



BROTHER LUCK

With a name like Brother Luck it would be easy to attribute success to good fortune, but Brother's is a result of hard work, determination, and passion. Brother's culinary journey began in San Francisco shortly after his father passed away when he was 10 years old. He and his family fell on hard times and by the age of 14, Brother was working in professional kitchens. Brother enrolled in a culinary arts vocational school in Arizona, where the free food was intriguing enough to keep attending the cooking classes. These decisions eventually led him to find a passion in the kitchen.

"I spent my whole senior year training," Brother admits. "I'd come to school in the morning and train. Then in the afternoon, I went to the Art Institute of Phoenix to train with a master chef. Then I'd work the line at the Hyatt all evening." Brother eventually was awarded with enough scholarships to attend the Art Institute of Phoenix, including one from the college, which named him "Best Teen Chef."

His time in college would lead to a diverse career cooking in places around the world including in Japan, Hong Kong, Chicago, New York City and finally in Colorado Springs where he would start Brother Luck Street Eats. There he was honored as "Best Local Chef" by Colorado Springs Independent and "Most Cutting Edge Restaurant" by The Gazette Newspaper. In 2016, Brother was awarded with an alumni scholarship from The Gohan Society to expand his cooking and travel experiences in Japan, while the Joyce Chen and Helen Chen Foundation allowed Brother to extend his training and exposure into China—opportunities that have shaped both his cooking style and personal perspective. With his determination and the support of his culinary community combined, Brother's path seems to not have been forged based on good fortune alone.

Brother also has an impressive array of television appearances under his belt that include appearing on Food Network as a Chopped finalist and winning his episode of Beat Bobby Flay. Brother was also a favorite on the Emmy award winning Bravo's Top Chef Season 15 and 16 and cooking his way through the competitors on the digital series Last Chance Kitchen.

Since his global travels, Chef Brother Luck stepped into the role as entrepreneur opening his signature southwestern concept, Four by Brother Luck and a modern Asian eatery, Lucky Dumpling in Colorado Springs, Colorado. Both restaurants are top rated and hot spots in Downtown, Colorado Springs. Brother has also openly shared his journey with mental health with JamesBeard.org and Vice.com and promotes his passion of #NoLucksGiven in the community. More recently Brother Luck was nominated as a James Beard "Best Chef" Semi-Finalist for the Mountain Region and has been notably recognized by Colorado and the restaurant industry as a leader in navigating the COVID-19 pandemic.



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