



## MEDIA KIT

*Under the Sun Eatery and Pizzeria* provides a warm and inviting atmosphere, ideal for hanging out, intimate meetings or larger community gatherings. Instead of big screen TVs, guests will find a crackling fireplace in the cooler months, community tables mixed in with regular seating, and an atmosphere ideal for long chats with friends. They serve a full menu **using locally sourced ingredients whenever possible**. Dinner features include a selection of from-scratch starters, entrees, wood-fired pizza, soup, salads and desserts.

As a member of the [Mountain Sun Pubs and Breweries](#) family, the beverage program boasts an impressive selection of draught beer options including an assortment of 21 finely crafted Mountain Sun ales (the largest in-house draught selection of any Colorado brewery), and a rotating variety of 8 - 10 guest beers. The beverage menu also includes a selection of sustainable wines on tap, craft cocktails and spirits. Under the Sun serves a weekend brunch menu that includes classic and specialty breakfast items, and morning libation options.

### Menu

*Under the Sun* serves a versatile menu created from scratch. Using their signature wood-burning oven, the culinary team prepares fresh baked bread, smoked meats and roasted vegetables.

The highlight of the menu and favorite among the guests and staff is the wood-fired pizza. *Under the Sun's* wood-burning oven creates a crispy, thin crust with a soft middle. This significant detail cannot be achieved with a regular oven. Signature pizzas include the "The Local" with slow-roasted organic cherry and grape tomatoes, arugula walnut pesto and fresh mozzarella; "Porky's Revenge" topped with bacon, uncured pepperoni, meatballs and mozzarella; and "The Eggplant Parmesan," an inventive pizza with sundried tomato cream, grilled eggplant, mozzarella, Grana Padano cheese, toasted panko and fresh basil. Every pizza can also be made with a gluten-free crust.

The seasonal entrée menu includes specialties like Grilled Scottish Salmon with asparagus, snow peas, spinach, salsa verde and lemon; locally-raised Oven-Roasted Half Chicken

with herb roasted potatoes; and “Braised Boneless Beef Short Ribs,” with fingerling potatoes, kale, shallots, and a mustard seed vinaigrette. Starters are prepared with locally-sourced products as often as possible, and include Grilled Asparagus with Hazel Dell mushrooms, Maine Mussels in white wine tomato broth, a Seasonally Prepared Polenta, rotating Antipasto Plate, and Grilled Beer Bread with pea pesto. Under the Sun uses **locally sourced, fresh, seasonal ingredients and products** when available from Colorado growers, farmers, ranchers and fisheries.

[View eatery, wine and cocktail menu](#)

### **Brunch**

The weekend brunch menu features both sweet and savory options. Pancakes, French toast, Chicken and Waffles, Classic Eggs Benedict, Breakfast Skillets, Fruit and Yogurt, Entrée Salads, and Wood-Fired Pizzas are just a handful of options on the brunch menu. The drink menu includes a classic and spicy Bloody Mary, \$1.50 mimosas, coffee, tea and juice.

[View brunch menu](#)

### **Happy Hour**

*Under the Sun's* Happy Hour menu features a variety of their signature items. Meatballs, Maine Mussels and a Beet Salad are priced at \$5.95. Tossed Salad and Flatbreads are priced at \$2.95 and Frites and Seasonal Polenta are priced at \$3.95. *Under the Sun's* famous Wood-Fired Pizza is also \$2 off on Mondays. Drink specials include \$3.50 pints and \$10.50 pitchers of Mountain Sun Ales, \$5 glasses and \$10 liters of wine from the cask, and \$5 cocktails, including Mountain Sun's world famous margarita (enjoyed by Jerry Garcia during his time in Colorado), Salty Dogs, Greyhounds, Moscow Mules and Dark and Stormies.

[View happy hour menu](#)

### **Décor**

The space was intended to embody *Under the Sun's* **commitment to hearth and home**, with community tables next to a crackling fireplace creating a “living room” atmosphere for guests. Designed by Melisa Friday, the 5,000 square foot space includes simple clean lines and neutral

colors. The concept seats 140 and also boasts an outdoor patio.

**Private Events**

*Under the Sun* is the ideal location for private events and large parties. The chefs will design a custom menu based upon the guest's requests or serve the daily menu. One weeks' notice is required to book an event. Email [privateparties@underthesuneatery.com](mailto:privateparties@underthesuneatery.com) to book an event.

**General Manager**

Will Doerrmann

**Location**

*Under the Sun* is located in Boulder, in the Table Mesa Shopping Center underneath Southern Sun Pub & Brewery. A large public parking lot is available.

**Address**

627-A S. Broadway  
Boulder, CO 80305

**Telephone**

303.927.6921

**Media Contact**

Kuvy Ax  
ROOT PR  
Email: [kuvy@rootpr.com](mailto:kuvy@rootpr.com)  
Direct: 720.329.7327

**Restaurant email**

[mtnsun@mountainsunpub.com](mailto:mtnsun@mountainsunpub.com)

**Website**

<http://www.mountainsunpub.com/underTheSun>

**Facebook page**

UnderTheSunEateryAndTaphouse

**Twitter Feed**

@underthesunpub

**Instagram**

underthesuneatery

**Hours of Operation**

Monday - Friday 4pm – midnight  
Saturday and Sunday: 9am – 2pm; 4pm - midnight

**Brunch served**

Saturday and Sunday 9am – 2pm

**Dinner menu served**

Every day: 4pm – 9pm

**Happy hour menu**

Every day: 4pm – 6pm & 9pm – close

**Reservations:**

Under the Sun does not accept reservations.

