



# BIRD & THE BOTTLE

## Fact Sheet

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<b>ADDRESS</b>	1055 Fourth Street, Santa Rosa, CA (Midtown)	
<b>PHONE</b>	707.568.4000	
<b>WEBSITE</b>	www.birdandthebottle.com	<b>EMAIL</b> info@birdandthebottle.com
<b>INSTAGRAM</b>	@birdandthebottle	<b>FACEBOOK</b> @birdandthebottle
<b>HOURS</b>	Monday through Sunday: 11:30 am to 9:00 pm Happy Hour – Sunday through Thursday 3:00 pm to 5:00 pm	
<b>VIBE</b>	A modern tavern celebrating the American melting pot, James Beard Outstanding Restaurateur semifinalists Mark and Terri Stark's sixth restaurant brings intriguing interpretations of street food to life. The menu incorporates flavors from Asia, the American South, the East Coast, and Jewish comfort food favorites like schmears and matzoh ball soup, all with chef Mark Stark's signature style. The open kitchen, with its wood-fired grill, turns out large and small plates designed for sharing in one of three cozy dining rooms or two decks. Wines, craft beers on tap and by the bottle or growler, and signature cocktails by the glass or by the shaker to share.	
<b>OPENED</b>	September 2015	
<b>SEATING</b>	116 seats	
<b>DINING OPTIONS</b>	Indoor, Outdoor, Takeout, Online Ordering, Private Events	
<b>RESERVATIONS</b>	Recommended. Walk-ins welcome. OpenTable.com member	
<b>PARTIES</b>	Private parties available.	
<b>CREDIT CARDS</b>	Visa, MasterCard, Discover, American Express	
<b>CORKAGE</b>	\$25 per 750ml bottle for first two bottles, \$35 per bottle thereafter. Fee waived for each bottle purchased, up to two bottles.	
<b>PRINCIPALS</b>	Proprietors:	Mark & Terri Stark
	Executive Chef:	Mark Stark
	Chef de Cuisine:	Tony Escalante
	Sous Chef:	Eloy Alvalos
	General Manager:	Samantha Bowen
	Assistant Manager:	Jess Allred
<b>ACCOLADES</b>	<b>Press Democrat</b> Readers' Choice Best New Restaurant 2016 and Best Chef: Mark Stark, Best Restaurant 2018 <b>North Bay Bohemian</b> Best of 2016	