



STATE OF  
COLORADO

Hollar - DOR, Noelle

## Fwd: Public Comment: Corkage Fees

1 message

LED -, DOR\_ <dor\_led@state.co.us>

Fri, Aug 18, 2023 at 10:07 AM

To: "Lucas Knudsen - DOR (He | They)", Noelle Hollar - DOR

### Colorado Liquor Enforcement Division



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From: **Bobby Stuckey** <[bobby@frascafoodandwine.com](mailto:bobby@frascafoodandwine.com)>

Date: Fri, Aug 18, 2023 at 9:28 AM

Subject: Public Comment: Corkage Fees

To: <[dor\\_led@state.co.us](mailto:dor_led@state.co.us)>

To Whom It May Concern,

Good Morning! My name is Bobby Stuckey, a restaurant owner here in CO owning four restaurants (two in Boulder and two in Denver), namely Frasca Food and Wine, Pizzeria Alberico, Tavernetta and Sunday Vinyl. As someone who has worked in another state where corkage was allowed - this would be the worst thing for the restaurant industry. The CO restaurant industry is currently facing the highest inflation rate and the lowest margins of any other state in the United States. Wounding an already wounded industry with corkage fees, which isn't seen in any other industry (i.e., we can't bring our own linens into a hotel or our own dental equipment into a dentist's office) would be detrimental.

Being able to sell wine is one of the tenants of the restaurant industry. And, as someone who worked in CA where this started, it adversely affects the guests (except for the few wine collectors out there) and employees alike.

It puts the wait staff in an adversary position because the waitstaff has to be able to explain each restaurant's different corkage rules. So, at one restaurant they may allow two bottles to be brought in, but at another they can only bring in one bottle. This causes undue stress to the restaurant worker and also layers in the task of appropriately serving the collectors bottle.

Corkage is a poor addition to the whole industry, owners, workers and economy alike.

I thank you for your time and consideration with my public comment on this issue.

Please let me know if you have any questions.

Best,



**Bobby Stuckey, M.S.**

Frasca Hospitality Group  
Scarpetta Wine Company

[bobby@frascafoodandwine.com](mailto:bobby@frascafoodandwine.com)

c: 720.299.8696



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