**Gift Cards**

Gift cards are available for purchase at the Mountain Sun Pubs and Breweries. They are not available for purchase at Under the Sun, but can be redeemed there.

**Payment options:**

**Under the Sun does not accept credit or debit cards.** Guests must pay with cash. There is an ATM on site.

## **About Mountain Sun Pubs and Breweries:**

Founded by Kevin J. Daly in 1993, the original Mountain Sun Brewery, located in downtown Boulder, Colo., was the first Colorado microbrewery to produce award-winning beer within a comfortable brewpub atmosphere and community gathering place. With a commitment to high quality ingredients, best practices and employee participation, the uniquely eclectic atmosphere of Mountain Sun continued to expand. Southern Sun Pub & Brewery opened in Boulder, Colo. In 2002, and Vine Street Pub opened in Denver, Colo. in 2008. For more information about Mountain Sun ales, pubs and brewpubs, visit [www.mountainsunpub.com](http://www.mountainsunpub.com) or [www.facebook.com/mountainsunpub](https://www.facebook.com/mountainsunpub).

## **About the executive team:**

### **John Fiorilli, *Director of Brewing Operations***

John started his career in the beer business in the front-of-the-house at the original Mountain Sun Pub. As a manager he helped open Southern Sun in 2002, and was inspired by alumni Mountain Sun brewers Mike Altman and Jack Harris to start brewing at home. John's home brews led him to take his first professional brewing job in 2004 at Stewart's Brewing Company, in Bear, Delaware. He spent three years there under the tutelage of Head Brewer Ric Hoffman. In 2007, John moved on to Flying Fish Brewing Company, in Cherry Hill, New Jersey, working closely with Head Brewer Casey Hughes to learn the logistics of managing a 12,000 barrel-per-year production brewery. John returned to the Mountain Sun family in 2009, this time as a brewer. Before moving into the Director of Brewing Operations position, he brewed at all three brewery locations. John received a Bachelor's Degree in Business Operations Management from the University of Delaware and received a diploma from the American Brewer's Guild in 2006.

### **Kevin J. Daly, *Proprietor***

After completing his undergraduate degree in 1990 at Boston University, Kevin toured the country behind the Grateful Dead, selling burritos, beer, and tie dyes outside of concerts, learning business from the ground up. After a year on the road, he enrolled in Lewis and Clark Law School. It soon became clear to Kevin that law wasn't his calling, but he didn't have an alternative plan yet. During his last semester of law school, he frequented the Fulton Pub, a McMenamin's brewpub in Portland, OR, which was one of the leading brewpubs in the new micro-brewed beer phenomenon. Kevin developed a love for craft beers, as he simultaneously realized the intangible importance of community gathering spaces like the Fulton Pub. It was at the Fulton Pub that Kevin decided to move to Boulder, CO to open his own brewpub. Drawing on his love of live music, simple great food, and well-crafted beers that he developed touring the country behind the Grateful Dead, Kevin founded the Mountain Sun Pub and Brewery in 1993 with Ian Blackford, his college friend and first business partner. Since that time, Kevin has opened two more Mountain Sun brewpubs, the Southern Sun in south Boulder in

2002, and the Vine Street Pub in Denver in 2008. For the last five years, Kevin has also served on the board of directors for the Boulder County Aids Project.

**Thomas Daly, *Proprietor***

Tom graduated from the Rensselaer Polytechnic Institute in Troy, NY in 1964 as a civil engineer. He received his MBA in 1971 from the University of Pennsylvania Wharton School of Finance. In 1991, he retired after 15 years running his own construction and development business in Poughkeepsie, NY. That same year, Tom and his wife Margaret decided to move to Boulder, CO to enjoy retirement alongside Tom's son Kevin and daughter Elizabeth. His retirement never stuck. Not long after the move to Boulder, Tom's persuasive son Kevin convinced him to partner in the Mountain Sun Pub and Brewery, then the Southern Sun a year later, and Vine Street Pub in 2008. Tom agreed and has been an active partner in all three Mountain Sun pubs ever since.

**Paul Nashak, *Managing Partner***

Upon graduating from Georgetown University in 1995, Paul continued working briefly in Washington as assistant to the finance director of the Democratic National Committee during the Clinton administration. After riding out the turmoil of campaign finance reform, he decided to move to Boulder, CO and was hired as a cook at the Mountain Sun. In 2002, Paul helped open the Southern Sun Pub and Brewery and was named general manager. Paul was named a managing partner of the company as preparations were made to open the Vine Street Pub in 2008.

**Nick Swanson, *Executive Chef***

In 2005, Nick rapidly rose from prep cook to sous chef at Boulder's Bacaro Venetian Tavberna. This sparked a lifelong culinary drive. Bacaro's chef saw Nick's natural talent and sponsored him to stage in Italy at the Michelin-starred Relais Villa d'Amelia under Chef Damiano Nigro. Upon completing his stage, Nick found his next culinary challenge in 2008 in New York City. He graduated with honors from the esteemed French Culinary Institute. He furthered his studies working with Chef Fabio Trabocchi at the famed Fiamma, and then with Chef Jean-Georges at Vongerichten's Perry Street Restaurant. Nick's stellar reputation led him to spend his days off preparing meals for celebrities such as Hugh Jackman, Nicole Kidman, Jim Carrey and Calvin Klein. Family drew Nick back to Boulder where he worked for Pasta Vino in 2012, and was later recruited by Mountain Sun Pubs and Breweries. Nick currently serves as Executive Chef of Under the Sun, where he manages the culinary program.