

# WALLA WALLA STEAK CO

## CROSSBUCK

BREWING  TAPROOM

**Woodinville, Washington**

13205 NE 175th St, Woodville, WA

[www.wwsteakco.com/woodinville](http://www.wwsteakco.com/woodinville)

Facebook: @WallaWallaSteakCoWoodinville

Instagram: @WallaWallaSteakCo

In July 2022, a second Walla Walla Steak Co. and Crossbuck Brewing location opened in Woodinville, WA. Located inside the historic Schoolhouse No.23 building, the steakhouse and taproom are part of The Schoolhouse District, a new mixed-use community project in downtown Woodinville. Originally built in 1909, Woodinville's historic Schoolhouse No. 23 has stood empty for more than a decade and is being revitalized and restored as the new home for the award-winning steakhouse and taproom.

The two connected restaurant concepts opened in Walla Walla's historic train depot in 2018 and are part of the Revelers Club loyalty program associated with iconic dining and lodging locations throughout the Pacific Northwest. The culinary team, led by executive chef Adam Reece, prepares updated steakhouse classics and beer-friendly dishes in the shared open kitchen with a custom charcoal grill and Woodstone oven. Private dining and celebrations are available in the dining room, taproom, multiple private event spaces and offsite.

### **Fast Facts:**

Opening Date: July 27, 2022

SQ Feet: 12,208

Number of employees: 60

Owner and Managing Partner: Dan Thiessen

General Manager: Erik Agnew

Executive Chef: Adam Reece

Brewer: Nate Sherrod

Construction Company: Wilcox Construction

Architect and Partner: Philip Christofides

### **Awards:**

- Walla Walla Steak Co.: Wine Enthusiast 2019 Top 100 Wine Restaurants
- Award-winning beer offerings at Crossbuck include the NoPac IPA (Silver-Medal Winner in the 2019 Great American Beer Festival Awards), the Switcher Kölsch, Hazy Schmazzy, and the seasonal Lavender Wit (award-winner in the Washington Brewers Festival 2019.)

### **Walla Walla Steak Co.**

The award-winning steakhouse pays tribute to classic steakhouse dishes updated to highlight seasonal produce and featuring certified USDA Prime and Choice Angus beef. Open for dinner, the restaurant and bar feature an extensive local wine list, creative craft cocktails and Crossbuck beers.

#### **Hours of Operation**

##### **Dinner**

3-9pm Wednesday – Sunday. Closed Monday and Tuesday.

#### **Menu**

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

Menu highlights include:

- Scallops on the Half Shell with soy-miso vinaigrette, wasabi aioli and pickled ginger
- Dungeness crab cakes with apple slaw and curry aioli
- Blackberry & Buratta Salad, crispy quinoa, watercress, spruce tip oil
- The Hatchet - 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.
- Hearth-roasted King Salmon on Cedar with Stone Fruit Relish, Sweet Corn Succotash,
- Tableside Bananas Foster

#### **Wine List**

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

#### **Dining Room and Bar Capacity**

Dining room: 170

Bar: 30

Patio 40

### **Crossbuck Brewing Taproom**

Crossbuck beers are brewed in our onsite brewery in Walla Walla and the taps regularly feature favorites including Switcher Kölsch, Hazy Schmazzy and the NoPac IPA with nine additional rotating Crossbuck brews and two seasonal guest beers on tap. Crossbuck is also offered off-premise at a variety of restaurants in Walla Walla and around the Pacific Northwest.

## **Hours of Operation**

3-9 pm Wednesday – Sunday. Closed Monday and Tuesday

## **Taproom menu highlights include**

- Crispy fried Brussels sprouts with Fresno chiles and whole grain mustard vinaigrette
- Crossbuck Burger – ground brisket, lettuce, tomato, sweet onion, bacon, aged white cheddar, aioli and house-made pickles
- Fish and chips
- Woodstone fired Washington apple crisp with house-made ice cream

## **Crossbuck Brewing Beer**

Crossbuck Brewing operations will remain based in Walla Walla, led by head brewer, Nate Sherrod. The Woodinville Taproom will feature Crossbuck favorites including the NoPac IPA, Switcher Kölsch, Hazy Schmazzy, Stack Car Double IPA, Paddock Road Hefeweizen, Yard Goat Oatmeal Stout and Hazy Hike Hazy Session, as well as a variety of rotating guest taps.

## **Taproom Capacity**

Taproom: 180

Patio: 40

## **Private Dining and Events**

Our events team creates memorable personalized events within the restaurant and taproom, or anywhere guests would like to celebrate.

