



BIRD & THE BOTTLE

Fact Sheet

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ADDRESS 1055 Fourth Street, Santa Rosa, CA

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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 / Brunch 10:30am to 2:00pm
Sunday: 11:30 am to 9:30 pm/ Brunch 10:30am to 2:00pm

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:	Judd Jones
Assistant Manager:	Mamadou Diouf
Chef de Cuisine:	Eric Foster
Sous Chef:	Nick Newcomb
Bar Lead:	Sam Bowen