



"At the Top of the Market"

Established April 1st, 2005
"World Class ~ Chef Owned and Operated"

Located in Historic Pike Place Market
at 94 Stewart Street
Corner of 1st and Stewart, Just Above Post Alley
Seattle, WA 98101

For Reservations:
206.441.5505 or
www.94stewart.com/Reservations
Please E-mail events@94stewart.com to be added to our mailing list.

Executive Chef, Wine Buyer, Owner ~ Celinda Norton
chef@94stewart.com
General Manager, Cheese ~ Nicolas Norton

94's Recognition

Citysearch

Best of City, Best Date Spot, Best Salad, Highly Recommended 2007
Best of City, Highly Recommended 2005, 2006
Top 10 New Seattle Restaurants, 2005

Feast @ the Market

"94" Voted Hospitality Favorite, 2005
Second for Food (by a few votes)

Seattle Weekly

Roger Downey - The Bistro is Back
"A chef who can truly cut it"

Seattle Times

Nancy Leson ★★★
"...94 Stewart, a fabulously friendly Northwest-style bistro..."
Staff Pick 2005
Most Unique Menu Item - "Fried Avocado"

Seattle PI

Rebekah Denn
"Eating out is more enjoyable when you're with people who like what they're doing and believe in it, and 94 Stewart has that in spades."

The Stranger

Bethany Jean Clement - Practically Perfect
"Walking into 94 Stewart is like finding out your blind date is really, really cute—and has an accent."

Cornichon

2005 Belltown Bravo! Aw@rds
Newcomer runner-up

AOL City Guide

Best of City

Top Chefs of Seattle

Flavors of Seattle - 2006, 2007, 2008
American Liver Association
Grand Hyatt, Seattle

Washington Wine Restaurant Awards

Award of Distinction for Fine Dining

Wine Spectator Award

Award of Excellence 2006, 2007

Food & Wine Magazine

94 Stewart Top New Wine List 2006

Hours of Operation:

Afternoons

Tuesday - Saturday
2:30 pm - 6:00 pm

Dinner

Tuesday - Sunday
5:00 pm - Close

- ◆ Extensive Wine List, Wine Spectator Awarded
- ◆ Local Microbrews
- ◆ Creative Cocktails.
- ◆ Vegetarian dishes available
- ◆ Children's menu
- ◆ Custom dietary needs welcome

Style

94 Stewart is a Northwest style 'bistro' fashioned to seamlessly meld into the historic surroundings while offering fresh seafood and local farm raised meats with preparations emphasizing the diverse cultures of the Northwest.

We encourage you to check out our current menu which are

always available @ www.94stewart.com/Menu/

Each menu we publish is time stamped at the bottom to ensure you have the latest edition.

An upscale casual dining house; guests can feel at home in their favorite attire while dining on world class food and wine.

Service has the perfect combination of professionalism and friendliness; available to answer any question about the area, food & wine while unobtrusively serving in classic style.

The 94 Experience

We are here to impress our mutual guests.

Go the extra mile

Special Requests

Allergies, Dietary Needs

Fresh market items can be obtained due to our location

Local Knowledge

Maps & Directions

Sports Scores

Local Events

Things to See and Places to Go

Trust us

Fabulous Food

Perfectly Paired Wine

Succulent Dessert

Relaxed Environment

Hard to Accommodate Groups

Parents with Kids

Mom and Dad can have a fabulous meal
without leaving the kids behind.

We understand the importance of first impressions and work hard to show our guests why they should continue to make Seattle their favorite destination.

This is who we are.

Thank you,

Your Family @ 94

Executive Chef Celinda Norton

Northwest native, received education independently in the culinary field. Owned multiple restaurants and a wine shop in SW Washington before permanently relocating to Seattle in 2003. Passionate about food and wine pairings; with an exceptional palate and ability to share this knowledge with staff and customers.

Goals—

To serve imaginative dishes that retain the integrity of the ingredients. To offer Seattle an oasis of pleasure through memorable meals, personally selected corresponding wines and truly honest service.

Awards and Special Recognition Personally, as well as past Restaurants

- 2009 Zagat Rated
- 2009 Washington Wine Commission Certificate of Recognition
- 2008 Best of Seattle - CitySearch
- 2008 People's Pick, TOP 10 in Seven Categories - Northwest Source
- 2008 Top Chefs of Seattle - Flavors of Seattle held at Grand Hyatt
- 2008 Award of Excellence ~ Wine Spectator
- 2008 Unique Distinction - Wine Enthusiast
- 2008 Zagat Rated
- 2007 Best of City, Best Date Spot, Best Salad, Highly Recommended ~ Citysearch
- 2007 Award of Excellence ~ Wine Spectator
- 2007 Award of Distinction ~ Washington Wine Restaurant Awards
- 2007 People's Pick, TOP 10 in Seven Categories - Northwest Source
- 2006 Top New Wine List in the Nation ~ Food & Wine Magazine
- 2006 Best of City, Highly Recommended ~ Citysearch
- 2006 The Bistro is Back ~ Roger Downey, Seattle Weekly
- 2006 Top Chefs of Seattle ~ Flavors
- 2006 Best of City ~ AOL City Guide
- 2006 Award of Excellence ~ Wine Spectator
- 2005 "...people who like what they're doing and believe in it..." ~ PI
- 2005 Newcomer runner-up ~ Cornichon
- 2005 Practically Perfect ~ The Stranger
- 2005 Staff Pick, Most Unique Menu Item (Fried Avocado) ~ Seattle Times
- 2005 Hospitality Favorite, Second for Food (by a few votes) ~ Feast @ the Market
- 2005 Best of City, Highly Recommended ~ Citysearch
- 2005 Top 10 New Seattle Restaurant ~ Citysearch

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- 2003 Wine Spectator "*Award of Excellence*"
- 2003 Listed as a recommended restaurant in AAA publications for NW
- 2003 Recognition as host and featured speaker for AAA Travel contingent visiting Washington wine country
- 2003 Recognition for outstanding food and service from Washington ~ Secretary of State, Sam Reed
- 2002 Won local soup competition
- 2002 Write up in Dutch tourism publication
- 2002 Write up in Columbian Newspaper
- 2002 Recognition from local Downtown Org. for business excellence
- 2002 KCTS Chef's Cookbook
- 2002 Recognition as trainer for high school student teams competing successfully in Restaurant Association cooking competition (held in Seattle)
- 2001 Won local soup competition
- 2001 KCTS Chef's Cookbook
- 2001 Write up Longview Daily News for opening of Pig Feathers Market/Wine Shop
- 2001 Recognition as trainer for high school student teams competing successfully in Restaurant Association cooking competition (held in Seattle)
- 2000 Write up in Seattle Times travel article
- 1999 Write up in National Culinary Review
- 1999 Front page announcement Longview Daily News of restaurant opening
- 1999 Multi page article about new restaurant in Longview Daily News
- 1997 Write up in Columbian Newspaper
- 1996 Write up in Longview Daily News
- 1994 Won local culinary competition