



## WALLA WALLA STEAK CO



### Fact Sheet October 2018

For generations, the train depot has been Walla Walla's front door and welcomed locals and visitors. It has been transformed into Walla Walla Steak Co. and Cross Buck Brewing and opened in October 2018. The menus feature updated steakhouse classics and beer-friendly tap room fare prepared in an open kitchen over a custom charcoal grill and wood-fire oven. The outdoor patio with fire pits provide a gathering place for guests to connect. Private dining and celebrations are available in the dining room, tap room, historic rail car or offsite with the mobile kitchen. Both properties are led by a team of hospitality industry veterans and residents with deep local roots and are part of [Fire & Vine Hospitality](#) and the [Revelers Club](#) loyalty program.

Walla Walla Steak Co. and Cross Buck Brewing  
416 N. 2<sup>nd</sup> Avenue  
Walla Walla, WA 99362  
509-526-4100

#### 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 feature an extensive local wine list, creative craft cocktails and Cross Buck beers.

#### Hours of Operation

Dinner

4-9pm Sunday – Thursday

4-10pm Friday – Saturday

#### Menu

A variety of USDA Prime and Choice steaks cooked over a charcoal grill. Seasonal seafood dishes and steakhouse classics.

Menu highlights include:

- Sashimi scallops with soy-miso vinaigrette, wasabi aioli and pickled ginger

- Tenderloin Diablo with Cajun style cream sauce
- Roasted and pickled beets with roasted carrots, radish, fennel, arugula, Marcona almonds, strained yogurt and citrus.
- Signature 34 oz. USDA Prime bone-in rib eye for two, as well as a variety of other steak options including both USDA Prime and Choice cuts.
- Fire-roasted King Salmon with ginger sweet potato puree and charred haricot verts
- Tableside Bananas Foster

### Wine List

40 wines by the glass with an extensive local and regional list

### Dining Room and Bar Capacity

Dining room: 80

Bar: 24

Railcar: 50

## Crossbuck Brewing

Guests enjoy a front row seat to the entire brewing process where craft beers are tapped directly from the tanks in view. A strong barrel-aged program rounds out the range brewed with local hops and barley. Crossbuck offers unmatched service and innovative tasty beers including planned projects and collaborations with area wine and spirits makers.

### Hours of Operation

Sunday – Thursday 11-9pm

Friday and Saturday 11-11pm

### Menu highlights include

- Spent grain pretzel bread with Crossbuck Stout mustard and Crossbuck Ale cheese sauce
- Crossbuck Burger – ground brisket, lettuce, tomato, sweet onion, bacon, aged white cheddar, aioli and house-made pickles
- Hand-tossed flatbreads
- Crossbuck Nachos
- Wood stone fired Washington apple crisp with house-made ice cream

### Crossbuck Beers Snapshot

NAME	Description	ABV
Switcher Kölsch	<i>Kölsch-style</i> Golden Ale	5.2%
xBuck Hazy Schmazey	New England IPA	6.5%
NoPac IPA	PNW IPA	7.2%
Udderly Mad	Milk Stout	6.0%
Walloping Wheat	Bavarian Hefeweizen	5.4%
Double Heading IIPA	Imperial IPA	8.5%

The Yard Goat Stout	Russian Imperial Stout	9.0%
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### **Oak Project Series**

- Wine-beer hybrids aged with local wine barrels
- Small batch barrel specific recipes aged in tequila, rum and bourbon barrels

### **Guest beers**

- Hosting a rotating array of rare guest beers and ciders that share in the same spirit of the craft

### **Taproom Capacity**

Taproom: 86

Patio: 50

### **Private Dining and Events – Introducing Angus Prime and historic rail car**

Event Director, Tabitha Crenshaw, and her team create memorable personalized events within the restaurant and taproom, our refurbished rail car or anywhere guests would like to celebrate.

