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"Favorite thing to do after a great powder day on the slopes?"

Eugene

"Ski up to an après hotspot to rehash the day and hang with your buddies."

Melissa

"I press glass on powder days, so I quit too early to follow up with a beer. Instead, I grab a double latte."

John

Tacos & Margs!"

Deb

"Eat elote (Mexican street corn) and a taco birria at Los Locos.'

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SOMETHING FOR EVERYONE

6 Amazing Independent VendorsOffering a Variety of Cuisine and Drinks

The Common Bar - Unique and classically crafted bevvies

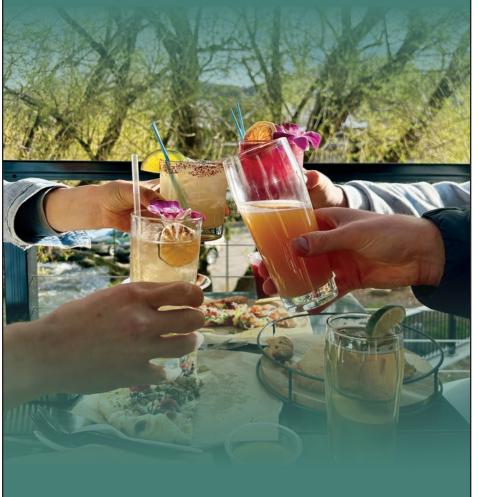
Sizzlin Jamaican - Serving the most authentic Jamaican food

Yield - Farm inspired salads, shareables, burgers, wraps and bowls

Poke the Bear - Create your own poke bowl masterpiece

Clyde's Pies - Authentic old-style Pizza Napoletana

La Cocina - Simple dishes you would find in the streets of Mexico





Located @ 56 7th Street - Downtown Steamboat



Our illustrious editor with his adoring fans after last year's ski ballet at Winter Carnival.

Letter from the Editor

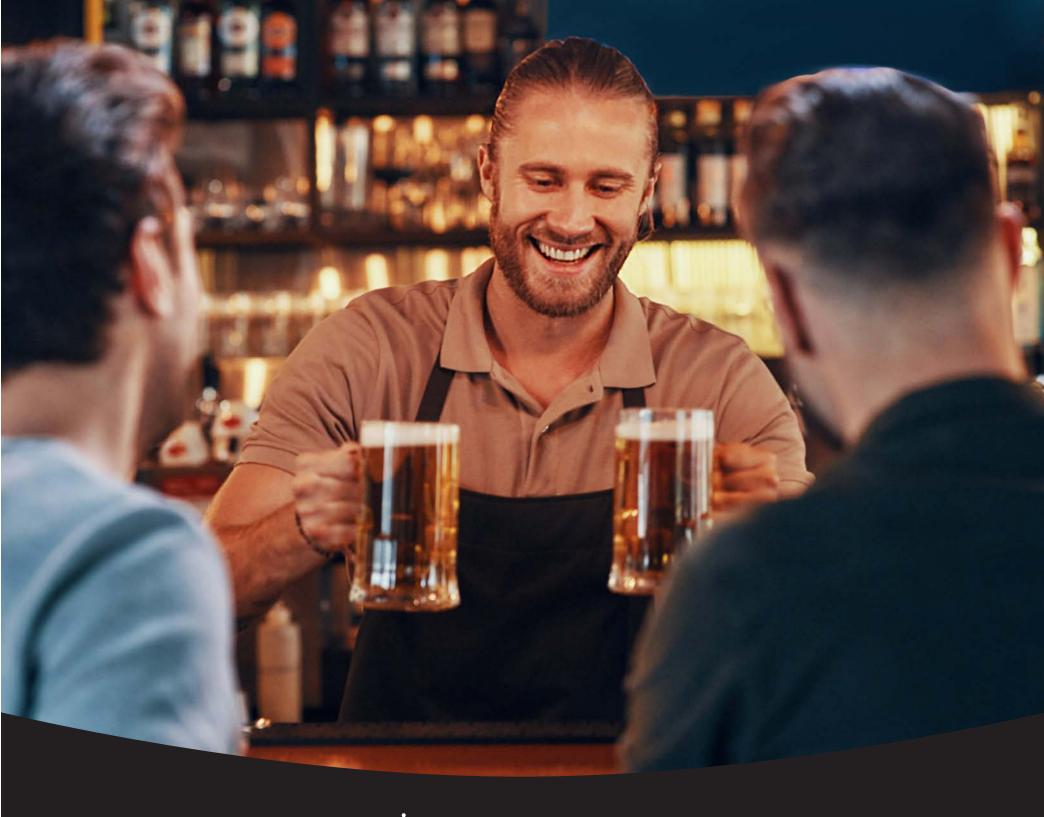
Kids These Days

Cue The Who's "The Kids Are Alright." Because they are these days, especially when it comes to taking up our beloved outdoor sports. Far from the days when Norwegian jumper Carl Howelsen brought skiing to town in 1913, technology has given today's groms a big leg up on getting started in most outdoor pursuits. It hit me on a fall ride up Blackmer Drive on Emerald Mountain when I saw a guy pulling his daughter up behind him on her bike, complete with a shock-absorbing bungee cord for the ascent. Brilliant. Up top, simply stash it away and let her zip down.

Kids have it good these days, especially growing up here. Aside from parents being up to the teaching task and all our favorite activities being so accessible - lunchtime schralp sesh, anyone? - new gear has made it easier to lug your young-un's along and show them the ropes. One-upping my parenthood world of training wheels, Trail-a-Bikes and Burleys, today's contraptions make bringing your kids along a piece of cake (or "pizza pie," as we say on the slopes). For biking, these gizmos range from that bungee-cord and no-pedal Striders (another brilliant innovation) to nifty new kid seats that attach to your crossbar, letting junior ride up front and center (just don't go over the bars). The trend carries over to Alpine skiing as well, from ski and pole carriers (no more awkward chest clutches with gear falling everywhere) to perfectly sculpted backpacks, those edgie-wedgie thingies to keep tips together, harnesses ("Slope Ropes"), and more. For Nordic procreators come tow-behind Transformer ski sleds that miraculously change into joggers and Burleys by adding wheels. And for the floaters amongst us come tiny, kid-sized SUPs (Pup SUPs?), Mini-Me rafts with teeny frames to teach rugrats how to row, and even youth fly rods, replacing yesteryear's Barbie rods.

Am I jealous? Hardly. Psyched is more like it. The easier and more fun we can make getting outdoors for our kids the more likely they'll grow up and want to help protect the environment that makes it all possible. And lord only knows what contraptions will surface by the time their own kids take up these sports – all I know is they'll likely be way better than the bear-trap bindings of Carl Howelsen's day.

Egg Boulen





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BOAT BITES

Steamboat News Round Up

"I'm Not Quite Dead... Actually I Got Better!"

Backdoor Sports Still Kickin'

Forget Monty Python.
Cue Sherlock Holmes'
famous quote,
"The reports of my
death are greatly
exaggerated." With
rumors circulating
that downtown
venerable outdoor
sporting goods store
Backdoor Sports
might have been
closing this winter,
both the above quotes



Still open (just a little bit later on powder mornings...).

apply to the longtime backcountry retailer, a locals' favorite for backcountry gear. Owner Pete Van De Carr, who opened the store in 1986 as a retail outlet specializing in kayaking, climbing, backpacking, telemark and AT skiing, is keeping the lights – and ceiling heater – on this winter, after cleaning the store's walls of four-decade-old photos and other paraphernalia while trying to sell the business. "It seems no one wants to make a ton of money and ski every day," he says. "The official status is that nothing has changed. Backdoor Sports is still the leader in telemark, AT and backcountry equipment and clothing in Northwest Colorado and we're getting in new merchandise every day." He adds that he's excited about the store's new line of Bishop skis and bindings and that customers can find him there every day (albeit a little later on powder mornings).

Steamboat Locals Debuts

New Podcasts, Radio and More

Think you're a local? Head to Steamboat Locals, a hyper-local digital entertainment hub with website and app designed to foster community engagement, support local businesses, and preserve Steamboat's character. "Our app and website serve as a place



STEAMBOAT LOCALS

for residents – and those who wish they were – to connect with our vibrant community," says founder and longtime radio personality Eli Campbell. "Whether it's local radio, podcasting, blog content and more, everything we produce is built and maintained by locals for locals." On the radio front, the hub includes "music you love from well-known artists, as well as new musicians that you should know about" with at least one song per hour from a local musician. "We hope to bring positive mountain vibes to our community by way of great music," says Campbell, adding their mix can't be put in any one box and will also include music from bands playing at local venues. "It will be music that local listeners want to hear." The website and app will also host blogs from local writers as well as a range of locally focused podcasts, including Common Folk in the 'Boat, featuring locals who have impacted our community; conversations with artists playing local venues; executive directors of local non-profits; local and visiting comedians; and more. Info: steamboatlocals.com.

Shocks...for Your Skis!

What's Next...Disc Brakes?

Third-generation race car driver Ken Nichols had an epiphany watching a World Cup ski race several years ago. "I saw all the chatter in the skis and thought, 'What if ski racing had shock and dampening systems like race cars?'" he says. The idea inspired Next Level Platforms' "Shredshox," a patented, adjustable suspension system for Alpine skis co-founded with fellow race car driver Nick



"Dude, how much travel are you riding today?"

Foster. Lightweight, air-springs use a dual-adjustable mountain bike-style shock and feature both compression and rebound adjustments, letting skiers apply boot pressure from the front and back. Each carbon-fiber plate weighs just 2.4 pounds. Benefits include improved cornering and stability at speeds, softer landings, and a smoother ride, with the ski staying in constant contact with the snow. "It eats up all that vibration that's going into your body," says brand head Jarrod Krisiloff, a part-time Vail resident who's used Olympic mogul skiers for testing.

The Winter Ahead

What Does the Farmer's Almanac Say?

Wet and cold for most locations. That's the word from Farmer's Almanac, which for over 200 years has issued annual long-range weather forecasts using some of its original rules from 1818. It says this year is calling for a "Wet Winter Whirlwind," with the season shaping up to include a series of rapid-fire storms, with La Niña playing a key role in the colder and wetter conditions. The season will likely bring a mix of rain, snow, and frigid temperatures: "Buckle up for a

season of wild weather swings and lots of moisture!" Using their long-standing formula while factoring in La Niña, it anticipates the winter to be wet and cold for most locations, with the coldest weather to hit from the Northern Plains to the Great Lakes. You do the math.



What The...?

As if to prove the Farmer's Almanac holds true even across the pond, a freak September snowstorm dropped 6.5 feet of snow on Zauchensee, Austria, turning fields of grass into schralpable lines. Village locals had never seen anything like it before. We'll take that in Steamboat, please.



March In Like a Lion? Keep Eye on WinterWonderGrass

We'll take WinterWonderGrass over groundhog Punxsutawney Phil. While Phil seesaws between predicting a quick or late end to winter ("In like a lion, out like a lamb"), it always seems to dump snow when WinterWonderGrass comes to town, which this year is Feb. 28-March 2. Forget cloud-seeding and El Niño forecasts; we'll take WWG as our storm barometer. It's snowed over festival weekend more times than not, dumping flakes down on festival goers frolicking the night away. "When we moved WinterWonderGrass from the Vail Valley to Steamboat in 2017, we asked for a sign," says WWG founder Scotty Stoughton. "Ever since, the snow gods have responded with fluffy powder to welcome our bluegrass bands and fans. Seems Mother Nature, and the rest of us, are very happy about this location." So if you're planning a ski trip or to blow off work, the festival weekend is likely your best bet for freshies.

Skeletal Daffy

While all sorts of lawn ornaments caught our eye over Halloween, perhaps none did more than this beauty of a skeleton displaying an old school daffy, complete with giant striding femurs, tibias extending the extension, and outstretched humerus and ulna gripping poles. The good news? No ACL to tear upon landing.



Did You Know?

Nordic combined is the last Winter Olympic sport without a women's counterpart. (This despite there being men and women's shorttrack speed-walking and breakdancing in the Summer Games.) Local Steamboat gals - like Annika Malacinski, last year's top U.S. World Cup finisher at 14th, and Alexa Brabec, last year's Nordic Combined Athlete of the Year - are hoping for the sport's first Olympic inclusion in France's 2030 Games.



"Steamboat's always been more ski focused, with snowboarding kind of the annoying little brother...but now they're both grown adults."

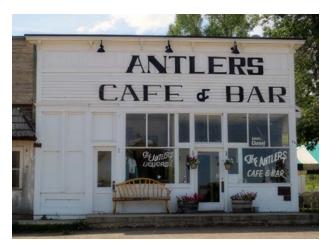
- Kurtis Jackson, Powder Tools

Viva, Antlers!

An Ode to the Bar's Drinking Regulations

Remember the good ol' days at Antlers Café in the hamlet of Yampa? Well, we sure do, which is why we're resurrecting some the quirky regulations its former owner Mike Benedick instilled for its customers. They're ones we all got

reprimanded for at one time or another, whether we road biked there from town for a birthday celebration or stopped by after a hike in the Flat Tops. 1) You can't move vour drink from the bar to the table; a server must do it. 2) No drinking from the beer bottle (Mike once starred in a Henry Weinhards commercial and sold more of that than anything else). 3) No drinking standing



up; you must be sitting, either at the bar or your table. And then, of course, came such oddities as his "Ladies of Leadville" paintings; an antique Wurlitzer jukebox; a phone booth, complete with a deer haunch mount surrounding the mouthpiece, making you talk into its butt; and such other mounting anomalies as the mountain catfish (a bobcat head mounted on a fish), mule deer (mule with antlers), obligatory jackalope, and Colorado cow elk (an elk with cow horns).

Antlers History in a Nutshell



The Antlers story began in 1904 when it was built as a saloon adjacent to the Antlers Hotel. With town the main stagecoach stop between Wolcott and Steamboat until 1908, through the decades it rode the waves of Prohibition, from pool hall to gambling, becoming a cafe and bar when gambling was outlawed. In 1937, Mike and Emily Benedick purchased it from Mike's brotherin-law. Spared from a fire that destroyed Antlers Hotel in 1952, it's since served everyone from sawmill and timber crews to ranchers, coal miners, tourists, and hunters. In 1997, Charles Hamlin purchased it with partner John deNeufville from the Benedicks, registering it on the State Register of Historic Properties.

Axe to Grind

Have an axe to grind? Settle it the old-fashioned way: in an axe-throwing contest. The Timber Axe Throwing Lounge lets you do just that at 2851 Riverside Plaza on the west side of town. Owned by Jerry and Anna Davis and Craiq and Mandy Preston, the venue is described as "a family-friendly adult playground" with 10 axe throwing lanes, giant Jenga, cornhole, darts and more. Sessions last 75 minutes up to two hours, with instruction part of the time slot. Some lanes have targets for different games - including tic-tac-toe, Zombie Hunter and WordWhack – as well as a digital scoring system. A trial game rotates weekly, letting repeat throwers try something new. Select from three distinct axe types: tri-point, the smallest; larger Viking-style axes; and regulation World Axe Throwing League axes. It also hosts private events, with a trailer to bring the fun to your home. Oh yeah, no sandals. Info: TimberAxeLounge.com.

BOAT BITES



Ode to the Clark Store

We go for the ice cream.

Welcome to Cozyville

Awww...what's not to like about coming in from the cold after a long winter adventure to a quaint and cozy store, complete with living room, crackling fire and post office, straight out of Whoville? Located seventeen miles north of Steamboat on Routt County Road 129, the Clark Store serves as general store, eatery, coffee house, and community hub for residents of north Routt County. In addition to groceries, sundries and gifts, the building houses a U.S. Post Office and a full-service liquor store. The Clark Store deli, with a menu designed by celebrated chef Clyde Nelson, is the jewel in the Clark Store's crown. In wintertime, it's hard to find a better place to welcome you out of the cold.

