

REWIND MEDIA KIT

ABOUT US

Rewind lounge—An American lounge that's perfect both for having fun, and relaxing and unwinding. Part of Denver's 1515 restaurant, which has been a LoDo staple for nearly twenty years, Rewind is the newly renovated and reinvented downstairs bar space that is a companion to the fine dining space upstairs. While the upstairs restaurant offers intimate, romantic, white tablecloth dining, Rewind has a hip, casual vibe, offering a range of cocktails both classic and modern.

Many of the cocktails offered at the bar are classics made with Colorado spirits: Old-Fashioneds, Manhattans, and Sazeracs, familiar favorites everyone enjoys. What makes Rewind special, though, is the unique drinks made using molecular gastronomy—a new and tactile way of approaching flavor. New inventions are added the menu every Molecular Monday, so guests can try something new each week. A drink might come with a single, giant, perfectly round ice cube, or a glass of champagne with strawberry “caviar” pearls in it that rise to the top, releasing a burst of strawberry flavor with each sip. Their lavender martini is gently flavored with lavender and rimmed with lavender “fairy dust,” incorporating the calming aromatherapeutic properties of the herb. A mojito sphere might burst to release a mojito in a bubble, and the fruit in Rewind's sangria is suspended in the wine—these new age drinks are something to marvel over.

Rewind's food menu is made up of small bites and casual lounge fare, though the full menu from 1515 is available, too. Many of the menu items also feature unique takes on molecular gastronomy, like their Buffalo Mozzarella, a sphere shaped bubble that releases a garlic flavor when it opens. The beef on the menu is a hard-to-find Wagyu beef that is raised in Colorado and comes from 7X Ranch.

WHO WE ARE

Behind the scenes, Rewind is run by **Executive Chef Gene Tang and his wife, Paula**. Gene grew up in Hong Kong, where his parents ran an elegant continental-style boutique hotel, the Palm Court, that was well known and popular with European tourists. Gene was exposed to new cultures through the hotel's guests. His family also took annual trips to different destinations around the world, exposing him to new flavors and types of cuisine. As a young man, Gene came to the U.S. to pursue a degree in Hotel and Restaurant Management at the University of Denver. During that time, he met Paula, who was originally from Taiwan, and the couple settled permanently in Denver.

Bar Manager Rena Day brings 13 years of experience to the Rewind Lounge. Whether pulling 20 handles of craft brews, serving fine wines, and building custom cocktails, Rena has immersed herself in her craft. She is known for bringing new school cocktails with that old school warmth of service. Coming out of a head bartender position at Zengo, Rena is excited to bring her passion, imagination and talent to the Rewind Lounge.

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