



BIRD & THE BOTTLE

Fact Sheet

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ADDRESS	1055 Fourth Street, Santa Rosa, CA
PHONE/FAX	707.568.4000
WEBSITE	www.birdandthebottle.com
EMAIL	info@birdandthebottle.com
HOURS	Monday through Thursday: 11:30 am to 9:30 pm Friday: 11:30 am to 10:00 pm Saturday: 11:30 am to 10:00 pm Sunday: 11:30 am to 9:30 pm
VIBE	A modern tavern celebrating the American melting pot, James Beard Outstanding Restaurateur semifinalists Mark and Terri Stark's newest 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. Open 7 days.
OPENED	September 2015
SEATING	116 seats
RESERVATIONS	Recommended. Walk-ins welcome. RESERVE member.
PARTIES	Private parties available.
CREDIT CARDS	Visa, MasterCard, Discover, American Express
CORKAGE	\$20 per 750 ml bottle for first two bottles, \$30 per bottle thereafter. Fee waived for each bottle purchased.
PRINCIPALS	Proprietors: Mark & Terri Stark Executive Chef: Mark Stark General Manager: Assistant Manager: Chef de Cuisine: Eric Foster Sous Chef: Elaine Rivera Glenn Bar Lead: Josh Forth