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capitol Business



CORRECTION: Due to an editing error, the caption on the page ten photo of Gypsy House Cafe in the July issue was incorrect. It should have read: 'At Gypsy House Cafe, all signs of the hit-&-run accident that damaged the front of the long-time coffee shop at 13th & Marion are now gone.'

**Column & Photos by
J. L. Schultheis Price**

Openings

Iris Body Piercing & Jewelry Gallery simply isn't what I expected. I'd been told that this new business located in the old Capitol Customer Tailors for Ladies & Gentlemen at 216 E. 13 at Sherman was a body-piercing place. That didn't fully prepare me for high-end jewelry to rival Tiffany or Hyde Park.

"Super duper upscale" is how owner Jesse Dobbs described his inventory to me.

Indeed, there are some exquisite items, like a pair of elephant earrings carved from warthog tusks that cost hundreds of dollars. There are also less expensive offerings, fancy plugs for expanded ear lobes, titanium jewelry for those with nickel allergies, and items from all over the world.

"We only sell high quality," said Dobbs. "We like to carry local artists' jewelry. I'm looking for Denver artists."

He also owns an Iris shop in Salt Lake City. Expansion dreams brought him here.

"Denver made me choose Denver," he said. Visits to friends and relatives here made him fall in love with the city.

Located next to Pandora's on the Hill, this new shop is a jewel in itself. Suspended plexiglas cubes serve as miniature display cases.

The company name is one Dobbs decided was the perfect fit.

"(I wanted) a name that was really short. Wanted a unique name. I have a stripe in the iris of my right eye," he explained.

Hours are Tuesday through Sunday 12-8 pm. Call 720-382-2639 for details. Irispiercing.com is their Web address.

A spot once known for round edible items at 3509 E. 12th at Madison is now focused on a different kind of circle. The former home of Domino's Pizza is the new home for **Mindful Bikes**.

Here the focus is on simple, utilitarian, everyday bikes. Owners Kyle O'Rear and Jason Erickson are former IT guys who are pursuing a dream.

"We are here to help folks who ride to work, ride to do errands," said O'Rear. "We want to service those folks and hopefully create more of them."

The company name reflects a high level of concern for their surroundings.

"We think our bikes are mindful of the environment," he said. "We think bikes should be used every day. People should be mindful of bikes and vice versa."

The shop carries several lines, including Linus and Pilen, designed to be low-maintenance, although the store also offers full-service repairs, too. They carry many bikes come from Sweden and Italy and prices start around \$400.

Prospective buyers are encouraged to try one for a ride around the neighborhood.

Offerings also include unique cargo bikes and (eventually) models designed to carry kids. Here you can find a green approach as well, with hub-generated lights that need no batteries. It's also a good spot to find fenders, saddlebags and baskets.

"We wanted to be on the eastern side of town," O'Rear said. "We thought this area was a bit underserved."

There are no kids' bikes for sale yet because the entrepreneurial duo have had difficulty finding the quality they want, but they hope to have junior models for sale soon.

IRIS BODY PIERCING & JEWELRY GALLERY
OWNER JESSE DOBBS, pictured, crafted the hanging display cubes for his seriously upscale pierced jewelry shop at 216 E. 13 at Sherman.



Hours are Wednesday through Friday 12-7 pm, Saturday 10 am-7

pm, and Sunday 10 am-5 pm. Monday and Tuesday by appointment.

The Über Sausage is the new eatery now open at 2730 E. Colfax at Clayton in Greektown. You may recognize the renovated space as the old Pete's Ice Cream, but likely not, since it has been re-crafted to resemble a Swiss chalet.

At first, I thought the venture was to be named "The Swiss Sausage."

"We changed the name (before opening) to *Über* because we have six distinct sausages on our menu. We wanted to play on the abundance we have. We don't take ourselves too seriously, either," said Brad Arguello, one of the owners.

Henry Dematteis and Alex Gschwend co-own the venture with Arguello. I guess we can be glad they didn't name this one Dematteis, Gschwend and Arguello. Whew.

Arguello's dad was the original owner of *Maatam Fez* restaurant, so he has some familiarity with the restaurant business. He also grew up in the area.

"Both Alex and I went to East High School and we talked to (landlord) Pete Contos, who really liked our concept," he said. The shop is located a stone's throw from their *alma mater* and should draw a good school lunch crowd.

