m.
	Sunday	4:00 – 10:00 p.m.
Brunch:	Weekends	8:00 – 2:00 p.m.

Limited menu available one hour after dinner each night and in between lunch and dinner.

Parking: Meters and parking garages available.

Reservations: Recommended, but walk-ins welcome.
Please call 303-893-CAFÉ (303-893-2233).

Website: <http://www.rialtocafe.com>

Credit Cards Accepted: All major credit cards

###