



**WALLA WALLA  
STEAK CO**



## Walla Walla Steak Co. and Crossbuck Brewing Opening in 2018

*Historic Walla Walla train station renovation is underway*

Walla Walla, WA - June 19, 2018 - The Walla Walla train depot has begun its transformation into [Walla Walla Steak Co.](#) and [Crossbuck Brewing](#). Guests will experience two unique spaces united by warm hospitality and menus rooted in the agricultural bounty of Eastern Washington. The culinary team, led by executive chef Chad Bostwick, will prepare updated steakhouse classics and beer-friendly taproom fare in an open kitchen over a custom charcoal grill and wood stone oven. Crossbuck Brewing will brew onsite in a new state-of-the-art facility and guests will enjoy a front-row seat to the entire brewing process where craft beers are tapped directly from the tanks in view. The outdoor patio will provide a gathering place for guests to connect around the warmth of fire pits. Private dining and events will take place in the dining room, taproom, historic rail car or offsite with the mobile kitchen.

“For generations, the train depot has been Walla Walla’s front door and we are honored to continue that tradition,” said Dan Thiessen, managing partner, Walla Walla Steak Co. and Crossbuck Brewing. “We want this to be a place for locals and visitors to gather with friends and family in a warm and inviting setting with great food, welcoming service, an expansive Washington wine list and our hand-crafted beer.”

Walla Walla Steak Co. and Crossbuck Brewing are part of [Fire & Vine Hospitality](#) and its [Revelers Club](#) loyalty program. Both brands are led by a team of hospitality veterans and residents with deep local roots:

- Dan Thiessen, managing partner
- Paul Mackay, owner and partner
- Steven Brack, head brewer and partner
- Philip Christofides, architect and partner
- Chad Bostwick, executive chef
- Sharon Martin, event director

**Walla Walla Steak Co.:** The warm and authentic hometown steakhouse pays tribute to classic steakhouse dishes updated to highlight seasonal produce and featuring certified USDA Prime and Choice Angus beef from Cattle Company Beef in Spokane, WA. Open for dinner, the restaurant and bar will feature an extensive local wine list, creative craft cocktails and Crossbuck beers. Owner and partner Paul Mackay said “Walla Walla Steak Co. is simply focused on the needs of our guests and providing them with warm and genuine service and approachable steakhouse classics.”

Menu highlights include:

- Wood stone oven-baked oysters with spinach, bacon, tomatoes, Walla Walla sweet onions and hollandaise
- Dungeness crab cakes with Washington apple slaw and curry aioli
- Roasted butternut squash and apple cider puree with hazelnut crema
- The Steak Co. Signature 34 oz. USDA Prime and Choice bone-in rib eye for two, as well as a variety of other steak options.

**Crossbuck Brewing:** Each Crossbuck brew has a story to share about quality ingredients, the process, the name, and the history. A strong barrel-aged program rounds out the range brewed with local hops and barley. “Crossbuck is all about innovative and tasty beers, adventurous collaboration, and working with the bounty of our region,” said Steven Brack. The taproom will be open for lunch and dinner with casual comfort food for all ages.

Sample menu items:

- Signature Crossbuck Prime burger with house-made pickles
- Brown ale marinated steak bites with Porter demi-glace and black garlic aioli
- Beer-braised brats and house ‘kraut with mashed garlic reds, roasted apples and Crossbuck Ale mustard
- Spent grain pretzel bread with Crossbuck Ale mustard and cheese sauce

### **Respectful Renovation of Historic Site**

Architect and partner, Philip Christofides, was inspired by the history and design elements of the Walla Walla train depot and set out to create the new connected spaces within the landmark building. “The historic brick walls, worn floors, and old time windows offer character and warmth to the space,” said Christofides. The Walla Walla Steak Co. design will add rustic but comfortable furnishings and fixtures, but ultimately let the old space shine. Walnut, leather, and steel details are the backbone for the design. In the Crossbuck taproom, casual dining arrangements are perfect for groups of friends and families and keep the space airy, bright, and fun. The dining area features chunky maple tables, comfortable benches and touches of stainless steel and tile. In a nod to the building’s history, an old train schedule

chalkboard was uncovered during the demolition in the space and will be featured in the taproom.

***About Fire & Vine Hospitality:***

*The team behind El Gaucho Hospitality, along with Chef Jason Wilson, operates as Fire & Vine Hospitality. The partnership was designed to share strengths and create new opportunities for future growth. The Fire & Vine Hospitality team is responsible for overall operational leadership, culinary expertise and product sourcing, marketing and technology support for each of the properties in the company: El Gaucho Seattle, Bellevue, Tacoma and Portland; AQUA by El Gaucho; The Inn at El Gaucho, Miller's Guild, The Lakehouse and Civility & Unrest. Eritage resort, Walla Walla Steak Co. and Crossbuck Brewing will join the collection in Walla Walla in 2018. The Revelers Club program is designed to show our gratitude and provide benefits for frequent guests at Fire & Vine properties. Free to join, the Revelers Club shares birthday and anniversary gifts at each level of the program. Members also receive points for every dollar spent.*

*Each Fire & Vine Hospitality property is unique to the community it serves but 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. No excuses and no compromise.*
- *Community - Building a strong community through financial giving and sharing time and resources is a core company value.*

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