The Swiss chalet decor includes a deck. There are window boxes filled with sweet potato vines to match the red roof. There are also a few bar stools inside that look into the eatery's open kitchen.

Continental Sausage supplies their main ingredients. Hours are Sunday through Thursday 11 am-9 pm and Friday and Saturday 11 am-3 am.

The goal is to serve typical Swiss street food. There are a total of six sandwiches offered along with a few sides.

"In Greece, you'd get a *gyro* sandwich. In Switzerland or Austria, you'd get a sausage sandwich," Arguello explained.

In addition to the Swiss sausage, some other family favorites on the menu include buffalo bratwurst, bison hotdogs, chicken apple sausage and charred *Kielbasa*. There will also be a delicious-sounding side of homemade style chips with do-it-yourself spices for the *über* hungry.



The company is launching a food truck based on the same concept. They hope to join the "Civic Center Eats" effort (Tuesdays & Thursdays 11 am-2 pm through Sept.) and will also visit local farmers' markets. Their number is 303-862-7894 and the menu can be viewed at theubersausage.com.

Marzyck's on Colfax has finally opened to eager shoppers at 5100 E. Colfax at Fairfax. It's the second venture for the highly-popular, locally-owned and operated establishment, which opened Marzyck Fine Foods in 2002 at 17th & Clarkson.

MINDFUL BIKES' CO-OWNER KYLE O'REAR SHOWS OFF A UNIQUE RIDE at his new Congress Park bike sales & repair venture at 12th & Madison.

The Colfax venture is located in the former Fairfax Hardware structure... where I once used to get storm windows repaired... a gleaming new neighborhood market packed with high-quality items.


David Bekken is the manager of the store, known fondly to insiders as "*Secundo*."

"One of the key goals of our business is to establish neighborhood connections. What we know from our 17th Ave. location is that most of our business comes from a close area. This is an opportunity to have a second laboratory to be the best neighborhood market we can be," said Bekken. "One of the things we're noticing right off the bat is there are more families (at this location). One thing I joke is we're 'a dog and baby kind of place'."

The renovation was significant and lengthy. The results delivered by Sprung Construction are masterful.

"The guys at Sprung who did the construction just did an amazing job," said Bekken. "The building dates from the 1930s and was originally built as a Safeway. Their construction theme at the time was big wooden arched ceilings. It's cool to think that you're in a space that has been a lot of things over its relatively short history. We're constantly in awe of just how beautiful the ceiling is," he said.

So be sure to look up when you stop in. The Grand Opening is slated for Aug. 6. Expect a big party with lots of samples and events. Check their website, marzyckfinefoods.com, for exact times and more details. You can also follow the daily specials for both markets online.

The new location features an extensive variety of meats, including the Niman Ranch  brand, deli items, and ready-made sandwiches like "The Parisian." That's a ham & *Brie* sandwich the founders claim made them famous.

The original store is well-known for its Friday night burger events each summer. Something similar may be tried at location #2 to give neighbors a place to gather once a week, but the exact menu or focus is still up in the air.

"We don't know yet," Bekken said. "We're taking suggestions. We will probably do something similar but maybe not burgers."

Hours are Monday to Saturday 8 am-8 pm and Sunday 10 am-6 pm. Call 303-243-3355 for other details.



Next door, you'll find **Fairfax Wines & Spirits**. It's a separate entity that boasts a selection of "the best wines you've never heard of" and augments the market in a fashion similar to Marzyck Fine Wines at the 17th Ave. store. The marketing motto is true. I had to stroll around the store for ten minutes before I spied a vineyard I knew.

The focus is heavy on wine, with a selection of organic beers, and



some spirits. The liquor selection is also off the beaten path, with offerings like *Avocaat*, made with egg yolks.

THE ÜBER SAUSAGE, 2730 E. COLFAX AT CLAYTON in Greektown, redecorated the interior of the former Pete's Ice Cream to resemble a Swiss chalet.

The phone and hours are the same as for the market.

Phoebe Therese Salon is now open at 3037 E. 3rd near

Milwaukee in Cherry Creek North (CCN).

Phoebe's Salon several blocks west on the same street became *Salon Tres Ci* some time ago. Therese was a hair color salon next door to that operation that has now closed with this relocation. Now the two business namesakes are operating under one roof.

"We expanded. Now we've partnered up and are going to be an education center for *L'Oreal* and a five-star elite salon," explained Therese, who's been a top *L'Oreal* colorist for many years.