The Lures of ER

Killing time in the Steamboat Emergency Room? Glance around and you'll see a coveted frame harboring a wall of shame of...fishing lures. Yes, the ER keeps all the fishing lures it pulls out of anglers' fingers, shoulders, nostrils, and ears and hangs them up for all to see. "I got the biggest one up there," says proud member Paul Hobson, who skewered his finger this past summer on a giant, articulated pike lure and drove himself to the ER room one-handed. "They have them in all sorts of sizes, even super tiny ones." Among anglers and ER staff, it's a badge of honor to have one there. "That wall is only fractions, fractions, fractions of what we do," says former ER head Dr. Dave Wilkinson. "I used to do 10 lure removals in a week. One time, a guy had a triple barb from the same



And those are only from one

lure stuck in each thumb. I don't know how he drove there."

Road Commode

RV Photo of the Month!

We all know that sometimes those bathrooms inside RVs can get a little tight. Here's an RVer who solved that problem with a San-O-Let, who's obviously not afraid to take his porta-potty out on the pavement. Our question: Can you use it while moving?



"Honey, I'll be in the back..."



"Ya, I vil climb and climb..."

Ski Mountaineering Record Set

Feeling studly for skinning the mountain? Before you go bragging at SunPies, that's peanuts compared to the 78,740 feet Austrian skimo athlete Jakob Herrmann notched last year in 24 hours. At 3 p.m. on January 27, in Radstadt, Austria, Dynafit athlete Herrmann, 36, embarked on a project to skin 24,000 vertical meters within 24 hours. He did it on the 710 meters of his home trail in Radstadt 34 times before calling it a day at 3 p.m. on Jan. 28, surpassing the previous record of 23,486 vertical meters set by Kilian Jornet in 2019. "It's always been a dream of mine to see how many vertical meters I can achieve in 24 hours," says Herrmann. "I just wanted to know what limits one can go beyond. I'm proud that

I made it." Saying the most challenging part was skiing in 14 hours of darkness, Herrmann took only short breaks to eat rice, potatoes and homemade banana bread. Gear he used: Dynafit Pro Ski (162cm), and Dynafit Pierre Gignoux boots.

Kickleball Town USA?

Pickleball, Kickball Making Strides in Steamboat

Chalk up two more sports we need to be good at. The freshly renovated Steamboat Tennis and Pickleball Complex is the largest compound of its kind in the Rockies and second largest in Colorado. Coming off a fresh expansion and operated by nonprofit Court Sports 4 Life, the complex is now home to 12 tennis courts – six

indoor and six outdoor - as well as 20 pickleball courts, including 12 cushioned, gelcoated indoor courts for year-round use and eight outdoor courts. The new 35,000-squarefoot pickleball facility features new lighting, playback cameras, a pro shop, community room, mezzanine level, and more. Not to be outdone, kickball also received accolades this summer, with town hosting a new multi-day, King of the Boat kickball tournament in August, drawing 16 teams going head-tohead, or foot-to-foot, at Howelsen Hill. The single-elimination, co-ed event featured 11-person teams (with minimum five females) playing five-inning (or 55-minute) games, with ties decided by home run counts. If the two ever had a baby? Kickleball!





Now here's a skiing ambassador you might have a hard time keeping up with. Head 40 miles north to Three Forks Ranch and, with an overnight stay, you can ski with Olympic and World Cup champion Lindsey Vonn. Vonn was named a brand ambassador for the ranch last spring, promoting the resort's snowcat-accessed skiing operations as well as its wellness and longevity programs. She'll ski with guests this winter from Feb. 22-March 8, while also helping with promotional campaigns and special events. "I can't wait to get back on the slopes there," says Vonn, a four-time Olympian and overall World Cup champion. Part of the ranch's 280,000 acres, its private slopes are accessed by six snow cats, serving up 1,100 vertical and 23 runs. Guests stay in a 27-room, 37,000-square-foot lodge, complete with 12,000-square-foot Roaring Fork Spa. "We're thrilled to welcome Lindsey to the Three Forks family," adds GM Jenn Clements. "We invited her out here last year to ski and she fell in love with the place." But you'll pony-up for the privilege: rooms run \$2,195 to \$4,795 per night.

Welcome to Steamboat?

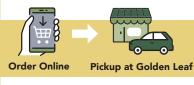
Drivers entering Steamboat from the west aren't greeted with the best first impression of town anymore. Instead, thanks to a contractor in July removing more than 100 trees between US Hwy. 40 and the Dream Island trailer park, all they see are mobile homes, followed by an "Elk River Guns" sign. While it needled residents who saw their shade and privacy disappear, landowner Ascentia, which has owned Dream Island since 1991, said they removed the trees for safety and liability concerns.



The new view coming into town from the west.







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BOAT BITES



Sibling summiters Kim Hess and her brother Steven at the summit of Antarctica's Mt. Vinson.

Seven Summiteers Launch Wellness Studio

Sore from your day on the slopes? Visit the new wellness studio launched by Seven Summiteer Kim Hess. Longtime local Hess has climbed the Seven Summits, enduring countless injuries along the way, and is now off on her latest adventure opening wellness and recovery studio Revolve Wellness Studio. Calling it her "new mountain," Hess opened the studio in May with her brother, Steven. It offers four different therapeutic tools including cold, heat, light and compression therapies; three different cold plunges, which help everything from chronic pain to inflammation; infrared and traditional saunas, for cardiovascular benefits; and a Prism Light Pod for pain management and cellular healing through 17,000 LEDs and light waves creating "the deepest red-light penetration of any photo biomodulation bed or pad in the industry." Count us in. Info: RevolveWellnessStudio.com.

Steamboat Geyser Erupts

No, not Lithia Springs or Fart Park, but the famous Steamboat Geyser in Yellowstone. In July, around the time Biscuit Basin north of Old Faithful closed due to a hydrothermal explosion that sent debris flying, the park's Steamboat Geyser also erupted, spewing silica onto visitors' cars. The Steamboat Geyser is the tallest active geyser in the world, launching water over 300 feet into the sky (far higher than plunging in after missing the last move on the climbing wall at Old Town Hot Springs). This time it did that and more, spewing mud, sand, rocks, and silica onto cars in the parking lot and covering the boardwalk with broken trees. Uh, we'll take the safety of Strawberry Park and Old Town Hot Springs, please.

Stio Opens Downtown

Jackson Hole, Wyo., mountain lifestyle brand Stio has a new cowboy boot footprint in Steamboat, with the brand's newest storefront downtown in the Howelsen Place Building at 703 Lincoln Ave., marking its second store in Colorado. "With its rich and



"Uh, one of everything, please..."

historic ski culture and hard-charging mountain athletes, Steamboat has long been on our radar," says CEO and founder Stephen Sullivan. "It's the perfect place to bring the Stio brand to life." Headquartered in the heart of the Tetons, Stio was founded "to inspire balanced living in connection with nature," with their gear inspired by time outdoors. Sounds like they picked a good spot.

Naked Diplomacy

Need to hold a serious discussion? Borrow a trick from the Finnish Embassy and conduct it naked in the sauna. According to a September story in the *New York Times* titled "Whatever Happens in the Sauna Stays in the Sauna: Diplomacy, Conducted in the Nude," the Finnish Embassy in Washington, D.C., offers the chance to discuss serious topics in a sauna. "I get inquiries from congressmen or congresswomen to come to the sauna," Mikko Hautala, the ambassador of Finland to the U.S., told the Times. "Being naked allows for deeper discussion. You talk

in a way that doesn't happen when you are sitting around a table with a tie on." Where to do it best in Steamboat? Old Town Hot Springs, for one, or any number of condo, spa or private saunas around town.



"Excuse me, your epidermis is showing."

Icicle Contest Winners!

And we have a winner!
The entries dripped in last winter for our Swillin' and Chillin' Best Icicle Contest, with the frozen stalactite accolades going to Jeanne Locsey for this beauty outside her Steamboat home. (And it sure beats the "earcicle" we used to announce the contest.)



Self-driving Snowblower?

Forget those R2D2-like Roombas that auto-vacuum your carpet. How about one that snowblows your driveway? Yep, thanks to three cameras and radar to detect anything within five feet in front and 16 feet to the sides (like pets), the Yarbo self-driving snow blower (just \$4,799) can clear five inches of snow over 2,000



The only thing it won't do? Fetch the newspaper.

square feet in a single charge (no word how it might react to The Berm). A flexible snow chute with an adjustable deflector angle and 200-degree chute rotation throws snow where you want it, up to 40 feet away, while rubber, anti-slip tracks let it march up 36-percent-grade slopes. But wait, there's more. It's also a modular yard robot, which, with attachments, will

mow your lawn and blow leaves come fall while you watch the big game inside. With a wireless charging system, it returns to its dock when the battery is low. No word on what happens if it sucks up that hose from summer.



\$65 Million Park City Home Has Own Private Gondola

Call it a condo with a gondo. If you can't find a home with its own gondola in Steamboat, try Utah's Deer Valley. The *Wall Street Journal* reports that financial tech executive Doug Bergeron is selling his Deer Valley home for a whopping \$65 million, complete with an electric-powered private gondola that whisks homeowners up to a trail on Bald Eagle Mountain. The seven-bedroom, sixteen-bath home also includes an outdoor infinity pool, spa, indoor climbing wall, indoor basketball court, two-lane bowling alley, golf simulator, and more. Just give the referral fee to Swillin' and Chillin', please.





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BOAT BITES



And none of that annoying blue sky to distract you...

Indoor Skiing!

It might not rival floating on Steamboat's Champagne powder, but you can now ski indoors in Steamboat. Apparel store SBNY, at 831 Lincoln Ave., harbors a tiny indoor skiing hill with a state-of-the-art SkiMachine, "offering a realistic and immersive skiing experience in a controlled environment." Its hourly rate includes an instructor and special ski gear (no BYO), with each session tailored to specific needs. We caught up with co-founder Lauren Franko to see what's up with the new way of going down. Info: sb-ny.com

Indoor skiing? How and why did you decide to offer it?

Skiing is a huge part of our customers' lifestyles and many of them are either beginners or looking to refine their skills. By offering ski lessons, we wanted to create a more personalized experience for people who love the mountains but may need guidance on the slopes. For us, it's not just about selling ski clothing – it's about becoming a go-to resource for people looking to fully immerse themselves in the sport.

How popular is it?

The response has been super positive, the feedback has been great and our ski lessons are growing. People appreciate the personalized approach of our lessons, our instructors' expertise, and the convenience of booking directly through our platform and getting the same high-quality instruction they'd expect from a toptier ski school. It's rewarding to see customers feel more confident and capable after their lessons.

What's the equipment like?

Thanks to our partnership with Head, we offer their newest line of skis, boots, and poles, giving our clients access to top-performing equipment designed to work with the SkiMachine.

| Pros: | Cons: |
|---------------|--|
| No goggle fog | No fresh air, breeze, or freshies |
| No lift lines | Short run (about like Steamboat's Arc) |
| No cold toes | No meeting new friends on the lift |



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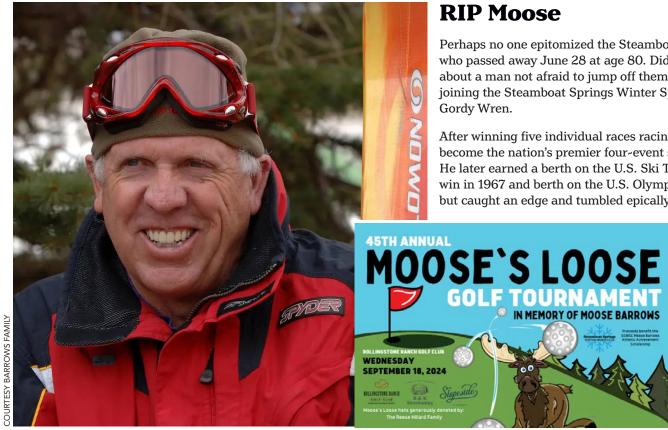
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BOAT BITES



Perhaps no one epitomized the Steamboat Springs spirit better than Jim "Moose" Barrows, who passed away June 28 at age 80. Didn't know him? Fear not, with the below CliffsNotes about a man not afraid to jump off them. Moose moved to town with his family in 1950, joining the Steamboat Springs Winter Sports Club at age 5, coached by fellow Olympian Gordy Wren.

After winning five individual races racing for the University of Colorado, he went on to become the nation's premier four-event skier, participating in both Alpine and Nordic events. He later earned a berth on the U.S. Ski Team for the downhill event, leading to a World Cup win in 1967 and berth on the U.S. Olympic team in 1968. There, he was favored to win gold, but caught an edge and tumbled epically, spending the rest of his life known as the star of

ABC's Wide World of Sports' Agony of Defeat crash. But he was more known for bettering others' lives than he was for his biff, founding the Moose's Loose Golf Tournament benefitting the Moose Barrows Scholarship Fund for SSWSC, raising funds for the Children's Hospital in Denver's Anschutz Medical Campus, and receiving 2021's Philanthropist of the Year award from the Yampa Valley Community Foundation. His standing-room-only (even in a cow field) celebration of life included such Olympians as Gordon Eaton ('64), Billy Kidd ('64), Hank Kashiwa ('72), and more. RIP Moose, we'll be Swillin', Chillin' and Spillin' in your honor.





Slalom, North Routt style.

SAM Debuts "Art in Sport" Exhibit

Artwork on display all winter

Yes, there is art in sport. For proof, check out the Art in Sport: Motion, Emotion, Moments, and Light exhibit this winter at the Steamboat Art Museum, a celebration of the interplay between artistic expression and athleticism. The exhibit showcases artists capturing the essence of movement, competition, and spirit of adventure defining the outdoor lifestyle.

The participating artists all have a connection to Steamboat and/or Colorado, from Doak Walker's 1949 Heisman Trophy by sculptor Frank Eliscu to Paul Hanna's 2024 Paris Olympics photo of a full moon through the Olympic rings on the Eiffel Tower. From the energy of a racing horse to the sculpture of a diver, the pieces evoke the thrill of competition, beauty of the human form, and the emotions and connection between athletes and their environment.

"It's a dialogue about the role of athletics and how sports can inspire artistic innovation and community," says SAM executive director Betse Grassby. "We hope it fosters a deeper appreciation for the artistry inherent in sports."

One featured artist is local photog Noah Wetzel, who has five pieces at the show including Eclipse Outlaw Chase (72"x46"), Burn Slalom (54"x78"), and Flight by Night (30"x45"). He also plans to release a 50-minute documentary on the Eclipse Outlaw Chase. "It should be a really unique exhibit," says Wetzel, whose wares will also be shown in December's Winter Wonderland exhibit at the Depot Arts Center. "I love shooting in Steamboat because I love the Yampa Valley and all its activities. I love pursuing unique vantage points that showcase Steamboat in a different light, so people take even more pride in their home."



BOAT BITES



Corduroy COO: Hunter about to leave his mark on the mountain.

Fun Hunter Facts

- He once skied all 14 ski areas in Massachusetts in one day for a fundraiser
- His hometown of Holyoke, Mass., is where volleyball was invented
- As a young child he did not like skiing and refused to go to ski school
- He gets seasick
- You will never find him on a rollercoaster. Never.

