



MEDIA CONTACT:
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What is Birk's?

Birk's Restaurant owner David Whitcomb realizes that reaching a 25 year anniversary in the restaurant business is no easy feat and is a milestone rare in the industry. Whitcomb has upheld Birk's Restaurant's Silicon Valley icon status and consistent reputation for casual sophistication by successfully maintaining powerful connections through the area's ever changing business climate. To commemorate their commitment to providing an exceptional dining experience for every guest, every time for a quarter century, Birk's celebrates '25 Years of Serving Silicon Valley's Movers & Shakers' with events throughout the year.

Birk's is a big city eatery and the model setting for both the power lunch and intimate gathering. The atmosphere evokes the spirit of old San Francisco grills with modern day touches. Birk's is bustling and lively with unpretentious elegance. The menu is well planned, changes often and provides a taste for every discerning palate. The well trained serving staff is confident with the menu and the protocol of first-rate table management. Birk's is geared for both those with time limitations and those wishing to linger over brandy and decadent desserts.



Birk's First Steak on the Grill March 18. 1989.

What makes Birk's unique?

The workhorses behind Birk's exhibition cooking line is the custom built split grill and black-iron broiler featuring two cooking grates of about 4 square feet each, which can be independently raised and lowered in relation to the fire, segregated fuel compartments, and holding racks. At a cost of \$6,000 and coupled with a \$7,000 250 pound-capacity combination smoker, Birk's chefs have the ability to cook over two different woods at the same time and completely isolate the flavors.

Birk's has engineered an eclectic menu of American specialties seasoned with Western and California influences. The menu features an innovative selection of hardwood grilled steaks, chops and seafood, including signatures such as Peppered Filet Mignon, Prime Bone-In Rib Chop, Moroccan Spiced Lamb Rack, Black Pepper Sea Bass and Mary's Free Range Chicken, plus a daily menu listing the chef's current inspirations.



Birk's Prime Bone-In Rib Chop

The restaurant's 7,400 square foot freestanding shell and interior originally cost about \$3 million and was designed by superstar Pat Kuleto, brainchild of several of San Francisco's trendiest restaurants. Kuleto emphasized wooden beams, metals, glass and lithographs to create a sophisticated yet informal décor. Birk's, named after original general partner and developer, the late Birk McCandless, is situated next to the McCandless Towers office complex in Santa Clara, a city in the heart of California's Silicon Valley.

The handsome mahogany and granite bar and counter offers a great show in front of the sparkling exhibition grill and raw bar and offer specialty drinks, premium spirits, an impressive wine collection, and craft beer selections. The intimate dining areas in the restaurant have a 214- seat capacity plus 40 on the outdoor patio.

Executive Chef - Maurice Dissels [Bio Link](#)

Maurice Dissels has been Birk's Executive Chef since 2001. Among his innovations have been creating dishes with wild seafood, using mostly organic produce and a children's menu, but the basic grill stays in focus. His long culinary path has led him from his native Guyana to become the chef at the Santa Clara landmark. He has pursued a diversity of experiences to build a broad foundation in his culinary arts, from American to Mediterranean.

Owner - David Whitcomb [Bio Link](#)

"Birk's will continue to be a prominent restaurant in the Silicon Valley dining scene," says David Whitcomb, owner of Birk's. "First and foremost, we have to maintain our quality and consistency. We will continue to evolve and to innovate, but it's a balancing act."

"My vision over the last few years has been to bring more creativity to Birk's," said David Whitcomb, owner of Birk's. "We've always had distinctive cocktails and great food - we do the classics really well-- but now we tap into the talents and inspiration of our team to sprinkle Birk's with innovation."

Menus:

<http://www.birksrestaurant.com/menus/>

Where is it?

Birk's is located at 3955 Freedom Circle Drive (on the ground floor of the Santa Clara Towers - Off the 101 at Great America), and just 1.2 miles from Levi's Stadium in Santa Clara.

(408) 980-6400 www.birksrestaurant.com

Walking Distance to Levi's Stadium

Birk's Restaurant opens at 10 am on 49ers Home Game Days! Conveniently located just 1.2 miles from Levi's Stadium, fans can start their next football game day right with a stop at Birk's for burgers and craft brew, or what better way to end a winning day and avoid the crowds then to escape to Birk's after the game? Birk's Game Day Menu features hand crafted cocktails, appetizers perfect for sharing, entrée salads, wood grilled burgers, sandwiches as well as a Reserve List of signature entrees.



Birk's Lump Crab Cakes



Birk's Famous Key Lime Pie



Big Screen Action at Birk's Bar