The salon opened its doors at the end of June and features both men's and women's cuts, colors, up-dos and facial waxing.

Hours are Monday 10 am-6 pm, Tuesday 9 am-6 pm, Wednesday 9 am-7 pm, Thursday and Friday 8 am-7 pm, and Saturday 8 am-5 pm. Sundays are by appointment only. The shop also offers early morning or evening hours by appointment.

They're currently offering a 20% new client special that can be viewed at phoebetheresecalon.com. The company's number is 303-757-7940.

Serenity Moon Medical has opened at 1529 York in the former Mind Matters space. It's a... wait for it... medical marijuana dispensary. Good guess. The company number is 303-333-9977 and the website is serenitymoonwellness.com.

Spirituality, beauty, and a tight-knit community are the three founding elements promised by the new **Half Moon Studios**, 901 W. 7th at Galapago. It's a collaboration that blends yoga and distinctive artwork "to release the stresses of living in the city."

Featured are the works of Jared David Paul, a process-based visual artist, and wellness by yoga practitioner Elise Fabricant.

Half Moon is holding a Grand Opening Aug. 5 starting at 5 pm.

The duo first hit upon this studio concept while backpacking through Asia. Fabricant offers a number of yoga techniques, including *Yin*, Power Fusion, slow *Hatha* and prenatal. For more information call 720-878-1959. No website yet.



The **Denver Center for Oriental Medicine** has just opened what it calls a "community acupuncture clinic," which offers acupuncture treatments for only \$29.

It's based on a new movement spreading nationwide that is called "Community Supported Acupuncture" (CSA). Its target is individuals seeking less-expensive alternatives to traditional western medicine. Since many employer-provided healthcare plans do not cover acupuncture, many individuals don't automatically have this treatment option.

LOOK REALLY HARD AT THE SLEEK NEW DESIGN OF MARCZYK'S ON COLFAX at Fairfax & you might spot a trace of the former hardware store that once occupied the site.

The center is located at 700 E. 9th at Washington, Suite 105. Silvia

Salcedo Rojas is the provider. She's a licensed acupuncturist with six years of experience.

In addition to the affordable community acupuncture option, private sessions start at just \$49. The clinic's hours are Monday through Saturday 9 am-7 pm. A free acupuncture treatment will also be available Aug. 6, 12-5 pm. For more information call 303-832-7375 or visit omdenver.com.

Rene's Maison des Fleurs is a recent addition at 421 Speer. According to the website it's been around a few months, but it just recently caught my eye since the shop is tucked away just a bit.

Its owner is a man with extensive floral design experience in the business who also is a student of Japanese *Ikebana*. You can see evidence of his unique creativity by viewing the online portfolio at renesmaisondesfleurs.com. The number for details and hours is 303-733-1978.

Veterans Environmental Technology Services is now operating at 1525 Williams.

Owner Ryan Bendixen explained his business: "We provide services related to environmental clean-up of properties with soil and/or groundwater contamination, such as industrial plants or military installations. Sometimes we clean up smaller sites, for example leaking gas stations or old dry-cleaners' properties."

It's an unusual business with demand all over the globe.

"Upon leaving the Army I took a job nobody wanted, wearing a giant chemical suit and a respirator working with chemical waste at the former Rocky Mountain Arsenal in Commerce City," Bendixen said. "That was my start in the environmental business. It's been

rewarding, and I have developed quite a few tools and techniques used in the industry. I have had the great opportunity to work around the country and world.”

Their new home near Colfax had some challenges of its own.

“The building we occupy had some minor environmental contamination in soil and groundwater from a former dry-cleaning operation. Generally, banks won’t lend on commercial properties with environmental concerns, so the entire purchase and renovation had to be self-financed. This was a bit scary in the midst of the recent economic turmoil,” he said.



“I grew up east of Parker and Colfax was honestly the last place I thought I would ever locate my business,” he admitted. “I see great promise on the Colfax corridor, as there is high population density in the area, and I’m hoping that commercial property in the area will always be in demand to meet the needs of the community. The practical side of me says that it was a good combination of central location and the right type and size of property.”

AT REX LOUNGE A BEER KEG OFFERS some new possibilities for four-legged customers. The dog-friendly spot is northwest of Coors Field, under the Park Ave. viaduct.

