







LET'S BE

# FRANK

These Colorado hot dogs  
are worth relishing

story by LEAH M. CHARNEY

**T**HOUGH THE DEBATE continues over whether a hot dog is a sandwich – the National Hot Dog and Sausage Council says “no” – one pronouncement remains absolute. The right combination of casing, cooking and toppings makes for a primo treat, a burst of juices and zest in each bite.

“It’s a mouth feel,” said Jason Keglovitz of Denver, a lifelong lover of hot dogs. Keglovitz is originally from Chicago, a city with a rich hot dog history and its own namesake dog. A Chicago dog is

typically steamed and served in a springy poppy seed bun, which is also steamed. Mustard, onion, relish, tomatoes, peppers and celery salt are piled on. Ketchup is expressly forbidden. “It’s a hot dog with a salad on top,” Keglovitz said.

Though Chicago fans might be the most vocal, and many Colorado hot dog stands carry on the Chicago tradition, other quality dog styles and preparations abound. And now is the perfect season to hit the road in search of Colorado’s finest franks.



Joshua Hardin

The polish sausage and the Vienna Beef hot dog get dressed up in the Chicago tradition at the aptly named Chicago Style Beef & Dogs in Lakewood.





### Margo's Vienna Station

Colorado Springs  
3442 W Colorado Ave

THIS UNASSUMING YELLOW shack, with outdoor seating only, is perched along U.S. 24 between Colorado Springs and Manitou Springs, making it an easy pit stop on the way to Garden of the Gods or Cave of the Winds. Serving a Chicago-style dog, Margo's made the Vienna Beef Hot Dog Hall of Fame in 2018, although it's been cooking up the storied meat since 1997. For a change of pace, spice things up with the jalapeño-heavy Texas dog.

Margo's eatery entered the Vienna Beef Hot Dog Hall of Fame in 2018.

Margo's Vienna Station (both)

### Miyauchi's Snack Bar

Grand Lake  
1029 Lake Ave

IS THIS AN ice cream stand located on a beach? Yes. Is the hot dog here technically a corn dog? Yes. How else are you going to double-fist a cone in one hand and meat on a stick in the other? The patio-only seating offers views of the picturesque Grand Lake. Snag a snack before a boat tour or after returning your kayak rental, or simply enjoy lunch lakeside at Colorado's largest natural body of water. Pro tip: Thanks to the starchy vegetable case, one *could* argue a corn dog and homemade ice cream technically meets the guidelines of a balanced meal, providing you choose one of the fruit flavors Miyauchi's offers. Just saying.

A corn dog in one hand, ice cream cone in the other. Everybody's happy.



Heidi Kerr-Schlaefter



## Chicago Style Beef & Dogs

Lakewood

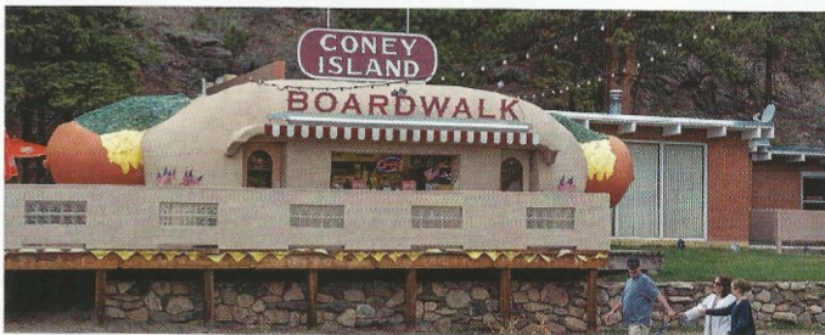
6680 W Colfax Ave

BACK IN 1998, the Margotte family opened an eatery devoted to two Chicago food staples, the Chicago dog and the Chicago beef sandwich. More than 20 years later, pennants and memorabilia from the Cubs to da Bears to The Blues Brothers continue to cover the walls. The service aims for efficiency, so don't take the all-business attitude personally. Aside from the staff, the hot dogs are full of personality: The restaurant was inducted into the Vienna Beef Hot Dog Hall of Fame in 2015.

The poppy seed buns are just one aspect of a Chicago-style dog. The Margotte family displays the real deal in Lakewood.



Joshua Hardin



Joshua Hardin (both)

## Coney Island Boardwalk

Bailey

10 Old Stagecoach

THIS HOT DOG stand inside a hot-dog-shaped building harks back to the roadside attractions of yesteryear. Originally built as the prototype for an ill-fated chain of diners, the eye-catching building moved to Highway 285 in 1970 and farther down the road in 2006; Coney Island Boardwalk now rests creekside in Bailey. Many longtime Coloradans have memories of begging dad to stop the car to “eat at the big hot dog.” The newest generation of owners is committed to serving local Colorado products, like Continental Sausage and Elevation Ketchup, but the eatery is closed on Mondays and Tuesdays, so plan accordingly.

Fans of Coney Island Boardwalk in Bailey like their peppers on top and some onion rings served on the side.



## Harley's: A Hot Dog Revolution

*Littleton*

*1500 W Littleton Blvd Ste 112*

THOUGH THERE IS a bit of biker aesthetic referencing the motorcycle of the same name, Harley's is named for owner Ed Ginsberg's wiener dog. "I opened a hot dog spot for the jokes," said Ginsberg, managing to keep a straight face. The jokes are plentiful, from signs in the windows and doors to illustrations peering from inside napkin dispensers and Ginsberg's own witty banter. The cheekiness adds to the charm at a diner where dogs are topped with everything from pastrami and barbecued pork to fried pickles. The house-made sides add an extra touch, like potato chips that unfold into crisp and tender accordions. 🍌

The revolution is real at Harley's in Littleton, where hot dogs get nontraditional trimmings. At right, the Buff Daddy Dog.



Leah M. Charney

## Must-visit Colorado Hotdogs

- **Margo's Vienna Station**  
*Colorado Springs*  
3442 W Colorado Ave
- **Miyauchi's Snack Bar**  
*Grand Lake*  
1029 Lake Ave
- **Chicago Style Beef & Dogs**  
*Lakewood*  
6680 W Colfax Ave
- **Coney Island Boardwalk**  
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