

COLTERRA
210 Franklin, Niwot, CO
www.Colterra.com
303.652.0777



The name COLTERRA was inspired by the Latin words Collo and Terra which means “to cultivate the Earth.” These words describe Chef Bradford Heap’s lifelong dream to set a table that would feed the body, mind and health of his guests.

COLTERRA’S menu, inspired by the classic cuisine from southern France and northern Italy, brings new sophistication to Niwot. The multiple dining rooms are handsome and cozy. The outdoor dining area welcomes guests to an elegant but homey stone patio under a canopy of hundred-year-old trees. The Gables, a historic Victorian home on the grounds affords lovely, private dining space.

The kitchen is built upon two cornerstones. The first is excellence of flavor, the second is a commitment to working intimately with local farmers, ranchers, and purveyors as a way to promote earth-friendly, conscious commerce.

From the beautiful nearby high-plains farms, our culinary team proudly selects and serves robust produce at the peak of its flavor and goodness. The meat is naturally raised, as well as hormone and antibiotic-free. The seafood is flown in from around the world, from sustainable, wild populations inspected and verified as the highest quality. Plentiful, on-site vegetable gardens reflect Bradford’s passion to use fresh, seasonal ingredients to create menus that continually evolve and change.

“ Thanks for coming to sit at our table.”