A vintage pole sign advertising “steam pressing and finishing” sits outside Bendixen’s offices, a remnant of the past. Its future is still up in the air. Their number is 303-881-4445 and the website is groundeffectsusa.com.

Hidden Gem

On occasion (some would say totally by accident) I’ve been known to stumble upon a great gem. If it’s really news to me, if it catches my fancy, you’re likely to hear about it in this occasional section.

Folks always said I’d go to the dogs. While not a pooch owner myself, I do understand the powerful allure of man’s best friend. For many people there’s a big mutt happy to see them when they drag themselves home from work.

Walking the dog may not be the first thing you’re dying to do. An ice-cold beer may have far more appeal. Admit it.

Now there’s a way to blend the two. No kidding. It’s **Rex Lounge**, just northwest of Coors Field at 2936 Fox. Part dogpark and all bar, Rex is located under the Park Ave. overpass. A pair of ancient trees shade the place in back, giving owners and their mutts a chance to chill and relax together. The patio’s 3,000 sq. ft. and there’s a grassy area for dogs.

“Rex is the dog-friendliest bar in Denver,” said owner Marty Chernoff. “There’s a grass run in back. We even provide complimentary pooper-scoopers.”

“The dogs are really excited to see the master when he or she gets home from work. The human feels guilty to leave the dog at home and go to a bar,” he added. “Now you can take your animal along and relax together. There are times when there may be as many as a dozen dogs out on the patio. It works out extremely well. We’ve had zero problems with it.”

Rex caters to the area’s many apartment dwellers. Dual income, no kids. Lots of dogs. You just know those canines want to stretch their legs after being cooped up all day.

The place officially went to the dogs late last summer. Once called The Fox Hole, it was Chernoff’s first bar. He also has an ownership interest in Tracks, Exdo Events, Jake’s Food & Spirits and a new spot dubbed eden (little “e”).

Woof! Sounds like a must for mutt owners. Call Rex at 303-297-1856. The doors open at 4 pm daily.

What’s New?

Cornell Pharmacy, the long-time neighborhood fixture at 2190 E. 18th at Vine, has just wrapped up its first-ever expansion.

“(The decision) was either to expand or sell. At one time I owned three pharmacies. I wanted to have a place where I could do more compounding and things I enjoy doing. I decided to sell the other two and expand Cornell because I really like working here. I love practicing pharmacy,” said owner Tony Jones.



The small pharmacy has been around since the 1950s. Its first owner, Murray Cornell, started with a location down the street closer to the hospitals, but soon moved east.

Current owner Jones worked for the second owner, Tom Lotocki, when he was in pharmacy school. In 1998 Jones became the owner.

CORNELL PHARMACY, THE LONG-TIME



NEIGHBORHOOD FIXTURE at 18th & Vine, just finished its first-ever expansion. Owner Tony Jones is seriously dedicated to customer service.

“The biggest challenge was that we had to keep our doors open during all the construction. A licensed pharmacist had to be on the premises even when we weren’t open to the public. The construction

company did a pretty good job of sticking to their word and our patients were patient with us and applauded the goal of modernizing the store.”

The growth gives Jones more control over operating costs and eliminates the need to renegotiate a lease every five years.

Cornell is an increasingly rare entity: a pharmacy that hasn’t branched out into major liquor or food offerings. This is part of Jones’ customer service plan, and he *means* “service.”

“People who are walk-in patients, we try to have them in and out in ten minutes or so. I don’t know why it takes so long at some places,” he said. “Our customers get one-on-one service, they get a little bit better care. We focus on answering questions with their medications.”

On a recent visit, I observed the pharmacy manager taking medications to the car of a handicapped man. Again, a serious service approach.

Jones said, “It happens all the time either with people who are handicapped or elderly. It’s not uncommon for us to walk out to give them their drugs.”

Jones’ approach is evident in the bustle of activity in and out of his parking lot.

“We are the busiest store per square foot in the city of Denver. We get deliveries every day. We have four drivers traveling the area to offer home deliveries 1-9 pm weekdays. The current fee is \$4, but that changes as delivery costs fluctuate.

The business also does a great deal of compounding, the process of mixing medications to match specific needs.

“Compounding is something we started doing in 2000 on a small scale. It’s become more of a focus. We compound natural hormones. We compound for veterinarians. We can do compounds for children,” he said.

