



REBEL Restaurant | 3763 Wynkoop Street | Denver, CO 80216 | (303) 297-3902





## ABOUT REBEL

Primary goal is to instill a sense of community with shared seating, adventurous bites and an open dialogue between staff and patron in an unpretentious, friendly environment.

The emphasis is on sharing life experiences while trying plenty of different food and drink. The atmosphere is fun, interactive, creative and rebellious. We encourage meeting new people. Basically, imagine your local watering hole, but on hipster steroids.

Our food is innovative, with a strong nostalgic undertone. Remember the food you ate growing up, but with a modern twist—always evolving with the times and changing tastes. Our focus is on small bites, snacks, and large shared plates. We offer new takes on underutilized parts and offal; and stress sustainable over local. Dishes are clean, simple, not over-thought.

It's food that you want to eat often, but cannot find elsewhere. The menu changes regularly and reflects what inspires us at the moment as well as the season.

Serving food and drink for unserious people, Rebel is the opposite of what you think a restaurant should be. We firmly believe that life is too short to be taken too seriously. The food industry has become a beloved part of our current culture, so we seek the ever illusive “fun” dining experience. At our core, we bring people together to embrace life with the strong bond that food and drink provides.



## REBEL

CALL: (303) 297-3902

EMAIL: [rebelrestaurantdenver@gmail.com](mailto:rebelrestaurantdenver@gmail.com)

VISIT: 3763 Wynkoop Street, Denver, CO 80216

### HOURS:

Monday: 5 - 10 ish...

Tuesday: 5 - 10 ish...

Wednesday: 5 - 10 ish...

Thursday: 5 - 10 ish...

Friday: 3 - 11 ish...

Saturday: 3 - 11 ish...

Sunday: closed

# OUR TEAM

We believe you should know who is cooking your food. So come get to know us, maybe share a beer while we discuss what drives us while enjoying the fruits of our labor.



## DAN LASIY — Chef/Owner

Chef Dan Lasiy was born in Livingston, NJ and attended Jonhson & Wales University in Providence, RI where he earned degrees in culinary arts and culinary nutrition.

After cooking professionally for 12 years, he and his life-long friend, Bo Porytko, opened Rebel Restaurant.

Dan and Bo share a passion for food and the way it brings people together. Rebel is a culmination of everything that has inspired them over the years. It pays homage to food history but utilizes a newer approach to what a restaurant can be.



## BO PORYTKO — Chef/Owner

Bo Porytko was born in Morris Plains, NJ. He attended the culinary program at The Art Institue of San Diego.

He shares the same passion for unique dishes and expirementation as Dan Lasiy, but he also started cooking because he thought it would be helpful in the lady department. This is yet to be seen.



## KYLE FOSTER — Chef

Kyle Foster spent the last four years at Colt and Gray as Chef de Cuisine. Recently, he stepped down to concentrate more on their charcuterie program and to help us here at Rebel Restaurant.

Come for his Takoyaki Balls stay for his biscuits



## STEVE BOENSCH — General Manager

A native of Philadelphia, PA, Steve moved to Denver in 2014. He began his career in the back of the house cooking in family restaurants. He later moved to Chicago where he transitioned to the front of the house and gained a lot of knowledge about craft beers.





## OUR SPACE...

Come be a part of a new kind of dining experience in Denver.  
Our retro-modern interior seats 57. Additional seating for 16 on the back patio.  
Walk-Ins Only....except for parties of 6 or more.



Communal seating



Leave a note on the blackboard

### REBEL

3763 Wynkoop Street,  
Denver, CO 80216  
[rebelrestaurantdenver@gmail.com](mailto:rebelrestaurantdenver@gmail.com)  
(303) 297-3902  
[www.rebelrestaurantdenver.com](http://www.rebelrestaurantdenver.com)

HOURS: Monday: 5 - 10 ish... | Tuesday: 5 - 10 ish... | Wedne





Come be a part of a new kind of dining experience in Denver... sophisticated dining iin a casual, communal atmosphere.



Great wallpaper



Our wall herb garden



A monkey drinking buddy



Leave pretension at the door and have some serious fun with some unserious people.

