



BIRD & THE BOTTLE

Fact Sheet

Media Contact: Avery Stark
avery@starkrestaurants.com

ADDRESS	1055 Fourth Street, Santa Rosa, CA (Midtown)		
PHONE	707.568.4000		
WEBSITE	www.birdandthebottle.com	EMAIL	info@birdandthebottle.com
INSTAGRAM	@birdandthebottle	FACEBOOK	@birdandthebottle
HOURS	Daily: 11:30 am to 9:00 pm Happy Hour: Daily 3:00 pm to 6:00 pm		
VIBE	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.		
OPENED	September 2015		
SEATING	116 seats		
DINING OPTIONS	Indoor, Outdoor, Takeout, Online Ordering, Private Events		
RESERVATIONS	Recommended. Walk-ins welcome. DoorDash.com		
PARTIES	Private parties available.		
CREDIT CARDS	Visa, MasterCard, Discover, American Express		
CORKAGE	\$35 per 750ml bottle for first two bottles, \$45 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:	Tony Escalante	
	Sous Chef:	Luis Rebolledo	
	General Manager:	Katie Fryxell	
	Assistant Manager:	Amber Pineda	