**FOUNDED**
November 2016, Tacoma, Washington

**LOCATIONS**
Tacoma: 5061 Main Street, 253-301-2962
Bothell: 9924 NE 185th Street, Suite 101, 425-408-1078
Lake Tapps: 7096 Lakeland Hills SE, Suite 101, 253-397-4899
Olympia: 625 Black Lake boulevard, Suite 350, 360-810-2675

**OWNERS**
Attila Szabo, Owner, President and Operating Partner
Bob Acree, Owner
Chris Anderson, Owner
Chris Bryant, Owner and Executive Chef

**RESTAURANT CONCEPT**
High-energy neighborhood casual restaurant with extra emphasis on featuring local, fresh, sustainable, and high quality ingredients, handcrafted ales and great Whiskeys.

**HOURS OF OPERATION**
**DINING ROOM:**
Sunday through Thursday, 11 a.m. to 11 p.m.
Saturday and Sunday, 11 a.m. to 12 a.m.

**BAR LAST CALL:**
Sunday through Thursday, 11 p.m.
Friday and Saturday, 12 a.m.

**ATMOSPHERE**
Stack 571 Burger and Whiskey Bar offers an open concept with great energy. Wood and metal accents lend a contemporary and comfortable feel, while generous happy hours throughout the restaurant and rotating specials provide variety and affordability.

**SEATING CAPACITY**
Each Stack 571 location seats approximately 100 in the dining room and bar. Seasonal outdoor patio dining adds an additional 50 person seating capacity.

**CREDIT CARDS**
Visa, MasterCard, American Express, Discover, Diner’s Club

**WEBSITE & SOCIAL MEDIA**
www.stack571.com
Facebook: www.facebook.com/stack571/
Instagram: www.instagram.com/stack571
Twitter: www.twitter.com/stack571

**MENU**
Stack 571’s menu includes appetizers, salads, sandwiches and, of course, Signature Burgers featuring fresh, quality ingredients. Whenever possible Stack 571’s Executive Chef uses local, regional, organic, free range, wild, and sustainable ingredients including locally farmed produce, Washington poultry and beef, wild Northwest seafood, local artisan bread, and local microbrews. Stack 571 also features more than 100 local, national and international whiskeys and that quintessential burger pairing, Signature Milkshakes.
MISSION
To be the first choice of our guests and our people.

RESTAURANT POSITION
Stack 571 Burger & Whiskey Bar is great burgers, great beer, and great whiskey. We achieve this by living by these values:

- We have integrity
- We are excellent
- We have value
- We have fun

As a result of these values, we will carry these messages to others and practice these principles in all our daily work.

PERSONALITY OF THE RESTAURANT
- Active, casual, and affordable with a keen sense of style.
- A meeting place where friends gather to eat and drink.
- Fun, active and entertaining music is a blend of current and rock.
- Food and beverage presentations are full flavored with great quality every time.
- We are local, fresh, sustainable, and innovative.
- Stack 571 is everyday affordable.

UNIQUE STACK 571 FEATURES
Local, regional, organic, free range, wild, and sustainable items are used throughout the food, beverages and merchandising platforms of the restaurant where they support and enhance the value proposition. Examples include:

- Locally Farmed Produce
- Washington Poultry
- Wild Northwest & Alaskan Seafood
- Hormone/Antibiotic-free Beef
- Local Artisan bread
- Northwest Wines, Spirits and Beers
- Recycled paper for menus, napkins, to go packaging, paper towels.
STACK 571 PRESIDENT AND OPERATING PARTNER ATTILA SZABO

A 33-year restaurant veteran, WildFin President and Operating Partner Attila Szabo set out with his business partners to create a neighborhood restaurant capturing the essence of the Pacific Northwest with WildFin American Grill in 2011. Their vision included creating a comfortable, friendly place where neighbors could gather to escape the everyday pressures of life and enjoy themselves through delicious, affordable food, an uplifting atmosphere, and welcoming company. Wildfin has grown to three successful locations – Issaquah, Renton, Tacoma with a forth opening in February 2018, in Vancouver, Washington.

Expanding on his neighborhood comfortable restaurant feel at everyday affordable prices, the partners developed Stack 571 Burger & Whiskey Bar, choosing the name as a nod to the former 571-foot American Smelting and Refining Company smokestack that once stood at Point Ruston.

Before forming WildFin’s parent company, WildFin Northwest LLC, in 2010, Attila spent 15 years with Restaurants Unlimited Inc. as chief operating officer. In this position he was responsible for operations, marketing, purchasing, human resources and product development for 60 restaurants operating under 17 different concepts in 13 states.

