



STANFORD COURT TAPS SEVEN STILLS DISTILLERY FOR NEW OUTPOST ON NOB HILL

*First Authentic Draft House and Micro-Distillery Concept to Anchor a
Hospitality Dining Experience*

SAN FRANCISCO (May 1, 2018) – On the coattails of an extensive multimillion dollar renovation to reposition the hotel for the modern traveler in the digital age, [Stanford Court](#) announces a new partnership with San Francisco-based [Seven Stills Brewery & Distillery](#) for the property’s reconcepted restaurant & bar. A maverick move for both Stanford Court and Seven Stills, Seven Stills Nob Hill brings a taste of the city’s bold, industrial edges to the summit of San Francisco’s most characteristic neighborhood, reinventing what it means to eat and drink on Nob Hill.

As part of Stanford Court’s repositioning to give guests an insider experience to the city by incorporating local brands, artists and makers, Seven Stills Nob Hill not only provides unrivaled on-property dining, but also draws a new crowd of culinary enthusiasts to the neighborhood, championing a place for Nob Hill as a dining and social destination within the larger San Francisco landscape. Other touchpoints throughout the hotel providing guests with access to the latest Bay Area-made innovations include a digital art installation in partnership with San Francisco-based Daylighted where guests can discover, explore and purchase local artwork curated exclusively for Stanford Court; virtual personal training via Kinima.fit in the hotel’s newly renovated fitness center; and high-tech pet amenities such as Petcube cameras and GoPro Fetch dog harnesses.

“Wherever we can, we want to provide our guests with a local product and the story that goes along with it, focusing on the lesser known and what’s next,” says Stanford Court General Manager Michael Baier. “Stanford Court is making serious strides in catering to a new demographic, combining a healthy dose of pleasure with business. Seven Stills Nob Hill is just one example of how we’re inviting our guests to get outside of the ‘traditional’ and think differently when it comes to experiencing the best of San Francisco.”

Stanford Court brings a touch of irreverence to its food & beverage program with Seven Stills Nob Hill. This dynamic social space is driven by beer and whiskey tastings and a fun, free-flowing vibe. As Seven Stills’ third outpost in San Francisco, Seven Stills Nob Hill is the brewery & distillery’s first to offer a food program designed to pair with its beers & whiskeys.

Seven Stills Nob Hill’s elevated beverage program offers signature and seasonal craft cocktails that focus on the distillery’s whiskeys, vodka and house spirits, coupled with the brewery’s draft beers. The bar will also include collaborations and tap takeovers with elite guest breweries from across the country, as well as a selection of California wines on tap.

"This will be our first opportunity to incorporate our spirits into finer craft cocktails," says Tim Obert, co-founder of Seven Stills. We're especially excited to show what our whiskey can do alongside other ingredients."

Designed to be “whiskey friendly” and shareable, Seven Stills Nob Hill’s food menu is broken up into “Heads,” “Hearts” and “Tails,” offering appetizers, mains and desserts that follow the stages of distillation. Dishes include Hopped Mussels with chorizo, potato, onion, fennel and

beer broth; Beer Can Chicken Cobb with romaine, bacon, tomato, avocado and blue cheese; and a Stout Float made with Seven Stills beer. Further showcasing how Stanford Court is breaking the traditional mold, the menu offers a Steak + Whiskey Flight with wagyu, Kobe and filet paired with three different whiskeys, a refreshing take on the traditional steak house business meal.

For guests who wish to bring home a taste of Seven Stills Nob Hill, six packs of its core series beers, its full whiskey and spirits line-up, and Seven Stills-branded merchandise are all available for purchase.

Further delivering on Stanford Court's promise to showcase the "Best of San Francisco," hotel guests have access to complimentary shuttle service to experience a tour of the Seven Stills Brewery & Distillery. Among other new hotel amenities inspired by the tech-forward, innovative spirit of San Francisco are FloWater filling stations, Blix Electric Bikes, and access to countless digital magazines and eBooks via the Pressreader app.

For more information on Stanford Court and to stay up-to-date on hotel news, go to www.stanfordcourt.com, and follow Stanford Court on [Facebook](#) and [Instagram](#). Followers are encouraged to visit Seven Stills Nob Hill on [Facebook](#) and [Instagram](#).

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STANFORD COURT

Following a multimillion-dollar renovation, the 400-room Stanford Court has been redesigned for the modern traveler in the digital age, where high-tech meets high-style. A revamp of the eight-story Nob Hill hotel's guest rooms debuting spring 2018 rounds out the multi-phase renovation, which includes a redesigned lobby, updated meetings & event space, the addition of a 24-hour fitness center complete with floor-to-ceiling windows and state-of-the-art equipment, and new amenities inspired by the tech-forward, innovative spirit of San Francisco. Located atop San Francisco's famed Nob Hill at the corner of California and Powell streets, Stanford Court is steps from the city's best dining, shopping, entertainment and cultural attractions. With a storied history dating back nearly 140 years, Stanford Court sits on the historic site of renowned "Big 4" railroad mogul, university founder, and U.S. senator Leland Stanford's elaborate private mansion. Stanford was at the forefront of innovation in his era, and today's Stanford Court pays homage to his legacy by representing the new frontier of innovation for the 21st century. For reservations or more information, please call 415.989.3500 or visit www.stanfordcourt.com.

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for top ownership groups and major hotel brands. Highgate maintains corporate offices in New York, London, Dallas, Chicago and Seattle. For more information, visit www.highgate.com.

SEVEN STILLS

Seven Stills Brewery & Distillery was founded by Tim Obert and Clint Potter, two college friends who decided to try their hand at distilling some of their home brewed beers to see what happened. After some research and a lot of trial and error the two developed what would become Seven Stills' flagship whiskey: Chocasmoke. Made from a chocolate oatmeal stout, it laid the groundwork for what the company would seek to do over the years and ultimately won the gold medal at the World Spirits Competition in its first year of production.

Seven Stills does not use seven pot stills, but rather the name is an homage to the original seven named hills of San Francisco. The company opened its flagship brewery & distillery in 2016 after several years of nomadic home production on rented equipment. Now with three locations and over 30 beer and spirits varieties, it is the fastest-growing brewery or distillery in Northern California. www.sevenstillsofsf.com.

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