

# WALLA WALLA STEAK CO

## CROSSBUCK

BREWING  TAPROOM

### Walla Walla Location

### Fact Sheet July 2022

The historic train depot has long served as Walla Walla’s front door and Walla Walla Steak Co. and Crossbuck Brewing embrace that welcoming spirit with a locally rooted and award-winning steakhouse, taproom and brewery. Open since October 2018, both brands are owned and operated by a team of hospitality industry veterans and Walla Walla residents including Dan Thiessen, Paul Mackay and Philip Christofides. The culinary team, led by executive chef Chad Bostwick, prepares updated steakhouse classics and beer-friendly dishes in the shared open kitchen with a custom charcoal grill and wood stone oven. Private dining and celebrations are available in the dining room, taproom, refurbished historic rail car, or offsite with the mobile kitchen, “Angus Prime.”

Walla Walla Steak Co. and Crossbuck Brewing  
416 N. 2<sup>nd</sup> Avenue  
Walla Walla, WA 99362  
509-526-4100

### Walla Walla Steak Co.

The locally-owned and award-winning hometown steakhouse pays tribute to classic steakhouse dishes updated to highlight seasonal produce and featuring certified USDA Prime and Choice Angus beef. Open for dinner, the restaurant and bar feature an extensive local wine list, creative craft cocktails and Crossbuck beers.

### Hours of Operation

Dinner

4-9pm Tuesday –Thursday

4-10pm Friday – Saturday

Closed Sunday and Monday

### **Menu**

A variety of USDA Prime and Choice steaks cooked over a charcoal grill. Seasonal seafood dishes and steakhouse classics.

Menu highlights include:

- Sashimi scallops with soy-miso vinaigrette, wasabi aioli and pickled ginger
- Dungeness crab cakes with apple slaw and curry aioli
- Roasted and pickled beets with roasted carrots, radish, fennel, arugula, Marcona almonds, strained yogurt and citrus.
- The Hatchet - 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 mashed potatoes and charred haricot vert and spiced honey
- Tableside Bananas Foster

### **Wine List**

40 wines by the glass with an extensive local and regional list

### **Dining Room and Bar Capacity**

Dining room: 80

Bar: 24

Railcar: 50

### **Crossbuck Brewing**

Crossbuck beers are brewed onsite and draught beers are tapped fresh from the source in the taproom and always feature favorites including Switcher Kölsch, Hazy Schmazzy and the NoPac IPA with nine additional rotating Crossbuck brews and two seasonal guest beers on tap. Crossbuck is also offered off-premise at a variety of restaurants in Walla Walla and around the Pacific Northwest.

### **Hours of Operation**

4-9pm Tuesday –Thursday

4-10pm Friday – Saturday

Closed Sunday and Monday

### **Taproom menu highlights include**

- Crispy fried Brussels sprouts with whole grain mustard vinaigrette
- Crossbuck Burger – ground brisket, lettuce, tomato, sweet onion, bacon, aged white cheddar, aioli and house-made pickles
- Hand-tossed flatbreads
- Fish and chips

- Wood stone fired Washington apple crisp with house-made ice cream

### Crossbuck Beers Snapshot

Name	Description
Switcher Kölsch	Kölsch-style Golden Ale
Hazy Schmazey	New England IPA
NoPac IPA	PNW IPA
Stack Car	DIPA
Paddock Road	Hefeweizen
Yard Goat	Oatmeal Stout
HazyHike	Hazy Session

### Taproom Capacity

Taproom: 86

Patio: 50

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

Our events 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

### Revelers Club

Walla Walla Steak Co. and Crossbuck Brewing are part of the Revelers Club. Revelers Club is the industry’s most generous rewards program designed to reward and honor our guest’s loyalty and provide benefits at each location in the collection, including El Gaucho Seattle, Bellevue, Tacoma, Portland and Vancouver (2022), AQUA by El Gaucho, Aperlume, Yellowhawk Resort,

Witness Tree lounge (2022) Walla Walla Steak Co. and Crossbuck Brewing in Walla Walla and opening in Woodinville, WA in 2022. 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.

## **Walla Walla Steak Co. and Crossbuck Brewing Leadership Biographies**

### **Dan Thiessen – Managing Partner**

A native of eastern Washington, Managing Partner Dan Thiessen was raised on a cattle ranch in Asotin, 2 hours east of Walla Walla. As a graduate of the Culinary Institute of America, his 25-year career has included kitchens in Switzerland, Aspen, Coeur d' Alene, Seattle and Walla Walla. In 2018, Dan partnered with Paul Mackay and Philip Christofides to open Walla Walla Steak Co. and Crossbuck Brewing in the historic Walla Walla train depot, and recently announced plans for a new location set to open in Woodinville in 2022. Dan and a team of partners purchased Basel Cellars Estate in 2020 and will continue to operate the iconic property as an exceptional wine country lodging and event location, while developing plans for further expansion. Dan and his wife Melissa are the proud parents of three sons and are active in the Walla Walla community, as well as operating the Asotin cattle ranch and their own farm and vineyard in Walla Walla.

