

ELEVATION ARTISAN MEATS



Established in Denver, Elevation Meats has gone to extraordinary lengths to share their passion of the art of charcuterie and cured meats to the Denver food scene and beyond. As Denver natives, founders Chad Nelan and Alex Windes, wanted to bring old country and traditional cooking methods combined with innovative new favors to their local home town. Striving for perfection in taste and quality, Elevation Meats has been approved by the USDA further ensuring their products safety and quality control. "It starts and ends with the pork," Windes explains. "Everything that goes into each sausage is the best – not just good, not just great."

Barley Wine Salami

Made with bourbon, barrel-aged barley wine, and golden mustard seeds. This is a seasonal product that will release in October. (PK6710)



Whiskey Salami

Made with a country style spice blend including sea salt, sage, thyme, pepper, and nutmeg. A small amount of smoked maple bourbon is added. (PK6705)



Basque Recipe Salami

This salami is made with espelette peppers and Chardonnay wine. (PK6720)



Peperone Salami

This salami is made with paprika, and cayenne pepper. It's an ode to a classic, but uniquely ours. (PK6725)



Black Pepper Salami

This salami is made with a handful of whole and ground Telecherry Peppercorns and local Red wine. Made with 100% humanely raised pork. (PK6700)



Sour Ale Salami

Made with Trinity Brewing's 7 day golden sour and black pepper, this salami presents a funky twist on a traditional salami. Made with 100% humanely raised pork. (PK6715)

