

WALLA WALLA STEAK CO

CROSSBUCK

BREWING  TAPROOM

Walla Walla Steak Co. and Crossbuck Brewing Taproom Open in Historic Schoolhouse in Woodinville, WA

Award-winning dual restaurant concept brings casual steakhouse style and family-friendly taproom to the heart of the revitalized Schoolhouse District.

Woodinville, WA – July 27, 2022 – After more than a decade of quiet halls, the historic Woodinville Schoolhouse No. 23 is once again filled with life as Walla Walla Steak Co. and the Crossbuck Taproom begin welcoming guests to enjoy award-winning food, beer, craft cocktails and wine, served with warm and welcoming style. Both spaces are centered around an open kitchen featuring a live-fire grill and menus rooted in rich regional agricultural traditions. The second floor provides the perfect place for groups to gather for wine tasting dinners, team and family celebrations and other events. The new location is 13205 NE 175th St, Woodville, WA and is open Wednesday – Sunday from 3-9pm.

The two connected restaurant concepts opened in Walla Walla’s historic train depot in 2018 and the new Woodinville location stays true to the original Walla Walla space by highlighting the history of the building – including its exposed brick and rustic wood interiors and salvaged elements from the historic Schoolhouse.

“Woodinville is the perfect home for our second location with its welcoming community, vibrant wine tourism industry and beautiful, surrounding farmland,” said Dan Thiessen, owner and managing partner, Walla Walla Steak Co., Crossbuck Brewing and Yellowhawk Resort. “We hope our new neighbors enjoy our boots and blue jean-style steakhouse and family-friendly taproom, and we are proud to begin creating new traditions in this historic building.”

Historic Schoolhouse No. 23 Begins A New Era

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 has been revitalized and restored as the new home for the award-winning steakhouse and taproom. Just as the original location was designed to celebrate the history of its home in Walla Walla's historic train depot, the Woodinville location retained the original brick and woodwork, and repurposed some historic elements in new ways. The old bookshelf doors now serve as room dividers and windows into the private dining spaces, and the radiators that once warmed the classrooms are now used to ornament the merchandise display.

"The Schoolhouse District is an exciting place to be with a mix of apartment homes, the YMCA, the Wine Walk and excellent dining options. Our team of 60 hospitality professionals are grateful to join this community of friends and families, and culinary and winemaking luminaries," said Erik Agnew, general manager, Walla Walla Steak Co. and Crossbuck Taproom Woodinville.

Menu Highlights: Steakhouse Classics and Taproom Favorites

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. The steakhouse menu features many favorites from the Walla Walla location, including the scallops on the half shell, Dungeness crab cakes, tenderloin Diablo and the signature Hatchet steak for two carved tableside. Chef Reece has added some Woodinville originals with his watermelon and watercress salad with spruce tips and pickled blackberries, hearth-roasted King Salmon on cedar with a stone fruit relish and a locally sourced strawberry rhubarb Basque-style cheesecake.

"I look forward to sharing some dishes inspired by seasonal foraging of the bounty of the Pacific Northwest. My respectful approach to cooking is fresh, local, and sustainable focusing on technique and the simplicity of ingredients," said Adam Reece, executive chef, Walla Walla Steak Co. and Crossbuck Taproom. "As a Northwest native with my heart in the Hood Canal, fostering strong relations with direct sourcing partners is important to me."

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 Schmazy, 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. The dining menu is perfectly paired with the Crossbuck burger, fish and chips and smoked gouda "mac".

Awards and Rewards

Walla Walla Steak Co. was listed in *Wine Enthusiast* magazine's 2019 Top 100 Wine Restaurants and the award-winning Crossbuck beer offerings include the NoPac IPA (Silver-Medal Winner in

the 2019 Great American Beer Festival Awards), the Switcher Kölsch, Hazy Schmazy, and the seasonal Lavender Wit, winner in the 2019 Washington Brewers Festival.

Walla Walla Steak Co. and Crossbuck Brewing are part of the Revelers Club loyalty program associated with iconic dining and lodging locations throughout the Pacific Northwest. Members earn and redeem rewards when dining at all Revelers Club properties and receive birthday and anniversary gifts, discounts and rewards on exclusive wine offerings and resort accommodations. Benefits increase at each level of the program. www.RevelersClub.com

Versatile Private Dining and Events Spaces

Private dining and celebrations are available in the dining room, taproom, multiple private event spaces, and offsite. Led by event director, Amber Myers, the private dining team can create customized celebrations, whether formal dinners or casual receptions.

- Room 1892: Private dining room seats 50 guests or up to 70 for cocktail receptions
- Hall Pass: This semi-private area can seat up to 24 or 40 standing
- Calkins Area: Semi-private seated dining up to 24 and 30 for receptions
- Outdoor Patio: Seating up to 30 or standing receptions up to 50.

About Walla Walla Steak Co. and Crossbuck Brewing

Walla Walla Steak Co. and the Crossbuck Brewing taproom feature award-winning food, wine and beers served with warm and welcoming style in the steakhouse, the casual taproom and at offsite events. Walla Walla Steak Co. and Crossbuck Brewing invite guests to experience two unique spaces united by boots and blue jean-style hospitality and menus rooted in the agricultural bounty of the Pacific Northwest.

The original location opened in 2018 in downtown Walla Walla in the historic train depot and a new Woodinville location opened in the Schoolhouse District in 2022. Both locations, as well as Yellowhawk Resort and Sparkling House are owned and operated by the newly formed Denim Hospitality led by owner and managing partner, Dan Thiessen.

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 Woodinville, WA. 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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