



Bar None

Let's face it: Denver likes to drink. But this year, resolve to break up your nightlife routine with a bang-up evening—sans the booze.

You like...

Two-toned shoes

You'll love...

Bowling at **Lucky Strike Lanes** (500 16th St.), where a strict door policy—21 or older after 9 p.m.—keeps the preteens at bay. Roll the rock at **Wheat Ridge Lanes** (6595 W. 38th Ave.) for a more classic experience on regulation lanes.

You like...

Dancing with the Stars

You'll love...

Taking a salsa dancing class with your significant other at **Motion En Fuego** (2828 N. Speer Blvd.). If you've already mastered your merengue and cha-cha, head over to **La Rumba** (99 W. Ninth Ave.) and show off your skills.

You like...

Caffeine buzzes

You'll love...

An espresso at **St. Mark's Coffee House** (2019 E. 17th Ave.), where you can watch Uptown's late-night shenanigans. In Platt Park, the always hopping **Stella's** (1476 S. Pearl St.) keeps percolating until midnight on the weekends.

You like...

Indie everything

You'll love...

Spending the evening at **Crossroads Theater on the Rail** (2590 Washington St.) or the **Oriental Theater** (4335 W. 44th Ave.), both of which serve up independently produced film, music, dance, and live theatrical productions. —RON S. DOYLE

TASTING NOTES

Fortify Your Spirits

Three ports for last call.



A nip of sweet port is the ultimate winter drink. Made from traditional wine grapes, port is created by adding a brandy-like spirit to wine to halt the fermentation process. The resulting fortified wine is syrupy and sweet—a perfect pick-me-up drink when the temperature plummets (smoking jacket and roaring fire optional). Check out this old-time favorite at these three locales.

Sample a flight of aged tawny ports at Potager. 1109 Ogden St., 303-832-5788.

Sip by-the-glass varieties at Trios Enoteca. 1730 Wynkoop St., 303-293-2887.

Savor local bottles, like house-made Port III, available at Avanti Winery. 9046 W. Bowles Ave., Littleton, 303-904-7650. —NG



THE LAST SIP

West End Tavern's Blueberry Lace

Despite a name that sounds like a headliner at Diamond Cabaret, this cocktail is downright manly. The whiskey-loving bartenders at Boulder's West End Tavern cut Eagle Rare's 10-year-old, single-barrel bourbon with muddled blueberries, basil, soda water, and agave nectar for a blend that is sweet but potent. —NG

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