Sharing the Chair With...New Steamboat Ski Resort President Dave Hunter

In May, Steamboat Ski Resort VP of mountain operations Dave Hunter was promoted to president and COO, taking the reins from Rob Perlman. A 30-year ski industry veteran who's held executive stints at snowcat manufacturer Prinoth and Eldora Mountain Resort, he grew up at Mt. Tom Ski Area in Holyoke, Mass., where his first job was a busser and restroom cleaner. We caught up with him for his take on Steamboat's Full Steam Ahead project, the opening of Fish Creek, and cleaning commodes.

How's it feel to be the new president and COO? I feel honored to lead the Steamboat team, which has consistently provided exceptional experiences for our employees, guests and community. It's a dream come true as I have spent my entire career working in this industry to achieve this very goal.

Ever think you'd be in this position after starting as a busser and restroom cleaner at Mt. Tom? When I started with those jobs, I never thought this is where I would end up...I was only 14. When I reached early adulthood, I knew this was the industry I wanted to be in. On the slopes of Mt. Tom, I had grand visions of moving out West and living the ski dream. I'm in awe that it came true, especially in Steamboat, which is like no other resort or community.

How'd the opening of Fish Creek go last year? The opening of Fish Creek Canyon and Mahogany Ridge was one of our biggest operational wins in decades. I'm proud of what the team accomplished, which started with the planning and the creation of our operational playbook. We spent two years with helicopter glading and ground crews and we took a mindful and thoughtful approach to allow the terrain to evolve over time. Our philosophy was to approach it conservatively, allowing us time to see how guests interacted with the terrain and then continue to develop it in future years. Overall, the opening of this terrain was a huge success for our teams and our guests.

Any changes to it for this year? We'll be doing some follow-up helicopter glading to continue to enhance the guest experience in this terrain.

How'd the first year of the new gondola work out? Wild Blue was also a huge success. It provided additional out-of-base capacity in the mornings, and provided a seamless experience for lower level ability levels to download at the end of their day. The mid-station at Greenhorn Ranch allowed our beginning skiers and riders to ride a gondola straight to an area built and designed specifically for learning.

What's next on the Full Steam Ahead campaign? We're currently wrapping up snowmaking installation on Tomahawk and Spike trails, completing the Full Steam Ahead snowmaking installation. What started as a three-phase, multi-million-dollar project has transformed into a bigger vision for the resort's future. The momentum will continue to shape the future through innovative transportation concepts, collaborating on community issues and enhancing the overall experience.

What do you love about town and the resort? I love that we're a real town with real people; our genuine Western heritage has created a culture that differentiates us from any other resort or community. Another differentiator, of course, is our legendary Champagne powder.

What's your typical ski circuit when you can sneak out? I load Wild Blue and head straight to Flintlock, then hit Rendezvous Way to Rolex or West Side. From there I work my way across to the Storm Peak zone and drop in at Storm Peak South to Sunset to Lower Rainbow and then load Storm Peak Express. From there I take Storm South to Cyclone followed by Drop Out. I love that continuous vertical. On the way back to the base, I'll take Upper/Lower Buddy's down to the BC Lift and then ski Heavenly Daze to See Me.

Favorite run on a powder day? Closets.

Ski-Bike Commuters!

Forget that Ski Time Square/Knoll/end-up-at-Meadows-Lot-anyways loop you invariably have to make searching for a parking spot to go skiing. One group of ski-commuters has solved that conundrum by commuting by bike (E or quad-powered regular), letting them park their rides literally steps away from either gondola. And they come in all sorts of Dr. Seuss-like shapes and sizes, with innovative homemade setups. We caught up with a few (who chose to remain anonymous, lest the powers-that-be curtail such privilege) for their comments on this breed of slope commute:

"I can make it from my condo to gondo in just 10 minutes."

"Get a fender to avoid a mudstripe up your back."

"Great for the commute home after Happy Hour as well."

"PVC pipes make a pretty good rack."

"Builds up those quads for White Out."

"E-bike? I call it a Ski-bike!"



No more trying to find a parking spot...as long as you have the quad strength left to pedal home.

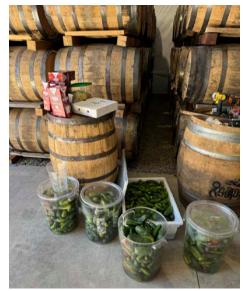


MUNCHIES

Quick Bites

Whiskey Pickles

They might not get you pickled, but the pickles served on the wagyu burger at Steamboat Ski Resort's Hazie's restaurant this winter pack a punch. This fall the ski area partnered with Steamboat's Mythology Distillery to pickle cucumbers in one of Mythology's rye casks, creating pickles with a unique flavor. They did so by stuffing cucumbers, jalapeños and other ingredients into a rye whiskey barrel at Mythology's warehouse in salt brine for two weeks. In all, they plopped 130 lbs. of cucumbers into the cask, with plans to make another batch this winter. The pickles will be served on Hazie's



Getting pickled...

wagyu burger, with the extra relish on its charcuterie board. They also made a bourbon hot sauce with the remnants that they plan to serve at The Range. "It was our first year making them," says the resort's head chef Ryan Swarts. "It was interesting to see the whole cycle from cucumber to pickle. The aroma and char from the rye barrel really added a great element of spice to them." The technique, he adds, harkens back to the olden days when pickles were often fermented in anti-microbial wooden barrels. "Ryan was on a distillery tour and we started talking about ways to collaborate to impart our whiskey and char from our harvested barrels into food he'll be making," says Mythology owner Scott Yeates. "I had just harvested an eight-year-aged Rye Whiskey that turned out spectacular, so we picked that barrel to make pickles. I can't wait to try them."

From Carl's to Cypress

Restauranteur Collin Kelley back for another run

You could liken it to namesake Carl Howelsen heading back up the jumping hill for another leap. Yep, it's Take Two for Primrose owner Collin Kelley at the former location of Carl's Tavern downtown at 700 Yampa Street. Kelley took over the space again in July, after founding Carl's in 2011 and selling it in 2017 to Truffle Pig owners Scott Engelman and David Jones, who closed Carl's last May after a seven-year run. "It was the first restaurant I ever owned and built for myself," says



Kelley. "It was my baby, so it's great to have the opportunity to recreate the magic we once had there." The new restaurant will be called Cypress – like the moss-covered trees that famously landscape the American coastal south – and will feature traditional American comfort food with a southern flare. Cypress will be open seven days per week for lunch and dinner, and while the whole space has been completely remodeled, Collin's trademark horseshoe bar remains in place so you can still see your favorite familiar faces across the way. Info: cypress-steamboat.com.

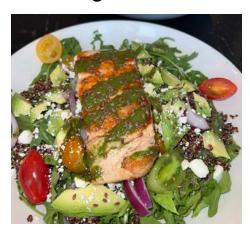
Best Calories-for-the-Cash Deal in Town: Clark Store's Breakfast Burrito!

It might not be worth driving a half hour north for before turning back around to come skiing, but the breakfast burrito at the Clark Store in Clark serves up what Swillin' and Chlllin' – thanks to a brilliant flash of investigative reporting – has

found to be the best caloric value in town. The bang-for-the-buck accolades come from scrambled eggs, home fries, mixed cheese, ranchero sauce, ranchero beans, and choice of bacon, chorizo, or veggie, all super-sized in a flour tortilla, for a mere eight bucks. "It's the best breakfast deal going anywhere," says one regular. "Maybe even for any meal."

Inside Seedz's Salmon Omega Salad

In a region known for its cattle ranching, you wouldn't think salmon in a salad would garner much attention. But it certainly does at Seedz, whose Salmon Omega Salad has been a local fave since it debuted in 2019. Combining fresh, organic ingredients in a nourishing, flavorful dish, it comes on a bed of baby kale with hearthealthy quinoa and a colorful array of veggies, including avocados, red onion and crisp grape tomatoes. The balance of crunchy and creamy creates a bold, flavorful combo, augmented by its pièce de résistance: a slab of pan-



Slam a salmon salad after you shred...

seared pink salmon, cooked to a golden perfection with a crispy crust, drizzled with a house spirulina pesto made from scratch and finished with a sprinkle of flax seeds. Head chef Eduardo Bojorquez says it's been a local favorite ever since he added it to the menu half a decade ago. "It's among our top five lunch menu items," he says.

- Jordan Bastian



Oak Creek Gets Chow Haul Food Trailer Gape at these crêpes

You'll find crêpes, wraps, caprese bowls, poutine, braised pork, and more at the new Chow Haul Foor Trailer opened up by South Routt chef Wolff Donis in the heart of Oak Creek. "Crêpes are my specialty, but it has a little bit of everything," he said upon its opening this summer. He plans to stay open as long as weather permits, and re-open come the warm days of spring. A former chef at the T-Bar at the base of the ski area, he also plans to offer weekly specials as well as a Nutella and Fruit crêpes, and grilled cheese and PBJs for the kids.



Sandwiches for the Slopes

Jacket sammies

Heading to the ski hill? Stockpile up on the Tortas Carnitas (pulled pork, sharp cheddar, red onion, lettuce, quacamole, and housemade chipotle mayo; fresh jalapenos recommended) or Cali Turkey (California turkey, provolone, avocado, fresh spinach, red onion, tomato, and housemade pesto mayo) sandwiches at Cruisers, their top-selling sammies come winter. Owner Kris Shea says they're perfect for stuffing inside that jacket pocket for the slopes (hint: wrap up in the bag). At Yampa Sandwich Co., co-owner Dave Pepin recommends the Bushwacker, with curry chicken salad, gouda cheese and lettuce in a wrap, which he says is "super delicious and durable." Insider tip: add fresh cranberry chutney for a sweet kick. Or try its new-for-winter Chicken Caprese (breaded chicken with mozzarella, pesto, tomatoes, and arugula) or Philly Roast Pork with melted provolone, caper aioli, and peppery arugula, whose French baguettes stuff into chest pockets perfectly. Note: If you're chowing either one on the new Wildhorse gondola, you only have 13 minutes to wolf it down.



Bagel Beta in the 'Boat

Bagels have blossomed on the west side of Steamboat. Colorado Bagel Co. has opened its new Westside Market & Deli at 2851 Riverside Plaza, offering bagel goodies, a variety of sandwiches (try the Reuben), a deli offering salads, pastas, soups (try the matzo ball), and more, as well as a small market shelving everything from milk to bacon and eggs. The eatery and store joins the business's Mountainside Sandwich Shop on the way to the mountain, which just expanded its offerings with Mountain Pizza.

Chili Town USA?

Let's call it a chili lovefest. This fall's Main Street Steamboat Chili Challenge showcased 15 different chili's (and five salsas) to more than 600 attendees, all licking their lips to varying degrees of spiciness. Some of the winners:

- People's Choice Red Chili: Big House Burgers (Chef Chad Whitaker), "My Wife Didn't Make This" Pork Red Chili
- 2. People's Choice Green Chili: Laundry/Creekside (Chefs Ryan Hoth, Alex Ratliff, and Chris Heuston), Lavenderia Sucia Pork Green Chili
- Renegade Award ("Thinking Outside the Pot") Ice House (Chef Luke), Blackberry Red "Boldly Beautiful & Beefy Red Chili"
- 4. Over the Top Award: E3 (Chef Brian Bailey), outstanding presentation
- 5. "Looks Like Team Spirit" Award: STARS, Best Overall Spirited Look

And in the coveted "Blind Judging" category come the following sightless awards:

1st Place Red: Q Live Crew (Chef Dean Montgomery), "Pit Smoked Beef & Brisket Chili"

1st Place Green: Harison's (Chef Gerardo Lopez), "Harison's Pork Green Chili"

1st Place Salsa: Laundry/Creekside (Chefs Ryan Hoth, Alex Ratliff, & Chris Heuston),"Smoked Habanero Salsa"



Fondue to Go-Go

Just no double dipping...

Steamboat Fondue

How do you fondue? Now you can do it at home, thanks to Chris Vargoshe's Steamboat Fondue, offering good-to-the-last-drop drop-off fondue services in town. The company delivers the needed equipment and mouth-watering food, with its staff giving a short presentation at drop-off. Not drooling (or dribbling) yet? Its Two Course Fondue Experience comes with a salad (organic greens tossed with heirloom tomatoes, shaved onion, and signature lemon/smoked tomato/ basil vinaigrette); a Cheese Course (secret blend of cave-aged gruyere, comte, and emmentaler emulsified with white wine, kirshwasser and garlic), served with fresh baguette, apple slices, broccoli, cauliflower, black forest ham, and pickled vegetables; and its Chocolate Course, blending imported bittersweet and milk chocolates into a silky dip for organic strawberries, pineapple, pretzels, pound cake and rice crispy treats. For a third, add the Chinoise Course, a savory broth of fresh herbs, vegetables, and beef bones, served with thinly sliced tenderloin and poached baby potatoes. Info: steamboatfondue.com



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MUNCHIES

Ski-themed Vittles

With so many food options in town (more than there are runs to ski), why not make it easy and place your order on something whose name has to do with skiing or riding? If that's what you base your sustenance on, we've made the process a little easier.

Yampa Sandwich Co.: Summit and Ridgeline

These two fuel-you-up sammies will get you skinning or boot-packing up your favorite ridgeline to your summit in no time. Summit: black forest ham, brie, applewood smoked bacon, cranberry chutney, romaine lettuce, chipotle mayo. Ridgeline: roasted turkey, cheddar, applewood smoked bacon, avocado, tomato, romaine lettuce, garlic mayo.

Cruisers: Wake Up Call and Morningside

As great as their sandwiches are, Cruisers' schussing-themed offerings, named for ski runs, center around breakfast. Wake Up Call: housemade eggs, melted cheddar, crispy bacon, avocado, housemade Cruiser sauce, on organic English muffin. Morningside: housemade eggs, melted Swiss, tomato, avocado, spinach, housemade pesto aioli, on organic English muffin.

Make a Wedge!

Ski-themed Pizzas

Slopeside: Yard Sale and ACL

You don't want these on the slopes, but you do at Slopeside. Yard Sale (with toppings all over the place like a biff in the bumps): Billy's Italian sausage, pepperoni, sauteed onion, crimini mushrooms, kalamata olives and tomatoes. ACL (don't sit in the back seat): a mound of piping hot pepperoni and crimini mushrooms.

How Ya' Doin': Black and Blue

If you end up this way on the slopes, you might as well order one at How Ya' Doin' as well. Black and Blue: mozzarella and gorgonzola cheese, mushrooms, steak (yes, steak) with an olive oil base. Or try Daniel's White Gold (meaning powder): mozzarella, cream cheese, sausage, caramelized onion and spinach with an Alfredo base.

Corner Slice

Get a 'za from Corner Slice and you'll see the words "Ski Fast, Eat Pizza!" on the bottom of your receipt. "We're pretty big skiers and riders here," says owner Bryan Baker. "So they're all ski themed at our shop."

Mazzola's: Front Range

Since there are so many folks from there schralping our slopes these days, this one seems to fit. Front Range: marinara, sausage, wild mushrooms, melted onions, basil and asiago.

Antonio's New York Pizza: Ski Times Square

Throw the word "Ski" in front of Antionio's Times Square pizza and you get Ski Times Square, which is right across the way from its pizza shop at the base of the mountain. Calling its Times Square pizza as "complex, eclectic" this one lets you choose two to three toppings.



MUNCHIES

Bestsellers at The Commons

Stuck on what to eat at The Commons, Steamboat's newest food hall? Fear not, gastronomically challenged ones. We've sniffed out each vendor's top-seller, giving you more time to chillax.



The Common Bar

Proprietor: Justin Keys

Signature dish/top seller: "Our marg is our top seller but since every bar in town has one we wanted to showcase something unique: our house cocktail the Cherry Poppins. Smokey Mezcal and sweet crème de cacao come together along with our house made cherry-vanilla simple, lemon, bitters, and egg white to create this uniquely delicious and balanced cocktail. Not sweet, not boozy, but velvety smooth with just the right amount of all the right things."

