



Sommeliers/proprietors Sarah Trubnick and Carolyn Johnson opened the original location of The Barrel Room in April of 2011. Three years later, they opened The Barrel Room in the Rockridge neighborhood of Oakland, adding a bistro-style kitchen and full dinner service to the wine program they had developed. In May 2015 Sarah Trubnick and Executive Chef Manuel Hewitt, along with partners Jay Marx, Stephen Deyton (formerly of Sens and Park Tavern) and Carolyn Johnson, opened The Barrel Room San Francisco in the Financial District of San Francisco, consisting of a full restaurant, a wine shop and bar, and a hidden underground speakeasy-style bar underneath the wine shop.

The Barrel Room San Francisco and The Barrel Room Rockridge run parallel menus that change every three months. Each quarter's menu focuses on a region of the world, featuring around 70 wines from the region and a dining menu crafted to express traditional dishes and ingredients. Bar Manager Nick Palm's cocktail program follows the quarterly regional menus as well, featuring classic cocktails and his own creations inspired by local flavors and ingredients. Current menus are always available on the website.

In addition to the extensive regionally focused glass list, The Barrel Room's wine program includes over 650 wines available by the bottle. The list features small production, terroir expressive wines from all around the world. Sommeliers are on hand to assist guests in navigating the selections.

Sarah Trubnick, Manuel Hewitt and Nick Palm strive to create a wine and spirits program and dining experience that function in tandem to delight and educate guests about each new region represented in the restaurant's menus. Sous-Chefs de Cuisine Jason Ostrander and Ferman Swain (San Francisco) and Ilya Molodetskiy (Oakland) assist Hewitt in execution of his quarterly menus. Winemaker dinners are frequently hosted and are always a welcome challenge to Hewitt, who designs 5-course menus with dishes to complement each wine presented.

The Barrel Room San Francisco's staff also includes General Manager/Proprietor Patrick Gackle, Pastry Chef Izzy Digerero, and Assistant Bar Managers Matt Pennington and Mark Saltry. The Barrel Room Rockridge's staff also includes Sommelier/Proprietor Carolyn Johnson, General Manager Siavash Kouchek and Chef de Partie Edward Chann.

For more information about The Barrel Room, please contact:

Sarah Trubnick
415 Sansome Street
San Francisco, CA 94111
(310) 402-5105
sarah@barrelroomsf.com





THE BARREL ROOM SF FACT SHEET

LOCATION	415 Sansome Street San Francisco, CA 94111
WINE DIRECTOR/PROPRIETOR	Sarah Trubnick
EXECUTIVE CHEF/PROPRIETOR	Manuel Hewitt
SOUS-CHEFS DE CUISINE	Jason Ostrander and Ferman Swain
PASTRY CHEF	Izzy Dighero
GENERAL MANAGER	Patrick Gackle
EVENTS MANAGER	Kaitlyn Entel
HOURS	Lunch: Monday-Friday, 11:00am-2:30pm Dinner: Monday-Saturday, 5:00pm-10:30pm Speakeasy: Monday-Saturday, 5:00pm-late
RESTAURANT INTERIOR	Highlights of the engaging 60-seat dining room's "rustic modern" décor include a large skylight, an old growth redwood-topped bar with redwood accents, leather banquettes, handmade glass globe pendant lights, and a handmade glass globe chandelier mounted in an atrium over the main dining area.
WINE SHOP AND BAR INTERIOR	The 25-seat wine shop and bar boasts an old growth redwood bar with redwood accents throughout and a reclaimed wood ceiling. Handmade glass globe pendants light the bar. Retail shelving lines the walls, with bottles available to go or for consumption on premise.
SPEAKEASY	The 30-seat underground bar features multiple rooms, including a bank vault converted to a semi-private room for up to 10 people. The décor throughout is Victorian era San Francisco, with antique furnishings, an electric fireplace and an antique tuned piano. The bar is old growth redwood.
PRIVATE EVENTS AND DINING	The wine shop and bar accommodates 26 guests for a seated dinner, and up to 40 for a standing style party. The speakeasy has seating for 30, and accommodates up to 55 for private events. The restaurant accommodates up to 64 for private seated dinner, and up to 120 for standing style party. All three may be reserved together for parties up to 215.
ADDITIONAL	Visa, MasterCard, American Express and Discover accepted. Wheelchair access. Street parking available. Garage parking nearby on Halleck Street.
RESERVATIONS	Reservations for lunch or dinner are available on opentable.com or by calling (415) 956-6900. For private dining or large groups, contact Kaitlyn Entel via email at kaitlyn@barrelroomsf.com .



THE BARREL ROOM OAKLAND FACT SHEET

LOCATION 5330 College Avenue
Oakland, CA 94708

WINE DIRECTOR/PROPRIETOR Sarah Trubnick

SOMMELIER/PROPRIETOR Carolyn Johnson

EXECUTIVE CHEF/PROPRIETOR Manuel Hewitt

SOUS-CHEF DE CUISINE Ilya Molodetskiy

GENERAL MANAGER Siavash Kouчек

HOURS Dinner: Monday through Sunday, 5:00pm-10:30pm

RESTAURANT INTERIOR The 25-seat dining room has an old growth redwood-topped bar with redwood accents, old-growth redwood tables, and retail shelving lining the walls, with bottles available to go or for consumption on premise.

PRIVATE DINING The restaurant serves as a private dining area for up to 30, and a private event/cocktail area for up to 60.

ADDITIONAL Visa, MasterCard, American Express and Discover accepted. Wheelchair access. Street parking available. Garage parking nearby on Halleck Street.

RESERVATIONS Reservations for lunch or dinner are available opentable.com or by calling (510) 655-1700. For private dining or large groups, contact Siavash Kouчек via email at siavash@barrelroomsf.com.



THE BARREL ROOM ACCOLADES

2015 *Forbes*
"5 New SF Restaurants That Should Be On Your Radar"—
"The Barrel Room is a force to be reckoned with. Part bottle shop, part tasting room, part restaurant and part speakeasy, the spot is a destination that offers something for everyone. We recommend going hungry and going often."

Wine & Spirits Magazine
New & Notable Restaurants, SF

OpenTable
Diners' Choice, Oakland & SF
Notable Wine List, Oakland & SF

Focus:Snap:Eat
"The Barrel Room is a serious wine bar that is putting out outstanding food with perfect wine pairings. The quarterly changing menu is almost like discovering a new restaurant every few months, but in the same familiar and friendly space."

2014v *Wander Magazine*
"Executive Chef Manuel is doing great things behind his open kitchen. His food isn't crazy or unapproachable, but rather, he's making food taste like how food should taste by highlighting freshness and simplicity."

Wine & Spirits Magazine
New & Notable Restaurants, Oakland

OpenTable
Diners' Choice - Oakland
Notable Wine List - Oakland