Wednesday: 5 - 10 ish... | Thursday: 5 - 10 ish... | Friday: 3 - 11 ish... | Saturday: 3 - 11 ish... | Sunday closed



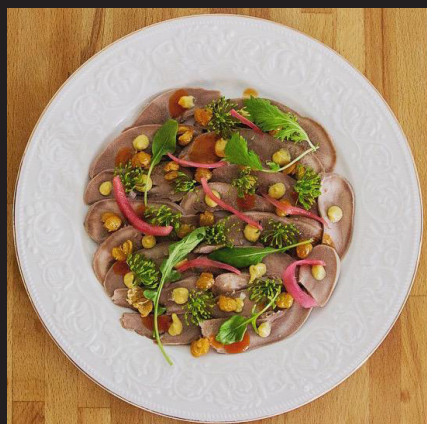




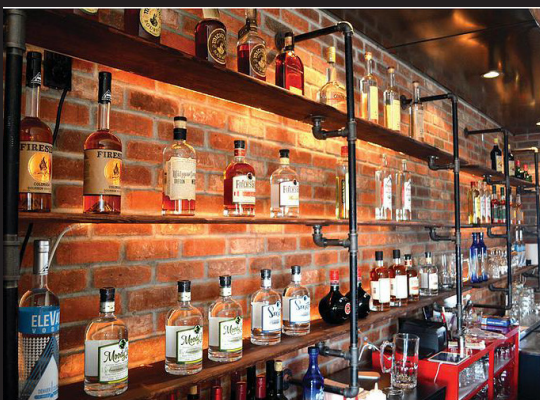
## OUR MENU

The menu changes as often as possible based on what is available. It is constantly evolving as we get inspired by different seasonal ingredients, interesting beer pairings, or just about any inspired whim that pops into our heads.

From Rocky Mountain oysters, lamb's head, pig part of the day, bone marrow soup, pierogies or succulent seasonal vegetables to a great dessert—the menu is always intriguing and a delicious adventure. Our menu is always posted and updated on our website and on Facebook.







WHAT THEY SAY ABOUT US...

DENVER  
**BUSINESS JOURNAL**  
denverbusinessjournal.com

**THE DENVER POST**

**Westword**

**ZAGAT**®



## Rebel Restaurant Makes Its Mark

### DON'T MISS REBEL'S BEEF RIB.

JOHN BROENING

Located at the wrong end of Brighton Boulevard in what used to be a biker bar, the just-opened Rebel Restaurant is, like any number of similar cutting-edge establishments in New York, Portland, and Los Angeles, a happy shotgun marriage of high and low. Rebel, which opened on July 15, serves wine—and wine coolers, a beverage I never thought would see a revival. The night I was there, the bartender seemed to be wearing gym shorts. The place is decked out with skull-and-crossbones wallpaper in the bathroom and offbeat knickknacks in the dining room from chef-owner Dan Lasiy's bachelor pad. The reclaimed table we sat at had a '70s wet-bar rainbow finish to it.

The food, precise and hearty, arrives on estate-sale bought mismatched floral plates; the drinks are served in faux-crystal goblets ("grandma chic!," our server said). Lasiy, who worked with me at Duo, grew up in a Ukrainian enclave of New Jersey and there are pierogi stuffed with mushrooms and foie gras, and babka (Polish sweet, yeasted bread) garnishing a panna cotta on the menu. There is delicate nori-wrapped snapper crudo served in a bright green bath of cucumber and herbs, and an imposing and perfectly cooked whole lamb's head with a crown of microgreens. When we were there, Lasiy was tinkering with an icebox dessert made with Mr. Pibb, Dr Pepper's downmarket cousin.

The two dishes everyone will be talking about: a small plate of roasted potatoes, first confited, then smashed and caramelized, accompanied by a deeply flavored black garlic aioli; and a huge hunk of beef rib still on its caramelized bone, braised and then griddled so its exterior is as crisp as toast. The rib is smeared with hot pepper sauce and a coleslaw-type dressing and garnished with mustard greens, peanuts, cilantro, and torn pieces of steamed bun.