**Offsite Events:** Angus Prime is a custom designed and built 30-foot gooseneck trailer featuring convection ovens, a six-burner range, 24” charbroiler, 24” griddle, fryer, double door refrigerator, single door freezer, wine glass storage rack, 3 compartment sink, heater/air conditioner and outdoor lighting abilities. The whisper-quiet generator can operate in any remote location without interrupting the guest experience. The team is able to provide a mobile kitchen anywhere for celebrations up to 1000 guests. Angus recently traveled to Moab, UT to cater a 200-person weekend wedding event.

### **Onsite Event Spaces**

- Steakhouse buyout: 100
- Steakhouse patio: 50
- Railcar: 10-50
- Taproom buyout: 90
- Taproom Patio: 50

### **Walla Walla Steak Co. and Crossbuck Brewing Leadership Biographies**

#### **Dan Thiessen – Managing Partner**

A native of eastern Washington State, Chef Dan Thiessen was raised on an Angus cattle ranch in Asotin and spent summers working on his uncle’s wheat farm outside of Lewiston, Idaho. He is a graduate of the Culinary Institute of America and was most recently the Executive Director of the Wine Country Culinary Institute at Walla Walla Community

College. Dan has worked in high profile restaurants in Seattle and around the world. His culinary travels have included Aspen, Switzerland, Coeur d' Alene and Seattle.

From 1995 to 2006, Dan taught at the Art Institute of Seattle and was Executive Chef for the Space Needle, Golf Club at Newcastle, Chandler's Crabhouse, Salty's Restaurant Group. In 2006, he opened o/8 Seafood Grill, Twisted Cork Wine Bar and STIR Martini/Raw Bar. Dan has been featured in Savor Seattle Cookbook, Where Magazine, Nation's Restaurant News, The Seattle Times, Seattle Magazine, Seattle Met and Seattle Weekly. Dan was the host of "What's Cooking with Chef Dan" on AM 570 KVI & 770 KTTH for 5 years. He also appeared numerous times on KOMO 4, KONG 6/16, KING 5 and KCPQ-TV. In 2005, he was selected as one of Puget Sound Business Journal's 40 under 40. Dan was also honored for his work as an Outstanding Community Partner from South Seattle Community College and received the Citizen's Award of Merit from the Bellevue Fire Department.

As Executive Director of the Wine Country Culinary Institute, Dan's oversight of curriculum and café/catering operations of the school had him in the classrooms and out in the industry fostering relationships with future employers and representing the program. The program has created new opportunities for students to learn and give back to the community by participating in projects ranging from a hot lunch program for a local elementary school to creating 10 course meals at some of the region's most prestigious wineries. Dan and his wife Melissa are the proud parents of two sons and are active in the Walla Walla community.

### **Paul Mackay – Owner and Partner**

Paul has been involved in the restaurant industry for nearly 50 years, creating and managing a number of fine dining establishments throughout the Pacific Northwest, including El Gaucho (the original), 13 Coins, Lafitte's, Elliott's Oyster House, Metropolitan Grill, and Yarrow Bay Grill & Beach Café. Mackay partnered with Christine Keff in 1995 to create Flying Fish.

After opening [El Gaucho Seattle in 1996](#), he founded the parent company, Mackay Restaurants (later El Gaucho Hospitality), in 2000. Under his leadership, El Gaucho Hospitality launched seven more properties: El Gaucho Portland (2000); El Gaucho Tacoma (2002); the former Waterfront Seafood Grill now known as AQUA by El Gaucho (2000); The Inn at El Gaucho, Seattle's first urban luxury inn (2005); El Gaucho Bellevue (2008). Paul's vision was that each of his properties offers guests a unique, unparalleled service encounter—one in which every single detail is considered an essential element to the overall experience. Paul continues to be a valued advisor to El Gaucho Hospitality and other restaurants. In 2015, Mackay retired to Walla Walla. He purchased the Dayton Bakery in 2016, now known as the Moose Creek Café and Bakery. He purchased the Walla Walla Train Depot building in 2017 and will open the Walla Walla Steak Co. and Crossbuck Brewin in 2018.

A member of the National Restaurant Association, Paul also devotes his attention to philanthropic interests and giving back to the community. He spearheaded fundraising for a multitude of charities including the Seattle Union Gospel Mission.

