

## District Now Open in Old Oakland

### Wine & Whiskey Lounge with Contemporary Small Plates

Oakland, CA / April 2012 – District, now open in Old Oakland, provides the East Bay with an intriguing new drinking and dining option created by restaurateurs Jon D’Angelica, Chris Vance and Ryan Vance (opened District San Francisco in 2007 and Ironside in 2009) working with Wine Director and Sommelier Caterina Mirabelli and Executive Chef Bob Cina.

Mirabelli has compiled a constantly rotating, diverse yet approachable wine list with over 40 selections available by the glass and in tasting flights. The list covers a wide range of varietals, styles and terroir with something in everyone’s price range. In addition, there are over 300 reserve bottles available, plus 40 craft whiskeys to sip on. Mirabelli’s cocktail menu showcases her unique take on classics such as the Mint Julep and the Sazerac. The drink selection is completed by 16 draught beers.

Mirabelli is a native of Rome, Italy, and the daughter of a pastry chef and a winemaker. At age 24, she opened her first restaurant and subsequently went on to become a Sommelier and a maître fromager affineur. She has worked in fine dining venues in Europe and Asia and in 2004 came to Los Angeles to work at the James Beard nominated, two-star Michelin rated Providence restaurant. She was instrumental in launching District San Francisco in 2007.

Chef Cina joined the District team in 2009 after serving as the Executive Chef for the awarded winning Chez Henri in Boston. Prior to that, he worked under Chef Gordon Hammersley at the acclaimed Hammersley’s Bistro, also in Boston. His wine friendly contemporary California cuisine at District Oakland reflects French and Latin influences and is designed to be shared. The menu is divided into offerings of:

- small bites (\$4 - \$7) including mushroom pate en croute, braised oxtail sombreros and chèvre stuffed peppadew peppers
- small plates (\$9 - \$17) including apple wood smoked trout, spinach and fontina arancini and Moroccan spiced lamb meatballs
- pizzettas (\$10 - \$16) including the house cured guanciale with calabrian chili, dandelion greens and pecorino
- an extensive cheese program with house made charcuterie
- desserts such as warm spice bread pudding and pear and huckleberry pecan crisp.

The engaging décor at District Oakland is the work of Arcsine Architecture and Bellusci Designs. The space showcases the bones of the historic building and adds contemporary accents such as sofa beds in the lounge. The highlight of the space is the large center horseshoe bar made with reclaimed Brazilian barn wood (paroba rosa) and anchored by a wine and whiskey tower that features the building’s original doorway header from 1878. Rounding out the space is a custom video wall showing vintage movies, a mural by Brian Barneclo, and a rotating display of works by local artists. District seats 111 with standing room for a lot more. Sidewalk seating will also be an option, weather permitting.

District Oakland is located at 827 Washington Street, at the corner of Ninth Street. The restaurant is open Monday through Friday from 4:00 p.m. to close and on Saturday beginning at 5:00 p.m. (closing times range from midnight to 2:00 a.m.). The daily happy hour from 4:00 to 6:00 p.m. (5:00 to 7:00 p.m. on Saturdays) features \$1.00 oysters. Free customer parking is available in the lot directly behind District. There is also street parking and a public lot opposite the restaurant. Visit District on the Web at [www.districtoak.com](http://www.districtoak.com). Reservations are not required although they are recommended for groups of six or more. Email [events@districtoak.com](mailto:events@districtoak.com) or call (510) 272 9110 to reserve space in the lounge.

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