



## A Change in Direction

### Arro Expands Bar Offerings to Showcase Pro Sommeliers

AUSTIN – Sept. 11, 2015 – In the two years that Arro has been open, it's been named a "Best New Restaurant" by *Texas Monthly*, *Austin Monthly* and *CultureMap Austin*, featured in publications including *Fodor's Travel*, *Food Republic*, *Food & Wine*, *Bon Appétit*, *Austin American-Statesman*, *USA Today* and *Wallpaper\* City Guide: Austin* and recognized for its first-rate food and drinks by all manner of local and national food blogs, including *A Taste of Koko*, *Camille Styles*, *Eater* and *Zagat*.

In that same timeframe, **ELM Restaurant Group** (24 Diner, Easy Tiger, Arro, Italic) members hired **Master Sommelier Craig Collins** to oversee the Beverage Program, applauded as Manager **Scott Ota** was named both "Best Texas Sommelier" in 2013 by TEXSOM and "Best New Sommelier of 2014" by *Wine & Spirits* magazine and recruited **Mark Devin Sayre** from his position as Beverage Director at the Four Seasons–Austin to serve as Service Director. Mark also earned the title of "Best Texas Sommelier" in 2007 and was named one of the country's "Top New Sommeliers" in 2010 by *Wine & Spirits*.

In order to make better use of this talent, as well as our prime location on an exuberant strip of **West Sixth Street**, we've decided to expand our bar offerings. The changes will be apparent as soon as you set eyes on the site. The entire Nueces exterior is now clad in a vibrant, Marseilles-inspired commissioned mural by **local artist & designer Xavier Schipani**. On the west side of the building, you'll find a new **100-seat, full-service patio** with an energetic **al fresco garden party vibe**, complete with umbrellaed tables, festoon lights and an outdoor bar. The interior will also reflect this more convivial spirit, though our lovely enclosed garden room will remain available for more private occasions.

Rest assured, customer favorites including our housemade charcuterie, Antonelli's cheese, Lobster Bisque, Crispy Quail, Bone Marrow, Tartare, Steak Frites, Parisian Gnocchi, Pot de Crème and Profiteroles will still be on offer, coupled with more plentiful options for bar snacks and sharable plates. **Chef Andrew Curren**, in collaboration with **Chef de Cuisine Richard Tomlinson**, plans to offer new items such as a rotating selection of oysters and a very worthy Arro burger on Easy Tiger bread with bacon jam & mimolette. Likewise, the beverage program will move beyond its original French borders and double to include international, boutique producer-focused wines, as well as eclectic craft beers on draft and an expanded spirit selection. Plans are in the works to host a variety of fun events, including guest sommelier appearances, special flights and culinary-inspired day parties. **To kick things off, all guests will receive a complimentary glass of bubbles and an order of frites from Sept. 23–Oct. 7!**

Arro will **close for construction Sunday, Sept. 13, and reopen Friday, Sept. 18**. New operating hours: Tuesday–Wednesday, 5 pm to midnight; Thursday–Saturday, 5 pm to 2 am; and Sunday Brunch Service, 11 am to 3 pm.

Web: Twitter + Instagram: @ArroATX, <https://www.facebook.com/ArroATX>