

PRESS KIT

Located in Lakewood's Belmar Shopping Center, Tstreet Roadhouse is a contemporary American restaurant open for breakfast, brunch, lunch and dinner. The space provides a classic yet sophisticated setting ideal for casual get-togethers, chic date nights, family meals and pre-theater cocktails.

Owned and operated by Colorado-based, <u>Roadhouse Hospitality Group</u>, the menu features comforting favorites like the *Roadhouse Burger* along with elevated menu items like fresh oysters, a meat and cheese board, and pan-seared salmon. While the restaurant strives to provide guests with an elevated dining experience, it is also a family friendly spot. Children are offered a toy of their choice from the host stand each time they dine at Tstreet.

Staying true to the Roadhouse Hospitality roots, Tstreet focuses on providing an inviting and memorable dining experience with customer service and quality of product remaining a top priority. Since opening in March of 2016, the restaurant continues to prove itself as a popular gathering place for residents and visitors of Belmar.

Menu

With an assortment of chef-driven menu options alongside casual favorites, the Tstreet Roadhouse menu is varied and impressive. The lunch and dinner menus offer snacks and appetizers, a raw oyster bar, flatbread pizzas, soups, salads, burgers and signature entrées. Tstreet only uses hormone-free, humanely raised beef and sources locally grown produce whenever possible.

Two favorites among the appetizer selection include the *Street Fondido* made with queso Oaxaca, caramelized onions, chorizo, roasted jalapenos and fresh baked flatbread; and the *Chef's Board* with prosciutto, smoked elk sausage, salami soppressata, burrata, cornichon pickles, olives, homemade Colorado peach marmalade and toast.

The large salad selection features healthy choices like the *Chopped Kale* with cabbage, carrots, grapes, peanuts and roasted peanut dressing; and *The Roadhouse* with strawberry coulis, goat cheese, candied walnuts, apples, strawberries, dried cranberries, mixed greens and cider dressing. Grilled Atlantic Salmon, seared Ahi Tuna, grilled

shrimp, grilled steak grilled chicken or Portobello mushroom may be added to any of the salads.

Tstreet Roadhouse is quickly becoming known for their burgers. Offering a build-your-own option, guests may choose to get creative with a selection of ingredients or order one of the house specialties. The stand-out favorites have become the *Buddha* with sweet and spicy sesame sauce, crispy wontons, cucumber strings, mushrooms and voodoo aioli on a brioche bun and the *Roadhouse* topped with Gruyere, caramelized onions and beef short rib, served with au jus on a brioche bun. All burgers come with a choice of fries, apple-chipotle slaw, lemon-parm kale or homemade ranch potato chips. Gluten-free buns are also available.

For those looking for a knife-and-fork experience, the entrée options include chef-driven specialties like the pan-fried, locally sourced *Colorado Striped Bass*, served with a coconut-citrus broth, roasted kale, asparagus, and jalapeñocream cheese mashed potatoes; and the *Steak Frites*, a 12-ounce *1855 New York Strip served with tri-colored peppercorn cream sauce, honey chipotle molasses and homemade crispy frites.

With attention to food allergies, the kitchen also makes stringent efforts to safely accommodate special dietary needs. Gluten-free items are prepared using separate utensils and sauté pans, while the kitchen staff does everything possible to accommodate all other food intolerances.

View dinner menu

Breakfast Menu

As a popular spot for fueling up before long days of shopping, Tstreet offers a breakfast menu served from 8am – 3pm daily. A variety of scrambles, benedicts, pancakes, and signature dishes like the *Roadhouse Breakfast Burrito* and *Biscuits & Gravy* are available along with breakfast cocktails, mimosas and espresso drinks.

View breakfast menu

Beverage Program

Tstreet Roadhouse works to keep the bar's beer selection innovative with a focus on locality. The draft selection includes a varied assortment of local beers from breweries such as Avery, Odell, Left Hand, Great Divide, and Oskar Blues among others.

View beer menu

The cocktail list includes a selection of classic favorites like the *All American Mule* and *Silver Coin Margarita*, along with innovative originals like the *Wild Berry Crush* with Belvedere Wild Berry Vodka, fresh strawberries, fresh blueberries and lime juice; and the *Maple-Bourbon Smash* made with Jack Daniel's Single Barrel, orange juice, fresh lemon juice, bitters and maple syrup.

View cocktail menu

The wine list features a large selection of white wine, red wine, and bubbles by the glass or bottle, with a focus on providing quality in addition to value. Tstreet is also proud to offer wines from a wine machine. The machine prevents wine from being altered by oxygen and protects the taste, aroma, body and color. Served at the perfect temperature every time, wine from the machine also reduces bottle waste.

<u>View white wine list</u> <u>View red wine list</u>

Happy Hour

Tstreet Roadhouse offers happy hour daily from 3-6pm and again from 9pm - close. Offerings include (but are not limited to) \$3 - \$3.50 beers, \$12 - \$14 pitchers, \$3 well drinks, \$6 craft mules, \$4.50 wines, and \$3.50-\$8 food specials.

View happy hour menu

Décor

The Tstreet Roadhouse interior is well polished with clean lines, retro touches and up-lighting that produces a warm feel for the space. Marble tables and comfortable seating in the lounge provide the ideal atmosphere for pre-theater cocktails or happy hour with friends, and community tables in the main dining area provide a perfect spot for the busy shopper looking to stop in for a quick bite. An abstract-style painted glass mural stands out as the restaurant's focal point, while the large windows create a bright and open atmosphere that flows throughout the space.

Private Events The restaurant offers private, semi-private and late night

event options. Guests may customize their menu and cocktail

service.

General Manager Ryan DeNieu

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Facebook page <u>facebook.com/tstreetroadhouse</u>

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Hours of Operation Kitchen: Open daily at 8am

Bar: Open daily at 8am

Reservations Reservations may be made <u>online</u> or by calling the

restaurant: 303.936.5179

Gift Cards Gift cards may be purchased <u>online</u> or in the restaurant

Payment options Visa, Master, AMEX, Discover, cash