



Zolo Southwestern Grill serves up southwestern comfort food

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At one time another, almost every citizen of the Republic of Boulder has probably dined at [Zolo Southwestern Grill](#). Executive Chef Bret Smith designed a spring menu which epitomized his style of cuisine: rustic, comforting, and filled with bold flavors and local ingredients.

The evening started off with Smoked Pork Ribs. A lot of love goes into making these ribs. They are brined for 24 hours, infused with smoke, and then braised for 8 hours. The tartness of the brine brings out the saltiness of the succulent pork meat. The ribs sit on top of a bed of a tangy and spicy Picked Chile Salad accompanied with tart, giant sized jalapeño slices. Unlike many of the cheap rib houses around town, these ribs weren't over sauced, and the meat wasn't full of gristle. It's like eating grilled bacon on a stick.

On a lighter note, try the Colorado Tilapia Tacos, which are clean, refreshing, and satisfyingly meaty. They are lightly seasoned, and dressed with Tomatilla Salsa and Avocado Crema, and placed on top of a freshly made corn tortilla served with a side of Black Bean Refritos.

As a main dish sink your teeth into Colorado's Best Beef Ranch Steak. The steak itself was lightly seasoned, again, so that a foodie can actually taste the meat. The sauce was made with New Mexican Red Chile, which has a kick at the beginning that slowly dissipates at the end. The steak sat on top of a bed of grilled chard adding a smoky, bitterness to the dish. The best part of the dish, however, was the Root Vegetable Pave, made with layers of turnips, sweet potatoes, and rutabagas. This buttery, sweet gratin style dish was reminiscent of a Greek Thanksgiving dinner, and could have been served as a standalone appetizer (hint, hint).

Finish off the evening with a rice pudding desert designed by Erik Rollings, [Zolo's](#) Sous/Pastry Chef. It is like a deconstructed, summertime, rhubarb pie a la mode in a jar, with a strawberry like taste of rhubarb as the filling, the caramelized puffed rice acting as the crust, and the bourbon vanilla pudding as the ice cream. This desert is genius.

The spring menu at [Zolo](#) is perfect for any foodie looking for southwestern comfort food with big, bold flavors.

[Zolo Southwestern Grill](#)

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Executive Chef: Bret Smith