



WHEN YOU DON'T WANT THE NIGHT TO END...

→Nothing sweetens the morning after better than **Gaia Bistro**'s peanut butter, banana, and honey crêpes; if you're looking for something more substantial, try the baked eggs with black beans, tomato, and goat cheese. Even when it's packed, this Platt Park spot feels cozy and—depending on your company—even romantic. 1551 S. Pearl St., 303-777-5699, gaiabistro.com

→ If the weather is right, pick a table on **Bistro Vendôme**'s tucked-away patio. Outside or inside the intimate space, we could spend all day sipping smooth French 75 cocktails (gin, Champagne, lemon juice, and sugar), eating gooey, decadent bites of croque madame, and dreaming of Paris. 1420 Larimer St., 303-825-3232, bistrovendome.com

→Slip inside the door of Olivéa for a New York-style bistro experience. Order the eggs Olivéa—sunny side ups over polenta with sage, soffrito sauce, and pine nuts—and don't pass up the basket of buttery pastries and house-made jam. 719 E. 17th Ave., 303-861-5050, olivearestaurant.com

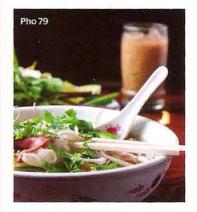
→At **The Kitchen**, share a cannelé—a dainty, French pastry—over sips of espresso. Then order the slow-roasted Long Farm pork shoulder with salsa verde, sandwiched between slices of Udi's ciabatta. 1039 Pearl St., Boulder, 303-544-5973, thekitchencafe.com

→If you have the willpower to walk past Devil's Food's pastry case without ord treat, we commend you. (Just save room for after breakfast.) Settle into the dining room for rustic eats such as cornbread topped with scrambled egmelted Brie. Brighten up the meal with a roasted half grapefruit with brow S. Gaylord St., 303-733-7448, devilsfooddenver.com



WHEN THE USUAL JUST WON'T DO...

On Sundays, stop by **Buchi Cafe Cubano** for the \$16 brunch that includes a plate heaped with arroz con pollo, Cuban pork roast, black beans, picadillo, flan, and platanos maduros. During the week, chow on the Cuban Mix—a classic Cubano sandwich with pork, ham, Swiss, onions, mustard, and pickles. 2651 W. 38th Ave. 303-458-1328, buchicafecubanocom



The Aurora location of **Pho 79** opens at 9 a.m., and regulars quickly file in for Vietnamese pho, a bowl of rice noodles swimming in seasoned beef. Tip: Order a Vietnamese coffee (drip coffee mixed with sweetened condensed milk and poured over ice). 1080 S. Havana St. Aurora, 303344-0752

We dim sum at **Star Kitchen** for al reasons—not the least of which e dishes of pepper shrimp, steaming hi, and turnip cakes that make their round the room on pushcarts. The is always packed, the carts stop circulating, and we always stuffed. 2917 W. Mississippi Ave., 6-0089, starklichendenver.com

Chef-owner Milan Doshi's traditional Indian breakfasts are reason enough to book a night at the **Queen Anne Bed & Breakfast**. Guests are treated to a complimentary morning meal, and if you're lucky, you'll hit on a day when he's whipping up aloo paratha (a savory potato pancake with garlic, ginger, and chile). 2147-51 Tremont Place. 303296-6666, queenannebnb.com

Denver is about 4,000 miles away from Ireland, but you can forget the distance during weekend brunch at **Casey's Bistro** and **Pub** in Stapleton. We dare you to finish their Authentic Irish Breakfast plate of two eggs, rashers (thick slices of Irish bacon), bangers (pork sausages), black and white pudding (more sausage), sautéed mushrooms, roasted tomatoes, and Irish brown bread. 7301 E. 29th Ave., 720-974-7350, caseysbistroandpubcom

Thanks to Denver Biscuit Co.'s (3237 E, COLFAX AVE.

303-3777900, DENBISCO.COM) self-serve coffee bar, you can say so long to servers who take forever to fill up your mug.