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Unique Burger Bar Concept Comes to Point Ruston

Stack 571 opens Nov. 10, pairing locally-sourced, sustainable ingredients with lively modern bar atmosphere

TACOMA, WASH.: Local sourcing and sustainability rule at Stack 571 Burger and Whiskey Bar, a opening at 4 p.m., Nov. 10 at Tacoma's Point Ruston. A uniquely Northwest burger restaurant, Stack 571 is a modern take on the traditional bar, pairing today's high-energy atmosphere bar feel with flavorful dishes specifically designed with the freshest regional ingredients in its full-service restaurant and bar.

Located at 5061 Main Street in Tacoma, adjacent to the Cinemark Century Point Ruston movie theater, the restaurant offers lunch and dinner options, including appetizers, salads, sandwiches and, of course, Signature Burgers, in addition to hand-crafted beers, including 18 local craft brews on tap, a selection of more than 100 local, national and international whiskeys, and that quintessential burger pairing – signature milkshakes.

Stack 571 Burger and Whiskey Bar is the brainchild of restaurateurs Attila Szabo, Chris Anderson & Chris Bryant, who's three successful WildFin American Grill restaurants bring together locally-sourced, fresh ingredients from the sea, field and farm with a comfortable, warm neighborhood dining experience. WildFin's successful Tacoma location opened in Point Ruston in January of this year. When Point Ruston's owners approached Szabo regarding an affordable, casual burger concept restaurant, it didn't take long for him to jump in.

"We strongly believe locally-grown and unprocessed food is better tasting and better for you than something that is factory produced and processed, with preservatives added to assure it survives its journey across the country to your restaurant," said Szabo. "This is becoming more and more important to today's guests as they're socially conscious about sustainability and supporting local farmers, bakeries, ranchers, and artisans. We also wanted it to be something more than just burgers, and that's where the whiskey bar came in, offering a way to highlight mostly local and regional spirits. What makes Stack 571 Burger and Whiskey Bar different from other burger places and bars is we provide fresh, quality ingredients from known and trusted local sources in a comfortable, high-energy atmosphere for an all around delicious and enjoyable dining experience."

The Stack

Long-time Tacoma locals will remember the iconic American Smelting and Refining Company smokestack that once stood at Point Ruston. Standing at 571 feet, the stack was at the time of its construction in 1917, the tallest structure west of the Mississippi and the tallest structure of its kind in the U.S.

Stack 571 Burger and Whiskey Bar pays homage to the legacy landmark while also hinting to its Signature Burgers, literally stacked with 8 ounces of natural and humanely-raised RR Ranch beef, locally harvested vegetables, Tillamook cheese and Grand Central Baking Company buns.

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Stack 571 offers 12 stacked burgers starting at \$8.95 and all are offered with gluten-free bun, lettuce wrap, or veggie patty substitutions:

- **Stack 571:** marinated tomato, crisp iceberg lettuce, brioche bun, and Stack sauce
- **The Fatted Sow:** Bacon, bourbon bacon slaw, bacon onion jam, Tillamook cheddar, pickle, marinated tomato, Stack sauce
- **Three Pepper Bomb:** Pepper crusted beef, caramelized onion, pepper bacon, fried jalapeño, roasted pepper, pepper jack cheese
- **Bánh Mi Burger:** Beef and bacon patty, pickled daikon & carrot slaw, jalapeño, cilantro, spicy aioli
- **Chorizo Burger:** Beef & chorizo patty, romesco aioli, Manchego cheese, avocado, caramelized onion
- **Three Pepper Bomb:** Pepper crusted beef, caramelized onion, pepper bacon, fried jalapeño, roasted pepper, pepper jack cheese
- **Jimmy Burger:** Beef, BBQ pulled pork, buttermilk fried sweet onion, dill pickle, Tillamook pepper jack
- **Lamb Burger:** Tzatziki sauce, kalamata olive, romesco, cabbage mint slaw, cucumber
- **Healthy Burger:** Veggie patty, fried green tomato, seasonal veggie sprouts, avocado, Green Goddess dressing
- **Truffle Mushroom Burger:** Cambozola, tempura fried Parmesan oyster mushrooms, garlic herb Boursin cheese, baby kale
- **Burger Of The Month:** A new creation each month

"You can't have a burger place without milkshakes," Szabo said. "Ours are not your run of the mill milkshakes though. Forget what you know about chocolate, vanilla and strawberry shakes. We've created a number of recipes, all virgin or with alcohol, using local dairy products. Shakes like Washington Triple Berry, Malted Mexican Mocha, and Maple Bacon Candied Walnut to name a few."

Atmosphere

Stack 571 Burger and Whiskey Bar offers a main restaurant as well as a bar, seating a total of 100 guests indoors, and an additional 50 on an outdoor patio in warmer months. Wood and metal accents lend a contemporary and comfortable feel, while generous happy hours throughout the restaurant and rotating specials provide variety and affordability.

Hours of Operation

Stack 571 Burgers and Whiskey is open seven days a week. The dining room is open Sunday through Thursday, from 11 a.m. to 11 p.m., offering lunch and dinner service. Friday and Saturday the restaurant remains open until 12 a.m.

For more information call 253-301-2962, or visit www.stack571.com. You can follow Stack 571 for current news and specials at www.instagram.com/stack571/, <https://www.facebook.com/Stack-571-Burger-Whiskey-Bar-120539091747195>, and twitter.com/stack571.

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