

THE EXCHANGE TAVERN MEDIA KIT

ABOUT US

The Exchange Tavern is a one-of-a-kind, independent, family-owned Irish pub in Westminster, Colo. that celebrated their 10 year anniversary December 2015, and their 10th St Paddy's Day March 2016.

It all began in late fall 2005: Teddi Davis and her husband, Gary, didn't have a pub they could visit nearby to their home, and there was no such thing as a smoke-free bar at that time. So they created one! Soon after, Colorado lawmakers thought smoke-free bars were a great idea too.

While they had never owned a pub or restaurant before, they designed everything to fit what they look for when they are the guest, and that has been the guiding principle for The Exchange Tavern ever since.

The Exchange Tavern was one of the first storefronts to open in Bradburn Village. The seasonal rustic menu was immediately popular, and soon they outgrew their original kitchen, so they expanded to the adjacent space, and added a clean-flame flatbread oven.

Teddi and Gary made it through the worst economic recession in living memory by never giving up, with a lot of support from their immediate family—with both their son and daughter and their spouses working in the business—and by making it a point to hire really good people (some of whom have worked there since the day it opened!). The success of The Exchange Tavern is also due to the tremendous support of their regulars.

That support is hard earned and well appreciated: the entire team works tirelessly to make all of their guests feel welcomed and valued, so they want to come back, and share their experiences—their best marketing tool is still word of mouth. Their family and staff are passionate about Irish hospitality and their relationships with their guests—they genuinely care. They exist to help build community through connection—the name comes from the idea that this is a place where folks come together to EXCHANGE ideas.

In fact there are many factors that contribute to their success: everything they serve is made from scratch from the best ingredients, and free from artificial chemicals—sourced locally and organic whenever possible.

They provide great local drafts, as well as specialty bottle beers, wine options for every taste that change regularly, and a quality seasonal mixology experience—shared without the attitude often found elsewhere.

Their menu is full of value-priced options that make it easy to visit often, specializing in Irish favorites that folks return for again and again, such as Corned Beef and Cabbage, Bangers and Colcannon, Irish Stew and Fish and Chips, as well as their popular wimpy burgers, sliders, and flatbreads where guests can see their flatbreads being made, and cooked in their clean-flame oven.

There are many specials at The Exchange Tavern to make every day feel special: they offer a kids' pre fix menu; "kids eat free" Sunday evenings; there's a Happy! Hour menu with discounts on food and beverages; half-off bottles of wines on Wednesday; a daily \$3 draft special; and Tuesday is Ladies Night featuring \$2 house wine, premium well or Bud Light drafts.

They also offer live music on Friday and Tavern Trivia every Wednesday, as well as monthly Canvas and Craic.

They carefully designed their space with the guest in mind: from cozy fireplaces inside and out, to knotty alder pine that lines the walls adding an old world feel—even the comfort of the chairs was a keen consideration. There is also ample outdoor seating in back complete with a large fire pit.

Hours:

Sun: 7am-10pm, brunch 7am-2pm

Mon-Thurs: 11am until late (*they stay open 'til 2am as long as they have company!*)

Fri & Sat: 7am until late (breakfast 7am- 12 noon, brunch 12 noon - 2pm)

Awards and press:

- Best Ethnic Food - Colcannon (North Metro Chamber of Commerce) 2006
- Best Place to Drink Whiskey (*Yellow Scene Magazine*) 2013
- Profile (*Denver Post*) January 2014
- Best Place for a First Date (*Broomfielder Magazine*) 2014
- Open Table Winner Diner's Choice 2014
- Best of the Best for Live Music in Westminster (*Westminster Window*) 2015

Contact:

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WHO WE ARE

Our executive team brings a unified focus on the guest—collaborating together to ensure a creative mix of food and beverage options, proactive service experience and warm ambiance. Each of us is dedicated to a “guest first” policy.

Teddi Davis – Owner and General Manager

Teddi Davis grew up in a foodie household (before they knew the word “foodie”!) with a mother who taught gourmet cooking, and wrote a weekly column for the *Daily Camera*. Teddi took the long route to the food service industry, earning executive level expertise through several career positions in management, customer service and marketing, before her genuine love for entertaining and community supported the family’s ambition to open The Exchange Tavern. Since then, her ability to lead The Exchange Tavern team to look at the food service industry through the eyes and senses of the guest has been fundamental to their growth—knowing that in this industry especially—only careful attention to detail makes for an exceptional experience.

James Davis - Bar Operations Manager

James Davis left the construction and carpentry businesses—industries that require great precision—to join the newly established family business, The Exchange Tavern. He brought the same level of precision, learning every aspect of the restaurant from the ground up, including serving, bar tending, and kitchen operations. Over the years, James’ natural precision led to his primary focus becoming bar operations, including product strategy, product mix, draft strategy, cocktail recipes and beverage presentation.

June Davis - Front of House Operations Manager

June Davis grew up in the service industry helping in her father’s pool hall before pursuing her own career. Her aptitude for customer service was further groomed and refined through increasing levels of responsibility in table service and bartending. June’s customer service philosophies have contributed greatly to refining The Exchange Tavern “guest first” objectives. Under her leadership, their service aspirations have been framed into a robust service and teamwork operational model, focused on consistently delivering an outstanding guest experience through thoughtful hiring, accountability measures and continuous training.

Paul Stockhausen - Executive Chef

In addition to being an Auguste Escoffier graduate, Paul Stockhausen also earned the Professional Culinary Arts degree, after intensive study in Provence, France at l’ Université du Vin at Château de Suze-la-Rousse in Avignon. During that time he worked under Chef Robert Brunel at Numero 75, and Staigaire also in Avignon. When he returned to the U.S., Paul explored his fascination with rustic cuisines such as Creole and the art of BBQ, refining his skills for preparing creative, yet simple, ingredient-driven dishes. He joined the line at The Exchange Tavern in 2013, was elevated to Sous Chef in 2014, and was named Executive Chef in the fall of 2015. Chef Paul’s life philosophy is to have fun while making great food, and his objective of making haute cuisine approachable meshes perfectly with The Exchange Tavern’s mission to satisfy both the palate and the spirit.