Why we like it: "It reminds us of your grandma's cherry pie, but in Oaxaca."

Price: \$15 regular but 25% off during Cocktail Hour (Fri/Sat 4:30-5:30 p.m.)



Yield

Proprietor: Bryan Baker

Signature dish/top seller:

The Snowden Smash Burger

Description: "We have to give credit to the beef for this quickly becoming a local's favorite. The Snowden family runs an incredible cattle operation in nearby Yampa and you can taste the difference immediately. Chef Pat created an ode to the mac sauce, added some peppers and onions and good ol' fashioned American cheese and smashed all of that in between Steamboat's favorite brioche bun from Bred Bakery."

Why we like it: "It's just perfect."

Price: \$16 (with side salad or chips and dip)



La Cocina

Proprietor: Omar Bautista

Signature dish/top seller:

The Quesabirria

Description: "The Quesabirria, originating from Tijuana, is a delightful combination of birria (a savory stew) and quesadillas. It features deliciously slow-cooked beef with melted cheese in a tortilla, served with a side of flavorful consommé broth for dipping."

Why we like it: "We love quesabirrias because they perfectly blend rich flavors and textures, offering a satisfying dining experience that keeps our customers coming back for more."

Price: \$17

Clyde's Pies

Proprietor: Alec Nelson

Signature dish/top seller:

Margherita Pizza

Description: An elegant classic made with San Marzano tomato sauce, fresh slice mozzarella, Clyde's signature homemade pesto, and fresh basil leaves.

Why we like it: "Tastes like Italy!"

Price: \$15



Sizzlin' Jamaican Cuisines

Proprietor: Dane Findley/Monique Baker

Signature dish/top seller:

Boston Jerk Platter

Description: "The Boston Jerk Platter offers the opportunity to try two of our best-selling proteins (jerk chicken and jerk pork), and is perfectly balanced with freshly steamed veggies, sweet ripe plantains, festival bread and drizzled with our house-made signature jerk sauce."

Why we like it: "The burst of different flavors packed in this one dish – and also being suitable for gluten- and dairy-free diners."

Price: \$20



Poke the Bear

Proprietor: Jake Carson

Signature dish/top seller:

Lemme Shoyu Bowl

Description: "It's stacked with sushi-grade tuna tossed in Sesame Shoyu sauce over a bed of white rice accompanied with seaweed salad, pickled ginger, cucumbers, edamame with a sriracha mayo drizzle. Topped with wasabi peas, sesame seeds, and crispy onions."

Why we like it: "Three flavors of ramen including Shoyu, Tonkotsu, and Miso broths, making it perfect for winter days and evenings."

Price: \$17-\$20

Grubalicious

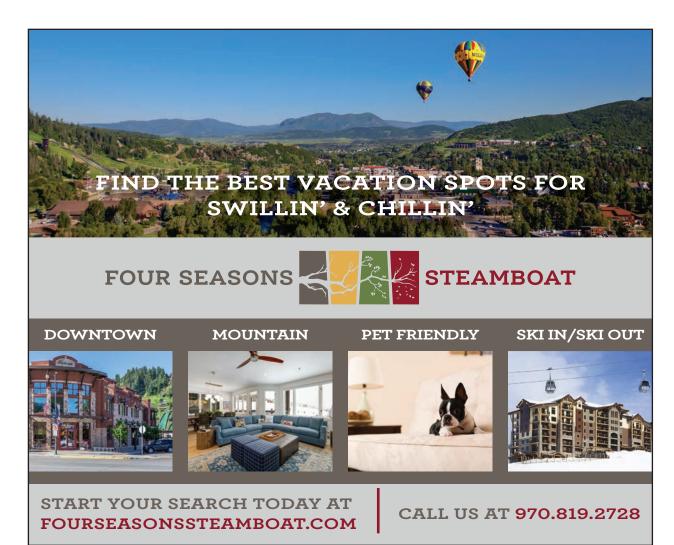


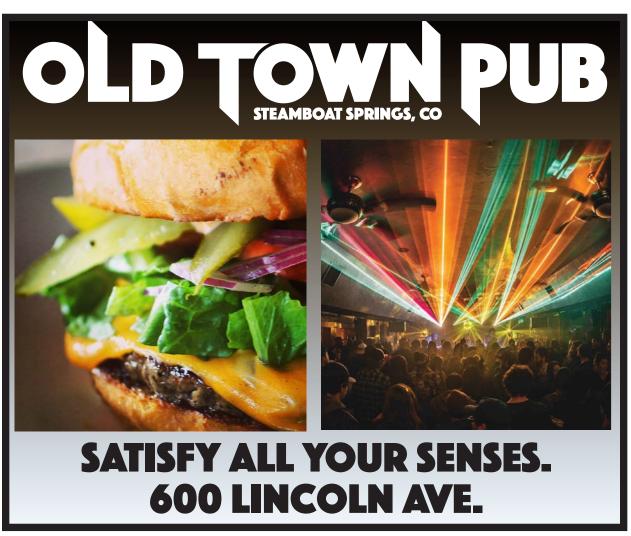
"Let's see, I guess one of everything, please... that ought to fuel tomorrow's skiing."

Best Food Deal in Town? CMC

Feeling frugal? Pad your paycheck by heading to town's best deal: the Neas Family Dining Hall at Colorado Mountain College. Yep, the school's cafeteria is open to the public, offering breakfast, lunch and dinner and the best deck overlooking the valley in town. All You Can Eat lunches cost just \$11.20, dinners \$13, and breakfast \$8.85, all without having to tip. "People love it," says general manager and chef Rory Pierce, who heads up the effort by Sodexo. "It's definitely one of the better deals in town."

Traditional fare includes such grub as jerk chicken thighs, pork carnitas quesadillas, three-mushroom barley soup, BBQ beef brisket, make-your-own sammies, pizza, salad bar, and more, joining a slew of desserts (try the triple chocolate fudge bar or root beer floats). Don't worry, it also offers an online calorie counter and vegan options. It also hosts regular specials, such as self-cook omelets and stir-fry pasta and prime rib nights, as well as events, giveaways, special menus, holiday feasts, and more (some which may involve a slight upcharge). "Mealtime is about more than just great food," maintains Pierce, adding they purchase locally and 100 percent sustainably whenever possible. "It's a chance to recharge, catch up with friends, and have fun." Lunch is served from 11:15 a.m.-1 p.m., dinner from 5 p.m.-6:30 p.m., and breakfast from 7:45 a.m. 9:15 a.m. Bonus: Night bites from 7:30 p.m.-8:30 p.m.





BEVVIES

Short Pours

Routtie's Out, Mythology

in on the Mountain

If you were a fan of Routtie's at the base of the mountain, now you'll have to swap your BBQ for bourbon. The ski area-owned BBQ joint has closed and is being replaced, in the short term anyway, with a pop-up bar by local distillery Mythology. Owner Scott Yeates says they'll also offer "popup restaurant" fare from other vendors throughout the winter, from seasonal specials to other après options. "We're stoked to open a Mythology pop-up this winter at base in the former Routtie's space," says Yeates. "We'll be serving our signature craft cocktails, local craft beer and charcuterie boards along with coordinating unique food pop-ups such



as lobster rolls, Korean BBQ and more. It also gives us the opportunity to run our shuttle from this location for customers interested in an experience, a spirits flight or cocktails at our main tasting room. We'll also be able to sell some of our bottles there as a retailer, which will be great for visiting guests."

Cabernet Kudos

Primrose, Harwigs Popping the Cork

Let's call it vino validation. Two local eateries have climbed higher up the wine vine by winning 2024's Award of Excellence from Wine Spectator magazine. "This is our first year winning this award," says Primrose's Collin Kelley. "It takes a lot to get your program built up to being worthy of receiving this award and then you have to maintain it." Primrose joins Harwigs in winning the award this year, with the official list published in Wine Spectator magazine, which doles them out for three levels, based on depth and breadth of selections. The first level is the Award of Excellence now on Harwigs and Primrose's mantle, which was given to 2,150 restaurants that offer a wine list of at least 90 selections and feature "a well-chosen assortment of quality producers and a thematic menu match in both price and style." The restaurants on the list are said to "deliver sufficient choice to satisfy discerning wine lovers."



(©)) Heard on the Street

"To be a good bartender in this town, you need to be at least two of the following three: hot, fast, or nice. You can be hot and nice, nice and fast, or hot and fast, but you gotta' be at least two."

And then there were two...

Yampa Valley Brewing Co. Closing Steamboat, **Hayden Locations**

The taps for Yampa Valley Brewing Co. in Hayden and at Steamboat's Hop House have sputtered out, leaving Steamboat with just two operating breweries—Storm Peak and Mountain Tap—after last year's similar closing of Mahogany Ridge Brewing Co. On a Facebook post in late October, the company announced it is closing both locations, while keeping the

brewery going in Craig. "It is with a heavy heart that we say goodbye to a place that has been so special to us," the post reads. "YVBC has been more than just a brewery. It has been a gathering space, a home away from home, and a place to connect the Yampa Valley communities. We are grateful for the memories shared, and the joy we've experienced together within our locations." The brewery was started in Hayden in 2015 by Jared Aylor, who left in 2019 with ownership shifting to employee Christian Dufresne and Paul Brinkman. Brinkman later assumed sole ownership. While the company is closing its Hayden and Steamboat locations, it will continue its brewing operations at the Craig location, now under ownership by longtime employee Savana Crow. "We wish the entire YVBC family and community nothing but the best," the statement continues, adding the company plans to host a "Thanks for the Memories" party at some point soon.



Sign o' the Times: "We Demand a Recount!"

You know it's a good bar when it eschews accolades. Such is the case with the Oak Creek Tavern, purchased in 2021 by Denver's Skyler McKinley. The Oak Creek drinkery, which used to be called the Silver Buckle Saloon and before that the Elk Tavern, recently picked up "Best in the Boat" honors from the Steamboat Pilot and Today, but you wouldn't know it from the sign hanging above its front door touting, "We Demand a Recount!" Apparently, they don't want the accolades, which might not mesh with their "distinguished" clientele. McKinley might be basing his request on what he's since unearthed at the saloon since buying it. "I've learned that it's very likely that a handful of people died at my bar since it first opened its doors in 1908," he tells Denver's Westword magazine. "Of those, I've only been able to verify a murder on November 16, 1968. We plan to name a drink after the victim."

Whiskey and Wax

How about a hot wax and a hot Toddy? Get that cozy combo with Steamboat's own Mythology Distillery, which recently partnered with montainFLOW wax out of Carbondale, pairing two brands known for their craftmanship. For a limited time, mountainFlow is giving away a bottle of Mythology's Best Friend Bourbon with a purchase of its IR Waxer, a hand-held using infrared technology to heat ski and snowboard bases, ensuring an even coat and eliminating scraping. "We're thrilled to partner with mountainFLOW," says Mythology founder Scott Yeates, adding the collaboration grew out of his friendship with Peter Arlein, who founded mountainFLOW in 2016 with a line of plant-based, biodegradable wax. "Our whiskey is crafted with the same attention to detail that mountainFLOW puts into their products. It's a unique combination that celebrates both performance on the slopes and après."



Mythology Events

Want more reasons to visit Mythology? Hit one of its weekly winter events (and we keep eyeing their hillside to make powder turns).

Whiskey Alchemy: An exclusive whiskey tasting night where you can indulge in a detailed tasting of its finest small-batch, limited-release whiskeys paired with apps. Learn how they blend and age their spirits from their head distiller as you enjoy your paired flight.

Cocktail Class: Elevate your cocktail-making skills in a fun, hands-on class, with an expert bartender guiding you through crafting vibrant, delicious cocktails for aspiring mixologists.

Fly Tie and Whiskey Tasting: Combine your love of flyfishing and fine spirits with their Fly Tying and Whiskey experience, where you'll learn the art of fly tying while savoring scrumptious cocktails.

Big Iron Makes Small Move

Jumping coffee beans

Big Iron Coffee Co. has made a not-so-far move. The coffeeshop has packed up from its west Steamboat location next to West End Liquors and moved a quarter-mile away to the Steamboat Basecamp building at 1901 Curve Plaza. Also operating a downtown location at 635 Lincoln Ave., owners Bowen and Nina Rodkey say the new location will enhance its "coffee honky-tonk" vibe, with seating for 24 complete with a giant black walnut table as a gathering spot. For grub Rodkey is introducing curry chicken to his burrito and bagel offerings as well as a turkey Italian club and egg salad. Bonus: a pending liquor license to serve up beer, wine and cocktails.

The Après Big Five

Forget all those ultra-marathons and cardio-busting randonèe races. For the ultimate après experience on the mountain, hit all the following après hotspots in a row (listed according to elevation, to make it easier), all in your ski clothes and boots after the slopes. Just don't plan to do much afterward and make sure you have a driver. Handicap: order some grub at each you'll still be able to ski the next day. Bonus laps: Timber and Torch, Truffle Pig and Gondola Pub and Grill.

T-Bar: Saddle up to a Dos Equis (just don't ring the bell)

Slopeside: Draft brewha and outside tunes

Los Locos: House marg with salt

Paramount: Stella on tap

Mythology Pop-up (formerly Routties): Bourbon in your ski boots





Drink Bourbon, Save Mountains

TinCup Launches 14er Bourbon #3

Tip your glass while saving trails. That's the motto for TinCup Whiskey, which recently released its third iteration of its Fourteener Bourbon, the brand's oldest liquid. Celebrating the highest peaks in its home state of Colorado, the bottle features limited-edition packaging adorned with the fourteener it's named after. This year it's the San Juan's 14,147-foot Mt. Sneffels, pictured on the bottle's commemorative packaging. "It's ideal for whiskey lovers that love the outdoors or collecting commemorative-package bottles," says spokesperson Izzy LoNigro. "It's also great for apres-ski moments and holiday gifting." Bonus: a portion of proceeds are donated to the Colorado Fourteener Initiative, preserving Colorado's 14ers. Info: tincupwhiskey.com.

Best Wintertime Sellers at West End Liquors

Stuck on what to order at West End Liquors? Go with their best wintertime sellers, carefully curated by owner Rick Pighini. And the drumroll, please:

#1 Modelo

#3 Fireball

#2 Bud light 24 packs

#4 Tito's

Blow Out the Candles Gondo Pub Turns 40



Forty years of flipping burgers, pouring suds, and happy après. Gondola Square Pub & Grill owners Raeanna Ellis, Tony Dickson and Chrissy Benjamin celebrated 40 years in business in 2024, with former employees and customers on hand for the celebration. It's the second longest same owner-operated restaurant in town, behind Harwigs/L'apogee. The beta: In 1984, Jim and Raeanna Ellis purchased The Works, a counter service, 3.2-beer licensed, ice cream restaurant, located behind GPG. They renamed it Grubstake, after their family history of owning mines in Arizona. In 1991 they moved next door into a building that had had iterations as such iconic bars as The After Glow, Pink Cadillac and the Helm. With partners Tony and Chrissy coming on board, they changed the name to GPG in 2002, adding a quick, family-friendly menu so customers can maximize their ski time, and later added an outdoor upper deck, upper-level bar, and a fire pit (a great spot to warm your toes). And their employees love it as much as their customers: Mike Cole has been there for 25 years, and Michael Ruby 20.

