



2200 Western Ave, Seattle WA 98121
206-728-1337

El Gaucho Seattle, Union Stables

- 2200 Western Ave, Seattle WA 98121 - two blocks north of Pike Place Market
- Open in October 2020
- El Gaucho Seattle will serve dinner Tuesday - Saturday. Happy Hour and the bar program will return as safety guidelines change.
- CEO: Chad Mackay
- General Manager: Jacob Lawrence
- Executive Chef: Kirin Chun

Design Details

- The main dining room, four private dining rooms and bar occupy 10,000 square feet.
- Luxurious finishes complement the rustic original wood and brick in the historic space.
- Comfortable elegance includes cushioned seats and upholstered booths to ensure an atmosphere where conversations flourish.
- Sparkling silver, shimmering candlelight and a dramatic indoor fire table beckon when viewed through the multi-paned windows.
- Four private dining rooms will continue celebratory traditions. One features a direct view into the El Gaucho beef aging room and the live fire grill.
- The intricately carved wood and antique beveled glass front door from the original El Gaucho location was found and now serves as the entry to one of the private dining rooms. It features the words “El Gaucho” on one side and “Adios, amigos” on the reverse.
- Intricate metalwork details reflect the flickering light of the grill, tabletop candles and welcoming fire table.
- More detailed information regarding the design is available [HERE](#)
 - Architect: Mike Skidmore, Skidmore and Janette.
 - Contractor: Wilcox Construction

Legendary El Gaucho Experience

- Guests will be reunited with familiar team members, several of whom have been with the company for 20 years or more.

- Tableside service is an El Gaucho hallmark – from Caesar Salad and Flaming Brochette to the final flambé of Bananas Foster.
- Nightly live piano will continue to be a key element of the El Gaucho experience when safety guidelines allow.
- Several of the [commissioned paintings](#) by artist Nina Mikahailenko have moved to the new location and others will find new homes in other El Gaucho locations.
- Tradition of live fire cooking continues with an amplified exhibition grilling experience.
- The menu will feature traditional steakhouse classics with thoughtful seasonal updates.
- Ongoing commitment to sourcing the best products in the world
 - 28-day dry-aged Niman Ranch All-Natural Prime Certified Angus Beef®
 - Local and organic seasonal produce
 - Sustainable seafood
 - Rare and specialty items

About Union Stables

- Union Stables is listed on the [National Register of Historic Places](#). Built in 1910, it was home to 300 horses used for pulling streetcars and fire engines. It is a rare example of a brick and heavy timber multi-story stables building and was once considered the most modern building of its kind west of the Mississippi.
- LEED Gold certified renovation in 2015 and award-winning historical preservation with efficiency upgrades including a green roof to reduce storm water flows which contributes to the overall 70% reduction in energy use.
 - Historic Seattle 2016 Preservation Award for “Best Rehabilitation”
 - NAIOP 2015 Redevelopment/Renovation of the Year
 - State of Washington 2015 State Historic Preservation Award

About Revelers Club and Fire & Vine Hospitality

Each Revelers Club location is unique to the community it serves, and 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.
- Community – Building a strong community through financial giving and sharing time and resources is a core company value.

Revelers Club is the industry’s most generous rewards program designed to reward and honor our guest’s loyalty and provide benefits at each location in the collection, including El Gaucho Seattle, Bellevue, Tacoma, Portland and Vancouver (opening 2021), AQUA by El Gaucho, Aperlume, Eritage Resort, Walla Walla Steak Co. and Crossbuck Brewing. 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.

Revelers Club is managed by the Fire & Vine Hospitality team which provides operational leadership, culinary expertise and product sourcing, marketing and technology support for some of the Pacific Northwest's most iconic hotels and restaurants.

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