



TAG Restaurant
1441, Larimer Street, Denver CO
303.996.9985
www.tag-restaurant.com

FACT SHEET

Restaurant

First introduced to Denver by Chef Troy Guard and wife Leigh Sullivan-Guard, TAG has become well known throughout the city for its unique brand of "Continental Social Food" – playful dishes featuring the freshest local ingredients, bold sauces and a shareable, interactive atmosphere.

Executive Chef/Owner Troy Guard

In just a few short years, Troy Atherton Guard has propelled himself to the forefront of the Denver dining scene by utilizing fresh local ingredients and adding bold flavors with his signature playful culinary vision. With TAG, Chef Guard has combined his love for travel with his unique flair for culinary innovation to create a new genre of cuisine known as Continental Social Food.

Named one of the "Great Regional Chefs of America" by the James Beard Foundation, TAG has garnered Guard numerous accolades and opportunities from appearances at Aspen's *Food & Wine Classic* and Super Bowl XLIV to featured dinners at the James Beard House with his fellow chefs within Denver's FIVE™. Chef Guard also works tirelessly within the Denver community, lending his talents to high-profile charity events such as Share Our Strength's Taste of the Nation and his own series of Community Culinary events.

Cuisine

Dubbed "Continental Social Food," TAG's unique cuisine can be described as a culinary journey, food that is unconstrained by national boundaries. Drawing from Chef Guard's Hawaiian upbringing and his travels in Asia and Latin America, TAG's menu offers a harmonious marriage of local ingredients and international inspiration. From the open concept kitchen, the vibrant ten-seat bar, interactive dining spaces and easily shareable dishes, the TAG experience is dedicated to eating good food with good friends.

Featuring shareable appetizers, fresh fish selections, locally sourced meats and vegetables, as well as a selection of complimentary wines and award-winning cocktails, TAG offers the most distinct dining experience in the Denver area. Among Chef Guard's signature dishes are the TAG Style Miso Black Cod, Szechwan Colorado Rack of Lamb, Flash Seared Hiramasa with Pop Rocks, and his award-winning Kobe Beef Sliders.

Wine Program

TAG's wine list selections are globally sourced and chosen specifically to enjoy with Chef Guard's playful and bold cuisine. House in our beautiful glass wine library, TAG's wine list has the perfect bottle to accompany your TAG dining experience.

Cocktail Program

TAG's cocktail program mimics Chef Guard's dedication to using seasonal ingredients to put creative spins on classic cocktails as well as taking a progressive approach to cocktail design and food pairing. An evening at one of our ten coveted bar seats will provide a first-hand experience into the future of the cocktail scene.

Interior Design

As guests enjoy TAG's award-winning food, they are treated to the casual elegance of our intimate upstairs dining room with its towering wine library and energetic bar, our Larimer Square patio, a sleek lounge area and TAG's vibrant exhibition kitchen. TAG is broken into two dining areas, with our lower level providing a second experience complete with a second ten-seat bar and Asian-inspired murals.

Founded

2009 – Denver, Colorado

Pricing

Guests can expect an average cost of dinner at TAG to be approximately \$50 a person.

Credit Cards Accepted

All major credit cards are accepted.

Press Contact

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