

**YOUR
GUIDE
TO**

Denver's Best Stuff!

5280

17th Anniversary Issue

Denver's Magazine Since 1993

TOP OF THE TOWN



**Hike the
Black Hills**

**Is Baseball
Cursed in
the Mile
High City?**

**Fly an
F-16 with
Denver's
Hometown
Heroes**

**PHOTOGRAPHY BY
TYLER STABLEFORD**

**SPORTS BAR
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FLOWER SHOP
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MASSAGE
KIDS' HAIRCUT**

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COCKTAILS
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2010

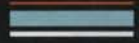
of the TOWN

Edited by **JULIE DUGDALE**

Every year, when we start planning for this issue, two things happen: First, we cheer (loudly) about all the cocktail tasting, boutique hopping, menu sampling, massage getting, and gallery browsing ahead of us. Then, we steel ourselves for the hard part: choosing the very best. It's no easy feat in Denver, where Sunday brunch is an art form, baseball games and art museums are equally appealing (in different ways, of course), and neighborhood pet shops are as adorable as their furry patrons. But we've eaten, shopped, explored, and indulged our way across Denver and beyond—and received more than 133,000 votes from our readers—so we can let you in on who's bringing their A-game to the Mile High City this year. Enjoy.

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PHOTOGRAPH BY CHRISTINA KIFFNEY





- SUSHI
- BARBECUE
- WINE LIST
- FINE DINING
- CHOCOLATE DESSERT
- TACOS
- STEAK
- STREET VENDOR
- DIM SUM
- BLOODY MARY

DINING

STEAK

EDITORS' CHOICE **Elway's**

If John Elway's legacy were confined to his steak house, we'd still consider him a god. The beef here is that good. The bone-in rib eye—the steak upon which all steak houses should be measured—is a massive 22 ounces and, when cooked to a temperature of medium rare, is nothing short of divine. Take your time, savor, and keep your eyes peeled— you just might get to see old No. 7 sitting in the corner. 2500 E. First Ave., 303-399-5353; 1888 Curtis St., 303-312-3107, www.elways.com

