



COMING SOON TO WATERTOWN, MA: CITY WORKS EATERY & POUR HOUSE

Bottleneck Management introduces its lively eatery and pour house to Watertown in March 2020, the tenth location of the concept



Rendering of City Works in Arsenal Yards in Watertown, Massachusetts

(WATERTOWN, MA; January 31, 2020)—Chicago-based [Bottleneck Management](#) announces the forthcoming opening of City Works Eatery & Pour House at 91 Arsenal Yards Blvd. in the Arsenal Yards development in Watertown. Slated to open to the public on Friday, March 13, this will be the tenth location of City Works in the country.

Helmed by General Manager Daniels White and Executive Chef Chris Kravitz, the new restaurant offers an extensive craft beer list of over 90 local, regional, and global craft brews, complemented by classic American cuisine with chef-driven twists. The sprawling interior features 8,429 square feet of space and 202 seats with three 110" HDTVs and 12 65" HDTVs. The restaurant also features an outdoor patio with another 1,172 square feet of space with 80 additional seats.

Diners can find a beer for every taste at City Works, with a massive draft selection to choose from, including 12 rotating handles for rare, limited, and seasonal brews. 30-40 taps in the vast draft selection are sourced from breweries around the Boston area, including **Mighty Squirrel Brewing**, **Wormtown Brewery**, **Cambridge Brewing**, **Jack's Abby**, and many others. Guests can sample and

enjoy a wide array of beers in 6 oz. tasting portions as well as full-sized portions. Pre-selected flights are on the menu, as well as a build-your-own flight option.

City Works' draft system also extends to wine, showcasing eight varietals of draft wine which offer the benefits of fresh, consistent flavor and a more environmentally conscious way to serve wine. Rounding out its robust beverage program, City Works also carries White Claw in mango and black cherry.

The food menu focuses on fresh ingredients and brilliant flavors and offers guests a wide selection of options for a business lunch, a dinner date, or game-watching snacks and bites. The menu includes shareable options such as **Duck Nachos**, **Smoked Chicken Wings**, and **Kung Pao Cauliflower**, an assortment of tacos including **Short Rib** and **Chicken Tinga**, along with handhelds such as the **Nashville Hot Chicken Wrap**, **Pulled Pork Sandwich**, and the signature **City Works Burger**. City Works also serves the **Impossible Burger™** topped with shredded iceberg lettuce, vine-ripened tomatoes, red onion, and vegan roasted-garlic horseradish aioli. Entrées include **Smoked BBQ Ribs** and **Smoked BBQ Chicken**, **Fish & Chips**, **Beet Salad**, **Ahi Tuna Chopped Salad**, and a variety of mac & cheese such as the **Tex Mex Mac & Cheese** and the **Wild Mushroom Mac & Cheese**. Guests can also indulge in all-day breakfast dishes such as **Avocado Toast** and **Steak & Eggs**. The menu features a number of gluten-free, vegetarian, and vegan options suiting all dietary needs and the health-conscious guest.

The restaurant also offers a **Rock n' Roll themed brunch** menu on the weekends until 3 p.m., featuring dishes like **Mother's Little Helper** bowl with smoked cheddar grits, braised pork belly, breakfast sausage, and fried egg, topped with smoked tomato and charred scallion relish and **Chak Shuka Khan** with spicy tomato sauce, sunny-side up eggs, and goat cheese served with a toasted garlic baguette. Groups can also indulge in shareable dishes like **Dock of the Beignets** derived from Café du Monde's famous recipe for French doughnuts served with chocolate hazelnut sauce and mixed berry jam for dipping.

Brunch beverage offerings include the **Beermosa** made with the restaurant's signature beer, Bottlenectar, Tanqueray gin, and orange juice; the **Flapjack Old Fashioned** made with rye whiskey, butterscotch Schnapps, candied maple syrup, bacon, and orange bitters; and the **Hot Blooded**, an 18 oz. spicy Bloody Mary crowned with fried onion rings and garnished with a celery stalk and a skewer loaded with candied bacon, housemade spicy pickles, a cheese curd, an olive, cornichon, pepperoni, pickled jalapeños, and a hard-boiled egg. Guests can also order mimosas by the flight by choosing four flavors with options such as classic, Bellini, Aperol, rosé, paloma, tropical, and more.

Additionally, diners can enjoy **Happier Hours** every weekday from 3-6 pm, with specials including half off bar bites including **fried pickles** and **cheese curds**, as well as half off **Kung Pao Cauliflower** and **Buffalo Chicken Dip**.

City Works in Watertown will be open Monday through Friday from 11:30 a.m.-1 a.m., and Saturday and Sunday from 10 a.m.-1 a.m. Visit online at <https://www.cityworksrestaurant.com/watertown/>, on Instagram [@CityWorksUS](#), on Twitter [@CityWorksUS](#), or Facebook [@CityWorksUS](#).

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, Tysons, 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; Tysons, VA; 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>.

About Arsenal Yards

Along the Charles River, in the heart of East End Watertown, Greater Boston's next great neighborhood is emerging. With Phase 1 retail openings set for this Fall, by 2021 Arsenal Yards will be a thriving new neighborhood with over 50 curated shops, eateries, fitness, and entertainment venues including The Majestic 7, Shake Shack, The Gallows, and Roche Bros. The more than one million square foot mixed-use development also includes state-of-the-art life science lab space, 300 contemporary apartments, and a 146-room Hampton Inn & Suites by Hilton. Merging the best of community, culture, and lifestyle into a uniquely ideal place to live, work, and play, Arsenal Yards' original mural art installations are adding to the urban vibe along with enhanced outdoor and green spaces for social and community gatherings.

Arsenal Yards is a co-development of Boylston Properties and Wilder. For more information visit www.arsenalyards.com

**FOR MORE INFORMATION, PLEASE CONTACT
COLLEEN ROONEY AT WAGSTAFF
colleen@wagstaffmktg.com
312.471.6752**

###