### **Paul Mackay – Owner and Partner**

Paul has been involved in the restaurant industry for nearly 50 years, creating and managing a number of fine dining establishments throughout the Pacific Northwest, including El Gaucho (the original), 13 Coins, Lafitte's, Elliott's Oyster House, Metropolitan Grill, and Yarrow Bay Grill & Beach Café. Mackay partnered with Christine Keff in 1995 to create Flying Fish.

After opening [El Gaucho Seattle in 1996](#), he founded the parent company, Mackay Restaurants (later El Gaucho Hospitality), in 2000. Under his leadership, El Gaucho Hospitality launched seven more properties: El Gaucho Portland (2000); El Gaucho Tacoma (2002); the former Waterfront Seafood Grill now known as AQUA by El Gaucho (2000); The Inn at El Gaucho, Seattle's first urban luxury inn (2005); El Gaucho Bellevue (2008). Paul's vision was that each of his properties offers guests a unique, unparalleled service encounter—one in which every single detail is considered an essential element to the overall experience. Paul continues to be a valued advisor to El Gaucho Hospitality and other restaurants. In 2015, Mackay retired to Walla Walla. He purchased the Dayton Bakery in 2016, now known as the Moose Creek Café and Bakery. He purchased the Walla Walla Train Depot building in 2017 and will open the Walla Walla Steak Co. and Crossbuck Brewin in 2018.

A member of the National Restaurant Association, Paul also devotes his attention to philanthropic interests and giving back to the community. He spearheaded fundraising for a multitude of charities including the Seattle Union Gospel Mission.

### **Philip Christofides – Architect and Partner**

Philip Christofides' architectural career spans 30 years. As a partner in Arellano/Christofides Architects with his wife Margot, he designed numerous residential, restaurant and mixed use projects. Philip has repeatedly been named one of the top designers in Seattle, and his work has been consistently published and awarded over the years. Philip and Margot designed all of the El Gaucho Hospitality properties including four El Gaucho restaurants, AQUA by El Gaucho and the Inn at El Gaucho. Other notable projects include the Columbia City Live/Work Lofts, Terra Plata, and many single family homes.

In 2017, Philip became the design director for Starbucks coffee company's Northern California and Western Mountain regions. Based in San Francisco, he leads a design team that is responsible for all design in Northern California, Nevada, Utah, Colorado, and New Mexico. Philip and Margot have close family and friends in Walla Walla and look forward to joining the community.

### **Jim Kiefer, Operations Manager**

Jim has built his career in the hospitality industry with a focus on creating a culture where people feel welcome and can come in and celebrate. That guest-focused perspective is what brought him to Walla Walla Steak Co. at the very beginning and is how he has contributed to its success. Prior to joining the company, Jim owned and operated a steak and seafood restaurant in Steamboat Springs, CO and then moved to Bend, OR where he served as general manager of the Bos Taurus steakhouse. Jim and his wife, Emily and their daughter Zoe enjoy time in the mountains fly fishing, skiing, and biking.

### **Rock Silva, Executive Chef**

Walla Walla native Rock Silva's hunger for all things food have taken him near and far, from kitchens in Seattle to Australia. After culinary school, Rock pushed himself to work with the industry's leaders including Jason Wilson, Michael Mina, Ethan Stowell and Brian Clevenger. Rock hopes to share his passion for hospitality with others through his enthusiastic and honest approach. Rock shares his belief that food is the single greatest element to any great party. He believes in simple food done right, with integrity, thought, and a good knob of butter.

Rock resides in Walla Walla with his wife, Amanda, and their two sons. On his days off, you can find him spending time with his family and friends, BBQing, watching sports and playing golf. Some of his favorite foods include tacos, noodles of all kinds, and anything to satisfy his sweet tooth.

### **Nate Sherrod, Head Brewer**

Born in Pullman, Crossbuck Brewing head brewer Nate Sherrod has lived all over Washington State, including Waitsburg, Clallam Bay, Cheney, Tumwater, Walla Walla and Seattle. He graduated from the University of Washington with a degree in Forest Resources focused on Environmental Horticulture & Urban Forestry. He has spent much of his career in the

hospitality industry, including as a server and bartender at Whitehouse Crawford and Walla Walla Steak Co. but has always had an interest in wine and beer production and looked for every opportunity to gain experience with both, gained experience in making both at Walla Walla Brewers, Buty Winery, and others.

Nate joined the company in February 2019 working in both the brewery and dining room and eventually took over as head brewer in 2020. He would like to continue to increase production and expand production as the company grows.

He is also known for being a bit of an environmentalist and has installed solar panels on his home and drives an electric car. His love of the outdoors includes time spent hiking, camping and skiing.