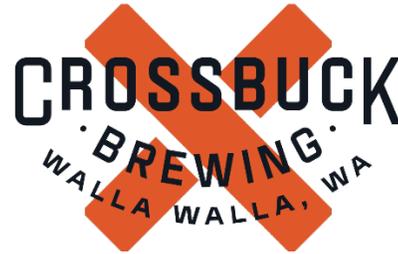




**WALLA WALLA
STEAK CO**



Walla Walla Steak Co. and Crossback Brewing Announce Fall Events and Celebrations

Crossback Oktoberfest features music, games and fundraiser for local food bank program; Harvest Celebration Dinner highlights harvest season with a vineyard feast

Walla Walla, WA – August 12, 2019 – Open since October 2018, Walla Walla Steak Co. and Crossback Brewing will celebrate their first anniversary with a series of events including an all-ages Oktoberfest party and a vineyard dinner experience to commemorate a year of awards and recognition for the restaurant, brewery and the town of Walla Walla.

“We are grateful and humbled by the support shown by our Walla Walla community and some of the recognition that has come during our first year,” said Dan Thiessen, owner and managing partner, Walla Walla Steak Co. and Crossback Brewing. “Our team wanted to host a new signature Oktoberfest event to highlight harvest season, as well as create an exceptional vineyard dining experience to celebrate a successful year for us and our hometown. We can’t wait to showcase the best of Walla Walla for our neighbors and visitors.”

Crossback Brewing Oktoberfest – September 21st

Crossback Brewing will take over the parking lot behind the historic train depot and hold their first Oktoberfest celebration on September 21st from 12-5pm. The all-ages party features food, drinks, live music and games. Walla Walla Steak Co.’s mobile kitchen, “Angus Prime” will serve seasonal favorites including a pretzel bar and a whole spit roasted lamb and pig raised by Dan Thiessen and fed with mash from the Crossback Brewing process. The seasonal Oktoberfest Ale will be tapped at noon. Tickets can be purchased in advance on [SevenRooms](#).

In honor of Hunger Awareness Month, local personalities will take a turn in the dunk tank to benefit the [Blue Mountain Action Council](#) food bank’s Backpack Bridge program which provides weekend meals sent home with 500 school kids that have been identified as food insecure. Local winemakers

and restaurant owners will take a 20 minute turn to compete in raising the most money during their time in the hot seat.

- September 21st 12-5pm
- Crossbuck Brewing parking lot
- \$10 (Includes entrance, all games, plus one beer or pretzel)

Activities Include:

- Crossbuck Oktoberfest keg tapping at noon
- Live music and dancing with the Whiskey Creek Band
- Games & prizes: Beer Pong bracket, Corn Hole, Hammerslagen, surprise interactive inflatable
- For the kids: Jumpy castle and face painting
- Charity dunk tank to benefit BMAC food bank's Backpack Bridge program

Harvest Celebration Dinner – October 5th at Seven Hills Vineyard

On Saturday, October 5th, 140 guests will gather at the golden hour in the iconic setting of a world-renowned vineyard to celebrate a bountiful harvest and the culmination of a year of recognition for Walla Walla. Recent *Wine Enthusiast Magazine* honorees, Walla Walla Steak Co. and winemaker Ashley Trout will provide an evening of exceptional food and wine set in the stunning Seven Hills Vineyard. Walla Walla Steak Co. executive chef, Chad Bostwick, will prepare the five-course dinner for 140 guests in the vineyard using the custom mobile kitchen nicknamed “Angus Prime.” Dinner will be perfectly paired with wines from Brook & Bull Cellars and Vital Wines. Reservations for the \$140 all-inclusive event are available on [SevenRooms](#).

Several recent national awards have brought renewed interest and excitement in Walla Walla. *Sunset Magazine* named Walla Walla as the 2018 Wine Town of the Year and *Wine Enthusiast Magazine* recently named Ashley Trout of Brook & Bull Cellars and Vital Wines as a Top 40 under 40 wine talent and featured Walla Walla Steak Co. in the 2019 100 Best Wine Restaurants.

- October 5, 2019 - 5pm
- 5 paired courses, 140 guests, \$140 all inclusive
- Seven Hills Vineyard – 52108 Seven Hills Rd Milton-Freewater, OR,

About Walla Walla Steak Co. and Crossbuck Brewing

The historic train depot has long served as Walla Walla's front door and Walla Walla Steak Co. and Crossbuck Brewing embrace that welcoming spirit with a locally rooted and award-winning steakhouse, taproom and brewery. Open since October 2018, both brands are owned and operated by a team of hospitality industry veterans and Walla Walla residents including Dan Thiessen, Steven Brack, Paul Mackay and Philip Christofides. The culinary team, led by executive chef Chad Bostwick, prepares updated steakhouse classics and beer-friendly dishes in the shared open kitchen with a custom charcoal grill and wood stone oven. Private dining and celebrations are available in the dining room, taproom, refurbished historic rail car, or offsite with the mobile kitchen, "Angus Prime."

Crossbuck beers are brewed by Steven Brack in a new onsite facility and draught beers are poured fresh from the source in the taproom and available off-premise at a variety of restaurants in town and around the Pacific Northwest. Crawlors and growlers are also available for purchase at the brewery. Freight Hoppers Mug Club memberships include food and beer discounts, swag and access to member-only events.

Walla Walla Steak Co. and Crossbuck Brewing are part of Fire & Vine Hospitality's loyalty program, the Revelers Club. The Revelers Club program is designed to reward and honor guest's loyalty and provide benefits at each Fire and Vine property. 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 which may be redeemed at member restaurants including El Gaucho Seattle, Bellevue, Tacoma, Portland and Vancouver, WA opening in 2020; AQUA by El Gaucho; The Inn at El Gaucho, Miller's Guild, The Lakehouse, Civility & Unrest, Eritage Resort, Walla Walla Steak Co., Crossbuck Brewing and Aperlume.

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