

News Release
For Immediate Release

Contact: Emily Tracy
ROOT Marketing & PR
919.449.4803
emily@rootmarketingpr.com

Half Eaten Cookie Hospitality Appoints New Beverage Director

Collin Griffith's extensive beverage background includes Acorn, The Fifth String, Beast & Bottle

Boulder, Colo. (March 13, 2023) - [Half Eaten Cookie Hospitality](#) has named Collin Griffith as the new Beverage Director. In his new position, Collin will oversee all beverage operations, focusing on innovation, creativity and providing extraordinary experiences for guests. He arrives just in time to launch new spring menus and specials for National Cocktail Day on March 24. Collin will first focus on the beverage program at [OAK at Fourteenth](#) in Boulder, Colo., before moving on to other concepts including [Corrida](#) and [Bellota](#).

Collin moved to Colorado in 2006 to attend Colorado University and has been in the service industry, with a focus on the beverage side, for 15 years. His career has included bar lead at Acorn, Beast & Bottle, and Northside Eatery. Most recently, Collin was the beverage director at The Fifth String.

“Ever since working with Collin at Acorn, I knew I wanted him back in our court to push our cocktail programs forward,” said Half Eaten Cookie Owner Bryan Dayton. “He knows the standards that we want from our cocktail programs, has a great ability to coach, and brings the professionalism we have always expected from behind the bar. I can’t wait to see how far he’ll push our bar programs in the future.”

“My number one passion is mentoring staff to get them as excited about spirits, cocktail history and wine as I am,” said Griffith. “With OAK, I’m looking forward to working closely with the culinary team to cross-utilize products and bring aspects of the kitchen to the beverage program, while continuing to put their bar program on the map, such as entering OAK into cocktail competitions, and other event participation.”

In his short time at OAK, Collin has already added a number of cocktails to the menu, including the [Dueling Hongos recipe](#) with duck fat-washed Sol Tarasco Charanda con Hongos, and a milk punch with Calvados brandy, Licor 43, and kiwi puree.

###

High-resolution photos available [here](#), courtesy of OAK.

About OAK at Fourteenth

OAK at Fourteenth is a stylish neighborhood restaurant on Boulder, Colo.’s Pearl Street Mall that has been offering local and seasonal woodfired American cuisine to

locals and visitors for more than a decade. From the very beginning, OAK has inspired loyal customers and rave reviews for their menus, led by James Beard Semi-Finalist Chef Steve Redzikowski, that showcase locally grown ingredients and the unique flavor profiles created by their oak oven and French Rotisol rotisserie. OAK has been a leader in mixology under the helm of co-owner Bryan Dayton, named the nation's "Most Inspired Bartender" at the 2011 Bombay Sapphire cocktail competition and founder of the Colorado chapter of the United States Bartenders' Guild.

One of OAK's enduring core values that has contributed to their years of success is their commitment to treating front and back of the house with respect, humility and integrity, and supporting a sustainable work-life balance for people at all levels of the service industry.

For more information about OAK , visit oakatfourteenth.com and follow them on [Facebook](#) and [Instagram](#). For media information or interviews with OAK, contact Emily Tracy at 919.449.4803 or emily@rootmarketingpr.com.

About Half Eaten Cookie Hospitality

Half Eaten Cookie Hospitality is a restaurant group founded by Bryan Dayton that is built on integrity, consistency, and community. Since establishing roots in 2010, Dayton and his team have strived to transcend boundaries, surpass expectations, and deliver excellence in hospitality. Each concept is unique and has been developed with intention - without the pretension - and pays tribute to Colorado's unmatched bounty. The restaurants and team have been consistently recognized and applauded both locally and nationally by *5280*, *The Denver Post*, *Westword*, *Eater*, *Bon Appetit*, *Food & Wine*, *Esquire*, *Robb Report*, *GQ*, *Forbes*, *Playboy*, *The Wall Street Journal*, *The New York Times*, the James Beard Foundation, and more. For more information about Half Eaten Cookie Hospitality, visit halfeatencookie.com. For media information or interviews with Bryan, contact Emily Tracy at 919.449.4803 or emily@rootmarketingpr.com.