

COLTERRA

Micah Nushawg, Managing Partner



Micah came from Chicago in 1993 to study Anthropology and Economics at the University of Colorado. Upon completing his studies, he ventured into the bartending industry where he discovered his natural enthusiasm and fulfillment in serving people. The challenge of managing operations while providing a comfortable restaurant atmosphere was a match for his exceptional communication skills and educational background. His talents were recognized and he was quickly promoted to General Manager and has successfully trained and managed large staffs. His recent completion in The Master Sommeliers Introductory Course fueled his passion for mastering the artistry of fine wine selection. Micah's solid business foundation and appreciation of excellent service has made his leadership invaluable. Micah became Managing Partner of Bradford Heap's Restaurants in 2009.

Michael Drazszak, Executive Chef, Colterra



Michael Drazszak has been working in restaurants and in catering since he was sixteen. He graduated from The Art Institute of Colorado "summa cum laude" with an Associates Degree in Applied Science and Culinary Arts in 1996, supporting himself as a line cook at Jax Fish House in Denver. He became Chef de Cuisine at Del Mar Crab House in Larimer Square, Denver, then moved to Boulder with his wife and took a position as Sous Chef at Colterra. After 1.5 years as Sous Chef, the current executive chef, Kevin Kidd, became the Executive Chef at Salt, and Drazszak became the new Executive Chef at Colterra.

Phil Armstrong, General Manager, Colterra



Phil Armstrong is the General Manager at Colterra Food & Wine and brings over 15 years of restaurant experience to the table. A Philadelphia native, Armstrong took his cues from the legendary restaurateur Stephen Starr while working at several of his establishments. His love for the mountains brought him to Colorado and to work for Brian Nolan of Catskill Restaurant Group in Vail. He founded Hush Concepts as a self proclaimed restaurant "lifer". After a combined 15 years of traditional restaurant experience he has surmised that dining out should be communal, exciting, mysterious, and most of all, memorable. Armstrong believes in first class service that creates a positive repeatable experience in which each and every guest is "blown away", and looks forward to sharing these ideals with the customers at Colterra.