

*Hello, neighbors!*

*Tom Douglas, Jackie Cross, and their partner, Eric Tanaka are proud to introduce you to their new restaurants in South Lake Union:*

*In the historic and beautiful brick Terry Avenue building, there are 3 restaurants opening sequentially in early April, just in time to take advantage of the patios...*

## CUOCO

“Cuoco” is the Italian word for “cook,” and the inspiration for showing off our chefs in an open kitchen. The pasta work station is framed in crisp white tile and surrounded by warm gold and red walls. In addition to the featured fresh pastas, there are savory vegetables and other hearty entrees, created by our newest chef, Stuart Lane. Several private dining options will be available to accommodate 12-25 guests. Cuoco will be open for lunch and dinner, with a brunch service on the weekends.

## BRAVE HORSE TAVERN

The boisterous tavern is enlivened by the gorgeous skylights and substantial windows surrounding 3 sides of the space. 24 taps and 2 shuffleboard tables will keep the place hopping.

Chef Brian Walecyck will be custom grinding the beef for burgers and whipping up tasty sides for our tremendous fresh hearth baked pretzels. All of the menu items will be available to go from a counter window. This will be the place for happy hour! Brave Horse will be open from 11-midnight seven days a week.

(The tavern is a 21+ venue.)

## TING MOMO

Our Tibetan chef Deyki Thonden has been producing succulent dumplings and noodles for our family of restaurants for years and now she will have a small café to showcase her food. The unique combination of her seasonings: tamarind, orange zest, soy, and cumin will draw you to her intimate café again and again. The café will be well-prepared to offer to-go and catering service as well.



## Serious pie.

Two blocks away at the corner of Westlake and Harrison there is a second Serious Pie location offering thin crust pizza adorned with inventive toppings. The building also houses our production bakery for breads and desserts, which guests can observe from the mezzanine restaurant. In the morning hours, the Dahlia Workshop counter offers hot biscuits sandwiches with lots of yummy filling options.

*Inquiries, please contact 206 448 2001.*

*[www.tomdouglas.com](http://www.tomdouglas.com)*