## **Onsite Event Spaces**

- Steakhouse buyout: 180
- Steakhouse patio: 40
- Taproom buyout: 220
- Taproom Patio: 40
- Second Floor event spaces: 50

## **Woodinville Leadership Biographies**

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

A native of eastern Washington, Managing Partner Dan Thiessen was raised on a cattle ranch in Asotin, 2 hours east of Walla Walla. As a graduate of the Culinary Institute of America, his 25-year career has included kitchens in Switzerland, Aspen, Coeur d' Alene, Seattle and Walla Walla. In 2018, Dan partnered with Paul Mackay and Philip Christofides to open Walla Walla Steak Co. and Crossbuck Brewing in the historic Walla Walla train depot, and recently announced plans for a new location set to open in Woodinville in 2022. Dan and a team of partners purchased Basel Cellars Estate in 2020 and will continue to operate the iconic property

as an exceptional wine country lodging and event location, while developing plans for further expansion. In 2022, Dan formed Denim Hospitality, a management company to oversee a variety of hospitality and vertically integrated agricultural operations. Dan and his wife Melissa are the proud parents of three sons and are active in the Walla Walla community, as well as operating the Asotin cattle ranch and their own farm and vineyard in Walla Walla.

### **Jim Kiefer, Operations Manager**

Jim has built his career in the hospitality industry with a focus on creating a culture where people feel welcome and can come in and celebrate. That guest-focused perspective is what brought him to Walla Walla Steak Co. at the very beginning and is how he has contributed to its success. Prior to joining the company, Jim owned and operated a steak and seafood restaurant in Steamboat Springs, CO and then moved to Bend, OR where he served as general manager of the Bos Taurus steakhouse. Jim and his wife, Emily and their daughter Zoe enjoy time in the mountains fly fishing, skiing, and biking.

### **Erik Agnew, General Manager, Walla Walla Steak Co. Woodinville, WA**

As general manager of Walla Walla Steak Co. Woodinville, Erik Agnew brings a wealth of experience and dedication to his team and guests. Prior to his most recent position as food and beverage director at Sahalee Country Club, he worked with renowned chef Jean-Georges Vongrichen at his J&G Steakhouse in Scottsdale, AZ. Within his first year as wine director, the restaurant earned a “Best Of” designation from Wine Spectator’s Restaurant Awards. He looks forward to bringing a unique spin on the classic steakhouse concept to the Woodinville area and upholding the high standards set by the team to make this new location a true destination restaurant.

Erik grew up in Northern California and loves spending his time with his family including his wife and best friend, Nicole and his three children, Brennan, Caden and Nola. He is a self-described basketball junkie, especially the NBA, and he likes to spend time working out at the gym. While Erik enjoys the steakhouse classics at Steak Co., his other favorite is a Burrito Supreme from Taco Bell, which pairs perfectly with a juicy Crossbuck IPA.

### **Adam Reece, Executive Chef, Walla Walla Steak Co. Woodinville**

Executive chef Adam Reece lives his life and leads his kitchens according to what he describes as the “Triple P: Pride, Passion, and Professionalism.” Prior to joining the opening team at Walla Walla Steak Co. Woodinville, Adam served as Chef de Cuisine at Luxury Lotte Hotel Seattle including the conceptualizing of Charlotte Restaurant & Lounge and Executive Chef at Michael Mina’s Bourbon Steak Seattle – opening both during the hard-hit pandemic years. He was not looking to leave his previous position but was inspired by the genuine and heart of hospitality-driven team at Steak Co. and excited about working again with general manager, Erik Agnew. Adam says that his favorite food is anything cooked with smoke or live fire, so the Steak Co. kitchen seems the perfect place for him to be.

Born in Belfair, WA at the southern end of Hood Canal, Adam’s family grew to 11 children thanks to his parents’ dedication as foster parents. He enjoys spending time with his large

family, his girlfriend Whitney and their two dogs, Stella and Murphy. Adam is an avid outdoorsman and spends his time snowboarding, skiing, rock climbing, mountaineering, and boating. He also recently earned his PADI Scuba certification allowing him to tap into to the underwater world in the beautiful Pacific Northwest.

### **Nate Sherrod, Head Brewer**

Born in Pullman, Crossbuck Brewing head brewer Nate Sherrod has lived all over Washington State, including Waitsburg, Clallam Bay, Cheney, Tumwater, Walla Walla and Seattle. He graduated from the University of Washington with a degree in Forest Resources focused on Environmental Horticulture & Urban Forestry. He has spent much of his career in the hospitality industry, including as a server and bartender at Whitehouse Crawford and Walla Walla Steak Co. but has always had an interest in wine and beer production and looked for every opportunity to gain experience with both, gained experience in making both at Walla Walla Brewers, Buty Winery, and others.

Nate joined the company in February 2019 working in both the brewery and dining room and eventually took over as head brewer in 2020. He would like to continue to increase production and expand production as the company grows.

He is also known for being a bit of an environmentalist and has installed solar panels on his home and drives an electric car. His love of the outdoors includes time spent hiking, camping and skiing.

### **Revelers Club**

Walla Walla Steak Co. and Crossbuck Brewing are part of the Revelers Club. 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 (2022), AQUA by El Gaucho, Aperlume, Yellowhawk Resort, Witness Tree lounge (2022) Walla Walla Steak Co. and Crossbuck Brewing in Walla Walla and opening in Woodinville, WA in 2022. 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.

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