EXECUTIVE CHEF CHRIS BRYANT

Born and raised in Seattle, WildFin American Grill’s Executive Chef Chris Bryant is passionate about the Pacific Northwest’s vast culinary bounty, from fresh seafood in local waters to the superior produce, meats and cheeses from the region’s fertile valleys and farms. He expresses his appreciation through his cooking, where his creations feature the best local ingredients, prepared simply to highlight the characteristics of individual flavors.

“My cooking philosophy goes far beyond the food we prepare,” Chef Bryant says. “It’s about putting the experience of the guest first. I have a special appreciation for the Northwest’s abundance and our fragile ecosystem. I strive to carefully select every ingredient and use each to create dishes that celebrate our region’s unique flavors.”

A graduate of Washington State University’s prestigious School of Hotel and Restaurant Administration, Chef Bryant has more than 20 years of restaurant business experience, including training national culinary teams and developing unique menus for some of Seattle’s most esteemed restaurants – Palomino, Palisade, and Maggie Bluffs in Seattle. Chef Bryant credits his grandmother for his love of cooking. He grew up visiting her on holidays and special occasions and remembers being captivated over the food, time, attention to detail, and passion she put into her cooking. Her dedication to good food remains his life-long inspiration.

OWNER BOB ACREE

Bob Acree is the majority owner of Brews Brothers, LLC and WildFin Northwest, LLC. He has over 30 years experience in retail, service and real estate development.

OWNER CHRIS ANDERSON

Chris Anderson has more than 38 years experience in the restaurant industry and is the minority Owner and Operating Partner of Brews Brothers LLC, established in 1995 and a minority owner in WildFin Northwest LLC. The Glacier BrewHouse is a restaurant/brewery that offers a diverse style of food and beverage in a warm, approachable and unique design. Sales for the Glacier BrewHouse rank it as one of the top 10 grossing operations of its kind on the West Coast serving over 300,000 guests annually. Orso was opened in 2000 to great success and delivers a slightly more upscale experience in a traditional, soothing and warm design with Mediterranean accents.
COMMUNITY PARTNERS

Stack 571 is continually working to find and procure products that are sustainable, responsibly grown & harvested and, when available local to the Pacific Northwest. We work with local farmers in the Snoqualmie, Puyallup and Yakima Valley to source seasonal fruits and vegetables throughout the growing season. Beef from RR Ranch is also a part of our menu.

Stack 571 also features a wide selection of locally crafted spirits, Washington wines and all of our draft beers are from Northwest Craft Breweries.
COMMUNITY CHARITIES

This is a partial list of Charities, Organizations and Non-Profits that Stack 571 Burger & Whiskey Bar parent company WildFin Northwest LLC has been honored to support since the company’s inception in 2010.

Swedish Cancer Institute
YWCA
Open Window School
Eastside Fire & Rescue
The Jewish Day School
Eastside Baby Corner
Issaquah Schools Foundation
St. Joseph’s School
Eastside Catholic School
Washington State Patrol Troopers Association
Cascade Ridge Elementary
Issaquah High School
Farestart
The David Pettigrew Memorial Foundation
Mack Strong Team-Works Charity
P.E.O. Sisterhood
Children’s Response Center (Harborview Medical Center/UW Medicine)
Life Care Center of Kirkland
Leukemia & Lymphoma Society
Sunset Elementary
American Cancer Society
Team Geneva
Seattle Children’s Hospital Foundation
Kiwanis International
Susan G. Komen Organization
The Issaquah Women’s Foundation
Sammamish Hills Lutheran Church
Tavon Center
The Children’s Garden School
Eastlake High School
Life Enrichment Options
The Grange Supply’s Ladies Night Trunk Show (Susan G. Komen Puget Sound Affiliate)
Skyline High School
Autism Speaks
Claire/Beckett Guild
Broadway Center for the Performing Arts
Point Defiance Zoo & Aquarium
IN THE PRESS

A NEW AROMA IN TACOMA AS THE RESTAURANT SCENE BOOMS
http://q13fox.com/2017/04/19/a-new-aroma-in-tacoma/

NEW WATERFRONT RESTAURANT SERVES TALL BURGERS, ABOUT 100 WHISKEYS
http://www.thenewstribune.com/entertainment/restaurants/tnt-diner/article115175313.html

UNIQUE BURGER BAR CONCEPT COMES TO POINT RUSTON

HAVE A WHISKEY AND A BURGER AT COMING POINT RUSTON RESTAURANT

GOURMET BURGER, WHISKEY BAR OPENING NOV. 10 ON TACOMA'S WATERFRONT

THIS BUZZY LAKE OSWEGO PIZZERIA IS OPENING A SECOND SHOP IN VANCOUVER

TWO MORE RESTAURANTS HEADED TO THE WATERFRONT VANCOUVER
www.columbian.com