



Who We Are

Steven Redzikowski, OAK Partner / Chef



Chef Steven Redzikowski's eclectic new-American style of cooking and positions at some of the top restaurants in the U.S. has garnered national praise over his long career.

The Long Island native discovered his passion for food, and dream of opening his own restaurants, while cooking at a local pizzeria at the age of 15. While in culinary school in Schenectady, New York, Redzikowski was offered a job at the famed Sirio Maccioni restaurant, Le Cirque in Manhattan. A supportive professor let Redzikowski complete his degree through internship credits while working at Le Cirque. After over two years at Le

Cirque, Redzikowski took a position at Jean Georges to learn under 3 Michelin-star chef Jean Georges Vongerichten.

Having lived in New York his whole life, Redzikowski planned to find inspiration next in California. However, he stopped in Aspen, Colo. on the way, and was so impressed by the beauty of the Rocky Mountains that he decided to move there instead, landing a job as sous chef at the award-winning The Little Nell in Aspen in 2002.

In 2004, Redzikowski leapt at the chance to move to Boulder to help open an Italian restaurant, Frasca Food and Wine, under Executive Chef and co-owner, Lachlan Mackinnon-Patterson. While working at Frasca he met his future business partner, Bryan Dayton, who was the Bar Manager at that time.



From Frasca, Redzikowski finally made it to California when given the opportunity to work under Chef Douglas Keane at the two Michelin-starred Cyrus Restaurant in the Napa Valley. In the winter of 2008, he returned to Aspen to take the helm as Executive Sous Chef at The Little Nell Hotel.

In early 2010, Redzikowski moved to Boulder to open OAK at Fourteenth with his longtime friend, Bryan Dayton.

OAK at Fourteenth opened in March 2010 to rave reviews and accolades including a James Beard Nomination, showcasing a seasonally inspired menu utilizing locally grown ingredients. After a fire closed the restaurant shortly after its opening, the team used the opportunity to re-imagine the design and streamline the offerings.

The team opened the now retired sister restaurant, Acorn, in Denver two years after OAK. Acorn earned Redzikowski a three-time James Beard Nomination finalist position and a Food and Wine's People's Best Chef award.

In addition to OAK at Fourteenth, Redzikowski is involved in 6 different concepts in the Denver and Boulder area including, Bellota, BriDen, Gorlami, New Yorkese, Smok and Vaca Gordo.

Bryan Dayton, OAK Partner / Beverage Director



Bryan Dayton is a Beverage Director and Restaurateur with over 20 years of experience. He is a Certified Sommelier and graduate of the Beverage Alcohol Resource Program (BAR) with honors.

At the age of 20, Dayton knew he wanted to be a bartender and a restaurant owner someday. Dayton's passion started with his first shot at Juanita's Mexican restaurant in Boulder. After a few years of bartending, he began to see bartending as a career path and sought to learn as much as he could about all beverages: everything from spirits, wine, and beer, to non-alcoholic options like mocktails, coffee and tea.



Prior to opening OAK at Fourteenth, Dayton oversaw the beverage program at Boulder, Colo.'s acclaimed Frasca Food and Wine, along with working part-time as the Colorado brand ambassador for Domaine de Canton, and owning his own cocktail catering service, Sweet & Sour Cocktails. It was at Frasca that Dayton met his future business partner, Chef Steven Redizowski, who was working in the kitchen under Chef Lachlan Mackinnon-Patterson at the time.

Dayton went on to start the Colorado chapter of the United States Bartender's Guild (USBG) to share his knowledge of mixology and to promote bartending as a growing craft. Through USBG, Dayton promotes the mission of establishing the bartending profession as a respected (and fun!) occupation that builds a hub for community.

Dayton and Redizowski partnered in March 2010 to open OAK at Fourteenth to rave reviews, showcasing a seasonally inspired menu utilizing locally grown ingredients. After a fire closed the restaurant shortly after its opening, the team used the opportunity to re-imagine the design and streamline the offerings.

To this day, Dayton can be spotted at local and national cocktail competitions demonstrating his creativity or using his experience and education as a judge and competitor. He was named the nation's "Most Inspired Bartender," by the USBG at the 2011 Bombay Sapphire cocktail competition in Las Vegas. Dayton has been featured in several prominent local and national publications, including *Vanity Fair*, *Men's Journal*, *5280*, *Westword*, and *The Denver Post*.

In addition to OAK at Fourteenth, Dayton is also a partner in many restaurants across Colorado's Front Range including Corrida, Brider, Bellota Smoke, Vocagordo (Avanti Denver), and Melted Ice Cream Shop.