Westword

## REBEL RESTAURANT NOW SERVING MODERN UKRANIAN MENU IN RINO

### A FORMER DIVE BAR GETS AN UPGRADE.

LINDSEY BARTLETT

The vision of Rebel Restaurant owners Bo Porytko and Dan Lasiy is finally a reality..... The duo has created a bright and welcoming space with a menu that stays true to their Ukrainian background in taste and presentation while also exploring carefully chosen international flourishes.

Those include Lasiy's favorite on the menu—raw pink snapper with herbal, floral and fragrant components of herb jus, olive oil, cucumber, green tobiko (flying fish roe) and a dash of sea salt. One diner said it was like "eating a lilipad." Lasiy explains that there will always be a raw fish dish on the menu, varying depending on the quality and freshness of fish available throughout the year.

Also balancing Asian ingredients is the fried kimchi croquettes, also known as kimchi-in-one-bite, a creamy shrimp and pasta pocket covered with crunchy tempura, spam, seaweed and seated atop a fried-egg aioli sauce. Minimalist and charming vegetarian confit potatoes utilize purple and yellow fingerlings highlighted by black garlic aioli and grilled mushrooms and spring onions to let a more rustic side shine through. In a creative, Ukrainian twist on trendy chicken and waffles, Lasiy shows off with crunchy fried chicken liver paired with a soft rye pancake, honey butter, and topped with an over-easy egg.

Rebel's menu will always include a whole, roasted animal head; a meaty lamb skull is the inaugural menu's audacious offering that shows how Lasiy (who's also the chef) plans to use the tiny kitchen to balance the accessible and homey with the daring and bold. But vegetables also get their due, something that may not seem obvious at first—especially with a lamb head staring at you.

The dining room features a series of community tables surrounding a button-up black and red bar. A chalk board in the bathroom hallway welcomes artists to scribble their truth. A common thread woven through the space is the owners' appreciation for local art, including an exterior mural by local artists Jaime Molina and Pedro Barrios.



## ZAGATS

### Rebel Restaurant

It all started with a Kickstarter campaign for New Jersey transplants and chefs Bo Porytko and Dan Lasiy, who originally envisioned opening a restaurant inside Denver's Black Shirt Brewing. Though the deal with Black Shirt didn't pan out, the two chefs nonetheless raised \$25,000. That chunk of change enabled Porytko (most recently of Spuntino) and Lasiy (John Broening's former sous chef at Duo) to open Rebel in a free-standing building on the northern fringe of RiNo. While it's been open only a week, the eclectic New American restaurant is already Denver's smash hit of the summer.

The 57-seat interior space beats to a playful, retro-modern vibe with funky art adorning the walls, mismatched china tableware and bright splashes of color throughout. There's additional seating for 16 on the back patio.

Porytko and Lasiy outfitted the interiors with multi-patterned tin tiles, painted white yet accented here and there with eye-catching pops of red and chartreuse. The seating is strictly communal, with five custom-crafted tables, all designed to encourage conversation. "Having all community tables was very deliberate," says Porytko. "We want people to interact and engage with one another, and we want strangers to become friends," he adds.

The bar's striking copper top is set against a weathered-brick wall, while the old-school cherry chairs tufted with silver buttons contrast beautifully against the black-leather bar front embellished with red metal accents.

A living indoor garden, flush with edible flowers and herbs, flanks one wall, and everything that's planted, from the squash blossoms to the chocolate mint and basil, is utilized in dishes or cocktails.

"The whole idea behind the menu is sustainability," says Lasiy. The Porytko-Lasiy team's innovative offerings include a whole lamb's head

(pictured), presented on a silver platter with tongs.

And though it's definitely a conversation piece, it's not there for shock value.

"If you're going to eat an animal, our philosophy is that you should eat the whole animal. And while we serve a lamb's head, it tastes similar to short ribs, which is a dish that's familiar to most people," explains Lasiy. The goal is to push the culinary envelope while keeping things simple: Pig ears, for example, are paired with popcorn; a whole fish is served with brown



butter; and fried chicken livers are plated with a yolky egg and honey butter.

