

**WALLA WALLA  
STEAK CO**

**CROSSBUCK**  
BREWING  TAPROOM

## **Woodinville, Washington**

13205 NE 175th St, Woodville, WA

[www.wwsteakco.com/woodinville](http://www.wwsteakco.com/woodinville)

Facebook: @WallaWallaSteakCoWoodinville

Instagram: @WallaWallaSteakCo

In July 2022, a second Walla Walla Steak Co. and Crossbuck Brewing location opened in Woodinville, WA. Located inside the historic Schoolhouse No.23 building, the steakhouse and taproom are part of The Schoolhouse District, a new mixed-use community project in downtown Woodinville. Originally built in 1909, Woodinville's historic Schoolhouse No. 23 has stood empty for more than a decade and has been revitalized and restored as the new home for the award-winning steakhouse and taproom.

The two connected restaurant concepts opened in Walla Walla's historic train depot in 2018 and are part of Fire & Vine Hospitality and the Revelers Club loyalty program associated with iconic dining and lodging locations throughout the Pacific Northwest. The culinary team, led by executive chef Ian West, prepares updated steakhouse classics and beer-friendly dishes in the shared open kitchen with a custom charcoal grill and Woodstone oven. Private dining and celebrations are available in the dining room, taproom, multiple private event spaces and offsite.

### **Fast Facts:**

- Opening Date: July 27, 2022
- SQ Feet: 12,208
- Number of employees: 60
- General Manager: Louis Bentley
- Executive Chef: Ian West
- Construction Company: Wilcox Construction
- Architect and Partner: Philip Christofides

### **Awards:**

- Walla Walla Steak Co.: Wine Enthusiast 2019 Top 100 Wine Restaurants
- Award-winning beer offerings at Crossbuck include the NoPac IPA (Silver-Medal Winner in the 2019 Great American Beer Festival Awards), the Switcher Kölsch, Hazy Schmazzy, and the seasonal Lavender Wit (award-winner in the Washington Brewers Festival 2019.)

## **Walla Walla Steak Co.**

The award-winning 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**

Closed Sunday & Monday

Tues-Thur 5-9pm | Fri-Sat 4-9pm

“Hoppy” Hour: Tues-Thurs 5-7pm, Fri & Sat 4-5pm

### **Menu**

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

Menu highlights include:

- Scallops on the Half Shell with soy-miso vinaigrette, wasabi aioli and pickled ginger
- Dungeness crab cakes with apple slaw and curry aioli
- 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.
- Hearth-roasted King Salmon with Apple Spiced Beurre Monte, Root Vegetable Purée, Lacinato Kale
- Tableside Bananas Foster

### **Wine List**

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

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

Dining room: 170

Bar: 30

Patio 40

## **Crossbuck Brewing Taproom**

Crossbuck Brewing at the Old Schoolhouse welcomes you to gather together to enjoy quality old and new-world style craft beers and a full-service, family-friendly taproom menu.

### **Hours of Operation**

Closed Sunday & Monday

Tues-Thur 5-9pm | Fri-Sat 4-9pm

“Hoppy” Hour: Tues-Thurs 5-7pm, Fri & Sat 4-5pm

**Taproom menu highlights include:**

- Crispy fried Brussels sprouts with Fresno chiles and whole grain mustard vinaigrette
- Crossbuck Burger – ground brisket, lettuce, tomato, sweet onion, bacon, aged white cheddar, aioli and house-made pickles
- Fish and chips
- Woodstone fired Washington apple crisp with house-made ice cream

### **Taproom Capacity**

Taproom: 180

Patio: 40

### **Private Dining and Events**

The events team creates memorable personalized events within the restaurant and taproom, or anywhere guests would like to celebrate.

### **Onsite Event Spaces**

- Steakhouse buyout: 180
- Steakhouse patio: 40
- Taproom buyout: 220
- Taproom Patio: 40
- Second Floor event spaces: 50

### **Woodinville Leadership Biographies**

#### **Louis Bentley, General Manager, Walla Walla Steak Co. Woodinville, WA**

Nearly two decades of dedication to guests and his team led to Louis Bentley's role as general manager at Walla Walla Steak Co. in Woodinville. Louis has served in a variety of roles within Fire & Vine Hospitality including 11 years at El Gaucho Bellevue, and most recently as a captain at AQUA by El Gaucho and his wealth of experience and leadership is a strong asset to the Steak Co. Woodinville team. A Washington native, Louis traveled extensively during his childhood as part of his father's Army career which sparked a lifetime of curiosity and creativity. He is finishing a double major in Sociology and Psychology at the University of Washington and is also an avid fisherman and a skilled artist and craftsman working with wood and metal to make knives and more, including the smoked old-fashioned vessels used at many Fire & Vine Hospitality locations. He and his wife, Beverly, are the proud parents of three adult children and four grandchildren, as well as their dog, Virgo.

#### **Ian West, Executive Chef, Walla Walla Steak Co. Woodinville**

Hailing from Bellevue, Ian was a key member of the Walla Walla Steak Co. Woodinville opening team. His journey has been driven by his passion for food, spirits, and nature, which shines

through in every dish. Before becoming Executive Chef, Ian successfully ran a catering company with his wife. Family is his top priority, and his proudest accomplishments are raising his two sons. Outside the kitchen, Ian enjoys hunting, fishing, and connecting with the outdoors. He draws inspiration from Anthony Bourdain's "Kitchen Confidential" and believes that food fulfills our emotional need for purpose and meaning.

### **About Revelers Club and Fire & Vine Hospitality**

Each Revelers Club location is unique to the community it serves, and all 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 are core company values.

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, AQUA by El Gaucho, Aperlume, and Witness Tree lounge, Yellowhawk Resort, Walla Walla Steak Co., and Crossbuck Brewing in Walla Walla and Woodinville, WA. 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. Revelers Club is managed by the Fire & Vine Hospitality team which provides operational leadership, product sourcing, marketing, and technology support for some of the Pacific Northwest's most iconic lodgings and restaurants.

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