### **Steven Brack – Head Brewer and Partner**

As Crossbuck head brewer, Steven brings more than seven years of brewing experience to this project. He graduated with combined B.A. degrees in Business Administration and Marketing from Whitworth University before attaining his Enology Certificate from Washington State University and following his passion in craft beverage production.

Steven was previously part of the brewing team at the Ram Restaurant & Brewery, Elliott Bay Brewery and Pacific Brewing and Malting Co. He also has experience in the position of Production Manager for Schilling Hard Cider and most recently at Black Raven Brewing Co. Steven won six medals at the Washington Beer Awards including a gold medal for his Belgian Pale Ale and a silver for a Russian Imperial Stout. He also received a medal from the North American Beer Awards for his Belgian style beer. Steven and his family recently returned to the area to join Crossbuck Brewing and to help manage his family's vineyard, Resurgent Vineyards, in Milton-Freewater, OR.

### **Philip Christofides – Architect and Partner**

Philip Christofides' architectural career spans 30 years. As a partner in Arellano/Christofides Architects with his wife Margot, he designed numerous residential, restaurant and mixed use projects. Philip has repeatedly been named one of the top designers in Seattle, and his work has been consistently published and awarded over the years. Philip and Margot designed all of the El Gaucho Hospitality properties including four El Gaucho restaurants, AQUA by El Gaucho and the Inn at El Gaucho. Other notable projects include the Columbia City Live/Work Lofts, Terra Plata, and many single family homes.

In 2017, Philip became the design director for Starbucks coffee company's Northern California and Western Mountain regions. Based in San Francisco, he leads a design team that is responsible for all design in Northern California, Nevada, Utah, Colorado, and New Mexico. Philip and Margot have close family and friends in Walla Walla and look forward to joining the community.

### **Chad Bostwick, Executive Chef**

Chef Chad was raised in Wenatchee, WA and graduated from the Wine Country Culinary Institute (WCCI) in Walla Walla. He was drawn to the culinary arts when he was ten years old and being treated for cancer at Children's Hospital in Seattle. Because of his dreams of becoming a chef, the Make-a-Wish Foundation created opportunities for him to meet area culinary experts and experience delicious meals. One of his defining moments was when Seattle Chef Tom Douglas invited his family to the Dahlia Lounge, and there he witnessed the opportunity to positively affect people by creating experiences and lasting memories with flavor and hospitality. After recovering from cancer, Chad continued his restaurant career learning skills in both the front and back of the house. He has worked at both the

Marcus Whitman Hotel and The Reserve House at Woodward Canyon. Dan Thiessen selected Chad as the Executive Chef for Walla Walla Steak Co. and Crossbuck Brewing after working with him at WCCI. Chad and his wife, McKenzie, enjoy spending time with family and friends, cooking, traveling and their dog, Pepper Dog.

**Tabitha Crenshaw, Event Director**

Answering the age old question, what do you do with a degree in Philosophy, Tabitha can attest that it makes an excellent prelude into the world of food and wine. During her studies at the University of Washington, she worked at various Seattle restaurants, and after the BA degree was said and done, the foodie bug had settled in to stay.

Over the years, she worked at Ray's Boathouse, Teatro Zinzanni, Chow Foods, Inc., and Tamara Murphy's Brasa. Tabitha moved to Walla Walla in 2005 so that she could follow her dream of making wine. After quickly completing her E&V degree program at WWCC, she spent time working as an Enologist at Spring Valley Vineyards and Artifex Wine Company. After 5 years in wine production, the call of creating special events lured her back to the hospitality business. Tabitha was the owner and operator of Olive Marketplace and Café, Olive Catering, the Saint & the Sinner, and the Ox & Cart for the span of a decade in Walla Walla. Recently, when the opportunity arose to step back from the administrative responsibility of small business ownership, she and her husband sold the companies in order to enjoy more time with their three young children.

Tabitha is thrilled to join the team at Walla Walla Steak Co. and Crossbuck Brewing as the Event Director, continuing her career of crafting special celebration for visitors and locals of Walla Walla alike.