

#### **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

Vancouver: 670 Waterfront Way, 360-450-0774

Totem Lake/Kirkland: 12540 120th Ave NE, Suite 126, 425-242-3224

Riverton: Mountain View Village, Utah, 801-542-9885

#### **OWNERS**

Attila Szabo, Operating Partner Chris Bryant, Operating Partner Bob Acree, Partner Chris Anderson, Partner

#### 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.

#### **WEBSITE & SOCIAL MEDIA**

www.stack571.com

Facebook: www.facebook.com/stack571/
Instagram: www.instagram.com/stack571
Twitter: www.twitter.com/stack571

REER & WHISKEY BAR

#### 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.



STACK 571 BURGER AND WHISKEY BAR MEDIA KIT

# STACKWERITRE

#### 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.

#### **OPERATING PARTNER, ATTILA SZABO**

A 38-year restaurant veteran, WildFin 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 five successful locations – Issaquah, Renton, Tacoma Vancouver, Washington and most recently Beaverton, Oregon.

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.

#### **OPERATING PARTNER, CHRIS BRYANT**

Born and raised in Seattle, WildFin American Grill's Operating Partner, 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 30 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.

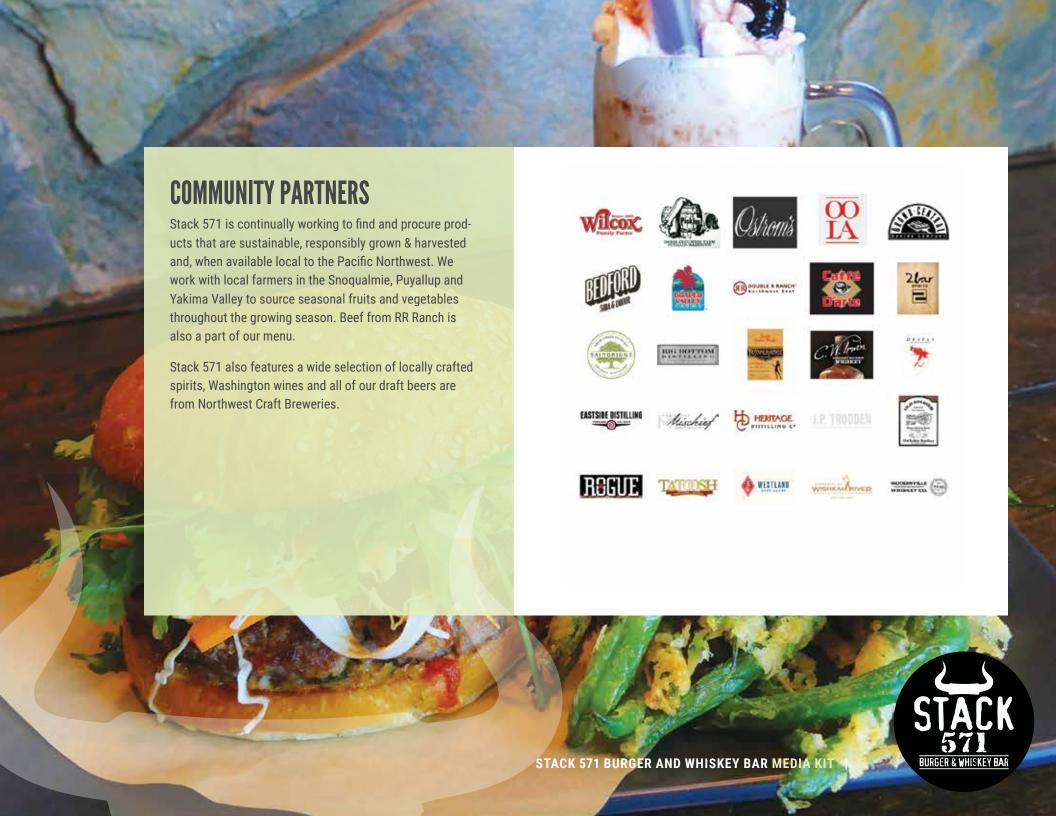
#### PARTNER, BOB ACREE

Bob Acree is the majority owner of Brews Brothers, LLC and WildFin Northwest, LLC. He has over 40 years experience in retail, service and real estate development.

#### PARTNER, CHRIS ANDERSON

Chris Anderson has more than 40 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.



