



## **NEW RESTAURANT ROOTED IN STORIED SEATTLE HISTORY FEATURES CONTEMPORARY MENU WITH AMBITIOUS COCKTAIL PROGRAM**

*Located just steps away from Pike Place Market, Ben Paris will be a vibrant hangout where locals and guests can enjoy a modern spin on classic American cuisine.*



*(Photo credit: Ben Paris)*

**SEATTLE, Wash. (MARCH 7, 2019)** – Ben Paris, scheduled to open in late March, at the iconic corner of 2nd and Pike, will offer an authentic urban neighborhood experience, rooted in local flavor. Stewarding the restaurant concept and leading the team is long-time local and general manager Reid Kendall, who has assembled a dynamic and talented group to oversee the culinary and beverage offerings, including Quinton Stewart as executive chef and Abigail Gullo as bar manager. Guests at Ben Paris can look forward to delicious dishes and drinks that incorporate high-quality ingredients, often sourced from the nearby Pike Place Market.

Ben Paris, the restaurant's namesake, was a 1930s Seattle entrepreneur, sportsman and conservationist and an original occupant of the building. He owned and operated a restaurant and bar in the basement called Ben Paris Cigars, Lunch & Cards that was all about bringing people together. The restaurant will capture his pioneering spirit in a creative, welcoming space that brings a blend of history and intrigue to the neighborhood.

Staple dinner dishes such as Fried Chicken with Five Sides, Duck Confit Crêpes and the signature Ben Paris burger with smoked aioli and bacon jam along with Market inspired additions, will showcase the restaurant's attention to detail. For breakfast, guests will be able to choose from freshly baked pastries such as sweet and savory hand pies, tartines and classic egg dishes. Lunch options will include sandwiches, salads and hearty grain bowls. Guests will also enjoy an extensive dessert menu including housemade ice cream in handcrafted waffle cones along with homemade layer cakes, as well as truffles and bonbons created by an in-house chocolatier.

"We're here to serve the community. I don't cook to impress people, I cook to make them happy," said Stewart. "We want to honor the century-long history of this beautiful building while creating our own Seattle legacy."

The equally distinctive cocktails will be a main focus at Ben Paris. It will feature creative new twists on classics that incorporate local ingredients, spirits, wines and craft beers. To keep things current, Gullo will update the cocktail menu several times a year, integrating elements that are inspired by the past. Drinks such as the Seamstress, a cheeky nod to Seattle's history of the lumber industry evading taxes while taxing Seattle's non-existent garment industry, includes Armagnac, Amaro, aperol and lemon bubbles. The Longshoreman is a locally-inspired play on the Manhattan and an ode to the hardworking men and women at Seattle's ports. This drink has personal significance to Gullo as the Manhattan was the first drink she learned to make from her grandfather when she was 7 years old.

"Each cocktail will have a story and name that ties the drink to either the location or its personal history," said Gullo. "They will carry the spirit of the food served at Ben Paris while paying homage to Seattle's pioneering spirit. As a recent transplant to Seattle, it's been fun to research and uncover bits and pieces of this city's history that will be shared through our drinks."

Located on the ground floor of the State Hotel, Ben Paris will be open from 6:30 a.m. to 10 p.m. Sunday through Thursday and until 11pm on Friday and Saturday. Happy hour will be available from 4 p.m. to 5:30 p.m. daily. The restaurant plans to host a range of programming for its guests, including mixology classes, live performances and a lineup of local DJs.

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### **About Ben Paris**

*Located in downtown Seattle, Ben Paris is an authentic urban neighborhood restaurant and bar, rooted in local flavor sourced from Pike Place Market, just steps away from our front door. The restaurant's namesake was a 1930s Seattle entrepreneur, sportsman and conservationist as well as an original occupant of 130 Pike Street, operating Ben Paris Cigars, Lunch & Cards. Many of the cocktails, created by celebrated bartender Abigail Gullo, draw inspiration from the pioneering spirit of Ben Paris while creating a welcoming space that evokes the history and continued evolution of Seattle. Executive Chef Quinton Stewart serves a menu focused on creative twists of classic dishes, sourcing local ingredients for breakfast, lunch and dinner. Ben Paris is located on the ground floor of The State Hotel, and is operated by Columbia Hospitality, Inc. For more information, please visit [benparis.com](http://benparis.com).*

### **About Columbia Hospitality**

*Columbia Hospitality, Inc. (Columbia) is a Seattle-based hospitality management and consulting company that was established in 1995 by founder and CEO John Oppenheimer. Columbia's growing portfolio includes award-winning hotels, conference centers, distinctive venues, private and public golf facilities, restaurants and bars, and residential properties. Columbia creates exceptional experiences for guests and team members while achieving phenomenal results for property owners. With over 20 years of proven success in management, Columbia has also consulted on over 200 hospitality projects worldwide, delivering a high level of customized service to partners and investors. For more information about Columbia and to view the entire portfolio, visit [www.columbiahospitality.com](http://www.columbiahospitality.com).*

### **About Lake Union Partners**

*Seattle-based Lake Union Partners is an urban real estate firm specializing in mixed-use commercial projects, and historic preservation re-development in metropolitan markets throughout the Pacific Northwest. As a team of creative and experienced developers, the firm is focused on building projects with design integrity and sensitivity to local neighborhoods. Learn more at [www.lakeunionpartners.com](http://www.lakeunionpartners.com).*

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