

REDWOOD

r e s t a u r a n t a n d b a r

Fact Sheet

Location:	Bethesda Row 7121 Bethesda Lane Bethesda, MD, 20814
Telephone:	(301) 656-5515
Website:	www.redwoodbethesda.com
Opening Date:	August 2008
Hours of Operation:	Lunch: 11:30am - 2:30 pm :: Monday - Friday Dinner: 5:30pm - 10:00 pm :: Monday - Thursday Dinner: 5:30pm - 11:00 pm :: Friday Dinner: 5:00pm - 11:00 pm :: Saturday Dinner: 5:00pm - 9:00 pm :: Sunday Brunch: 11:00am - 3:00 pm :: Saturday and Sunday Lounge: 4:00 pm until close :: Monday - Sunday Happy Hour: 4:00 pm - 7:00 pm :: Monday - Friday
Owner:	Jared Rager
Executive Chef:	Blake Schumpert
Chef de Cuisine:	Miguel Pizarosso
General Manager:	Jawad Saadaoui
Hospitality Managers:	Bryan Hoff & Noah Corwin
Private Event Managers:	Marisa Conners & Rachel Mowrer
Bar Manager:	Francisco Fabara
Wine Program Manager:	Brian Cook
Menu Description:	Seasonal American Cuisine: We source our ingredients from local farms, avoiding pesticides, antibiotics, and growth hormones making our food fresher and safer. Menu items range from classic comfort favorites, (wood-grilled hamburgers, fish & chips and onion rings) to contemporary american fare (seared day boat scallops, braised veal short-ribs, and wood-grilled hanger steak.) Menu changes frequently to keep things fun and original.

Wine List:	<p>Our list focuses on a hand-selected wines from around the world, with a particular focus on small production producers from the West Coast of the US. We have sourced wines from vintners who practice sustainable viticulture - making wine in a way which is economically viable, socially supportive and ecologically sound, including wines produced using organic and bio-dynamic methods.</p> <p>Redwood showcases 16 wines by the glass or half glass and a wine list featuring approximately 125 bottles. Redwood also introduced the first temperature-controlled Winekeeper in Bethesda Row. The restaurant also offers a seasonal, local beer list with a draft selection of eight Mid-Atlantic beers and a dozen micro-brews by the bottle, plus seasonal cocktails and an extensive list of bourbons.</p>
Menu Prices:	<p>Brunch: \$6 to \$15 Lunch: \$8 to \$20 Dinner: \$14 to \$29</p>
Credit Cards:	<p>Master Card, American Express, Visa, Discover and Diners Club</p>
Wheelchair Access:	<p>Yes</p>
Reservations:	<p>Accepted (Recommended)</p>
Metro:	<p>Four blocks from the Bethesda Metro accessible on the Red Line.</p>
Capacity:	<p>150 total seating capacity in the dining room including 15 seats in the raised 'dining bar'. Outdoor patio seating is also available during the spring and summer months (weather permitting), and can accommodate 100 guests. A private dining room is also available for special events, private wine tastings and dinners for up to 30 guests and is complete with gas fireplace.</p>
Design:	<p>Grizform Design</p>