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## Tennyson BBQ restaurant opening second location near DU with new menu item



A rendering of Post Oak Barbecue's planned location on Evans Ave. in South Denver.

POST OAK BARBECUE



By [Lincoln Roch](#) – Intern, Denver Business Journal  
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### Story Highlights

- North Denver's Post Oak Barbecue will open a second location near DU.
- The expansion costs between \$650,000 and \$750,000 for the buildout.
- Owner Nick Prince expects to hire a 35- to 40-person staff in October.

Texas-style barbecue is coming to the University of Denver neighborhood.

Post Oak Barbecue, a North Denver restaurant known for its brisket, is opening a second location one block from the DU campus in the former home of Sawa Mediterranean Restaurant and Buffet, which closed earlier this year.

Owner Nick Prince said the barbecue joint will have a 35- to 40-person staff and will feature a new menu item in an attempt to bring in lunch traffic.

Prince plans to open the approximately 3,051-square-foot restaurant in October, he said.

With an estimated buildout cost of \$650,000 to \$750,000, the location will include a patio, larger kitchen and seating for 100 guests.

The first Post Oak, on Tennyson Street in the Berkeley neighborhood, is 2,888 square feet and seats 77.

Prince originally chose Arvada for the second location. But after a year, cost overruns caused the project to fall through.

He pivoted to the vacant space at 1737 E Evans Ave. for its high student traffic, the increased distance from the restaurant's first location and the affluent surrounding neighborhoods, such as Washington Park, he said.

"We really liked the population density, the income statistics of it and the stability of the area with proven concepts like the very first [Chipotle](#) right down the street," Prince said.

With the larger kitchen space, Prince plans to add a burger to the menu in an attempt to attract a large lunch crowd. The burger will be made from prime brisket grind, which is currently used for the house-made sausage at the Tennyson location.

The location will also experiment with chophouse offerings like tomahawk steaks as weekly specials, he said.

"We're going to use a bunch of different preparations than we do in our current spot to do things like that. But our core menu will remain the same," Prince said.

In 2000, Prince moved to Colorado from Fort Worth, Texas, for college and was not impressed by the Centennial state's barbecue scene. In 2009, he purchased a smoker for \$100 and began honing his barbaque skills.

Eventually, he left the banking industry to pursue his passion and opened Post Oak in 2019.

The restaurant generated just over \$1 million in sales its first year and has grown to \$5 million currently, he said.

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# LGBTQ-Owned Companies

Number of full-time employees in the Denver area as of April 1, 2026

| Rank                           | Prior Rank | Business name        |
|--------------------------------|------------|----------------------|
| 1                              | 1          | Blue Pan Pizza       |
| 2                              | 2          | Proto's Pizza Inc.   |
| 3                              | 3          | Brothers Enterprises |
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