BEVVIES

Brewery Roundup



Mountain Tap Brewery

Cozy up to artisanal wood-fired pizzas and tasty lagers and IPAs at Mountain Tap's taproom and patio downtown at 910 Yampa Ave. The brewery carries 12 taps (Swillin' fave: the Macaroon) with a slew of seasonal creations, while a giant wood-fired oven cranks out homespun 'zas and a firepit-lined patio fuels the vibe. "Our beers, cuisine and ambience all depict our mountain town atmosphere," says owner Rich Tucciarone, who'll likely be dusting snow off from a session on the mountain. Bonus: its delectable popcorn spice is now available to bring home. mountaintapbrewery.com



Storm Peak Brewing Co.

With a roof-top bar and Bus Stop on-mountain location, there's a lot brewing at Storm Peak Brewing Co., located west of town at 1885 Elk River Plaza. Swill down its lagers and pilsners, as well as its Maestro, an IPA heavily hopped with citra and chinook, with flaked wheat and caramel malts. "We've got a ton of new beers coming," says co-owner

Wyatt Patterson. "People can always expect from us is the mainstay beers they've come to love as well as a rotating variety of experimental collaborations. We love sharing our passion for beer." Storm Peak makes its beer in a 4,600-square-foot facility with 20 taps and garage doors that open to a large patio with yurt and fire pit. Other mainstays include its Mad Creek Kolsch, Urban Sombrero Lager, guava-kettle-soured Hoochie Mama and Zomb Brown Ale. Oh yeah, and bring your dog. stormpeakbrewing.com

Distilleries

Mythology

Founded in Denver, Mythology is an award-winning craft whiskey and gin distillery now making Steamboat its new home. Based at 2875 Elk River Road, it offers an inside cocktail bar and outside whiskey garden where customers can enjoy craft cocktails, local craft beer, boutique wines and an Asian soup dumpling restaurant. Recognized as one of Colorado's top distilleries, its spirits have won more than 50 awards, with mainstays including its Best Friend Bourbon, Hell Bear American Whiskey and Needle Pig Gin. It also offers local bus



rides as well as tours of its distillery and barrel-aging rack house. "We love it here," says co-owner Scott Yeates. "Steamboat offers an incredible opportunity to be involved and have an impact in our community." Bonus: huge outdoor gas firepit. mythologydistillery.com

Routt Distillery

Routt Distillery is a "grain-to-glass" distillery specializing in gin, vodka and single malt whiskey, complete with a tasting room and deck. The grain is sourced from southern Colorado and the Front Range, with everything made in-house at its production facility and tasting room at 975 Captain Jack Drive. It focuses on local ag products, with its bottles featuring a 1920 map of Routt County and its spent grain fed to animals at Hayden Fresh Farm. Try its single malt whiskey with locally grown barley, as well as an absinthe and serviceberry bitters recipe and an agave spirit and rum. Bonus: spend \$100 or more at CAA and receive a free cocktail. routtdistillery.com

Steamboat Winery

Unleash your inner sommelier at Steamboat Winery, located at Two Brothers Ranch. The winery purchases its grapes from Sonoma and Napa but makes its wines in the Yampa Valley. All of its labels center around Steamboat, including River Angler Cabernet Sauvignon, Slopeside White Chardonnay, Ranch Dog Rose, Expert Slope Syrah, Barn Red Blend, Rodeo Merlot and a Bunny Slope sparkling grape juice. Its wines are also available for purchase locally, as are private in-home tastings with charcuterie by appointment. steamboatwinery.com





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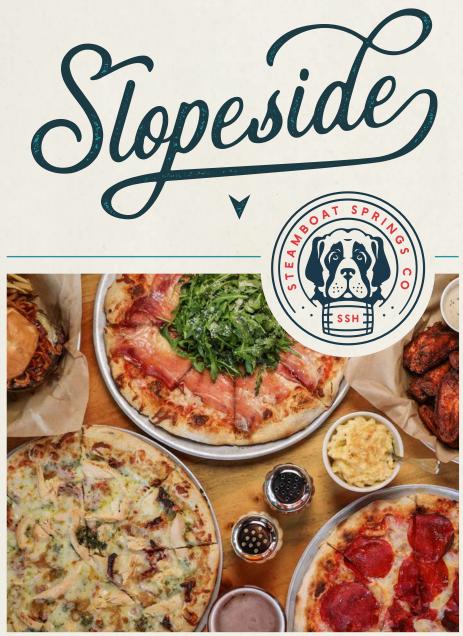
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BEVVIES

Hot Warmer-uppers

Hot drinks for snuggling up to cozyville

Sure, a beer or glass of wine taste great after a day on the slopes. But if it's cold and windy out and you had to windmill your fingers, nothing beats a hot drink to fire up the innards. Behold: a sampler of hot sippers to warm you up after Mt. Werner's wrath.

Truffle Pig: Hot Buttered Miso Rum

A warm and savory twist on a classic, this drink is a comforting blend of Truffle Pig's 'Single Barrel Select' Saint James rum, orgeat, and a homemade cinnamon miso butter. The earthy umami of the miso meets the warmth of cinnamon and the complexity of rum in a perfect balance of sweet, savory, and spice. "A cinnamon stick garnish adds an aromatic touch to every sip, making this an unforgettable indulgence come winter," says Truffle Pig's Lily Petersen.

Slopeside: Fat Elvis

Slopeside on the mountain has an entire menu of hot drinks - its "Winter Warmers," featuring 13 winter concoctions to warm you up after hitting the slopes. If you can't try all 13 in one sitting, owner Collin Kelley's preferred one pays tribute to an iconic rock star. "My favorite is the 'Fat Elvis," he says, touting it as one of their top-sellers. "It's banana-infused Kentucky bourbon, peanut butter bourbon, and extra creamy hot chocolate."

Primrose: Hot Toddy

Downtown's Primrose is known for its bourbon, so you might as well use it to warm your innards with a Hot Toddy. Owner Collin Kelley recommends

their classic made with their Primrose Single Barrel Select Rye. "It's a six-year rye, bottled at cask strength (115.7 proof) and finished with local bourbon barrel-aged honey, and fresh orange," he says. If, for some reason, that doesn't do the job, try their Primrose Cider, made from Leopold Bros. Colorado Apple Whiskey, Big B's Spiced Colorado Cider, Chai Liqueur, and Fresh Whipped Cream. "You can't go wrong either way," he says.

The Laundry: Ryes & Swine Hot Toddy

Tod "JJ" Johnson, barkeep at The Laundry and Creekside, knows his hot drinks like he does his shaker. One of his faves: their Ryes & Swine Hot Toddy, made of Redemption Rye, honey, candied local bacon. "It's my favorite," he says. "Not just for the clever name, but it's a unique variation of a hot toddy incorporating the candied local bacon." Two others include The Winter Russian, with French vanilla Kahlua, espresso, steamed milk and the Creekside Chai (Irish Cream, chai, steamed milk): "They can be attributed to former Creekside bartender Tim Meadows," he says; as well as the Apple A Day, with apple-cinnamon-infused bourbon, hot apple cider, whipped cream.

E3 Chophouse: Heavenly Daze Hot Toddy

Made with cinnamon whiskey, lemon juice, honey, hot water, and served with a cinnamon stick and lemon wedge, E3 Chophouse's Heavenly Daze Hot Toddy is guaranteed to get your temperature up. "People love it," says bar manager Brittany Uris. "We blow through an awful lot of them. You gotta' have the right hot toddy." If that doesn't work, she suggests warming up with a mulled wine.



How to Make the Perfect Hot Toddy

For this classic cocktail, you'll just need hot water, whiskey, honey, and lemon. The secret to making it is simple – just tinker with the amount of lemon juice and honey until it suits your taste buds.

What You Need:

- ³/₄ cup water
- 1 ½ ounces whiskey (we recommend Steamboat's Mythology)
- 2 to 3 teaspoons honey, to taste
- 2 to 3 teaspoons lemon juice, to taste
- 1 lemon round
- 1 cinnamon stick (optional, for garnish)

Directions: In a teapot or saucepan, bring the water to a simmer. Pour the hot water into a mug. Add the whiskey, 2 teaspoons honey and 2 teaspoon lemon juice. Stir until the honey has disappeared into the hot water. Taste, and add 1 teaspoon honey for more sweetness, and/or 1 teaspoon more lemon juice for more zing. Garnish with a lemon round and cinnamon stick.

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Dive Bar Spotlight



In the words of brothers and owners Coleman and Trace Holloway, T-Bar, an après hotspot at the base of the mountain, is "a five-star dive bar." With an old school vibe just like its namesake surface lift, this venerable locals' favorite is known more for its food and downhome, grassroots vibe than its social stature. It lets you ski right in – letting you try a little freestyle move in front of the adoring crowd – click out of your bindings tableside and belly up for cold pitchers, wines and bomber margs, as well as town's best game of drunken hammerschlagen (bonus: it's located at the former ski patrol shack, a good omen if you smash your pinkie).

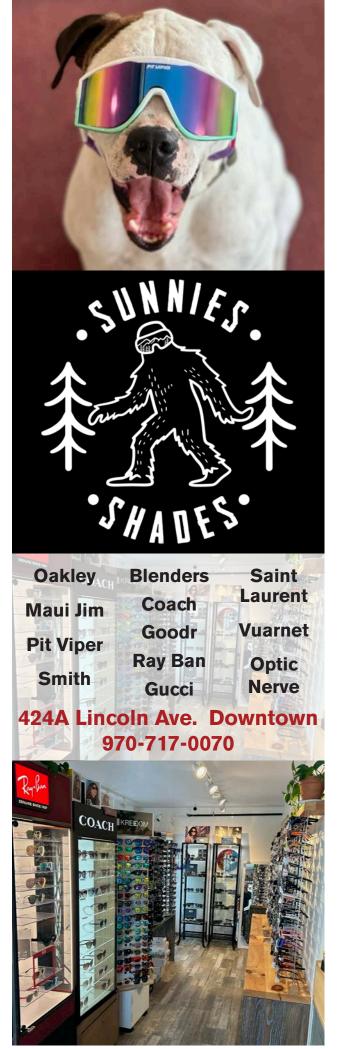
Founded by the Holloways in 2009, T-Bar has brought a new meaning of après skiing to the resort: nothing fancy, just good times. The resort's old patrol shack fit the bill. "We actually found this spot because my mother was on ski patrol at the time," Coleman says. "Trace began it with a passion and love for food and ski culture, and the two mixed perfectly." The two have since worked side by side with Trace as executive chef and Coleman as sous chef.

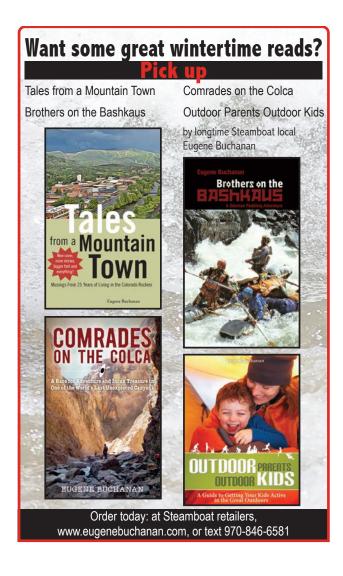
Which brings up their food, which you won't fine at any dive bar. T-bar pairs the convenience of a mountain-side dive-bar with international cuisine. Pulling inspiration from their international travels – Trace is the former chef for a heli-skiing outfit in Canada and internationally trained – they've created a gourmet menu that showcases global flavors, from signature hot ramen and Argentinian empanadas smothered in house green and red chili chimichurri sauces to Trace's beloved Swiss Rösti, a crispy potato dish served hot in a cast iron pan and finished with a soft-boiled egg on top, bringing a taste of Switzerland après to Steamboat. T-Bar is a 100 percent from-scratch kitchen, creating everything besides the bread right there on the mountain.

"We cook what we want to eat," says Coleman. "We're make a high-quality product with high-quality ingredients that can maintain your energy for a day full of skiing."

And if the food doesn't keep you coming back, the friendly company will. "Our atmosphere is locally driven," Coleman says. "We're trying to make a culture for the ski world and give the locals somewhere to enjoy great food, good drinks and friendly people in a great atmosphere." As for what's in store this winter? "We're looking forward to having a bunch of fun, pouring a bunch of beers and making some delicious food," he says.

- Jordan Bastian







"Rick and his staff are so helpful. They always have great wine recommendations." - Jeff Robertson

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BEVVIES

Know Yer' 'Tender



Common Bar's Alexis Saltrese

Saunter in for a drink at the Commons Bar downtown and you'll likely be greeted by the energetic force that is Alexis Saltrese, a Florida transplant who brings the radiance of the Sunshine State to her perch behind the counter. We caught up with her for her take on being a barkeep in the 'Boat.

How did you end up in

Steamboat? I grew up visiting my grandparents in Frisco and riding Copper Mountain every winter. Being from Florida, I remember being mesmerized by the mountains at a young age and always knew I would make the move to some sort of ski town. Luckily, an exboyfriend brought me to the 'Boat.

What's your bartending

background? I started working in restaurants at 15 and naturally worked my way up to behind the bar by college. I've experienced everything from your local dive bar to your crafty cocktail bar. My favorite year of bartending was when I started at The Barley here while also working at Four Points on the mountain. Pretty funny when you serve the same people all day at two different jobs.

What's your favorite part of the

iob? The family! I've met some of my best friends through bartending, whether as customers or coworkers. There's something special about the bonds we make as bartenders. We really are a lot of people's therapist.

What's the secret to being a

good bartender? Knowing how to multitask and leave your personal issues at the door. A lot of people can make a great drink but not everyone can do that while simultaneously cleaning and taking five more orders. As far as leaving your issues at the door, nobody wants a grumpy bartender.

What are the most important

skills to have? Communication, creativity, friendliness and teamwork. We also love a bartender who can read the room and choose a good playlist.

As the mixologist, what was your favorite part of making

the drink menu? Menu building is always fun because it's an experiment. My favorite part was crafting my own ideas and getting feedback from customers. It always feels good when people compliment one of your recipes.

Drink of choice? Anything mezcal or spicy! However, I'm mostly known for drinking a Campari Spritz.

Favorite drink to make? Anything

with egg whites or something that's layered. A New York Sour is a prime example.

Any hobbies outside of work?

Like most of us, I have plenty of expensive hobbies in this town. Snowboarding, paddle boarding and dirt biking have really changed my life.

What do you love most about

Steamboat? Being from South Florida I wasn't sure how I would adapt to such a small community. Surprisingly enough, I truly love living in a small town and having such a great group of friends who have similar interests. I also love the access we have to the mountains.

Anything else we should know

about you? My dream is actually to own a bar in Steamboat someday. I have a lot of inspiration from traveling over the years and want to bring a different sort of bar experience here.

- Jordan Bastian



A Shout Out to Stouts

Forget those light lagers, pilsners, and, gasp!, lite beers of summer. Come winter, you want something hearty to replenish those lost carbs from trying to stay warm. For that, no beer has more clout than a stout for keeping Old Man Winter at bay. Here's a look at town's best.

Mountain Tap:

Cliffed Out Imperial Stout

"Stouts definitely sell better in winter," says Mountain Tap's
Wendy Tucciarone, touting their Cliffed Out Imperial Stout.

"It's dark, strong, big, bold and aged on cacao nibs, adding a complex chocolatey taste and aroma." This baby clocks in at 8.5% as a winter sipper and is on tap from late November through winter (and available at select liquor stores). The only thing better, she says, is the Whiskey Cliff. "We age this one in a Mythology Distillery whiskey barrel," she says. "The beer's bittersweet mocha taste and aroma harmonize with the oak's vanilla character, and both mellow the whiskey heat. It's recommended to be a one-and-doner, registering at 10.6% ABV."