The company also has compounded for Cheyenne Mountain Zoo. There’s high demand for pet compounds.

“What we try to do is take the active ingredient that is needed and put it into a suspension that the cat or dog, or ferret, would enjoy. We flavor them to whatever we think the animal would enjoy. Usually your veterinarian can tell you what flavor would work best,” he said.

I learn a lot researching every month but I had no clue that peanut butter-flavored pills work best for ferrets. Now we both know.



MAACO COLLISION REPAIR & AUTO-PAINTING OWNERS RON & JUDY VOGEL have run their firm at 2424 E. Colfax near Josephine for 25 years. (It’s a 1968 Chevelle Super Sport 356.)

Hours are 8 am-6 pm weekdays and 9 am-1 pm Saturdays. The number is 303-388-1674 and the website is cornellpharmacy.com.

Maaco Collision Repair & Auto-Painting, 2424 E. Colfax just east of Josephine, is celebrating its 25th anniversary this month.

That makes owners Judy & Ron Vogel two of the nationwide company’s original franchise owners still in business.

In 1986 the couple bought out Black & White Auto Body to begin their admirable string. Twenty-five years brings many memories, but the most notable ones are the changes they’ve seen at their long-time address.

“Colfax is much more stable these days. The only businesses that used to survive here were bars and Maaco,” Judy said. “When we started (here), we had homeless folks. It was really a rundown part of town.”

Ever wondered why this iconic name has two “a”s? Anthony A. Martino, its creator, originally founded Aamco using his initials. That company sold and his new business became another variation of those five letters in the 1970s.

At one time the Vogels owned seven Maaco locations, including the one on Jason near Speer which relocated to the current Colfax site.

The company does collision repair, refurbishing of headlights, bumper repair and a wide range of paint services from basic to deluxe. There’s also some restoration of high-end cars like Corvettes.

“People think this is a really small shop. We have 26,000 sq. ft. and are one of the largest paint shops in town,” Judy said. “The roof collapsed during the blizzard of 2003 and we had to rebuild. Only the front of the 1906 (paint shop) building survived. We also replaced all the equipment then.”

Hours are weekdays 8 am-5:30 pm and Saturday 9 am-noon. The number is 303-377-8817.

Djunaat 221 Detroit is relocating its spacious antiques and furnishings empire to south Broadway.



After more than 15 years at the Detroit location, owners Karen and Jeffrey Moore [@](#) are relocating their venture to 9th & Broadway to share the building known as The Collection.



interior facelift.

I asked him to describe his merchandise goals for folks who aren't familiar with the store.

"We look for a vintage, loved-on, comfortable setting. We use furnishings for the cultivated ceremony of life," he said.

Hours are 10 am-6 pm Monday through Saturday. A massive relocation sale is currently underway. The official move will come in mid-September with a Grand Opening planned for the following month.

Djuna.com is the Web address and 303-355-3500 is still the number.

Pasta, Pasta, Pasta at 2nd & Fillmore has its charming patio back. The inviting space lined with planters full of shrubs to separate it from Fillmore Plaza had to be dismantled during the Fillmore reconstruction. Their number is 303-377-2782.

For nearly two decades, **Barolo Grill** at 3030 E. 6th at Milwaukee has won fans who ventured inside its muted green facade. Now *Barolo* is sporting a whole new look.

For the first time since 1992, when Blair Taylor opened the Grill, the exterior is decked out in khaki with rust accents.

The change occurred during the staff's annual two-week wine trip to Italy. In addition to a whole new paint palette, there's also updated lighting indoors to create a more minimalistic decor, and each of the eatery's three dining rooms has been redone.

The menu changes every five weeks at Barolo and is viewable online at barologrilldenver.com. *Sous* chef Darrel Truet recently stepped into the executive chef position and launched a new menu influenced by his recent travels.

The *Barolo* (Piedmont) region's wines have always been among my favorites and this restaurant boasts one of the largest collections outside Italy. Taylor has earned a reputation for excellence since his early days at Dudley's.

The number is 303-393-1040 and the restaurant is open for dinner (only) Tuesday through Saturday 5:30-10:30 pm (bar at 5 pm).

MAX Clothing Store at 264 Detroit has moved its **MAX Outlet** to the basement of its CCN building. The addition features deep discounts on their clothing lines. This is a relocation for the Outlet, which had operated in northwest Denver for several years, selling the past season's merchandise at persuasive prices.

