

CHARITY EVENT SPECIAL: MORE THAN 50 LISTINGS

# COLORADO AVID GOLFER

Golf. Life. Style.

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Why Charles Johnson and dozens of former CU stars are teeing off to help teammates in need.

Cordillera  
Turns

# 20

## The Value of a Pre-Shot Routine

## Colorado's Most Avid Players

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Forward  
Thinking  
About  
Forward  
Tees





**STAPLETON STAPLE:** Diners can ham it up, pig out and go hog wild in The Berkshire's festive, swine-inspired dining room, where specialties include pancetta-wrapped jalapeños stuffed with cream cheese and sandwiches like the Elvis-inspired "King"—peanut butter, caramelized bananas and crispy bacon on grilled Hawaiian bread.

**FAREWAYS**

**The Berkshire**

7352 E. 29th Ave., 303-321-4010;  
[theberkshirerestaurant.com](http://theberkshirerestaurant.com)

Chef Nickolas Wrona, who once cooked anonymously at Theorie and Table 6, has created the quintessential gathering place in the up-and-coming Stapleton neighborhood with The Berkshire. Undaunted by the swarms of crowds that descend upon his easygoing comfort-food emporium, the boyish, soft-spoken chef, often donning a baseball cap, turns out a playful menu that defies pomp and circumstance. He extols the virtues of familiar foodstuffs, especially swine and anything with bacon.

I love the feel-good energy of the unabashedly American, but stylish and smart menu: purely pig-headed dishes such as the pork belly sauced with a sweet onion marmalade; bacon-n-egg salad festooned with fatty lardoons, frisée and a perfectly yolky poached egg; the double-bacon cheeseburger crowned with bacon strips, Canadian bacon, a fried egg and horseradish Havarti; plus desserts like the bacon-specked truffles. Wrona also does one of my favorite Elvis-inspired sandwiches in the city—a mountain of caramelized bananas, peanut butter and bacon slapped between two buttered and grilled slices of Hawaiian bread, aptly named the "The King."

**BELLY UP TO THE BAR...**if you want to hang with the neighborhood locals and banter with the conversational, wine-savvy bartenders who are never too busy to make recommendations from the formidable, well-priced list. The beer selection is good, too.

**BEHOLD...**the pig-centric ambiance, which includes a charcuterie setup, complete with a cherry-red, hand-cranked, old-fashioned meat slicer, snouted knickknacks strategically placed throughout the dining room and plastic-wrapped prosciutto di Parma dangling from the ceiling.

**GRAB A TABLE...**near the window to take in the Stapleton street scene—families pushing strollers, dating couples and cool cats from the 'hood on their skateboards and scooters.

**PIG OUT...**on the Kobe beef sliders blanketed with caramelized onions, white cheddar and, of course, bacon.

**GO WHOLE HOG...**for Porky's Inferno, a messy (in the best way) sandwich steeped with pulled pork, coleslaw, a sweet and tangy BBQ sauce, and bread and butter pickles.

**ELVIS SAYS...**"I like pork chops and country ham, creamed potatoes, stuff like that. Red-eye gravy. It comes with ham, bacon too, stuff like that." This quote from The King himself is prominently stenciled on the wall near the bathrooms.

**WISE MEN SAY...**don't miss the stuffed fresh jalapeños, seeds still in tact, smeared with cream cheese and wrapped in pancetta. They're spicy, wholly addictive and worthy of a second order.

**ONLY FOOLS...**would forego the peanut butter truffles pelted with bacon and ashed with the metallic shimmer of luster dust.

**WORDSMITHS...**will love the term *Hamthropologists*, which is how managing partner Andy Ganick describes the foremost authorities on everything pig

**PROVING...**that customers come first, the joint serves Sunday brunch at 10 a.m. and doesn't close until the last person leaves, which means the doors often stay open long after the rest of us have hit the pillow.