Storm Peak: Boatmeal Stout

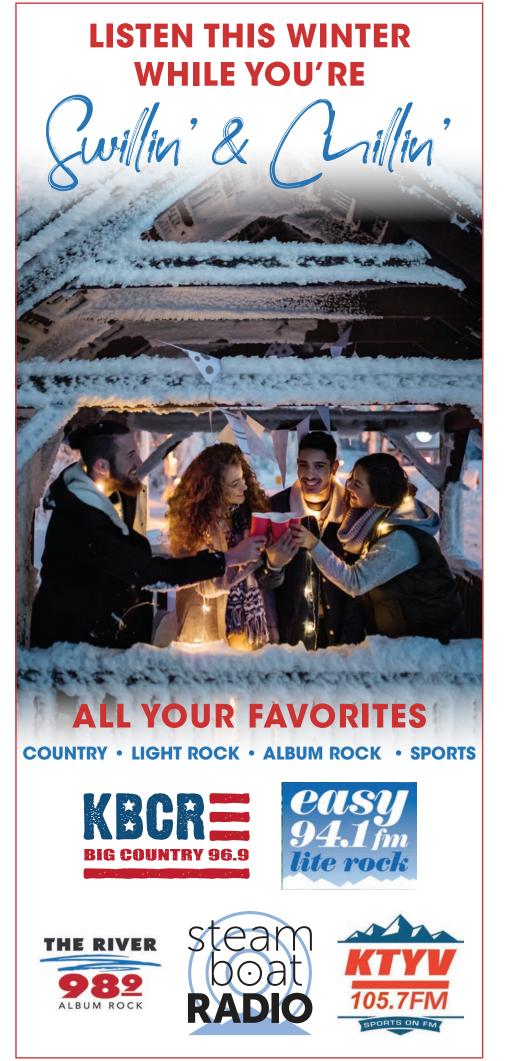
Storm Peak's new Boatmeal Stout is now on tap. This straightforward take on an oatmeal stout brings notes of chocolate caramel, brown bread, biscuit and leather in the aroma while the oats lend a smoother mouthfeel without adding too much sweetness (perfect for refueling those lost carbs from the day). Storm Peak also still hangs its balaclava on its year-round Zomb Brown Ale, featuring roasted malt,



caramel and chocolate flavors with low bitterness and hop presence. It clocks it at 5.5% ABV with 28 IBUs. Order it and you'll see why it garners such comments as, "A little more creamy than expected for a brown, but delicious nonetheless," and "Enjoy this very nice brown ale with some delicious bison lasagna!"

Yampa Valley Brewing Co.: Coal Miner Stout

While you now need to drive to Craig for this delicious elixir with the closing of the Hop House downtown, Yampa Valley Brewing hangs its hard hat on its Coal Miner Stout, a classic dry Irish stout that "softens its dry roasted notes and mild espresso aroma and flavor from roasted barley with a smooth flaked barley and oat creaminess." Yummm. Full of body and roasted flavor while lacking the heaviness of other stouts, in Ireland this 4.6% ABVer was the "working man's beer" designed for long drinking sessions.



STRAIGHT DOPE

Blunts



Ursus Dopeus?

Forget Hollywood's "Cocaine Bear." One (anonymous) Steamboat local this summer came face to face with a case of brownie bear. As in dope brownies. The incident occurred after said local accidentally left a few marijuana brownies in her car on the Front Range, which a bear allegedly sniffed out and took the liberty of imbibing in. Unfortunately, said bear was a bit too buzzed to figure out how to work the door handle to get back out.

Dispensary Comes to Craig

With the same name as the local river gear shop (but no relation), Craig has its own dispensary now, with Good Vibes Rocky Mountain Dispensary setting up shop at 820 W. Victory Way. The location offers early bird discounts, Happy Hour (3-4:20 p.m.), and such deals as Spliff Sundays, Munchie Mondays (discounts on edibles), Waxy Wednesday and Flower Fridays. It also serves up birthday/veteran



discounts, other weekly specials, and more, all on your way to the desert. Info: www.goodvibesrockymountaindispensary.com

Wind Tips

Whether you're at an outside concert, on your deck outside with friends, or schussing away in a storm, some folks like their marijuana where there's wind, which – vapes notwithstanding – can create lighting issues. (FYI, it's illegal at the resort, BTW.) Following are a few time-tested tips to help ward off the Big W.

- Duh, McFly, put the wind at your back.
- Take your goggles or glasses off so you can see where the flame's going.
- Shake your lighter first (and make sure it's dry); Using old-school matches? Cup the flame with your palm.
- Cup your hands (hint: get the person with the biggest hands to do it).
- Unzip your coat partway and stick your head inside or pull it over your head (just don't burn the Gore-Tex; it won't be warrantied).
- Give up if it's too hard (or your thumb goes raw from striking the metal roller); it's actually not that big a deal.



Forget THC. How About Those Terpenes?

Don't be a terp twerp. Read on to learn about the various terpene profiles found in cannabis that can impact their effects, from nuanced highs to acute medicinal benefits.

Terpene is a blanket term used to categorize a variety of secondary chemical compounds produced by cannabis and most other plants. as a by-product to help support the production of its primary compounds which, in the case of cannabis, are the cannabinoids THC and CBD. Functioning differently to support the plant's healthy growth, they affect a plant's external and internal stimuli that might impact it, including bacteria, fungus, insects, cellular growth irregularities, and other sources of stress. They're also responsible for a plant's smell and flavor, which can help encourage animals to spread the seeds and pollen and reproduce better and act as repellants to others that might harm it.

"Terpenes play a larger role in user effect than many people may know," says Billo head grower Dave Kulberg. "They often determine how the user will feel after consumption." Adds extraction lab director Britt Murphy: "While cannabis terpenes themselves don't induce a high, they do influence the aroma and flavor of the experience and often modulate the effects of cannabinoids such as CBD and THC. When combined with THC, certain terpenes often enhance the overall effect, which makes them an important element of the extraction process."

While cannabinoids can influence users' mental and physical states, terpenes' effects are more nuanced. Known as the "Entourage Effect," they interact with the nervous system's cannabinoid receptors to induce different effects than those from either on their own. According to researchers, the main terpenes in cannabis include:

Myrcene: This terpene creates the signature "dank" musky, earth smell associated with cannabis, works as a sleep aid, and has anti-inflammatory effects (good for treating pain and muscle soreness).

Limonene: Also found in citrus fruit rinds, this terpene contributes to a plant's bright citrus aromas and aids in mood-elevating/energy and digestive protection (i.e. preventing ulcers, reducing heartburn, etc.).

Linglool: The main component giving lavender oil its telltale scent, this floral-scented terpene is medically beneficial, used to help control everything from pain and depression symptoms to seizures and sleep disorders (making it a favorite among medical marijuana patients).

Pinene: With the scent of Pacific Northwest pine forests, the terpene can improve airflow and deeper breathing and is often used to treat symptoms of asthma or other respiratory illnesses. It's also mood elevating and can help reduce memory impairment.

Steamboat's Dispensaries

Golden Leaf

Where: 1755 Lincoln Ave. | goldenleaf.co

What: Located west of town, Golden Leaf cultivates cannabis with nutrientrich soil, pure Rocky Mountain water and advanced growing techniques to produce some of the highest quality cannabis in Colorado. Whether you're looking to enhance your Steamboat experience or help an ailment, Golden Leaf strives to provide a comfortable and informative experience for everyone. The awards it's garnered are a testament to its dedication and passion, from firsts in the THC Classic (for such strains as its Lemonhead Delight and Black Maple #22). With quality and attention to detail going into every plant, it prides itself on friendly, service-oriented budtenders and offers a complimentary shuttle service and online recreational ordering.



Billo

Where: 3150 Ingles Lane | mybillo.com

What: Carrying a complete line of flower, concentrates, edibles, topicals and more, Billo is the only dispensary located in the Steamboat Mountain Village area and is the closest dispensary to the resort (and those coming into town off Rabbit Ears). Billo believes that customers deserve to know what they're getting, where it was sourced, and how it will make you feel. Have your questions answered by industry professionals who take pride in helping people find the right mix of products to best enjoy their Steamboat experience. With straight-forward pricing and a wide variety of products to choose from, Billo is hands-down the locals' favorite for quality cannabis in the Yampa Valley.





Blue Heron

Where: 100 W. Main St., Oak Creek |

blueherondispensary.com

What: Oak Creek's Blue Heron takes pride in having one of the best selections of high-quality, organically grown flower in the state. This small boutique-style shop offers constantly rotating strains of amazing organic flower and a wide selection of top-shelf products including dialed-in gummies, Spherex, Wyld, AO extracts and more. "We love being part of this community and catering to our locals on a first-name basis," says owner Mark Wellstone, who named the shop in honor of his late best buddy Matt Lansing. "We're the hidden gem in Routt County and carry the best of the best."

Anna (Hayden)

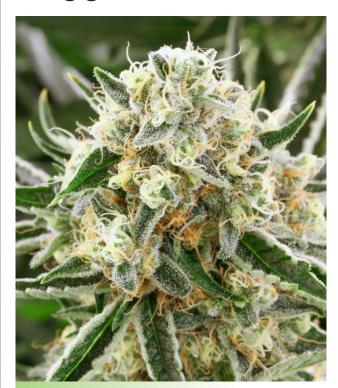
Blue Heron's sister dispensary Anna (a play off the word "cannabis) fuels the cannabis stoke in Hayden at 735 E. Jefferson St. (next to the "windmill" property), carrying its high-quality, all-organic flower and locally sourced concentrates. It's also the closest shop to the airport in Hayden. "We hope to be an important part of Hayden's revitalization and are excited to provide top quality service to the community," says Wellstone, who operates the boutique-style shop with partner Cherie Sanders.

Tumbleweed Steamboat

Where: 2093 Curve Plaza, #C-103 | tumbleweed420.com

What: Proud to be owned and operated by females, Tumbleweed-named after the namesake plant its owners saw blowing across the highway when they moved west from Minnesota-began in Parachute, Colo., in 2016. Growing like a weed itself, it's since rolled across Colorado to include eight dispensaries in Frisco, Edwards, Carbondale, DeBeque, Eagle, Craig and Steamboat (which it formed by purchasing Rocky Mountain Remedies in 2019). Its Steamboat team has nearly 20 years of experience managing other dispensaries in Routt County, so is well-versed in understanding the wants of locals and visitors. It proudly serves the Colorado high country with quality green bud, edibles, topicals, CBD products, concentrates and everything in between.

Nuggets of Wisdom



Strains Explained

Walk into a dispensary and the chortle choices can be as mindboggling as their effects. Here's a cheat sheet on what to expect (but ask your friendly budtender for more info):

Indica: The mnemonic device for remembering this one is "in the couch," as in that's where it often puts you. It provides a relaxing and calming high, or a "body high," and is great for insomnia, stress, anxiety, pain and more.

Sativa: Provides an uplifting, cerebral or a "head" high (note: you're still not as smart or funny as you think you are). Good for outdoor activities (but play it safe), creativity and listening to music. We can't think of a mnemonic device for this one.

Hybrid: These cross-bred Indica/Sativa plants serve up a combined head and body high. Good for a lot of things, they can be weighted on either side of the equation.



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STRAIGHT DOPE_

Nail Polish vs. Pot

We'll admit it: the names for cannabis strains and nail polish have gotten out of control. So, let's see how they stack up head-to-head. Which would you rather put on your fingertips or braincells? Seems to us there could well be some crossover.



NAIL POLISH NAMES

I'm not really a waitress

Surf naked

Knock 'em red

Madam president

Got the blues for red

I'm really an actress

The thrill of Brazil

A bloom with a view

Scorpio seduction

On cloud fine

Teal the cows come home

Crawfishin' for a

compliment

Let me bayou a drink

Alpaca my bags

Teal the cows come home

Sun, sea, sand in my pants

CANNABIS STRAIN NAMES

Lilac Diesel

Super Lemon Haze

Forbidden Fruit

Mr. Nasty

Grease Monkey

Slurricrasher/Slurricane

Wedding Cake/Crasher

Runtz

Garlic Sherbert

Blue Sherbert

GMO (Garlic/Mushrooms

and Onions)

Tropicana Cookies

Tangie

Girl Scout Cookies

PKB (Platinum Kush

Breath)

Dry Ice

Guess Which is Which!

1. Milleniyum

2. Spritzer

3. Y2slay

4. Lemon Meringue

5. Malaga wine

Answers (run upside down below): 1. Polish; 2. Pot; 3. Polish; 4. Pot; 5. Polish



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Brrrr...OTHS Debuts Icebox Cold Plunge

We know it's all the rage and now it's here. Thanks to a generous donor, Old Town Hot Springs now offers a cold plunge with its new Ice Box. Located next to its hot pools, the try-not-to-shiver soak follows the cold-water immersion trend popular with today's wellness routines. Kept at 55 degrees it's proven to offer pain relief, muscle recovery and reduction of inflammation and swelling, while also improving circulation, metabolism, and mental and emotional well-being.

Still not sure? Take inspiration from author Wim Hof (AKA "The Iceman"), who has mastered the art of cold-water immersion through three key pillars: controlled exposure to cold, commitment, and specialized breathing techniques. Still sounds freezing to us.



From skiing to skating in one fell swoop.

Outdoor Skating!

Want your winter evening to resemble a quintessential Christmas scene from "It's a Wonderful Life"? Grab your skates and head to one of two outdoor skating rinks in town. Howelsen: Once again, staff from Howelsen Ice Arena will do their best, weather permitting, to open the outdoor rink by the rodeo grounds by the holidays. This year's plan, says the rink's Nick Carelli, is to create one sheet of ice, with maintenance workers clearing it after big storms but skaters also asked to shovel. Bonus: Borrow skates for free from Howelsen's "skate library." Base Area: Go straight from your ski boots to your ice skates at Steamboat Ski Resort's Skeeter's Ice Rink at the base of the mountain in Steamboat Square. The rink is free to the public with their own skates, with skate rentals also available. Bonus: head over to The Range to warm-up with a hot toddy.



We're not sure which one is colder...Old Town Hot Springs' cold plunge or this one.

Get Your Costume On

Like any ol' excuse to ski or ride in a costume? Put the following days on your radar and you won't feel out of place in the lift line.

St. Patty's Day: While this used to be celebrated in fine, cliff-hucking fashion at the Chute One Bumpoff (unceremoniously disavowed by the ski area), it's still a great day to get your green on, ski green runs, and drink green beer. Aye it is, laddies.

Fat Tuesday: Mardi Gras is also reason to let your hair out on the slopes, or at least wear beads (and give them to lifties). French for "Fat Tuesday," it's technically the last night of consuming rich, fatty foods in preparation for the Christian fasting and teetotaling season of Lent. Get your bead on this year on March 4.

Cougar Day: Believe it or not, there is such a thing, and it doesn't involve felines. Rather, people dress up like MILFS, SILFS, GILFS and more, celebrating this preying-upon-young-males icon of ski resorts far and wide. Keep your ear to the ground, much like a real cougar's nose, to sniff out the date. Can you say Grrrrrr?

Gaper Day: Yes, this homage to Jerry of the Day still goes off large time every April 1, when locals (and visitors in the know) don everything from dresses and tutus to gorilla suits to hit the slopes. Go ahead and dress as gapery as you want; you won't be ridiculed. Just ski or ride in control.

Spring Splash/Cardboard

Classic: Steamboat's Cardboard Classic will be held April 12 this season, so even if you're not entering join the fun by dressing up. Awards are given out for Most Creative, Best Costume and Crowd Favorite, so you'll blend right in. The Splashdown Pond Skimming Championships is set for April 13, when you'll see



BYO Brian Harvey face.

skiers and riders of all striped bathing suits donning everything from bikinis to Superman outfits as they schuss across a bone-chilling, appendage-shrinking pond at the base. The caveats: costumes are mandatory and private body parts must be fully and securely covered.

