

NEWS RELEASE

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For Immediate Release

Denver Highland's Newest Restaurant, *Root Down*, Opens on Friday, December 19th!

DENVER, December 15, 2008— The wait is over! Highland's newest restaurant and bar, Root Down, is set to open to the public on Friday, December 19.

As people finalize their winter decorations, Root Down puts the final touches on the inspired vision of owner, Justin Cucci, who has created a dynamic and eclectic new neighborhood joint just in time for the holidays.

Root Down, which was built out of a 1950s service station, is located on the corner of 33rd and Osage (1600 W. 33rd Avenue) in Highland, just off of the 20th street Bridge, offering a unique and dramatic view of Downtown Denver.

The restaurant is sure to be sensational. Literally. From the scents and tastes of quality cuisine; to the casual sophisticated feel; to the funky, progressive music, stunning views and colorful art, Root Down will undoubtedly appeal to all senses.

"Every time I walk into the restaurant, I notice something different," said Michael Ivey, General Manager for Root Down. "Everything has a story behind it. It's almost like you're entering another world—learning new things and gaining appreciation for the form and function of all the pieces that come together so harmoniously at this place."

From a reclaimed basketball court floor and bowling alley bar top to the stunning vintage furniture and artwork, no space has been neglected in the build and design of this restaurant. Even the bathroom is lined with a colorful throwback to the 50s with wallpaper made out vintage cookbooks.

Of course, no restaurant is worth a visit without a solid menu and team to back it up. Luckily, Root Down has assembled an unstoppable duo with Ryan Leinonen from the Kitchen in Boulder as Executive Chef and Austin Bealmear from Trilogy as Sous Chef. Serving globally influenced seasonal cuisine, they will be using fresh ingredients from the onsite garden as well as sustainable meats and fish to create exciting and layered dishes appealing to any palette.

The restaurant will be open from 5 pm to 11pm on Friday and Saturday and 5pm to 10pm Monday through Thursday. Sunday Brunch will be available starting in January.

For reservations or any other inquiries, please call 303-993-4200.

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