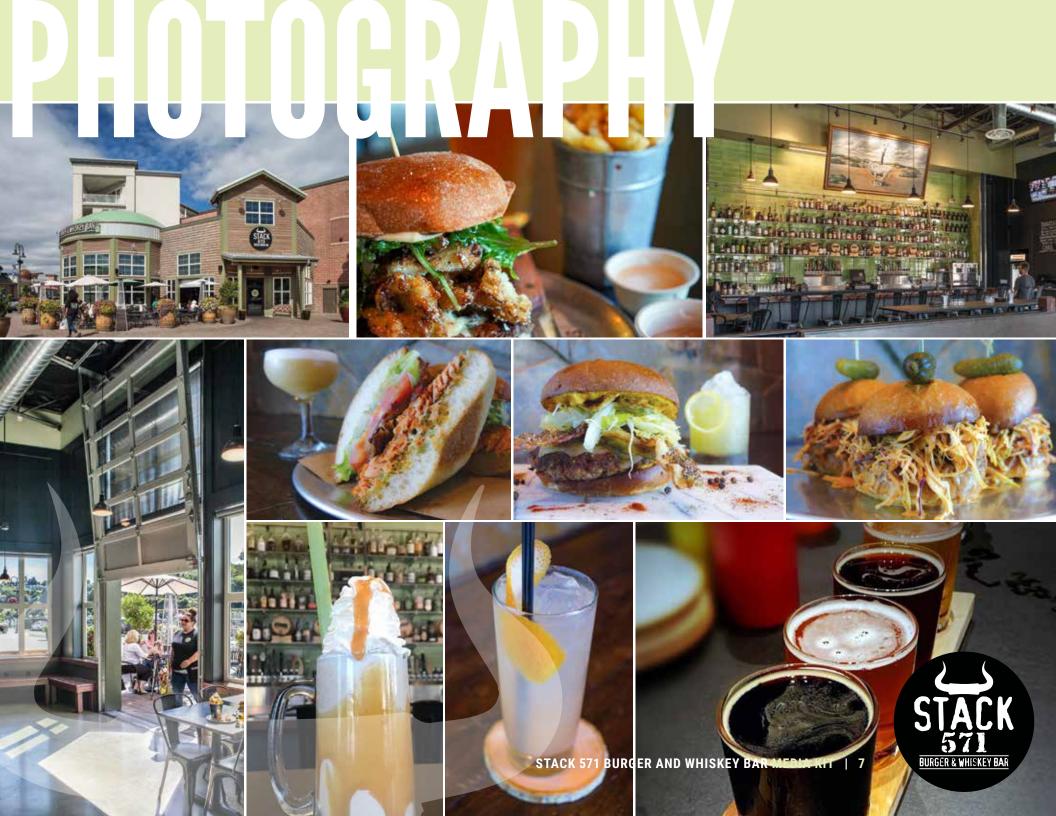


#### **Swedish Cancer Institute COMMUNITY CHARITIES** Charity YWCA This is a partial list of Charities, Open Window School Organizations and Non-Profits that Eastside Fire & Rescue Stack 571 Burger & Whiskey Bar The Jewish Day School parent company WildFin Northwest **Eastside Baby Corner** LLC has been honored to support since the company's inception Issaquah Schools Foundation in 2010. St. Joseph's School Eastside Catholic School Team Geneva **Washington State Patrol Troopers Association** Cascade Ridge Elementary Foundation

Issaquah High School Farestart The David Pettigrew Memorial Foundation

Mack Strong Team-Works Sammamish Hills Lutheran Church P.E.O. Sisterhood **Tavon Center** Children's Response Center The Children's Garden School (Harborview Medical Center/ Eastlake High School UW Medicine) Life Enrichment Options Life Care Center of Kirkland The Grange Supply's Ladies Leukemia & Lymphoma Society Night Trunk Show (Susan G. Komen Puget Sound Affiliate) Sunset Elementary Skyline High School **American Cancer Society Autism Speaks** Seattle Children's Hospital Claire/Beckett Guild Broadway Center for the Performing Arts Kiwanis International Susan G. Komen Organization Point Defiance Zoo & Aquarium The Issaguah Women's Foundation















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#### IN THE PRESS

A NEW AROMA IN TACOMA AS THE RESTAURANT SCENE BOOMS http://g13fox.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

http://stack571.com/wp-content/uploads/2016/11/Stack571TacomaOpeningPRFI-NAL-Nov2016.pdf

# HAVE A WHISKEY AND A BURGER AT COMING POINT RUSTON RESTAURANT

http://www.thenewstribune.com/entertainment/restaurants/tnt-diner/article97164967.html

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

http://www.thenewstribune.com/entertainment/restaurants/tnt-diner/article111691452.html

# TWO MORE RESTAURANTS HEADED TO THE WATERFRONT VANCOUVER

www.columbian.com

# DINNER AT A MOVIE CELEBRATES A VACCINATED RETURN TO THE REAL MOVIES (AND SHOT-INFUSED MILKSHAKES)

https://www.seattletimes.com/entertainment/movies/dinner-at-a-movie-celebrates-a-vaccinated-return-to-the-real-movies-and-shot-infused-milkshakes/

#### STACK 571 BUILDS A COMPELLING BURGER

https://www.columbian.com/news/2019/nov/15/stack-571-builds-a-compelling-burger/