The Outlet is open the same hours as the main women's clothing store: Monday through Saturday 10 am-6 pm and Sunday 12-5 pm. Call 303-321-4949 or see maxfashion.com.



Sienna Wine Bar & Small Plates near Madison on 12th has launched a Happy Hour with a fairly unique twist.

Co-owner Mary Kent explained, "We put up a board called the 'Lucky List' where people can buy each other a drink (or food item or whatever). I send (the intended recipient) a 'Lucky You!' email to let them know their name is on the board for a free drink, and that they have a great friend who's purchased it for them. It's really fun!"

Next time you're enjoying a refreshment at SWB, you can buy your friends a glass of wine, a cold beer, some Toblerone Fondue, maybe a root beer float or a bottle of their best Champagne, anything!

HAPPY HOUR HAS A NEW TWIST AT 'SIENNA WINE BAR & SMALL PLATES,' 12th & Madison: patrons can buy friends a drink in absentia & the recipients will notified by email.

"Actually Gov. Hickenlooper is on the board. Someone bought him a beer but I don't have an email for him. Maybe you could mention it."

The early offerings at the establishment have also been expanded to include more wines and a white *sangria*.

Fans can also sign up for email updates showing the latest in Happy Hour offerings. This gracious spot opens daily at 3 pm. Call 303-355-2202 or see siennawinebar.com. Happy Hour runs until 6 pm daily except on Sunday, when it's available all day long.

Canvas and Cocktails creator Brittney Wilson is never short of ideas for aspiring artists. The shop at 249 Clayton in CCN has given group art times to youngsters and older folks alike.

Now comes "Couples Night!" on Aug. 12 starting at 6:30 pm. Pairs of painters will be able to do paintings themed "Paris" or "Paris at

night." Patrons lucky enough to receive and mention the establishment's email blast get free wine too. Call 303-333-3288 or see canvasandcocktails.com for all the details.

Not feeling much like creating art yourself? Well, if you missed your chance to buy one of the area's painted cows some years back, you'll be pleased to know that **Mod Livin,'** the Denver-based home furnishings provider of mid-century, retro and contemporary furniture at 5327 E. Colfax at Glencoe, is once again holding its "Best in Show Puppy Auction."

Local artists and businesses have been invited to embellish one of Eero Aarnio's classic white puppies to make it uniquely their own. Once fancied up they will be displayed and auctioned off, with all proceeds benefitting the Foothills Animal Shelter.

You can view and vote for your favorite entry online at modlivin.com through Aug. 12. The creations will be sold at a "Best in Show" party the following night.

"We're very excited to bring this event back after a year hiatus," said Erick Roorda, Mod Livin' co-owner. "It's a great way to get exposure for local artists and owners. It allows for up-and-coming designers as well as established, familiar faces to flex their creativity and often their sense of humor to Denver at large. The party is a lot of fun and we've always been very impressed with the turn-out."

Discover more by calling 720-941-9292 or at modlivin.com.


Uptown Oasis Grocery, which used to be near 17th & Logan, has reappeared on the southwest corner of 20th & Grant, diagonally across from Wahoo's Fish Tacos.

The new location is roughly the same size as the old site and the offerings and hours remain the same. Call 303-830-9600.

Closings

Toast is toast. The breakfast and lunch eatery that opened several years ago at 2nd & Columbine closed with little fanfare sometime in late June. The original Toast at the corner of Bowles & Sante Fe in Littleton remains open.

This was never intended to be a permanent new home for Toast, since the building, a former Village Inn, will some day (soon?) be part of a redevelopment of the block, but I was surprised that Toast left this quickly. Toastygoodness.com is their Web address for more info on their flagship location down south.

At press time, **Panera**  in CCN was scheduled shut down July 26. I figured it was only a matter of time before the eatery at 240 Milwaukee closed its space after the new Colorado Blvd. store near Cherry Creek Drive opened last year. I was always amazed that Panera was allowed to open in CCN with zero parking for patrons. It's been impossible and I suspect that walk-in traffic wasn't enough to sustain the concern. The new store has a drive-through option.

Argyle, the gastro pub at 2700 E. 3rd, has closed, but word on the street is that they're relocating.

Down 2 the Soul in the 2400 block of 3rd near Columbine in CCN has closed. The spot is for lease.

Send biz news & ideas to Jeanne at otlgroup@comcast.net.

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