



About Us

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.

Steve Redzikowski first fell in love with the restaurant industry at age 15, while working at a local pizzeria in his hometown of New York City. He dreamed of one day owning his own restaurant, and went on to culinary school, and then cooking positions at world-renowned restaurants such as Le Cirque, Jean Georges and Little Nell.

In 2004, he helped open Frasca Food and Wine in Boulder, where he met his future business partner, Bryan Dayton, their Bar Manager. They brainstormed ideas for opening their own restaurant, and realized that they had a shared passion for wood burning ovens and the flavors that can only be achieved from high quality ingredients cooked on an open fire.

For the next few years, they continued to hone their skills at lauded restaurants, during which time Chef Steve worked at the two Michelin starred Cyrus Restaurant and the Little Nell Hotel, and Bryan started the Colorado chapter of the U.S. Bartenders Guild.

In 2010, the time was right for them to form a partnership and open their first restaurant, OAK at Fourteenth, on Boulder's famed Pearl Street Mall. From the very beginning, OAK has inspired loyal customers and rave reviews for their seasonally inspired menus that showcase locally grown ingredients, and the unique flavor profiles created by their oak oven and French Rotisol rotisserie.

OAK's award-winning cocktail program, overseen by Bryan, features unique spirits and seasonal ingredients that are innovative, yet accessible. Since OAK is a truly *American* restaurant, the menu offers flavors from a multitude of cultures that have lived here for generations, combining traditional American "comfort food" with beloved and new flavors from many cultures.

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.