

# REDWOOD

r e s t a u r a n t   a n d   b a r

## Fact Sheet

**Location:** Bethesda Row  
7121 Bethesda Lane  
Bethesda, MD, 20814

**Telephone:** 301-656-5515

**Website:** [www.redwoodbethesda.com](http://www.redwoodbethesda.com)

**Opening Date:** August 2008

### **Hours of Operation:**

Lunch: 11:30am - 2:30 pm, Monday - Friday

Lunch: 11:30am - 3:00pm, Saturday

Dinner: 5:30pm - 9:00 pm, Monday - Thursday

Dinner: 5:30pm - 11:00 pm, Friday

Dinner: 5:00pm - 11:00 pm, Saturday

Dinner: 5:00pm - 9:00 pm, Sunday

Brunch: 10:30am - 3:00 pm Sunday

Bar & Lounge: 4:00 pm until closing, Monday - Sunday

Happy Hour: 4:00 pm - 7:00 pm, Monday - Saturday

**Owner:** Jared Rager

**Executive Chef:** Charles Lyons

**General Manager:** Colin Brennan

**AGM / Beverage Manager:** Lance Quartey

**Private Event Manager:** Lorene Mainguy

**About Redwood:** Redwood is not a chain or part of a corporation, it is locally owned and hands on operated by Jared Rager. We work hard to make our guests happy and keep our menus fresh and interesting, please share your feedback so we can continue to improve. Email us at [info@redwoodbethesda.com](mailto:info@redwoodbethesda.com).

**Menu Description:** Seasonal Mid-Atlantic Comfort Food: We source our ingredients

from local farms, avoiding pesticides, antibiotics, and growth hormones making our food fresher and safer. Menu items range from classic comfort favorites, (wood-grilled hamburgers, fish & chips and onion rings) to contemporary American fare (seared day boat scallops, braised short-rib, and wood-grilled hanger steak). The menu changes frequently to keep things fun and original.

**Wine List:** The list focuses on hand-selected wines from around the world, with a particular focus on small production producers from the West Coast of the US; sourcing wines from vintners who practice sustainable viticulture - making wine in a way which is economically viable, socially supportive and ecologically sound, including wines produced using organic and bio-dynamic methods.

Redwood showcases 16 wines by the glass or half glass and a wine list featuring approximately 125 bottles. Redwood also introduced the first temperature-controlled Winekeeper Cruvinet in Bethesda Row. The restaurant also offers a seasonal, local beer list with a draft selection of eight Mid-Atlantic beers and a dozen micro-brews by the bottle, plus seasonal cocktails and an extensive list of small batch spirits.

**Menu Prices:** Brunch: \$6 to \$25  
Lunch: \$8 to \$24  
Dinner: \$14 to \$32

**Credit Cards:** Master Card, American Express, Visa, Discover and Diners Club

**Wheelchair Access:** Yes

**Reservations:** Accepted (Recommended)

**Metro:** Four blocks from the Bethesda Metro accessible on the Red Line.

**Capacity:** 150 total seating capacity in the dining room. Outdoor patio seating is also available during the spring and summer months (weather permitting), and can accommodate another 100 guests.

A private dining room is also available for special events, private wine tastings and dinners for up to 30 guests and is complete with gas fireplace.

**Design:** Grizform Design

**Accolades:** "Two Stars" (out of four) in *The Washington Post 2010 Dining Guide*