Closing Day: Barring a way above-average snow year, Steamboat's closing day this season is slated for April 14, which means break out those duck suits, Spiderman outfits and other zany attire leftover from Halloween. Just remember you still have to move around enough to ski.

PARTY TIME

Short Riffs



E-Bands Headline Schmiggity's

Just as you're seeing more E-bikes in town, this winter you'll also see more E-Music, especially at venues like Schmiggity's downtown. This winter they're plugging into one of their biggest electronic music seasons ever. "We have a bunch of great bands coming this winter, but most of the bigger names are electronic," says Schmiggity's Pat Waters. "We seem to have become a Colorado hotspot destination for electronic fans and artists for our sound system, room acoustics and cutting-edge light and laser technology. It seems like electronic acts and producers from all over the globe have found a home here." Info: schmiggitys.com

Schmiggity's Electronic Bands This Winter

January 10 Manic Focus

12 Maddy O'Neal

19 Ski Tour

24-25 Late Night Radio

February
Moon Hooch & Too
Many Zooz

23 Ott

March 10 The Floozies

April

11 Vincent Antone

14 Phyphy & Motify



Best Sponsor Exposure?

Steamboat Handyman

Go to a free summer concert series show this year? Then you probably saw the billboard for Steamboat Handyman, commanding the backstage. It's likely one of the most prominent sponsor placements in town, one that makes us want to call them for help plumbing our kitchen sink. "The Free Summer Concert Series is one of the most local things you can do," says owner Eric Abalos, who has one more year left in a three-year contract supporting the series. "I've always loved going to them and take great pride in seeing our banner up there behind the stage and 'keepin' it free." As for his own musical chops, well, let's just say we likely won't see him up on the stage anytime soon. "I've played some music in the past, but I wouldn't call myself a musician," he says.

Seniors and Still Rockin'

Who says seniors can't let their hair out (grey or other)? Certainly not those at Casey's Pond Senior Living Center, who regularly get down to the likes of musicians Joe Ghiglia, Randy Kelley, and other local bands volunteering their time to play ageless tunes to an aging audience. This year, that audience had extra reason to celebrate after the facility went into receivership, foreshadowing a potential sale before cavalry came in the form of the Yampa Valley Community Foundation which facilitated a deal to allow Northwest Colorado Health to purchase the senior living community. Ghiglia and Kelley have volunteered their time to play there once a week since 2016, joining such other local bands as Apple Pie Order and the all-gal Broad Street Band on strumming their strings for seniors. "It's always super fun to play there," says Broad Band member Suzie Leeson. "Everyone has a great time." Added Ghiglia in a local interview: "It's like going to see the family—it's one of my favorite places to play."

Rolling Stones Saxist Graces OTP

Are you kidding us? Karl Denson, sax player for The Rolling Stones, played at the Old Town Pub this summer with his Karl Denson's Tiny Universe Band. And get this...he skis. Touring with the likes of Lenny Kravitz and the Rolling Stones over the past decade, he likes to keep people dancing with his blend of fusion jazz, R&B, soul and rock 'n' roll. "To have him come to OTP is as flattering as it gets," says OTP owner Séan Regan. "It was as intimate of an experience with an artist like Karl Denson as you'll find anywhere." As for Denson dropping a line on the mountain, he says he loves it. "I've spent a fair amount of time in Steamboat over the years," he said in an interview. "We used to do a proper ski tour every year where we would play in a ski town and get some skiing in. I got some new skis and I'm trying to get 20 days in this year."

Helping Helene Victims

In October, Old Town Pub and local musicians also helped victims of Hurricane Helene by holding a fundraiser with live music from Bonfire Dub, Little Moon Travelers and Hunker Down, raising more than \$30,000 for relief efforts. "It was a great way to band together to raise funds to send to the Appalachian region," says Regan. "It was a great turnout and a great way to help, with awesome raffle prizes."



Strings Music Festival Winter Shows

December

- 14 Polar Express film
- 22 Brent Rowan and Friends: Acoustic Christmas
- 28 Dan/Claudia Zanes Holiday Sing-Along

January

- 25 Marcus King/Drew Smithers
- 30 Tom Papa
- 31 1964

February

- 2 Steep Canyon Rangers
- 13 moe
- 15 Lyle Lovett and his Acoustic Group

March

- 8 We're Not Clowns Reunion
- Michael Marcagi
- 20 Kevin Nealon
- 22 Big Richard

info: stringsmusicfestival.com



Adia Clark Lay

Adia Clark Lay, 20, is an indie folk singer-songwriter and guitarist, whose music draws from country, pop, and everything in between. Striving to connect with listeners experiencing hardships, she moved to town as an eighth grader in 2017 and has made a name for herself in Routt County as an up-and-coming solo artist with a voice as sweeping as our views. A two-time "Best Solo Musician" winner in the Steamboat Pilot's "Best of the Boat" awards, she's now attending Boston's Berklee College of Music. We caught up with her between studies about her music and where she hopes to go from here. Info: adiaclarklay.com

Swillin': What's your musical background?

I listened to a ton of Taylor Swift growing up, so she is my biggest influence. However, I was surrounded by many different types of music from a young age; anything from Metallica to Sarah McLachlan. Now I listen to mostly country music and smaller artists like Avery Anna, Erin Kinsey, and Matt Schuster.

Swillin': How would you define your style?

It's a mix of everything I grew up listening to, the covers I play, and what I listen to now. I love it so much because my style doesn't really fit into one specific genre; I'd call it singer-songwriter country.

Swillin': Where do you hope to take your career?

After I graduate from Berklee, where I'm studying songwriting and music business, I want to move to Nashville where I hope to continue playing live, recording, and writing music.

Swillin': Do you ever play with other people?

I mostly play solo when I'm home in Steamboat, but will occasionally play shows with other local musicians. I also have a Boston-based band and a Valencia, Spain-based band, as I am studying abroad this fall.

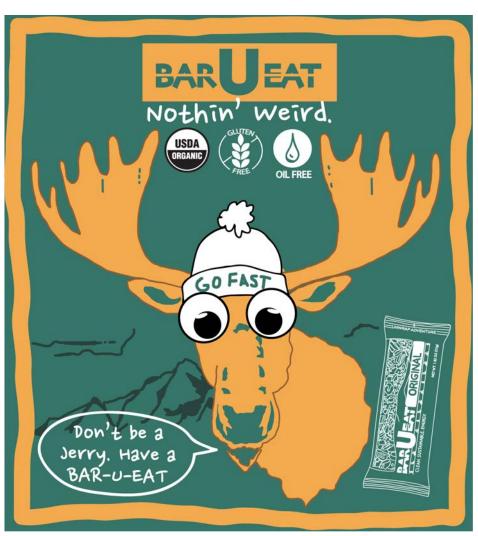
Swillin': What's your take on Steamboat's music scene?

I love how open it is. I started in the community at such a young age, so having everyone being so willing to share their knowledge felt super welcoming.

Swillin': What do you like about Steamboat?

The obvious answer is the mountains. But I also love the community. Everyone is so kind; I call it the "Steamboat Attitude."





PARTY TIME_



Glide On In

Puh-lease...no dancing in your ski boots.

On-Mountain Après to Wet Your Whistle

Done schussing? Time to start aprèsing on the mountain in your ski boots (please, no dancing).

Après Burger Bistro: Belly up to an historic bar, created for the 1904 St. Louis World's Fair, at Après Burger Bistro at 2500 Village Dr., just across from the base area. Its burgers are gargantuan and its Happy Hour at a post-skiing-friendly 4-5:30 p.m. serves up \$1 off beers, \$2 off wine and cocktails and \$2 off apps and salads.

Brick: We dare you not to sing "She's a brick...house!" by the Commodores when walking through the doors of The Brick, located at the base of the Wildhorse Gondola. The closest grub and bevvies to the Meadows Parking Lot, inside you'll find homespun pizzas, beer, wine and more – as well as the gondola as your personal valet service. Trivia: The term "brick house" is actually complimentary, meaning "a curvaceous, 'stacked', attractive female."

Bus Stop (Storm Peak): Steamboat's newest taproom is located at 2500 Village Dr. (across Apres Ski Way from the base) and serves up Storm Peak Brewing Co.'s award-winning craft beers at the base of the mountain. "It's a great addition to our taproom scene," says co-owner Wyatt Patterson, adding it's bigger than Storm Peak's west side taproom with a whopping 32 taps. "And you can click out of your bindings right across the street." It also offers a killer happy hour, with \$4 beers on tap, and one of the longest bars in town (try to slide your glass down its entire length).

Gravity Haus: This is a "Colorado-based social club for the modern adventurer," housed at the former Ptarmigan Inn (where "Happy Hour" used to be stomped into the snow on the rooftop). Located steps from the base, schuss on in for a mountain-casual dining atmosphere and bar, with a chill vibe and focus on local purveyors and sustainably sourced grub. (In the morning, try its Unravel Coffee straight from Ethiopia.)

Fleischer Sports: A ski shop in an après listing? Yep, two-time Olympian Chad Fleisher has a bar in his shop at the base and he's struck gold with the combo, which lets you sit at its three-tap counter - in front of the CSA tuning machine's window and 55-inch TVs - while waiting for your skis to get waxed or hanging out with skimates. "You can have a beer while watching your skis get tuned," says Fleischer, known for his crash in the Hahnenkamm World Cup Downhill in Kitzbuehel. "As far as I know, this concept has never been done anywhere, even in Europe."

Gondola Pub & Grill: Formerly the Grubstake (and before that such age-old bars as After Glow, Pink Cadillac and Helm), Gondola Pub & Grill is the second-longest, same-owner-operated restaurant in Steamboat, behind Harwig's downtown. It features a tried-and-true happy hour and family friendly, American-style cuisine designed to get you back out on the hill. It boasts an outdoor upper deck, upper-level bar, and fire pit on the lower patio.

Los Locos: In the mood for margs? Pay tribute to Jimmy Buffet at Los Locos, offering some of the best salt-rimmed libations in town. Order inside, grab a number, and they'll bring it outside to your table. For grub, saddle up to chips and salsa, nachos, and green chili-smothered burritos. Bonus: Heaters keep your tootsie's warm well into the evening.

Paramount: Head to Paramount for some of the cheapest beers at the base (including pitchers), as well as covered outdoor seating that lets you wave to friends walking by to their poached parking space at Ski Times Square. And their food is uber-sweet, including Pesto Chicken, Pulled Pork with Brie and Cubano sandwiches, and handcut fries with mango-chipotle ketchup. Bonus: overhead heaters that actually work, keeping you toasty as you get toasted.

The Range/Timber&Torch: With bars on both floors, The Range at the base offers food vendors on the main floor, a bar in the corner, a secondfloor bar with an outdoor deck, and firepits, seats and drink rails around the ice rink to enjoy the action al fresco. Timber & Torch boasts the mountain's largest party area, with patio umbrella bars and live music dance floor (again, not in your ski boots). Come spring, its decks connect inside via giant rollup doors, offering views of the free concerts. For grub, try the Ski Town USA Burger and Elk Chorizo Fundido, washed down with 24 beers on tap. Bonus: Happy Hour from 3-5 p.m. and the names of Steamboat's Olympians stenciled into the ceiling.

Saddles (Sheraton): Saddle up to libations and cozy fireplaces inside and out at Saddles at the Sheraton Steamboat Resort, featuring a deck with the best skier-watching view in town. (And show up in your footie PJs if you're staying there.) Want to get fancier than beer or wine? Try its Champagne powder cocktail, snowcapped Irish coffee or 3-wire old-fashioned.

Slopeside: A longtime local's fave, Slopeside is known for its homespun, wood-fired 'za's, ice cold brews, live music outside come spring, and straightfrom-the-Arctic, ski-up ice bar. Ski or board right up to your chair (poaching a nacho from another table in route) before buying a round for the masses. Hint: A "local's" pint pass gets you happy hour pricing on beer.

T-bar: This venerable locals' favorite is known more for its downhome, grassroots vibe than its social stature. It lets you ski right and click out of your bindings tableside. With an old school vibe just like its namesake, archaic lift, it serves up cold brewha's on tap, wines and bomber margs.

Truffle Pig: Bar none, one of the cheapest post-schralp-sesh beer accolades go to Truffle Pig, where you can saddle up to inexpensive draft brewhas and other sweet deals. (Go ahead and buy a whole round for your friends.) While fitting inside can be tough along the narrow-corridored bar, you can always hang out outside by a large gas fireplace, banging your boots together to get warm. And, oh yeah, try the Truffle fries.



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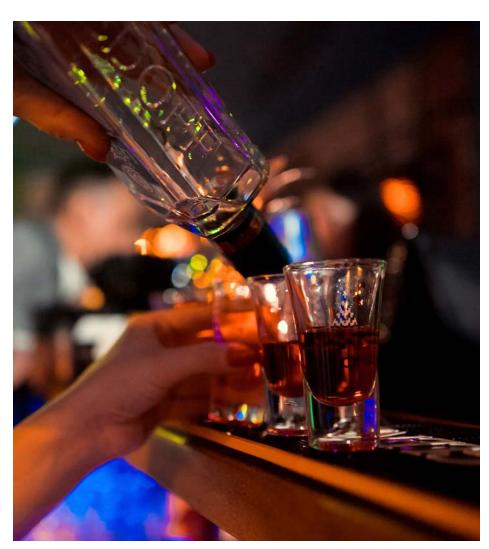
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PARTY TIME __



Late Night Happy Hour Call-out

Sure, normal hour happy hours are great...but how often do you arrive a hair too late for that half-prize cocktail or brewha? Fear not, deal-searchers. You'll never do that at these two hotspots, where the bargains continue until the cows truly come home.

8th Street Steakhouse

While 8th Street Steakhouse offers its normal Happy Hour deals daily from 4:30 - 6:00 p.m., it also offers them from 8:30 p.m. – close, with such drink specials as four-buck beers and \$6 house wines, margs, well drinks and martinis. Throw in vittles like \$6 8-oz. steak burgers, house salads and toast, stuffed mushrooms (yum!), spinach artichoke dip, shrimp skewers and truffle fries and you might just want to camp out there. www.8thstreetsteakhouse.com

O'Neil's

O'Neil's has a late night Happy Hour that runs from 10 p.m.-12 a.m., where you'll find imbibers telling "There I was" stories from the day to anyone who'll listen. Try their \$4 well drinks, \$2 off drafts, micro and imports, \$7 Dirty Dukes (a Bud-heavy-shot of Jamo), \$6 house wines and car bombs and more. For grub, sink your teeth into \$6 chicken tenders; \$7 jumbo pretzels, Irish mac and cheese, fish and chips and cheeseburgers; \$8 potato skins; and \$9 fried chicken sliders. www.oneilstavernandgrill.com



And it's easy to get their...bootlegs.

Bootleg's in the 'Boat

While the ragtag group of musicians living along RCR 44 known as the Rattling 44s might've broken up a year ago, their sax-playing ringleader Kris Lindahl is back with his new band Bootleg, bringing their blend of tunes to the 'Boat. We caught up with him for his take on their new ensemble.

Swillin': Who's in the band? Kris Lindahl, sax; Terry Williams, guitar; Bob Gumbrecht, bass; and Carlos Aosta, drums.

