



**WALLA WALLA
STEAK CO**



**Walla Walla Steak Co. and Crossbuck Brewing
Now Open**

***Authentic hometown steakhouse, craft brewery and taproom welcome
locals and visitors to renovated Walla Walla train depot***

Walla Walla, WA – October 25, 2018 – The Walla Walla train depot has long served as the town’s front door and [Walla Walla Steak Co.](#) and [Crossbuck Brewing](#) will continue that tradition as they open today. Guests will experience two unique spaces united by warm hospitality and menus rooted in the agricultural bounty of Eastern Washington. The culinary team, led by executive chef Chad Bostwick, prepares updated steakhouse classics and beer-friendly dishes in an open kitchen over a custom charcoal grill and wood stone oven. Crossbuck Brewing brews onsite in a new state-of-the-art facility and guests enjoy a front-row seat to the entire brewing process where craft beers are tapped directly from source. The outdoor patio spaces will provide a gathering place for guests to connect around the warmth of fire pits. Private dining and events will take place in the dining room, taproom, historic rail car or offsite with the mobile kitchen, Angus Prime.

“We are thrilled to open our doors and invite our neighbors and visitors to gather with friends and family in a warm and inviting space with great food, welcoming service, an expansive Washington wine list and our hand-crafted beer,” said Dan Thiessen, managing partner, Walla Walla Steak Co. and Crossbuck Brewing.

Walla Walla Steak Co. and Crossbuck Brewing are part of [Fire & Vine Hospitality](#) and its [Revelers Club](#) loyalty program. Both brands are led by a team of hospitality veterans and residents with deep local roots:

- Dan Thiessen, managing partner
- Paul Mackay, owner and partner
- Steven Brack, head brewer and partner
- Philip Christofides, architect and partner
- Chad Bostwick, executive chef

- Tabitha Crenshaw event director

Walla Walla Steak Co.: The warm and authentic hometown steakhouse pays tribute to classic steakhouse dishes updated to highlight seasonal produce and featuring certified USDA Prime and Choice Angus beef from Cattle Company Beef in Spokane, WA. Open for dinner, the restaurant and bar features an extensive local wine list, creative craft cocktails and Crossbuck beers. Owner and partner Paul Mackay said “Walla Walla Steak Co. is simply focused on the needs of our guests and providing them with warm and genuine service and approachable steakhouse classics.”

Menu highlights include:

- Sashimi scallops with soy-miso vinaigrette, wasabi aioli and pickled ginger
- Tenderloin Diablo with Cajun style cream sauce
- Roasted and pickled beets with roasted carrots, radish, fennel, arugula, Marcona almonds, strained yogurt and citrus.
- Signature 34 oz. USDA Prime bone-in rib eye for two, as well as a variety of other steak options including both USDA Prime and Choice cuts.
- Fire-roasted King Salmon with ginger sweet potato puree and charred haricot verts
- Tableside Bananas Foster

Crossbuck Brewing: Crossbuck Brewing welcomes guests to gather and experience quality old and new-world style craft beers and a full-service, family-friendly taproom menu. Enjoy a front row seat to our entire brewing process where draught beers are tapped fresh from the source. Every Crossbuck brew has a story and is artfully crafted utilizing the bounty of Washington State and locally sourced ingredients wherever possible. “A future barrel-aging program will round out the range brewed partnering with local area wine and spirits makers. Adventurous collaborations coming soon,” said Steven Brack, head brewer, Crossbuck Brewing

Sample beer menu:

NAME	Description	ABV
Switcher Kölsch	<i>Kölsch-style</i> Golden Ale	5.2%
xBuck Hazy Schmazey	New England IPA	6.5%
NoPac IPA	PNW IPA	7.2%
Udderly Mad	Milk Stout	6.0%
Walloping Wheat	Bavarian Hefeweizen	5.4%

Double Heading IIPA	Imperial IPA	8.5%
The Yard Goat Stout	Russian Imperial Stout	9.0%

The taproom will be open for lunch and dinner with casual comfort food for all ages.

Sample menu items:

- Spent grain pretzel bread with Crossbuck Stout mustard and Crossbuck Ale cheese sauce
- Crossbuck Burger – ground brisket, lettuce, tomato, sweet onion, bacon, aged white cheddar, aioli and house-made pickles
- Hand-tossed flatbreads
- Crossbuck Nachos
- Wood stone fired Washington apple crisp with house-made huckleberry ice cream

Renovation of Historic Site

The train depot has a rich history and the existing brick walls, worn floors, and old-time windows were maintained and refurnished to retain the character and warmth of the space. Architect and partner, Philip Christofides, set out to create two unique, yet connected concepts which fit seamlessly together within the depot building. The dramatic open kitchen is the focal point of the entry and invites guests in with the energy of live fire cooking. The Walla Walla Steak Co. design is rustic, yet comfortable with furnishings and fixtures which let the old space shine. Walnut, leather, and steel details are the backbone for the design. In the Crossbuck taproom, casual dining arrangements are perfect for groups of friends and families and keep the space airy, bright, and fun. The dining area features chunky maple tables, comfortable benches and touches of stainless steel and tile. In a nod to the building’s history, an old train schedule chalkboard was uncovered during construction and will be featured in the taproom.

Private Dining and Events – Introducing Angus Prime and historic rail car

Event Director, Tabitha Crenshaw, and her team create memorable personalized events within the restaurant and taproom, our refurbished rail car or anywhere guests would like to celebrate.

Offsite Events: Angus Prime is a custom designed and built 30-foot gooseneck trailer featuring convection ovens, a six-burner range, 24” charbroiler, 24” griddle, fryer, double door refrigerator, single door freezer, wine glass storage rack, 3 compartment sink, heater/air conditioner and outdoor lighting abilities. The whisper-quiet generator can operate in any remote location without interrupting the guest experience. The team is able

to provide a mobile kitchen anywhere for celebrations up to 1000 guests. Angus recently traveled to Moab, UT to cater a 200-person weekend wedding event.

Onsite Event Spaces

- Steakhouse buyout: 100
- Steakhouse patio: 50
- Railcar: 10-50
- Taproom buyout: 90
- Taproom Patio: 50

About Fire & Vine Hospitality:

The Fire & Vine Hospitality team is responsible for overall operational leadership, culinary expertise and product sourcing, marketing and technology support for each of the properties in the company: El Gaucho Seattle, Bellevue, Tacoma and Portland; AQUA by El Gaucho; The Inn at El Gaucho, Miller's Guild, The Lakehouse, Civility & Unrest, Eritage Resort, Walla Walla Steak Co., Crossbuck Brewing and Aperlume, located steps from Pike Place Market. The Revelers Club is a loyalty program designed to reward and honor our guest's loyalty and provide benefits at each Fire & Vine property. Free to join, the Revelers Club shares birthday and anniversary gifts at each level of the program and members receive points for every dollar spent.

Each Fire & Vine Hospitality property is unique to the community it serves and share the following attributes.

- Service – We provide every guest with a unique, unparalleled experience. We revel in celebrating lives.
- Quality - Our mission is to source the best in the world for our guests to enjoy.
- Community – Building a strong community through financial giving and sharing time and resources is a core company value.

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