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FOR IMMEDIATE RELEASE

Casey's Bar to Re-Open as Pat's Tap

Kim & Kari Bartmann of Bryant Lake Bowl, Barbette, and Red Stag Supperclub are planning on closing down and re-opening Casey's Bar at 3510 Nicollet as Pat's Tap. They are very excited to be entering the neighborhood!

Pat's Tap will be a neighborhood 'gastro pub', serving burgers, traditional bar fare, and some other high-quality surprises, like mussels and frites, house made pastas, breads, and charcuterie. Can they win a third award for best French fries in the city? Time will tell! The menu will be comprised of as much locally farmed & produced meats, cheeses, and produce as possible. Chef Kevin Kathman, currently the chef of Barbette, will be helping with the menu creation. Weekend brunch will be served.

Pat's Tap will still be a neighborhood place, but with a few improvements. The little grill behind the bar will be out, and a full kitchen will be in. The new beverage list will focus on local and sustainable as well, with a beer list including many of our newer local micro brews. The sisters hope to upgrade the license to full liquor, and will focus the wine list on organic, sustainable and biodynamic producers.

The new patio will be cobblestone with some trees added for shade. The game room will have a couple less pool tables and an addition of some 1950's Skee Ball machines. Proceeds from the Skee Ball machines will be donated to local non-profits serving the homeless and hungry.

Remodeling should start in mid-November, and will be done to LEED standards. The Bartmanns are committed to building in a sustainable manner, focusing on energy, water, and waste reduction in the restaurant operations. Leadership in Energy and Environmental Design is a third-party certification program and the nationally accepted benchmark for the design, construction and operation of high-performance green buildings. Rachelle Schoessler Lynn and David Loehr from Studio 2030 are the architects helping with the project. Studio 2030 assisted with the design and implementation of the Red Stag Supperclub, Minnesota's first LEED-CI certified restaurant. Several years ago the restaurants transitioned to using local products and continue to explore other 'greening' of business practices. Building to LEED standards is just one more commitment in that direction.