

## Restaurant News

## NEXT DOOR FOOD & DRINK

A cozy new restaurant channels the true spirit of tapas Loveland. BY SHAWNA VAN

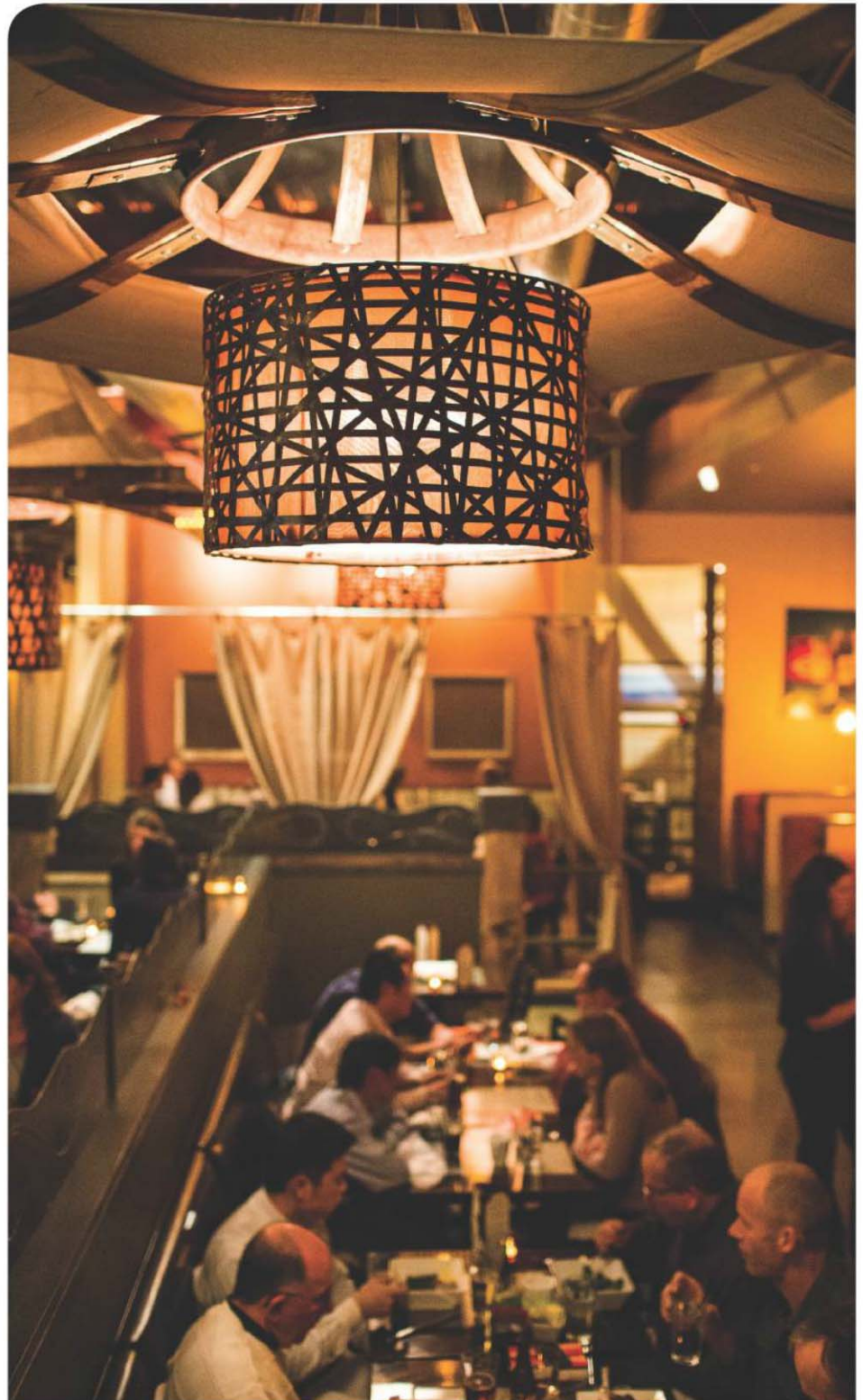
TAPAS MAY HAVE BEEN ON A TEAR FOR THE last few years, but tapas done right is a not easy to find. It's more than food served on small plates—the concept behind this Spanish tradition is to encourage community and conversation, and the food at Next Door Food and Drink in Loveland, located next to the historic Rialto Theater, does just that. When they opened in March of 2012, owners Jim and Jennifer Edwards envisioned a restaurant where delicious food and conversation converge in a relaxed and inviting space.

The interior is warm and funky with reclaimed wood floors and tin tiles for a Colorado modern feel along with the custom metal and woodwork of local artist Matt Kaufman. Seating is varied with comfy leather chairs and tables at the front of the restaurant, high-top seating in the bar, and plenty of space for cozy twosomes or larger groups.

They are also committed to their community, not just the Front Range, but Loveland in particular, using locally sourced food and drink. Regionally sourced menus are not a new concept; however, Next Door goes a step further by making “local” hyper-local, as in all about Loveland, a town well known for its active and eclectic art scene but not necessarily for its dining options. Executive chef Ricky Meyers creates inventive menus that incorporate local fresh foods as they come in season. Options abound for vegetarians and those who need gluten-free choices as well (try the quinoa mushroom burger).

As for drinks, Grimm Brothers brews are on tap, and Dancing Pines supplies the liquor for many of the cocktails on the menu. Suggested wine pairings are made by John Seaberry, the sommelier—try a fried goat cheese polenta with Hazel Dell mushroom ragout and shaved Manchego with a Ca' Del Sarto Sangiovese. Enchanting! 🍷

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Wagyu beef Bolognese

**GET YOUR FIX AT NEXT DOOR**

**CRAVING:** Cheerful and fun  
**TRY:** The Cyd Charisse cocktail, made with Monopolowa potato vodka, Dancing Pines Cherry Tart Liqueur, cranberry juice and fresh lime juice

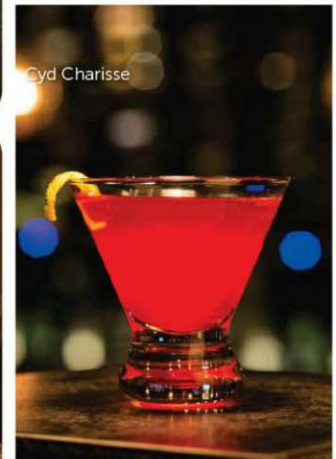
**CRAVING:** Hearty  
**TRY:** Wagyu beef Bolognese with pappardelle pasta and fresh Parmesan

**CRAVING:** Excitement  
**TRY:** Spanish Roulette—shishito peppers, mostly mild, some hot! Served with sesame-chili aioli and sea salt

**CRAVING:** Sophisticated starch  
**TRY:** The truffled Parmesan potato medley with purple Peruvian, Idaho, and sweet potatoes



Spanish Roulette



Cyd Charisse

JEFF NELSON