



Yampa Valley Kitchen
& DRINK BAR

About Yampa Valley Kitchen

Yampa Valley Kitchen (YVK) is the third and most recent concept from Steamboat Springs' esteemed restaurateur Hannah Hopkins. Like Hannah's other concepts Mambo and Bésame, YVK is a staple of the Steamboat Springs downtown dining scene with exquisite attention-to-detail, from décor to music to seating.

The all-day concept YVK is located in a recently renovated 1900s farmhouse. YVK serves elevated classic comfort food for breakfast, brunch, lunch and dinner, combining nostalgic tastes with new traditions. YVK sources everything it can from Colorado, including from the Front Range to local Steamboat producers, and even uses its own backyard patio garden. Some of YVK's purveyors include Bee Grateful Farm, Hayden Farm Fresh, Diamond Heart Ranch, 7X Ranch, Bear River Apiary, Moon Hill Dairy, Davis Family Farms, and Innovative Ag Colorado.

Menu items have included a dill pickle brined Buttermilk Fried Chicken with rosemary honey, Duck à L'Orange with Hayden Fresh Farm peking duck breast and a bitter orange puree and tarragon lentils; Crab and Jalapeño Hushpuppies, and a Soda Creek BLT with kale, yuzu pickle, and truffle sherry aioli on brioche.

Since opening in 2020, YVK has been the pioneer of the Yampa Valley dining scene's mocktail scene, being one of the first to offer a full mocktail menu with the same creativity and flair as their cocktails. Their all-day mocktail menu includes their famous Orange Julia made with orange juice, cream, vanilla, and aquafaba; and their Beet Down Sour with beet and berry shrub, lemon and nonalcoholic Seedlip citrus spirit. Most cocktails on their lunch menu are designed to be zero-proof with great taste, while the dinner menu also features a rotating daily zero-proof bartender creation.