

BOTTLENECK MANAGEMENT EXPANDS WITH SECRET SAUCE, A NEW DELIVERY-ONLY BARBECUE CONCEPT OPERATING OUT OF CITY WORKS EATERY & POUR HOUSE

With over 13 years of experience owning and operating brick and mortar restaurants, Bottleneck Management launches its first ghost kitchen concept, Secret Sauce Barbecue, on January 4



Secret Sauce's Crispy Fried Smoked Wings

(WATERTOWN, MA; December 21, 2020)—On January 4, [Bottleneck Management](#) launches its first ghost kitchen concept in Watertown, Secret Sauce Barbecue, operating out of the kitchen at [City Works Eatery & Pour House](#), 91 Arsenal Yards Blvd. Secret Sauce is a barbecue-focused takeout restaurant featuring dishes like **Baby Back Ribs**, **Pulled BBQ Chicken**, **Hot Links**, **Crispy Fried Smoked Wings**, and **Southern Mac & Cheese**. Upon its opening, Secret Sauce is offering delivery only and will launch pickup ordering in early 2021. Delivery orders can be placed [online here](#) and via Uber Eats, Grubhub and DoorDash, with ordering through the Bottleneck Rewards app coming soon.

The newest restaurant concept from Bottleneck Management owners Jason Akemann, Nate Hilding, and Chris Bisailon will operate as a takeout and delivery-only model available for online ordering and third-party delivery. Secret Sauce is a tribute to the ownership's love for smoked meats and barbecue. The barbecue concept also lends itself to a versatile menu, large portions for families, and it travels well in a takeout format. "There are so many nuances that go into pick up or delivery, and barbecue allows us to execute the food at a high level each and every time we take an order for Secret Sauce. We also intend to offer catering options in 2021," says co-owner Nate Hilding.

Faced with a demand for restaurants to adjust their business models, Bottleneck Management knew that it was the perfect time to take a chance on forging ahead with expansion and development in a way that meets the needs of its guests today.

“The lightbulb went on for us when we realized that we could create a virtual brand that could live online, but that we could execute from our existing kitchens. After crunching a lot of numbers and considering logistics, we decided this could really work and could likely even thrive in today’s on-demand, carryout/delivery-driven environment, says Angela Zoiss, Chief Marketing Officer for Bottleneck Management. “We wanted to not only adapt to the changes that the pandemic has thrust upon us, but to implement something that we can grow with as the industry shifts. Our team has been working for months to conceive this new barbecue brand, create a menu, work through the logistics of online ordering, and tackling many tasks involved in bringing this virtual brand to life. We are thrilled to reveal Secret Sauce to the Watertown community and hope they enjoy it as much as we do.”

Secret Sauce offers the ultimate barbecue experience with shareable appetizers such as **Hot Link Queso Dip** with smoked Louisiana Hot Link, pimento pepper jack cheese sauce, queso fresco, green onion, white corn tortilla, and micro cilantro and chili-rubbed **Crispy Fried Smoked Wings** with choice of housemade BBQ sauces including Carolina Mustard BBQ, Buffalo, and Nashville Hot. Guests can also enjoy meat hot off the smoker, with options including **Baby Back Ribs, Hot Links, Pulled Pork, Jumbo Smoked Chicken Wings**, and more, all served with white bread, spicy bread and butter pickles, and a choice of two sides such as **Creamy Grits, Mashed Potatoes, Creamed Corn, Chipotle Coleslaw, and Maple Bacon Baked Beans**. The menu also features a variety of additional entrées such as hand pulled **BBQ Pork Tacos** with BBQ sauce, classic slaw, pickled red onions, queso fresco, and avocado, **Southern Mac & Cheese** with house-smoked pork shoulder, pimento cheese sauce, cornbread crumble, cavatappi, and the **Smokehouse Burger** made with BBQ pulled pork shoulder, smoked provolone, BBQ bacon onion relish, Carolina mustard BBQ sauce, and crispy buttermilk onion rings.

Beginning Monday, January 4, Secret Sauce is open for delivery in Watertown. Ordering is available [online here](#) and via Uber Eats, Grubhub and DoorDash, and will soon be available via the Bottleneck Rewards App ([App Store](#) or [Google Play](#)). Pickup ordering will come in early 2021. Secret Sauce operates from 11:30 a.m.-9 p.m. Monday-Friday, and 10:30 a.m.-9 p.m. Saturday-Sunday. To learn more about Secret Sauce and to place an order, visit online at www.bottleneckmgmt.com/blog/secret-sauce-barbecue/.

About Secret Sauce Barbecue

Secret Sauce is a barbecue-focused takeout-only restaurant from Bottleneck Management, the restaurant group that owns and operates City Works Eatery & Pour House. Operating out of a ghost kitchen, Secret Sauce prides itself on serving traditional and flavorful barbecue at a fair price, crafted with high quality ingredients. For ordering information and menu details, please visit www.bottleneckmgmt.com/blog/secret-sauce-barbecue/, and follow Secret Sauce on Instagram [@secretsaucebarbecue](https://www.instagram.com/secretsaucebarbecue).

About City Works

City Works considers themselves beer geeks, not beer snobs. Celebrating all styles of craft beer, the restaurant houses 90 local and global varieties on draft. City Works chefs cook from scratch, adding brilliant twists to American classics, offering a unique marriage of beer bar and satisfying restaurant to its local community. Above all, City Works employs genuine people extending genuine hospitality. City Works currently has nine locations across the country in cities including Philadelphia, Pittsburgh, Frisco, Fort Worth, Schaumburg, Wheeling, Vernon Hills, Disney Springs, and soon to open in Watertown. For more information, or to make a reservation, please visit www.cityworksrestaurant.com.

About Bottleneck Management LLC

Bottleneck Management Inc. manages and operates premier restaurants and bars throughout the United States. Founded in 2001, venues include City Works (Pittsburgh, PA; King of Prussia, PA; Frisco, TX; Fort Worth, TX; Schaumburg, IL; Wheeling, IL; Vernon Hills, IL; Disney Springs, FL), Old Town Pour House (Chicago, IL; Naperville, IL; Oak Brook, IL; Gaithersburg, MD), South Branch Tavern & Grille (Chicago, IL), and Sweetwater Tavern & Grille (Chicago, IL). By pushing the envelope in cutting edge design and product, Bottleneck

Management is able to create unique experiences for guests and continues to be a leader in the vibrant dining and craft beer scene. For more information, please visit <http://www.bottleneckmgmt.com>.

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