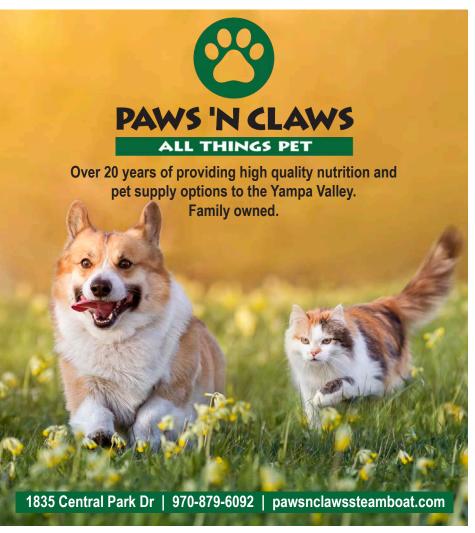
Swillin': How'd it get started? We've all played in different bands in Steamboat and have different stories of how we all got here. We've all had different musical paths in the past but ended up here and we play really well together. We just got started in the last year and played over a dozen shows over the summer. We'll be playing a few Sunset Happy Hours at the top of Thunderhead Gondola.

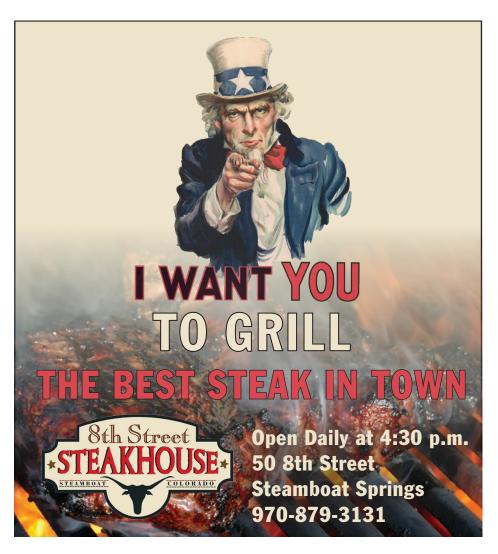
Swillin': What do you like to play? We're bootlegging music from many different genres including blues, rock, jazz, reggae and country. We take classics and put our original spin on them and have several original songs that showcase our group's musical talent. We try to have something for everyone.

Swillin': What's your take on Steamboat's musical scene? After returning from New Orleans, I feel like we're very fortunate to have so many talented and amazing musicians living in such a small place. The musical talent here is on par with New Orleans. We have music available seven days a week in our community which is absolutely, incredibly awesome. It's fun to participate and be a part of that here.

Swillin': What do you guys like about Steamboat? To have so many live music venues throughout the county - including those in Craig, Hayden, Yampa, and Oak Creek - enables us to have so much music available for people here. It's an unbelievable benefit for our community. The weddings, restaurants/bars, Happy Hours, free concerts, Strings in the Mountains, and various other events make it truly incredible to be in this musical town.









PARTY TIME_

Downtown Happy Hour Sampler

Done schussing and angling for some après? There's no shortage of HHs in town. The only problem: finishing your day's adventure in time. Following is a roundup of ones to hit downtown:

8th Street Steakhouse

4:30 to 6 p.m. and 8:30 p.m. to close daily; 8thstreetsteakhouse.com

Aurum Food & Wine

4 to 6 p.m. daily; aurumsteamboat.com

Back Door Grill

3:30 to 5:30 p.m. daily, all day Sundays upstairs at the bar; thebackdoorgrill.com

The BARley Tap & Tavern

5 to 7 p.m. daily; thebarleycolorado.com

Besame

4 to 5:30 p.m. daily; besamesteamboat.com

Brass Kitchen and Bar

3:30 to 5:30 p.m. daily; brasssteamboat.com

Commons

11 a.m. to 2 p.m. Sun.-Fri.; steamboatcommons.com

The Corner Slice

4 to 5:35 p.m. daily; the cornerslice.com

Cypress

3:30 to 5:30 p.m. daily; cypress-steamboat.com

E3 Chophouse

3 to 5 p.m. daily; e3chophouse.com

How Ya Doin' Pizza & Eats

4 to 5:30 p.m. daily, howyadoinpizzaneatz.com

Johnny B Goods Diner

3 to 5 p.m. daily, johnnybgoodsdiner.com

Laundry Kitchen & Cocktails

4:30 to 5:30 p.m. daily; thelaundryrestaurant.com

Mai Thai

3 to 6 p.m. Tuesday to Sunday; maithaimenu.com

Mambo Italiano

4 to 5:30 p.m. daily; mambos.com

Ocean Dragon

3 to 5 p.m. Monday to Saturday; oceandragonchinesesushi.com

Off The Beaten Path

4 to 6 p.m. Monday - Saturday, 4 to 5 p.m. Sundays; steamboatbooks.com

Old Town Pub & Restaurant

3 to 6 p.m. daily; theoldtownpub.com

O'Neil's Tavern & Grill

3:30 to 5:30p.m. and 10 p.m. to midnight daily; oneilstavernandgrill.com

Primrose

4-6 p.m. daily; primrosesteamboat.com

Salt & Lime

3:30 to 5:30 p.m. and 10 to 11 p.m daily; suckalime.com

Schmiggity's

8 to 9 p.m. daily; schmiggitys.com

Seedz

2 to 5 p.m. weekends; seedz-café.com

Sunpie's Bistro

3 to 6 p.m. daily; sunpiessteamboat.com

Table 79 Foodbar

4 to 6 p.m. daily; table 79 steamboat.com

Tahk Omakase Sushi

 $4{:}30\ to\ 5{:}30\ p.m.\ Wed.\mbox{-}\ Sun.$

Taco Cabo

4 to 6 p.m. daily; tacocabo.com

Vaqueros

2 to 6 p.m. daily; vaquerosmexican.net

West End Sports Grill

4 to 6 p.m. daily; thewestendtavern.com

Yampa Valley Ice House

3 to 5:30 p.m. and 9 to 10:30 p.m. daily; yampaice.com

Yampa Valley Kitchen

4:30 to 5:30 p.m. daily; yampavalleykitchen.com

Winter WonderGrass Bringing It Again

What's Next, Arctic Grass?

It's been 12 years since WinterWonderGrass first set its stomping feet in Steamboat, and the three-day bluegrass festival is still bringing down the house, or tent tops, with its show, which this year will be held Feb. 28-March 2 in the Upper Knoll parking lot and other venues around town and the mountain. This year's line-up is all-star as usual, featuring 32 performances by various bands and artists, including ten making their WinterWonderGrass debut. Groove to post-ski-sesh music from the likes of the California Honeydrops, Leftover Salmon, Daniel Donato, Sam Bush, the Kitchen Dwellers, Fretliners, and more, as well as such local heroes as Little Moon Travelers. Come get your freakazoid on and share the love of bluegrass in the 'Boat. "Every show we try to cultivate and nurture the relationship between nature, authentic music and communal family, creating a vehicle for inspiration," says local ringleader Scotty Stoughton, who also fronts the band Bonfire Dub. "Our intention is to create a platform for artists, vendors, attendees, and our planet to unite as one - connecting the community." Want to sample its offering in a warmer clime, where you can wear a bikini instead of balaclavas? Head south come April to Baja Bluegrass. Info: www.winterwondergrass.com



BlowerPowGrass, anyone?



Tips to Help Survive WWG

- **Skip that last run on the** slopes and head into the venue for free beer tastings from 2-4 p.m.
- Don't skip the free onmountain shows
- **1**:Drink plenty of water (bring electrolytes!)
- **:** Work your way up the side of the side tents to get in front
- Use the crowd to help stay warm (or head to the merch tents)

- **Get** to the main acts early to secure a spot front and center
- **1**: Head to the Thursday welcome show for free music and early wristbands (skip the line!)
- Don't wear cotton! An extra pair of wool socks will be your best friend
- **1:** Invest in that coozie/ carabiner/pint ring set up (iykyk)

- **:**Bring your own reusable cup for beer (bigger pours)
- **:** Work your way diagonally through the crowd to advance closer (like setting a skin track)
- Don't be scared to go alone - you'll make friends
- Don't be afraid to get your groove on!
- **1**: Attitude over altitude

Tip for the Bluegrass Challenged

Don't have the sweet tooth for bluegrass like your significant other but feel pressure to go for a night to keep harmony in the house? Heed the following from first-timer Mr. Will Haveanutter: "Aim for one of the big tents serving drinks in metal cups and let the good times roll. It worked for me on a snowy night. My first ever WonderGrass night started off pretty low on the psyche meter. The line to get in was like Thunderhead at 9 a.m. on a powder day, and I recognized

maybe two people out of 500. I'm pretty sure the festivarians around me were thinking, 'Who let Grandpa out of the house?' Once inside I felt regret creeping in, until I volunteered to fetch drinks for our group and made my way for a tent with big happy whiskey signs. The rowdy server recommended whiskey mules. That was a good idea. A super tasty drink and it was like Popeye's spinach. After three or four I found myself lecturing a couple of people on a how to repair a Sorel with a tire patch. After a couple more I was dancing with my sweetie to the Infamous Cheese Turtles covering a song I can't remember."

GRATEFUL GEAR



Magnetic Poles

Tired of poles clanking around when you carry them? Well, we're not really either. But for those who are, Yardsale, a company recently featured on Shark Tank, now serves up ski poles with embedded magnets that snap together to make carrying them a bit easier. The neodymium rare earth magnets come in the handles and baskets and are designed so their magnetism doesn't affect items like credit cards and avalanche beacons. The company offers three models for resort, backcountry, and kids. Just make sure they don't stick to the chair when you get off. www.yardsale.ski

Harvest Skis Homegrown Tourer

From mandolin to making turns. That's the storyline behind Harvest Skis founder Eric Baker, who, when not picking the mando presses homespun skis for Harvest. This season's pick: its Homegrown Touring ski, complete with Tread Tech fish scales underfoot for scootching up (and schussing down) those short shots on Rabbit Ears. With dimensions of 136/105/126 (beefy shovel, ample midwaist girth for pow), it comes in four lengths (187/177/167/157cm), traditional camber for edge hold, and nose rocker for float and turn initiation. And its medium flex profile and waist width gives it playful, carving feel at the resort. www.harvestskis.com







Token Grateful Dead Schwag

Smartwool Shirt, TGR Apparel and Goggles

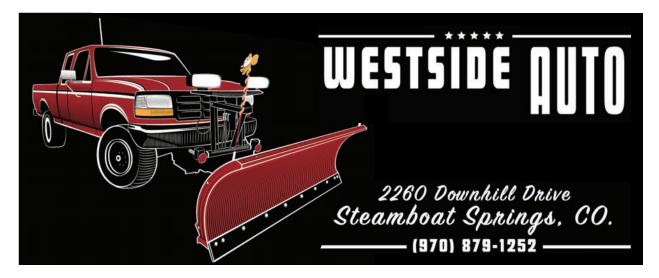
In honor of the late Phil Lesh, celebrate your inner Deadhead with "Ski Your Face" hoodies and ballcaps from TGR, complete with Jackson's aerial tram in the skull. Better yet, try their Grateful goggles, featuring Carl Zeiss Optics lens technology and a choice between Lazy Lightning Bolt, Owsley's Dancing Bears, Dancing Skeletons, or Steal Your Face, each with magnetic interchangeable lenses with high and low light lenses (www.tetongravity.com). Or keep your Dead love closer to home with a Grateful Dead-themed short-sleeve T from Steamboat-born Smartwool, bringing the magic of merino and the Dead together in a design by artist Chris Benchetler. www.smartwool.com

LAST RUN





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LAST RUN

"La Niña" winter season to a prediction about increased backcountry traffic in Fish Creek Canyon. For those present, the information was as valuable as the bubbles emanating from Agnew's submerged board shorts.

"I'll bet you have no idea where they got the terms El Niño and La Niña, do ya'?" Agnew asked unprompted and to no one particular person. "In fact, the Chinese planted the Spanish term 'El Niño' in the '70s to cover up a 50-year-long conspiracy to control our weather." Although this groundbreaking revelation was met with abject silence, he continued addressing the small gathering with a raised voice. "THAT'S RIGHT - last year was a lucky one for us, THANK GOD, because the Chinese needed to move those balloons over the US for surveillance. But NOBODY wants to talk about it - do they? Way things are going, we'll be lucky to have two real powder days this season tops." Ever the contrarian, Agnew continued to claim that "powder isn't that great anyway; I prefer speed on the groomed stuff, you know making real-man turns."

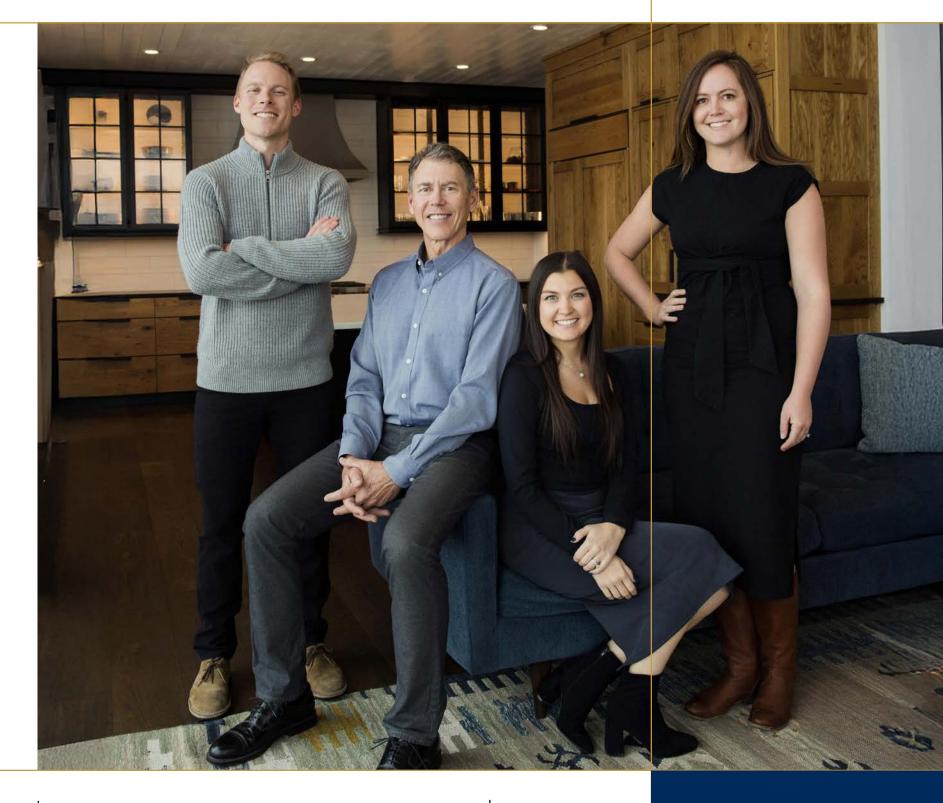
Directing his address at a woman slowly scootching away, Agnew continued loudly, "Yep, this year is going to be a banner year for the Kunlun Mountain Range of northern Tibet, they'll be the ones with all our powder dagnabit." With the only female in the hot tub now gone, Agnew segued into a prophecy regarding the Mahogany Ridge chair and how in just a few year's time, "They're gonna' build an escalator to bring all those tourists out of Fish Creek. Just you watch." Then he added, "And Brown Ranch is now going to be a 1,042-hole golf course. But El Niño is Chinese, groomers are the Holy Grail, and I'm upping rent next month by 25 percent."

When they all began to move away from him on the Group W bench (thanks, Arlo), he continued on with his blasphemy. "And ya' know," he hollered, "forget Siri. Those Rabbit Ears up on the pass are actually secret antennas, picking up everything you say whenever you drive over. Even though one of them fell down a bit, they still got their ears on. Only that interrupts the signal is our Champagne powder."

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