

Media Contact: Avery Stark-Sanders
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ADDRESS	308 ½ Wilson Street at Hotel La Rose in Historic Railroad Square, Santa Rosa, CA		
PHONE	707.595.7707	EMAIL	info@grossmanssr.com
WEBSITE	www.GrossmansSR.com		
INSTAGRAM	@GrossmansNoshery	FACEBOOK	@GrossmansNoshery
HOURS	Monday through Sunday: 8:00 am to 8:00 pm		
VIBE	A taste of Brooklyn in Wine Country, Grossman's is a New York-Style deli, restaurant, bakery and bar from celebrated restaurateurs Mark and Terri Stark located in the Hotel La Rose in Santa Rosa's Historic Railroad Square.		
DINING	With breakfast, lunch, dinner, noshes, and cocktails, Grossman's offers Mark Stark's inspired take on Jewish cuisine from the East Coast to Eastern Europe and the Middle East. Guests can enjoy the outdoor seating area, order at the deli counter, pick up a grab 'n go meal or baked goods like Bagels, Babka, Black & White Cookies and Marble Rye from the in-house bakery, or come in, call in or order online for takeout. Lox, Corned Beef, Pastrami, Half-Sour Pickles, and many other delicacies are made in house based on family recipes. Small retail area with Jewish specialty items like Halvah, Matzoh Chips, and hard-to-find condiments.		
OPENED	March 2020		
LOCATION	Constructed by Italian stonemasons of locally quarried hand-hewn basalt in 1907, the Hotel La Rose is listed with the Historic Hotels of America under the auspices of the National Trust for Historic Preservation. The Starks have honored the building's provenance while bringing in eclectic and humorous modern touches like neon, mascot chimp "Stanley Grossman" and nods to Terri Stark's beloved "Friends."		
SEATING	77 inside, 72 outside. Heated, covered patio dining available year-round.		
DINING OPTIONS	Indoor, Outdoor, Takeout, Online Ordering		
RESERVATIONS	Limited reservations are available through OpenTable.com		
CREDIT CARDS	Visa, MasterCard, Discover, American Express, Diners Club		
CORKAGE	\$20 per 750ml bottle for first two bottles, \$25 per bottle thereafter. Fee waived for each bottle purchased, up to two bottles.		
PRINCIPALS	Proprietors:	Mark & Terri Stark	
	Executive Chef:	Mark Stark	
	Chef de Cuisine:	Chris Newman	
	Sous Chef:	Bruce Roa	
	General Manager:	Matt Stern	
	Manager:	Mollie Kennedy	
	Manager:	Laura Moore	
	Baker:	Ashlie Dragonetti	