



# BIRD & THE BOTTLE

## Fact Sheet

CONTACT: Holly Hansen  
holly@starkrestaurants.com  
707.526.6677

---

<b>ADDRESS</b>	1055 Fourth Street, Santa Rosa, CA
<b>PHONE/FAX</b>	707.568.4000
<b>WEBSITE</b>	www.birdandthebottle.com
<b>EMAIL</b>	info@birdandthebottle.com
<b>HOURS</b>	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
<b>VIBE</b>	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.
<b>OPENED</b>	September 2015
<b>SEATING</b>	116 seats
<b>RESERVATIONS</b>	Recommended. Walk-ins welcome. RESERVE member.
<b>PARTIES</b>	Private parties available.
<b>CREDIT CARDS</b>	Visa, MasterCard, Discover, American Express
<b>CORKAGE</b>	\$15 per 750 ml bottle for first two bottles, \$25 per bottle thereafter. Fee waived for each bottle purchased.
<b>PRINCIPALS</b>	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