One of our favorite dishes is the pierogi stuffed with foie gras and mushrooms, swiped with sour cream and sprinkled with fresh dill. Both Lasiy and Porytko are Ukrainian, and this dish, in particular, showcases their roots.

The cocktail program, overseen by bar manager Jason Randall, who spearheads the bar program at Spuntino, features clever cocktails that focus on small-batch spirits, housemade tonics and sodas (birch beer, for example) and excellent shrub-based syrups, including a charred peach, basil and balsamic shrub. It's only a special at the moment, but the prickly pear shrub cocktail (pictured) with rum, toasted fennel and pink peppercorns, is a scene-stealer. The beer list features five drafts, including brews from Crooked Stave, Ratio Beerworks and TRVE Brewing, along with 12 craft beers and ciders by the bottle. Also on offer: a small but esoteric wine list that zigzags from Austria to South Africa.

Randall also pours wine coolers, which initially started out as a joke. "I brought up serving wine coolers to be funny, but I actually love taking something that's intended as a joke and turning it into something serious," says Randall, who admits that he has an affinity for nostalgia and kitsch. And Randall's wine coolers are a far cry from the Bartles & Jaymes wine coolers that college kids stock in their dorm refrigerators. Here, they're made with prosecco, wine, herbs and fresh-squeezed fruit and vegetable juices, including cantaloupe, cucumber, kiwi and strawberry.

Proving that Rebel doesn't take itself too seriously, there's a chalkboard wall between the bathrooms that's scribbled with musings and messages from guests, most of which are notes of congratulations on a restaurant that's shaping up to be summer's biggest hit.



The Denver Post

ENTERTAINMENT FOOD & DINING

Special to The Denver Post

## Rebel Restaurant's Black Garlic Aioli

JOHN BROENING

Dan Lasiy, who was my sous chef when I was at Duo, just opened Rebel Restaurant in the bustling River North neighborhood. Dan called his restaurant Rebel for a reason: he aims to do the kind of food you don't already find everywhere in Denver: so no tuna tartare or big steaks or roasted beet salads, and instead unexpected and delicious preparations of things like whole roasted lamb's heads and Beef Tongue with Beer and Cheese Sauce and a salad with pickled plums and Green Goddess Dressing.

One of the best dishes I ate at Rebel were potatoes that had been slow-cooked in fat and then smashed and caramelized on the griddle. The potatoes were garnished with spring onions and a deeply flavored aioli created with black garlic, a Chinese condiment that is made by slowly cooking whole heads of garlic until they are thoroughly caramelized. Dan rightly calls the end product "an umami bomb."

It is delicious on potatoes, but it makes a great sauce for grilled steak as well.

### Black Garlic Aioli

Makes about 1 quart. Note: black garlic can be purchased at any Asian supermarket.

#### Ingredients

1 black garlic bulb, cloves peeled

3 egg yolks

4 tablespoons rice vinegar

1 quart canola oil

Salt and pepper to taste

#### Directions

With the back of a knife, mash garlic cloves with small amount of salt against a cutting board until a fine paste of black garlic is formed.

In a blender or food processor, add mashed garlic, egg yolks, a pinch of salt and rice vinegar. Replace lid and turn food processor on. Slowly drizzle all of the canola oil into food processor, being careful to not break the emulsion. If emulsion seems like it is breaking, add a few drops of cold water. Turn off blender and check seasoning. Add fresh ground black pepper and more salt or a few more drops of vinegar if needed and blend one last time to incorporate pepper and added seasonings. Transfer to an airtight container and store in refrigerator until needed.



## TALK TO US

CONTACT: Bo Porytko

PHONE: (303) 297-3902

EMAIL:

rebelrestaurantdenver@gmail.com

VISIT:

3763 Wynkoop Street,

Denver, CO 80216

[www.rebelrestaurantdenver.com](http://www.rebelrestaurantdenver.com)





REBEL Restaurant | 3763 Wynkoop Street | Denver, CO 80216 | (303) 297-3902

